



Qianhe (千禾)

The Art of Zero

Brewed with Craftsmanship,
Tasted by the World.



Our Vision

To become the **No.1 brand** for high-quality, healthy condiments worldwide.

A Global Vision for Healthy Taste

We believe authentic flavor should be cultivated, not manufactured. We are exporting more than soy sauce; we are sharing a healthier culinary civilization, rooted in the harmony of nature and the patience of craft.

Our Mission

"Brewed with Craftsmanship,
Tasted by the World."



Our Name is Our Promise: The Harmony of Man & Nature

千 (Qian) - People & Community

Combining the characters for "Ten" and "People," it represents our people-centric philosophy: gathering the finest talents to serve thousands of families.

禾 (He) - Grain & Nature

The character for "Grain," it symbolizes our reverence for the earth and our commitment to using premium natural ingredients, following the laws of nature.

To bring uncompromising products and healthy living to every household through the spirit of craftsmanship.

Zero is not emptiness.

It is our holistic commitment to Purity, Patience and Perfection.

1. ZERO IMPURITIES

An absolute commitment to the purity of our source.



2. ZERO SHORTCUTS

A profound respect for the transformative power of time.

3. ZERO COMPROMISE

An unwavering dedication to the ultimate standard of flavor.



The Commitment to Origin: Nature's Bare Essentials

We start with zero industrial contaminants.
Only 5 ingredients belong in the bottle.

- Glacier Water: Sourced from the 5,000m altitude headwaters of the Minjiang River.
- Non-GMO Soybeans: Premium varieties from the fertile black soil regions of Northeast China.
- Ancient Well Salt: From 1,000m deep wells in Sichuan, free from modern pollutants and anti-caking agents.
- Premium Wheat: High-quality Grade 1 wheat for balanced, aromatic fermentation.



The Commitment to Craftsmanship: The Luxury of Time

Modern brewing takes weeks; we take up to 380 days. We have zero tolerance for accelerated fermentation or artificial extraction. We simply wait for flavor to evolve.

- **First Draw (头道原油)** : After 180+ days, we collect only the first-press essence that drips naturally. No pressing. No dilution.
- **Double Fermentation**: This precious essence is reintroduced to fresh grains for another 180+ days, compounding the time and the umami.

