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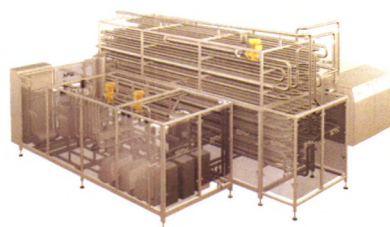
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安全·创新

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烘焙科学

益海嘉里是世界500强丰益国际在华投资的以粮油加工、贸易为主的大型多元化企业，2009年斥资8亿元人民币在上海建立丰益全球研发中心。益海嘉里凭借强大的研发技术团队（40多位博士、200多位硕士）、严格的食品安全管控体系和产品可追溯体系，为中国食品工业提供安全可靠的食品原辅料和整体技术解决方案。

作为优质的食品原辅料供应商，益海嘉里为客户提供特种油脂（糖果巧克力用油、烘焙油脂、营养油脂）、面粉、糖浆、植物蛋白、维生素E、食品级甘油、单甘脂、米粳粉、玉米淀粉、杂粮、预拌粉等产品，满足您的个性化需求。

