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产品标准化 我有花椒精180

- 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！



仲景大厨房股份有限公司 0377-69680626

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花 椒 精 180	花椒麻素 180mg/g
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花 椒 油	花椒麻素 24mg/g
浓 香 麻 辣 油	花椒麻素 8 mg/g
水 溶 花 椒 粉	花椒麻素 8 mg/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 8 mg/g
爆 香 型 花 椒 精	花椒麻素 6 mg/g
熟 香 型 青 花 椒 精	花椒麻素 6 mg/g
浓 香 型 麻 辣 精	花椒麻素 6 mg/g

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The advertisement features a yellow and orange gradient background with a red banner at the top containing the text "GUOCU NIANGZAO ZHUANJIJA" and "果醋酿造专家". Below the banner is a logo with the word "红源" and a stylized figure. The main text "天地壹号饮料股份有限公司全资子公司" and "承德红源果业有限公司" is displayed, along with "Chengde Hongyuan Fruit Industry Co.,Ltd.". A large red banner across the middle of the ad reads "果醋酿造专家 伴一流饮品企业同行". To the right, there is detailed information about the company's products and services, including their production facilities and contact details for both the headquarters and their Beijing branch.

天地壹号饮料股份有限公司全资子公司

承德红源果业有限公司
Chengde Hongyuan Fruit Industry Co.,Ltd.

果醋酿造专家 伴一流饮品企业同行

产品信息

品名：水果酿造原醋
原料：精选优质的新鲜水果
技术：世界先进的低温自吸式液态深层二次发酵技术，
获发明专利（专利号：ZL200510090829.6）
生产：年产各种优质水果原醋2万吨
服务：专业制造已历10年，专业服务成绩斐然
示范：汇源果汁、天地壹号、乐天华邦、寇老西、红
源果宝等系列果醋饮料、六必居山楂开味醋
荣誉：省级农业产业化龙头企业、河北省著名商标企
业，通过ISO22000食品安全质量管理体系认证

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E-mail:hongyuan@263.net.cn

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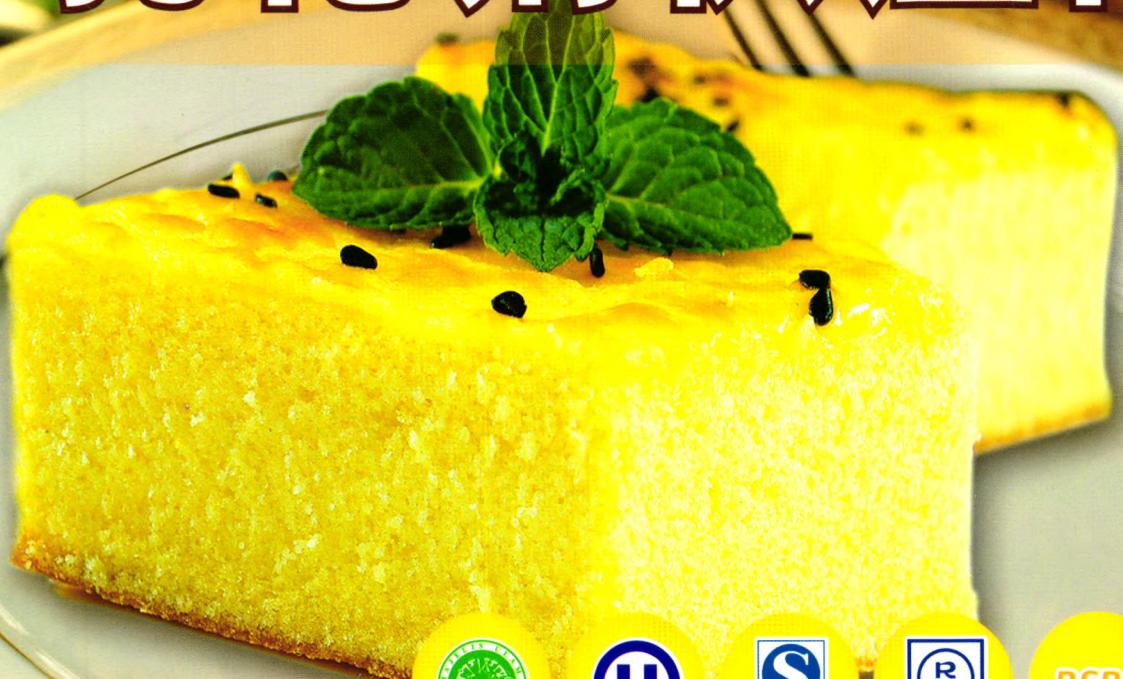
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