

# 食品工业科技

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The advertisement features a yellow and orange gradient background with a red ribbon banner at the top containing the text "GUOCU NIANGZAO ZHUANJIJA" and "天地壹号" (Tian Di Yihao). Below the banner is the company name "承德红源果业有限公司" (Chengde Hongyuan Fruit Industry Co., Ltd.) and its English name. The central text reads "果醋酿造专家 伴一流饮品企业同行" (Fruit Vinegar Production Expert, accompanying first-class beverage enterprises). To the left of the text is a detailed product description: 品名: 水果酿造原醋 (Product Name: Fruit Vinegar), 原料: 精选优质的新鲜水果 (Raw Materials: Selected high-quality fresh fruits), 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 (Patent No: ZL200510090829.6) (Technology: World-leading low-temperature self-suction liquid deep-layer secondary fermentation technology, obtained invention patent), 生产: 年产各种优质水果原醋2万吨 (Production: Annual production of various high-quality fruit vinegar 20,000 tons), 服务: 专业制造已历10年, 专业服务成绩斐然 (Service: Professional manufacturing for 10 years, professional service achievements are remarkable), 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 (Demonstration: Huizyuan juice, Tian Di Yihao, Le Tian Huabang, Koulaixi, Hongyuan Guobao series fruit vinegar drinks, Lubi Ju Shanzhang Kaiwei vinegar), 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 (Honors: Provincial agricultural industrialization leading enterprise, famous trademark enterprise in Hebei Province, passed ISO22000 food safety quality management system certification). The right side of the ad shows a blue background with white text for the Production Department (生产总部) and Marketing Department (营销总部), along with their contact information. At the bottom, there is a colorful illustration of various fruits and a website address: <http://www.hongyuan2000.com.cn> and email: [hongyuan@263.net.cn](mailto:hongyuan@263.net.cn).

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