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# 食品工业

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## THE FOOD INDUSTRY

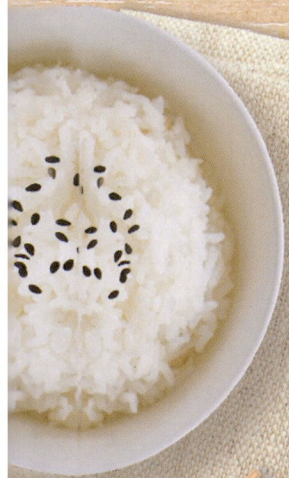
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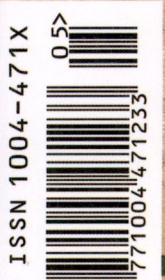
2023年5月



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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。