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The advertisement features a yellow and red gradient background with a central logo for 'Guocu Niangzao Zuanjia' (Fruit Vinegar Expert) and 'Hongyuan'. Below the logo, it says '天地壹号饮料股份有限公司全资子公司' (TianDiYiHao Beverage Co., Ltd. wholly-owned subsidiary) and '承德红源果业有限公司' (Chengde Hongyuan Fruit Industry Co., Ltd.). The main text reads '果醋酿造三家 伴一流饮品企业同行' (Three vinegar manufacturers accompanying top beverage companies). To the right, there is detailed product information: name (Fruit vinegar), raw materials (fresh fruits), technology (low-temperature self-suction liquid deep secondary fermentation), patent (ZL200510090829.6), production (annual output of various high-quality fruit vinegar 20,000 tons), service (10 years of professional manufacturing), demonstration (Hongyuan juice, TianDiYiHao, Le Tianhuabang, Kao Laoshi, Hongyuan Guobao), and honor (Provincial agricultural industrialization leading enterprise, Hebei famous trademark, ISO22000 food safety management system certification). At the bottom, contact information is provided for the headquarters and marketing department, along with the company's website and email.

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