

# CHINA NUTS AND ROASTED SEEDS INDUSTRY

PHASE I 2022 TOTAL NINETY ISSUE

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# SUNFLOWER SEEDS



Sunshine .  
Taste



# CHINA NUTS AND ROASTED SEEDS INDUSTRY

PHASE I 2022 TOTAL NUTRITY ISSUE  
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A HANDFUL OF NUTS AND ROASTED SEEDS  
A DAY IS GOOD FOR YOUR HEALTH

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# CONTENTS

JAN 2022



## 08 Hot Spots

**08** Invitation of 2022' the 16th food exhibition for china nuts and roasted seeds, dried fruits & fair for purchase and supply

## 12 Industrial Economy

**12** Five Development Trends of the Nuts and Roasted Seeds Industry Worthy of Our Attention in Future

## 14 Industrial chain

### Market

**14** Global Supply Chain Layout of Chinese Food Enterprises View From The Perspective of China

### Product

**16** Small Preserves With Big Energy  
—Interview With Wang Fangming, General Manager Of Hangzhou Meiyuan Food Co., Ltd.

### Equipment

**18** Heat Carrier Drum Outer Spiral Cycle Multi-Stage Temperature Control Automatic Roaster

### Accessories

**21** 2021 Release Conference of Deoxidizer Preservation Technology.

### Raw

**28** Pine Nut Prices Hit a Record High, Yet the Market Is Still in Short Supply

### Plant

**29** Control Techniques for Macadamia Nut Stem Canker

## 30 Window of the world

**30** In 2021, Russia' s Food Exports to China May Decrease by 10% YOY

**30** In 2021, the Yield of Corn in France Is Expected to Set a Record High

**30** Russia' s Soybean Exports to China Rose by 38%

**31** French Ministry of Agriculture Raised the Forecast Yield of Corn and Sunflower Seed in 2021

**31** Unprocessed Imported Fruits and Vegetables Exempted from VAT in Philippines

**31** Cashew Nuts in Cambodia Show Their Economic Potential, and Their Exports Are Growing Rapidly on a YOY Basis

**32** Yield of Soybeans in USA Will Be Bumper But Lower Than Expected

**32** Eurasian Economic Union Plans to Vigorously Develop the Fruit and Vegetable Industry

**32** Indonesia Issued Two Food Technical Regulations

## 34 Nutrition and Health

**34** Chestnuts Are Delicious And Exquisite

**34** Almond for Moistening Liver, Relieving Cough and Nourishing Five Internal Organs

**35** Nutritional of Pecan

**36** Little Sesame Is Rich In Nutrition, And Has Six Benefits For Human Body!



# A Letter of Invitation for New English Electronic Edition of China Nuts And Roasted Seeds

China Nuts And Roasted Seeds is under the guidance of the Specialized Committee for Nuts and Roasted Seeds of China National Food Industry Association and sponsored by Beijing Zhongjian Heguo Information Technology Service Co., Ltd., <http://www.csnc.cn> and [www.chinanutexpo.com](http://www.chinanutexpo.com). It is currently the only domestic guiding journal for the nuts and roasted seeds industry. To make the world's nuts industry know more about China's nuts and roasted seeds industry, to integrate China's nuts industry into the global nut economic and trade integration, and to cooperate with the global peers for win-win results. To adapt to this new development trend, since April 2020, China Nuts And Roasted Seeds has added an English electronic version to serve as an exchange of information for nut enterprises, the industries and associations worldwide. We are sincerely soliciting contributions from domestic member enterprises, as well as domestic and foreign readers, professional scholars, and nuts and roasted seeds practitioners. The contents and scope of the contributions are concluded as follows:

- I. Popularize the performance and experience of the enterprise and its leaders (chairman and general manager) (please attach the working photos of the enterprise and leaders at the same time);
- II. Introduction to working attainment and experience: workshop management, technology, process, quality, quality management, product development, inspection and other working attainment and experience;
- III. Popularize the latest scientific research achievements of the enterprise (raw

material planting, nutrition, technology, equipment, additives, etc.) and the promotion of new products (in Chinese and English);

IV. Marketing experience and introduction: attainment and experience in warehousing, transportation, wholesale, product sampling, direct selling and terminal markets, business negotiation and contract signing, etc.

