

PRESS RELEASE

TETRA PAK OPENS NEW PRODUCT DEVELOPMENT CENTRE IN RAYONG TO HELP THAI MANUFACTURERS TEST, VALIDATE AND LAUNCH FOOD AND BEVERAGE PRODUCTS FASTER

The new facility for liquid food and beverage innovation provides world-class pilot production capabilities and expert-led innovation for Thai food and beverage manufacturers

Bangkok, Thailand 26 March 2026 — Tetra Pak has officially opened its new [Product Development Centre \(PDC\)](#) in Rayong, Thailand, to support food and beverage manufacturers in the country and across the region in accelerating innovation of new products from concept to production.

The new centre strengthens Tetra Pak's innovation ecosystem in Thailand, providing manufacturers with closer access to pilot production facilities, technical expertise and product development support. With demand across Southeast Asia rising for faster product development and innovation, Thailand's manufacturing excellence and strategic position at the heart of the region making it a natural hub for serving food and beverage producers across Asia-Pacific.

Ratanasiri Tilokskulchai, Managing Director, Tetra Pak (Thailand) Limited, comments: "The opening of our Product Development Centre in Rayong marks an important milestone for Tetra Pak in Thailand. Combined with our Customer Innovation Centre in Bangkok, we now offer a comprehensive innovation ecosystem that allows producers to accelerate from concept to commercial success. Our ambition is for this to become a catalyst that strengthens the country's position as a leading hub for food and beverage innovation in Asia Pacific."

Spanning 40,000 sq. ft., the facility brings together two integrated areas: the Liquid Food Solutions and the Food Development Facility. Equipped with semi-industrial, end-to-end pilot plants for both aseptic and non-aseptic applications, the PDC supports six high-growth, liquid-based food and beverage categories spanning dairy, beverages (juice, nectars, still drinks, coffee, and tea), plant-based foods, ice cream, food applications including Tetra Recart® culinary and porridge dishes, and food supplements and nutrition.

Together, these capabilities enable food and beverage manufacturers to:

- **Validate recipes and processes** before commercial roll-out, reducing risk and enhancing product quality.
- **Optimise investment in development** by trialling sensitive or high-value ingredients under near-identical conditions to full-scale production.
- **Accelerate time-to-market** through end-to-end support, from laboratory recipe development through pilot-scale trials to process optimisation.
- **Support local product development** by enabling manufacturers to test new ingredients, formulations and processes close to their production, while gaining access to capabilities across Tetra Pak's global network of Product Development Centres, each tailored to different food and beverage categories.
- **Gain confidence in product launches** through sensory testing, nutritional analysis, shelf-life studies and consumer research conducted on-site.



The centre features dedicated laboratories and a team of food scientists, bioprocess engineers and process specialists, ensuring every customer trial is backed by rigorous science and industry expertise. Designed to serve manufacturers of all sizes, the PDC provides access to pilot production facilities, technical guidance and quality validation processes that would otherwise require significant capital investment.

As [the world's 12th-largest food exporter](#) and a recognised “Kitchen of the World,” Thailand continues to advance its competitiveness in high-value food manufacturing. The food and beverage sector remains one of the country’s most important industrial contributors, supporting the country’s economic growth and regional supply chains.

Located in Rayong province within Thailand's Eastern Economic Corridor (EEC), the PDC joins Tetra Pak latest Customer Innovation Centre (CIC) in Bangkok to create a complete end-to-end innovation journey, enabling manufacturers to move seamlessly from consumer insight and concept development at the CIC to pilot-scale production and process validation at the PDC.

Supanat Ratanadib, Marketing Director, Tetra Pak (Thailand) Limited, adds: "The strength of PDC Rayong lies in the combination of world-class equipment and the people behind it. Our team brings decades of hands-on processing experience across multiple food and beverage categories. We work alongside our customers to develop new concepts, experiment with flavours and formulations, and optimise resource efficiency — helping them stay ahead in a fast-moving market.

The Rayong PDC is now officially open, joining Tetra Pak’s global network of 12 Product Development Centres. The commercial trials for customers expected to begin in Q2 2026. For more information, please visit the [Tetra Pak website](#).

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ABOUT TETRA PAK

We're here to make food safe and available. It's why we provide advanced food production systems. In collaboration with our customers and suppliers, driven by more than 24,000 dedicated employees worldwide, we protect food sustainably every day for hundreds of millions of people in more than 160 countries. Because we're here to fulfil a purpose:

We commit to making food safe and available, everywhere, and we promise to protect what's good: food, people and the planet.

More information about Tetra Pak is available at tetrapak.com.

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