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科学与创意
的交融之处

全球营养健康食品 创新的关键合作伙伴

秉承新一代健康与保健配料解决方案

- ✓ 大豆蛋白
- ✓ 益生菌
- ✓ 母乳低聚糖
- ✓ 大豆磷脂
- ✓ 植物提取物
- ✓ 母乳结构脂 *

* 由 IFF 与 AAK 的合资企业领先油脂 (Advanced Lipids) 负责营销



营养与生物科技



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