V. Solicit the information needed by the enterprise, such as the information consultation on raw material purchase, equipment purchase, talent recruitment, etc.

VI. Put forward the relevant suggestions and opinions to the Magazine;

VII. The members of the Magazine's expert panel shall provide 2-3 professional manuscripts each year, which may be prepared by themselves or recommended.

VIII. Manuscripts may be provided in both Chinese and English. Welcome to contribute and recommend your manuscript! Requirements for manuscript solicitation: manuscript shall be in the form of electronic document.

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Editorial Department of China Nuts And Roasted Seeds

## Information Consulting Service Table for China Nuts And Roasted Seeds in Chinese and English

The Chinese and English versions of China Nuts And Roasted Seeds also receive the information consulting services from relevant enterprises and associations at home and abroad. The specific contents are concluded as follows:

I. Information Consulting Service Charge for Chinese Version

1. Consulting Service Price

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Full Page Position of English Contents: RMB 25,000 yuan/year (4500 yuan/issue)

Full Page Position of Copyright: RMB 25,000 Yuan/Year (4500 Yuan/Issue)

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# 中国坚果炒货食品展览会组委会

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Dec 16<sup>th</sup>, 2021

## Invitation

To distinguished attendees,

The 16th Food Exhibition for China Nuts and Roasted Seeds, Dried Fruits & Fair for Purchase and Supply and related conferences will take place in Hefei, Anhui Province, China during April 13-17, 2022.

This conference will involve and cover major main stream nuts in the market, including pistachios, almond, pecan, macadamias, hazelnuts, .etc. During the same period, more than 20 professional conferences will be held to provide participants with the latest information about the global industry. Further, in exhibition progress, it has 6 pavilions and 12 exhibition sections. The total area will reach to 80,000 square meters and it will estimate to attract more than 70,000 person-times from different countries for business procurement.

We hereby sincerely invite you to participate in the exhibition. If you are unable to visit due to force majeure and other reasons, we suggest you entrust relevant domestic institutions in China to attend or you can watch the global webcast on our website: <https://www.chinanutexpo.com/en/>.

If you have any questions or need invitation letter for visa application, please contact Ms. Yang / Ms. Zhang at 0086-10-63344031 / 63344578, or 0086-138 1179 4820.

Appendix: 1. Application Form  
2. Conference Schedule (rough)  
3. Floor Map

Best wishes.

Yours Faithfully,

Ms. Yang

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Organizing Committee of China Nuts and Roasted Seeds Food Exhibition



