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产品标准化 我有花椒精180

目前我公司花椒系列产品有

- 香辛料是食品风味的主角，但由于品质不稳定，也是食品加工中最难掌握的配料。
- 仲景公司引进药品GMP标准、采用超临界CO₂萃取技术，将产品标准化做为提升产品品质的核心手段，率先实现**花椒、辣椒、生姜、八角茴香、孜然、大蒜、胡椒**等油树脂风味成分的数据化控制，确保产品高品质、标准化。
- 仲景，愿努力成为中国香辛调味料产品标准化的先锋！



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超临界花椒精	花椒麻素 50mg/g
花 椒 油	花椒麻素 24mg/g
浓 香 麻 辣 油	花椒麻素 8mg/g
水 溶 花 椒 粉	花椒麻素 8mg/g
青花椒油 100	花椒麻素 100mg/g
青 花 椒 油	花椒麻素 20mg/g
优级青花椒油	花椒麻素 8mg/g
爆香型花椒精	花椒麻素 6mg/g
熟香型青花椒精	花椒麻素 6mg/g
浓香型麻辣精	花椒麻素 6mg/g

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聚甘油脂肪酸酯 Polyglycerol esters of fatty acids