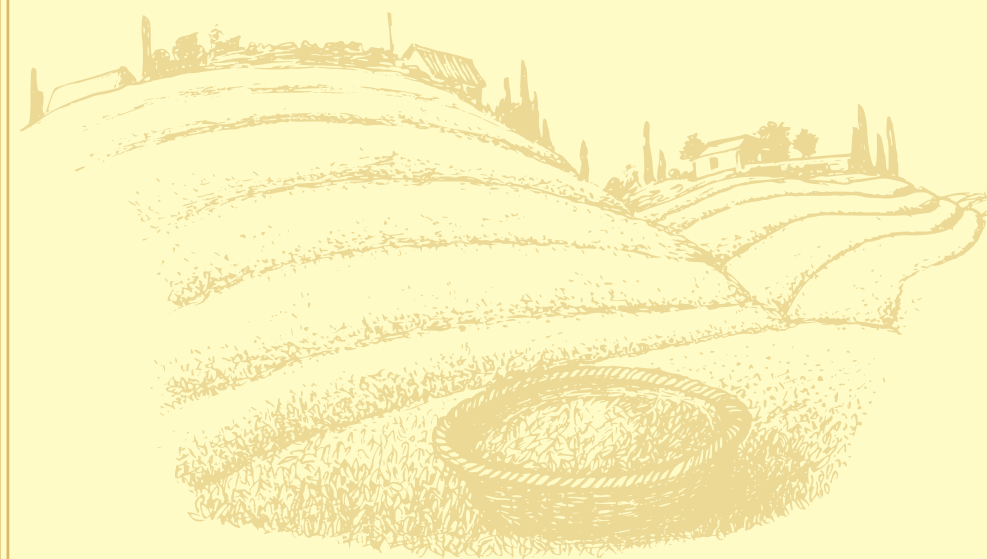


Qianhe Condiment and Food Co., Ltd
Add: Minjiadu, Chengnan, Dongpo District,
Meishan City, Sichuan Province, China
Website: en.qianhefood.com
Tel:0086 028 38260750



Naturally brewed, Authentic Chinese



Stock Name: qianhe Stock Code:603027

Why choose us

- Top 3 condiments enterprise in China
- No.1 manufacturer of caramel color in China
- Over 28 years professional experiences
- FSSC 22000, BRC, IFS, HALAL, KOSHER, EU organic
- More than 2000 employees

About us

Established in 1996, Qianhe Condiment and Food Co., Ltd. is located in Meishan, Sichuan Province, the southwest of China. It is a joint-stock enterprise specializing in the production of high-quality healthy soy sauce, vinegar, cooking wine and caramel color products. On March 7, 2016, the company was listed on the main board of the Shanghai Stock Exchange (stock code: 603027).

At present, the company has 4 production plants, namely Meishan Factory, Zhenjiang Factory, Liuzhou Factory and Weifang Factory. The Meishan Factory is mainly engaged in the production of brewing soy sauce liquid and powder, brewing vinegar, cooking wine and caramel color powder. The Zhenjiang Factory produce Zhenjiang vinegar. The other two factories produce caramel color liquid. The company has passed quality authentication of FSSC 22000, BRC, IFS, and products have passed Halal, Kosher, EU organic.



Advantage

- The factory covers an area of 100,000 square meter.
- Have professional R&D team with more than 20 persons.
- There are more than 1000 fermentation tanks, 18 filling line
- There are three factories to produce caramel color, with annual capacity 160,000tons



Condiment Products

Brand Positioning:

We are dedicated to the production of high-quality and healthy condiments.