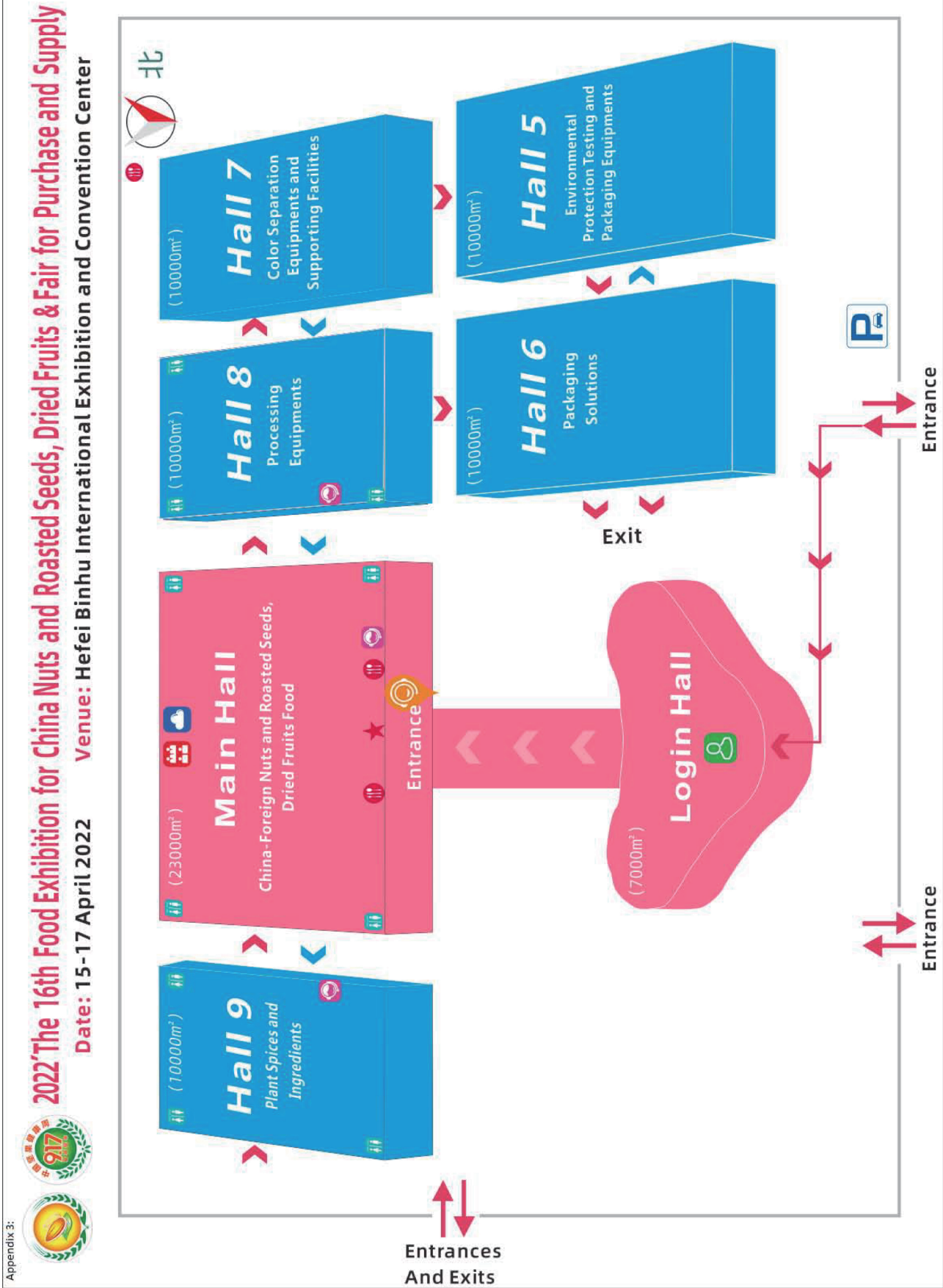
## Appendix 1:

**2022 The 16<sup>th</sup> Food Exhibition for China Nuts and Roasted Seeds, Dried Fruits & Fair for Purchase and Supply  
Application Form**

Date:     /     /

Company Name	(Company Stamp)			Booth No.	
Authorized Person		Tel No.		Mobile No.	
Contact Person		Mobile No.		WeChat	
Information required to be provided by the exhibitors	Electronic scanning or photocopy of the Business License Electronic scanning or photocopy of the Production License				
Notes					
Important Notice	1. After carefully understanding the exhibition, exhibitors need to fill out the "Application Form" carefully with company stamp, and provide the information below to e-mail: cnfiec@163.com on or before March 25, 2022. 2. Contact information: Tel.: 0086-10-63344578 / 63344031 Chen Li: 0086-13811795004      Yang Qian: 0086-17812727504 Qiu Jing: 0086-13811798204				

Appendix 3:



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# Five Development Trends of the Nuts and Roasted Seeds *Industry Worthy of Our Attention in Future*



**A**t the opening ceremony of “9.17 China Nut Health Week” in 2021, a new theme of “nut seed food is a healthy food that everyone shall eat quantitatively every day” will promote the arrival of a truly prosperous era of the nut industry in the next 5-10 years. Under the circumstance that both the new theme orientation and functional benefit points have been popularized, there are five development trends of the nuts and roasted seeds industry worthy of our attention in future.

### **I. From “Ascending” to “Sinking”**

In the past 10 years, the relatively rapid development of the nut seed industry has benefited from the drive of consumers and the popularization of basic health knowledge. The essence is that healthy agricultural products have developed into casual snacks. With the further development of China and the further improvement of economy, consumption will further penetrate into the sinking market, which will eventually promote the consumption prosperity based on healthy casual foods.

