

食品工业

THE FOOD INDUSTRY

主办单位：上海市食品工业研究所



2022年7月



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广告



光明食品国际有限公司

BRIGHT FOOD INTERNATIONAL LIMITED

光明食品国际有限公司（以下简称“光明国际”）由光明食品（集团）有限公司在香港全资注册成立，在新加坡、欧洲均设立分支机构，旗下拥有1家上市企业“梅林股份”（sh600073），拥有以色列最大食品公司Tnuva、意大利百年橄榄油企业Salov、新西兰第二大农产品出口商银匠农场等海外企业。

光明国际是光明食品集团“境外总部”，承担海外企业管控、国际化投融资、风险治理等国际化战略职能，聚焦光明食品集团高蛋白食品、科技创新两大重要战略，全面推动The Smart Chian光明全球食品集成分销平台及光明全球食品及农业科技创新中心建设，旨在以现代科技赋能食品产业创新发展，打造国内卓越的“王牌肉类产业”。

公司秉持“根植香港，依托上海，服务光明，致力于成为光明国际化战略的践行者、上海在港企业的卓越代表”的使命，通过整合集团境内外资源、布局全球食品市场，进一步提升光明品牌价值，努力成为与世界一流食品集团相匹配、有市场竞争力的国际食品资源整合专家。



ISSN 1004-471X

9 771004 471226

万方数据

光明国际旗下食品版块中的主要品牌食品

业务指导

中国食品工业协会

主管单位

光明食品(集团)有限公司

主办单位

上海市食品工业研究所

出版单位:《食品工业》编辑部

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户名:上海市食品工业研究所

账号:7311410182200048044

开户银行:中信银行上海静安支行

国际标准连续出版物号:ISSN 1004-471X

国内统一连续出版物号:CN 31-1532/TS

国内总发行:上海市邮政局报刊发行局

国内订阅:全国各地邮局

邮发代号:4-503

单价:每册30.00元(全年360.00元)

印刷:上海昌鑫龙印务有限公司

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Food Industry

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* 中国发明专利 ZL200880108107.0

* 本品升级与“太太乐原味鲜”鸡鲜调味料生产日期 2021 年 7 月 31 日之前产品做对比。

^ 与“太太乐原味鲜”鸡鲜调味料 2021 年 7 月 31 日前产品做对比更鲜，通过益普索机构在北京、上海、厦门、成都做了 400 人口味测试得出。

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