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果醋酿造专家
红源

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

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
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