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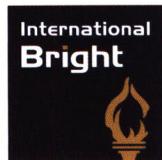
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THE FOOD INDUSTRY

主办单位：上海市食品工业研究所

广告



光明食品国际有限公司
BRIGHT FOOD INTERNATIONAL LIMITED



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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。



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* 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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