Company 's vision :

Building ON.1 brand of high-quality and healthy seasoning products

Mission:

Crafting authentic flavors with passion and innovation

Featured product:

" Qianhe 0 " series of products



Condiments-Qianhe Brand&OEM/ODM

Type		Representative products	Specification
Soy sauce	light soy sauce	Premium light soy sauce 180 days, 380 days soy sauce, organic soy sauce,less sodium soy sauce	500mL*12 1L*12 1.28L*6 1.8L*6
	dark soy sauce	premium dark soy sauce	
	sweet soy sauce	sweet soy sauce	
Vinegar	steamed fish soy sauce	steamed fish soy sauce	Big size package for few products: 5L*2 20L*1 6kg*2 (oyster sauce)
	White vinegar	white vinegar 5 ° , 9° white vinegar	
	Black vinegar	Zero additive black vinegar, mature vinegar, cellar vinegar	
Oyster sauce	12%, 24%, 36% oyster sauce	Yucang oyster sauce 12% Yucang oyster sauce 36%	
Cooking wine	cooking wine	onion ginger cooking wine; glutinous rice cooking wine	
Compound seasoning	vinaigrette	vinaigrette	
	Fresh Seafood Sauce	Fresh Seafood Sauce	
	Teriyaki sauce	Teriyaki sauce	

“Qianhe 0 Label”

Since 2008, "Qianhe 0" has become the symbol of 0-additive condiments. It replaces shortcuts with time and additives with brewing. "Qianhe 0" truly means 0 additives.