### **II. from Snacks to Ingredients**

In the past, the essence of nut seeds was the attribute of healthy snacks. In recent years, according to the survey, the daily nut consumption by users is essentially a kind of food consumption, which may be used as meals and breakfast. For a combination of nuts and oats, nuts are ingredients; many bulk nuts are also ingredients. In future, the nut industry will be a big trend from snacks to ingredients.

### **III. from Terminals to Ingredients**

The nutation track is about to break out. In future, everything in the whole food industry may be nutated. Nuts will be associated with drinks, coffee, and everything, thanks to the healthy properties of nut seeds.

### **IV. from the Festival Supplies to the Daily Dining Table**

This trend is not about to break out, but has already broken



out. While the gift market of nuts and melon seeds is further intensified, due to the ingredientization outbreak of nuts and melon seeds, it will become normal for nuts to be present at the daily dining table from the festival supplies, which is based on the popularization of the health functions of nut seed foods.

### **V. from Front to Back**

The prosperity of the front end forces the progress of the back end. In the field of nut planting, the cultivation of seeds will be further strengthened, and the second-layer processing will greatly increase in value. From the proposal of a new theme, to an benefit point, to various changes that we may feel, it will greatly promote the prosperity of the whole nut seed industry. 图

# GLOBAL SUPPLY CHAIN LAYOUT OF CHINESE FOOD ENTERPRISES

## *View From The Perspective Of China*



**O**n the evening of November 4, the opening ceremony of the 4th China International Import Expo (CIIE) was held in Shanghai. As the world's first import-themed exhibition, holding China International Import Expo (CIIE) is an important decision made by China to promote a new round of high-level opening-up. It has become a new link between China and other countries in the world and a new window for countries to share China's huge market. By participating in China International Import Expo (CIIE), many enterprises throughout the world have gained more market opportunities, investment opportunities and growth opportunities.

## Share Opportunities in China and Promote Cross-border E-commerce Business

China's food enterprises responded to the national initiative to build a dual-cycle development pattern both at home and abroad, actively embraced the call of "going out and bringing in", and laid out the global supply chain to pilot cross-border E-commerce business. Through strategic cooperation with overseas brands and distributors, and relying on its omni-channel platform, we will bring-in global good products. China's E-commerce business development and policy innovation lead the world. In recent years, the state has issued many policies to promote the development of cross-border E-commerce. This Hongqiao International Economic Forum also has a special topic on cross-border trade, exploring innovative solutions, and really helping food enterprises to seize market opportunities in the first place.

## Under the Consumption Upgrade, Pursue a Better and Healthy Life

China's huge market demand and consumption upgrade have given birth to enormous business opportunities, and China International Import Expo (CIIE) has welcomed the local governments in China and purchasing groups of enterprises throughout the world to seize the "China's opportunities". Health is the foundation of human development and sustainable economic development. The global spread in a special period makes consumers pay more attention to the demand for healthy food and the yearning for a better life. Seize the opportunity of "Great Health Economy", continue to focus on the product concept of "Global Good Quality & Healthy Life", and intensify and expand the healthy food category. Achieve High-quality Development of Enterprises and Help




### Build a New Development Pattern

The supply level of circulation network channels and consumptions in China is still in a process of gradual improvement, and there is still much room for improvement of residents' willingness to consume. Cross-border E-commerce and other new modes of business develop synergistically, providing people with efficient, convenient and diversified goods and services, satisfying consumers' pursuit of high-quality and beautiful life, and realizing the high-quality development of enterprises while reflecting the value of enterprises.

## Open China and Seize the Opportunity to Seek Development of Enterprises

Launch new product development pattern. Consumption is the endogenous driving force to promote China's economic growth, and a more open dual cycle both at home and abroad is not only the need of China's own development, but also will better benefit the people of all countries.

As Chinese food enterprises, they may more deeply understand the attraction of the open market brought by China International Import Expo (CIIE) platform, create opportunities in the opening process, solve problems in cooperation, and build a platform for enterprises to grasp the consumption trend and graft international supply chain resources.

Chinese enterprises, which are accelerating the layout of the national market, shall integrate global high-quality supply chain resources with a more open mind, find the right coordinates for enterprises, present their actions and show their responsibilities in the new development pattern. 

# *SMALL PRESERVES* *With* *BIG ENERGY*

—Interview with Wang Fangming, General Manager of Hangzhou Meiyuan Food Co., Ltd.





