

MEAT RESEARCH

肉类研究



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TRUST CHUNFA
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点味成金。 无为而治，

遵循大千世界规律，尊重人性，有所为有所不为；

利益共享，共同发展，为社会谋福利，是春发立业之原则。

春发在咸味食品配料领域不断探索，谨记社会责任，并携手同行业，

共同谋求中国咸味食品配料行业健康、可持续发展。

味以立业，美德致远，携手共进，经营之道。

道



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