Premium light
Soy sauce



Organic soy sauce
and Vinegar

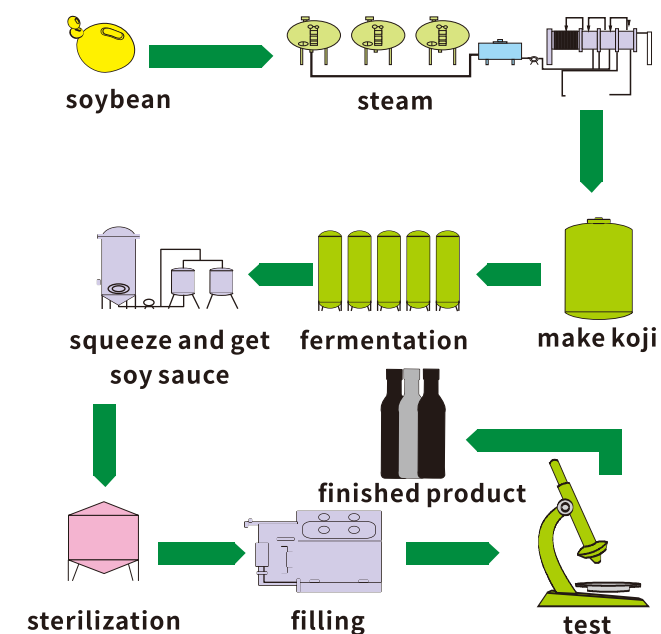


Vinegar

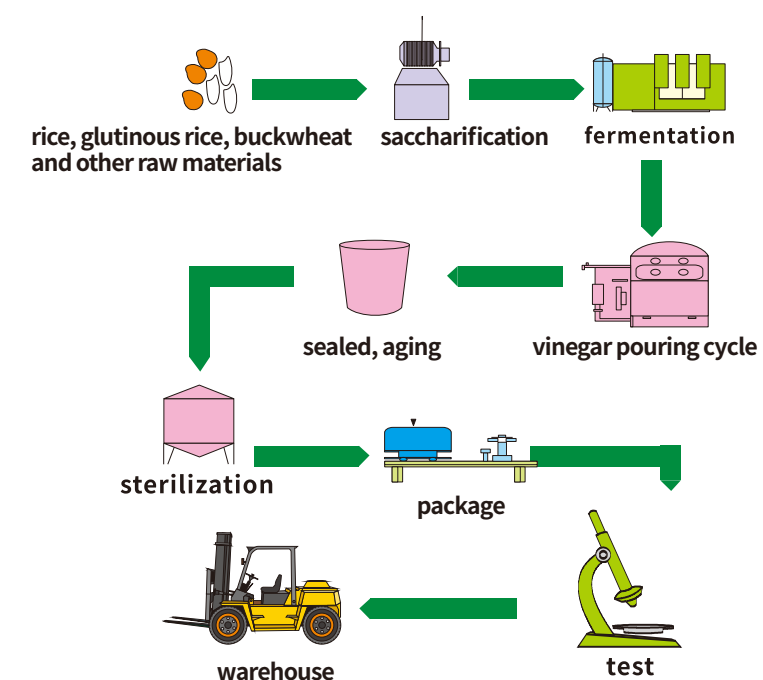


Cooking wine

Qianhe soy sauce flow chart



Qianhe vinegar flow chart



千禾 0 系列酱油 配料干净 0 级认证



CCTV 2

《回家吃饭》合作品牌

0级:配料表中不含有GB 2760中允许使用的添加剂
加工过程没有人为添加和带入添加剂的风险

SOY SAUCE
180 Days
酿造酱油180天

NET: 500ml

SOY SAUCE INTRODUCTION

Qianhe Premium Light Soy Sauce 180 Days



Selling point

- **Clean Label:** No additives, no yeast extract.
- **Taste:** it can be used for mixing, stir-frying, steaming, dipping and roasting. It is delicious and healthy.

Product

- **Ingredients:** water, non-GMO soybeans, wheat, salt, sugar
- **Quality:** AN ≥ 1.0 g/100ml
- **Specifications:** 150ml, 500ml, 1L, 1.28L, 1.8L

Features

sealed temperature-controlled fermentation tank, full brewing period of 180 days.

Application: Light soy sauce and Dark soy sauce

Light soy sauce: reddish brown, delicious, generally used for seasoning dishes

Dark soy sauce: dark brown, salty in taste, generally used for coloring dishes

Quality: Amoni nitrogen(AN) is a characteristic indicator for judging the quality of soy sauce. The longer the fermentation time, the quality better, and the more flavorful and nutritious the soy sauce.

GB Standard	Premium	First level	Second level	Third level
AN (g/100ml $\geq$)	0.80	0.70	0.55	0.40

Qianhe Premium light soy sauce	AN (g/100ml $\geq$)
Qianhe Premium light soy sauce180 Days	1.0
Qianhe Premium light soy sauce280 Days	1.1
Qianhe Premium light soy sauce380 Days	1.2

OEM Service

We are a TOP class factory specializing in soy sauce, vinegar, oyster sauce, cooking wine production, with 28 years of experience in China.
Providing one-stop OEM services: R&D, production, packaging, transportation.



R&D Team

R&D center is located in Meishan factory.
Professional R&D team with advanced testing equipment and independent R&D building.



Quality Assurance

Keeping our original aspiration and goal - Naturally brewed, Authentic Chinese.
Strictly abide by the company's quality management system.



Production

More than 1000 brewing tanks can greatly ensure production capacity.
Providing various packaging for OEM.



Logistics

Providing full range of transportation services: vehicles, air, land.