**H**angzhou Meiyuan Food Co., Ltd. is located in Tangqi Town, Yuhang District, Hangzhou, a well-known water town in the south of the Yangtze River. It is a professional manufacturer of preserves. After more than 30 years of hard efforts, the Company has formed a modern food processing enterprise with an annual yield of more than 3,000 tons of preserves. the Company is in a leading position in the preserve industry in Zhejiang Province, and has become a leading agricultural enterprise in Hangzhou, an honest enterprise in Zhejiang Province, an agricultural science and technology enterprise in Zhejiang Province and an export enterprise of the People's Republic of China. Curious about the helm of this enterprise, the editor specially interviewed Wang Fangming, General Manager of Hangzhou Meiyuan Food Co., Ltd.

Editor: Hello, Mr. Wang! In recent years, the consumption scale of preserve products continues to expand, and the consumption growth rate has greatly increased! So what are the

main products of the Company now? Compared with similar products, what are the advantages and uniqueness of these products? (for example, in production process, supply chain system and product packaging)

Mr. Wang: the Company used to mainly produce plum products, such as Japanese plum cakes, Gan Mei, prunes and so on, which were mainly exported to Japan. With the rapid development of China's economy and the continuous improvement of domestic consumption level, the Company gradually laid out the export products in the domestic market, and then continuously developed high-end dried fruit products, such as dried yellow peaches, blueberry slices, plum slices and so on.

Compared with similar products, the main advantages of Meiyuan lie in the research and development ability of new products and the stability of product quality.

Every year, the Company invests some funds in the research and development of new products, which also leads the development direction of new products in the industry, such as seedless Pei-

Mui Chan and plum blossom tablets, which are the first products of Meiyuan Company.

Japan's requirements for product quality are the highest among all countries. Since 2005, when it was exported to Japan, we have not experienced a major quality problem.

Editor: We noticed that your Company's products, dried yellow peaches and dried juicy peaches, took part in this year's national omni-channel selection conference of nuts, roasted seeds and nuts, dried fruitss, and were highly praised by the selection and evaluation judges. Then, compared with the old products, what improvements have been made to the new products?

Mr. Wang: The dried series products are a series of products that the Company invested a lot of manpower and material resources to research and develop last year. After ten months of exploration and technological improvement, we finally broke through many barriers and developed the dried yellow peaches and dried juicy peaches.

dried series products are crisp and refreshing in taste than the original dried yellow peaches, and their quality is greatly improved. By means of high-temperature sterilization, the process of adding preservatives is replaced, making the products healthier and safer.

Editor: So how is the future development direction of the Company planned? What's the focus of the future?

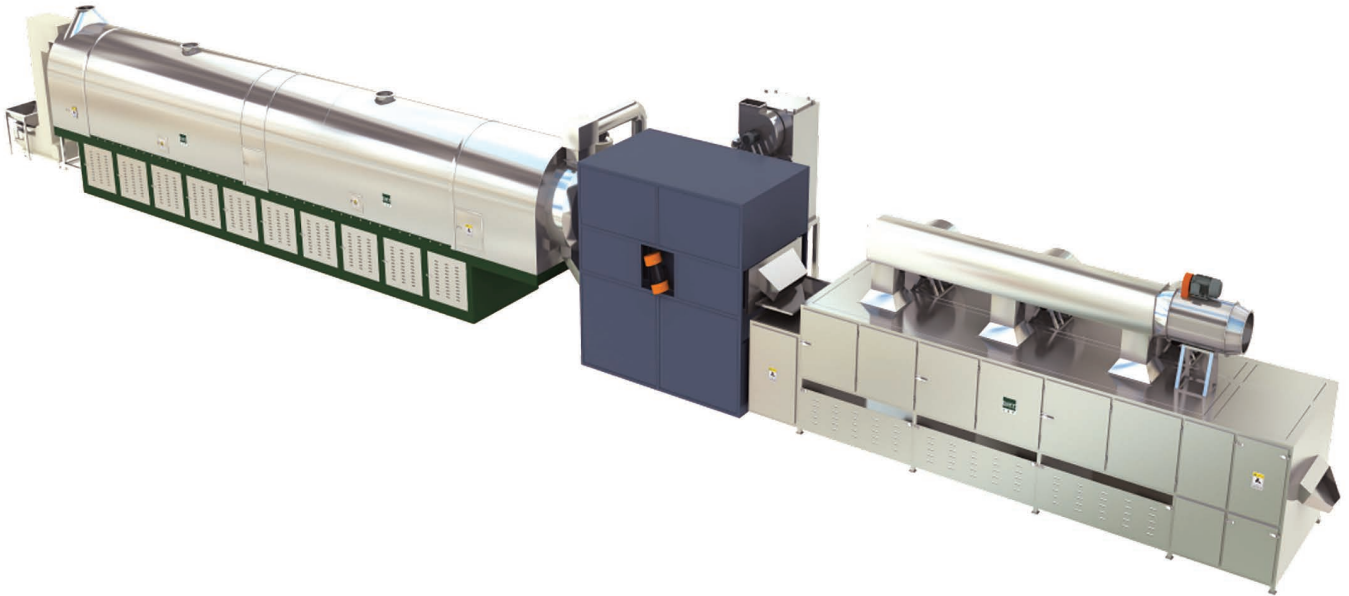
Mr. Wang: The Company's future planning has begun to lay out, with Hangzhou Meiyuan Food Co., Ltd. as the marketing center, all the production factories laid out in the raw material base, and the West Lake Meiyuan trademark as the main brand, so as to bring more healthier and safer snack foods to consumers! 