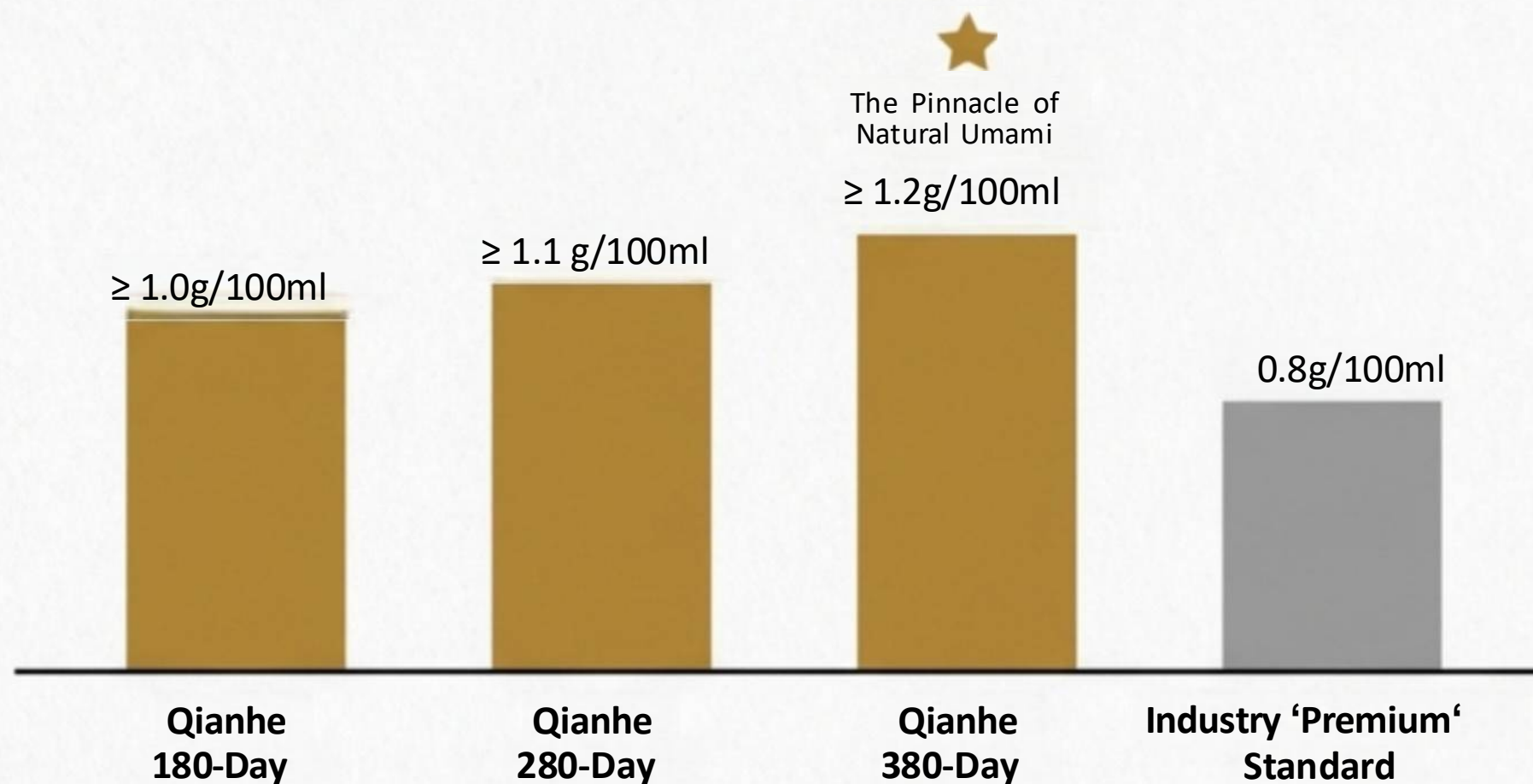
380 DAYS



The Commitment to Standard: Quantifiable Excellence

By refusing chemical enhancers like MSG or yeast extract, we are forced to achieve the ultimate standard of flavor through natural brewing alone. The key measure of this is Amino Acid Nitrogen (AAN).

Amino Acid Nitrogen (AAN) Levels



买酱油 选0添加

千禾零添加酱油 不添加味精、色素、防腐剂



Our Flagship ‘Zero’ Series: A Spectrum of Excellence Defined by Time

180 Days

Bright and versatile, the perfect all-purpose premium soy sauce.

AAN: $\geq 1.0\text{g}/100\text{ml}$.

280 Days

Deeper complexity and a richer body, ideal for braising and finishing.

AAN: $\geq 1.1\text{g}/100\text{ml}$.

380 Days

Our pinnacle expression. Intense, profound umami with a lingering finish for the most discerning applications.

AAN: $\geq 1.2\text{g}/100\text{ml}$.

Innovation for Modern Health Needs, Without Compromise

Our mastery of natural brewing allows us to innovate for diverse health needs while preserving authentic flavor.



Certified Organic Series

Fully certified organic ingredients and supply chain, delivering the same high AAN standard (≥ 1.0 g/100ml).



Low Sodium Series (35% & 55% Less)

We use **Electrodialysis** to physically filter salt, retaining the authentic umami.

True O Sugar (Keto-Friendly)

Our proprietary **Aromatic Yeast** consumes all sugars during the long fermentation, resulting in a naturally sugar-free product from the source.

Beyond Soy Sauce: A Complete Culinary Portfolio

Cellar Aged Vinegar



Patented cellar storage, half-buried jars for temperature stability.

Compound seasoned soy sauce



Signature compound seasoned soy sauce, ensuring a pure, healthy, and flavor-rich culinary experience

Oyster Sauce



High oyster juice content (20% - 36%), clean label.

Artisanal Philosophy, Industrial Precision



820,000 Ton

Annual Soy Sauce Capacity

40,000/hr

German Krones Automated Bottling. 45,800 pallet positions with fully automated robotic entry/exit.

100%

Traceability from Grain to Bottle

Publicly Traded

China Shanghai Stock Exchange
(SSE: 603027)



Certificates



MUI HALAL



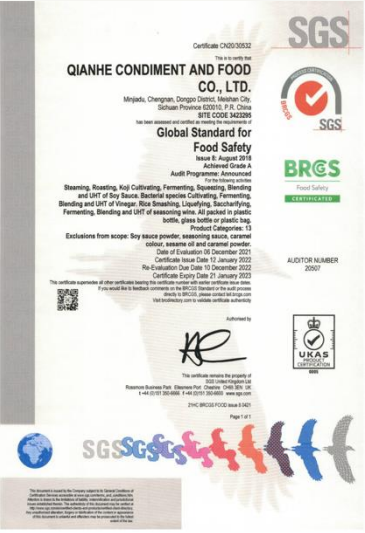
KOSHER



EU Organic



Organic



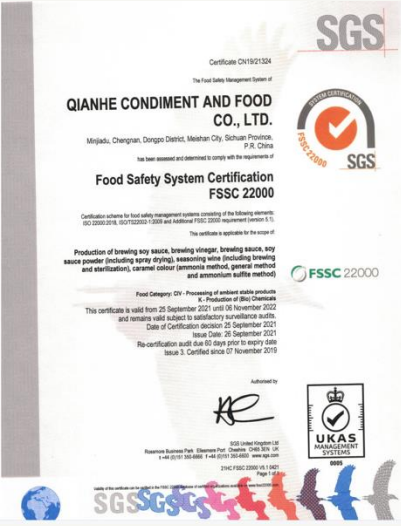
BRC



IFS



ISO 9001



FSSC 22000

Offer Your Customers The Cost of Time

In a world of instant gratification, Qianhe chose the 380-day path. This commitment to time is our core value and our key market differentiator. By partnering with us, you offer more than a condiment.

You offer:

A Story of Authenticity
A Standard of Uncompromising Quality
The Luxury of True, Natural Flavor

Qianhe 千禾

Let's Bring Healthy Taste to the World