Ingredients

Raw soy sauce



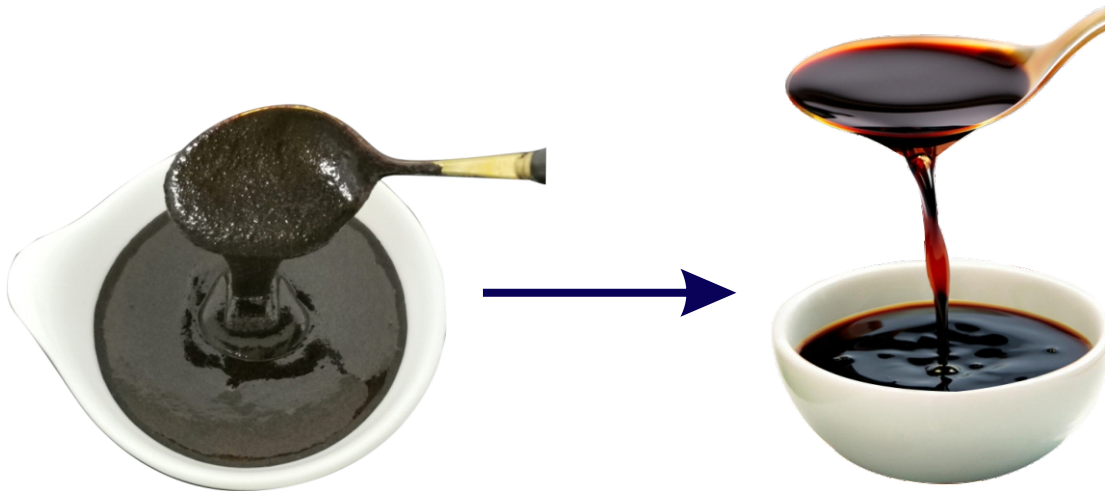
Model	Ammonia Nitrogen (g/100mL)	Total Nitrogen (g/100mL)
Premium soy sauce	≥0.8	≥1.5
First level soy sauce	≥0.7	≥1.3
Second level soy sauce	≥0.55	≥1.0



Soy sauce powder

Model	Ammonia Nitrogen (g/100g)	Total Nitrogen (g/100g)	Nacl (g/100g)
PS001	1.50-1.80	≥2.00	18.0-22.0
PS001H	1.50-1.80	≥2.00	36.0-40.0
PS002	1.25-1.55	≥2.10	30.0-34.0
PS002M	1.20-1.50	≥1.60	32.0-36.0
PS003H	0.70-1.00	≥1.00	38.0-42.0
PS003	0.95-1.25	≥1.40	20.0-22.0
PS006	1.45-1.75	≥2.05	36.0-40.0
PS007	2.00-2.30	≥2.80	32.0-36.0
FSP-MA	2.05-2.45	≥3.05	40.0-44.0
FSP-MAD	2.05-2.45	≥3.05	40.0-44.0

Concentrate soy sauce (soy sauce paste)



Brewing vinegar- white vinegar & black vinegar

Natural brewed vinegar 5°,9°,10°



Caramel Color Powder



Model	EEC No.	Absorbance (E ^{0.1%} _{610nm})	Red Index	pH Value
PA001	E150a	0.105-0.133	≥5.00	4.0-6.0
PA002	E150a	0.304-0.342	≥3.80	4.0-6.0
PC001	E150c	0.190-0.240	≥3.80	3.5-4.5
PD001	E150d	0.390-0.446	≥3.80	4.0-6.0
PD002	E150d	0.532-0.608	≥3.70	4.0-6.0
PD003	E150d	0.304-0.342	≥3.80	4.0-6.0
PD005	E150d	0.175-0.205	≥4.00	4.0-6.0



Caramel Color Liquid

Model	EEC No.	Absorbance (E ^{0.1%} _{610nm})	Red Index	pH Value
ZS-200A	E150a	0.054-0.058	≥6.2	4.50-6.00
ZS-200C	E150a	0.050-0.057	≥6.5	4.50-6.00
EARTH I	E150c	0.190-0.198	≥4.7	4.50-5.00
EARTH II	E150c	0.156-0.164	≥4.9	4.00-6.00
BREWING I	E150c	0.133-0.137	≥5.2	4.00-6.00
DS001	E150d	0.260-0.270	≥4.0	2.80-3.20
DS002	E150d	0.418-0.456	≥4.0	2.80-3.20

Caramel Color Application



Soy sauce and all kinds of sauce products



Beverage
Cola, black tea etc.soft drinks



R&D Center



Production workshop



High-salt and diluted state soy sauce cluster



Vinegar storing tank



Cellar vinegar



Cellar vinegar

GC-MS



Liquid chromatography

Germany imported high-speed filling line



Germany imported high-speed filling line

CERTIFICATE

