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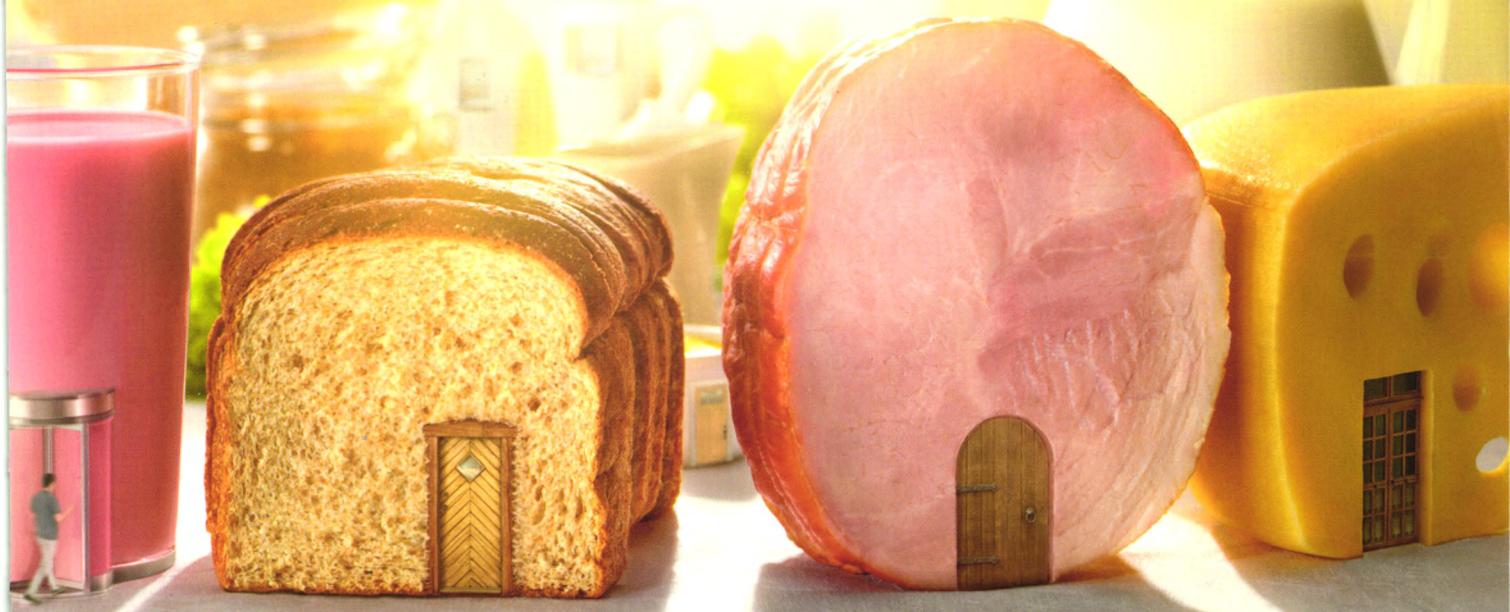
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The advertisement features a yellow and orange gradient background. At the top is a red shield logo with the text "GUOCU NIANGZAO ZHUANJIJA" and "果醋酿造专家". Below the logo is a red banner with the text "红源". The main text "天地壹号饮料股份有限公司全资子公司" and "承德红源果业有限公司" is displayed in black. Below this, "Chengde Hongyuan Fruit Industry Co.,Ltd." is written in English. The central text "果醋酿造三家伴一流饮品企业同行" is prominently displayed in red. To the right, there is detailed product information: 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。The bottom half of the ad shows various fruits like apples, grapes, and cherries.

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红源热线: 0314-7060558
传 真: 0314-7060567
地 址: 河北省承德市隆化县工业路1号
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营销总部
电话: 010-87205826 87275826
传 真: 010-87808226
地 址: 北京市东城区沙子口路70号
食品工业研究所606室
邮 编: 100075

<http://www.hongyuan2000.com.cn>
E-mail:hongyuan@263.net.cn

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地址：湖北省武汉市汉南区纱帽街育才路551号
Address: No.551 Yucai Road, Shamao Street, Hannan District, Wuhan, China

T:027-50755299
F:027-50755297
E:marketing@a2hmail.com