# **HEAT CARRIER DRUM OUTER SPIRAL CYCLE MULTI-STAGE TEMPERATURE CONTROL AUTOMATIC ROASTER**

**H**eat carrier drum outer spiral cycle multi-stage temperature control automatic roaster is specially developed for the roasting of granular foods such as nuts and seeds products, agricultural foods, etc. that need to be mixed and heated with a heat carrier (such as salt and nuts, sunflower seeds, peanuts are roasted together).

At present, the existing heat carrier circulating drum roaster at home and abroad generally have a double-layer structure. It is composed of an outer cylinder and an inner cylinder. The mixing and roasting area of the material to be roasted and the circulating heat carrier (salt, sand) of circulation area are respectively inside the inner and outer cylinders. Due to the influence of the structure, the heating device can only heat the outer cylinder and cannot heat the inner cylinder. During the entire roasting process, the inner cylinder cannot be heated. In order to achieve the purpose of roasting, the temperature of the heat carrier must be heated to a high level to complete the roasting of the material; Affected by the structure, the entire heating temperature

of the roller cannot be controlled in sections. As a result, it is difficult to control the temperature of the equipment during operation, and the temperature error of the roasting temperature is above 15 degrees, which can not meet the temperature range required for different varieties of production. The product quality is unstable and the control methods are backward. For example: when roasting sunflower seeds, in order to better control the yellow tail rate of sunflower seeds, the temperature in the back zone of the drum should be lower than the temperature in the front zone. If it is only a double drums type, it cannot meet the required temperature, and it will cause a lot of waste of energy; Based on the above problems, our company successfully developed a new type of continuous heat carrier drum outer spiral circulation multi-stage temperature control automatic roaster in 2019. Using spiral return drum instead of outer cylinder, The heat carrier separated at the end of roasting through that it is heated by the spiral body circulation structure and sent to the cylinder and the material for heat exchange and roasting with this unique heat carrier spiral circulation structure, The heating device can be heated to the



spiral loop loaded with the heat carrier at the same time, fluid and inner cylinder for mixing and roasting, the heat carrier is heated continuously again in the process of heat exchange and roasting. Achieved to reduce the temperature difference between the inlet and outlet ends of the heat carrier, the dehydration rate is fast, and the product quality is obviously improved as it effectively solves the problem of cooling during the roasting process. Due to the innovation and upgrading of the structure, it can achieve multi-stage heating and multi-stage temperature control device, which can realize the temperature control of the roaster in sections, maximize the temperature range required by the material in the roasting process. To achieve the purpose of large capacity, stable product quality and low energy consumption.

The temperature control is precise, and realizes the intelligent remote control and big data collection. Equipped with Langrui intelligent manufacturing

system; It can realize automatic temperature control, remote control, big data collection, online automatic cost accounting, seamlessly connect with enterprise's ERP and WMS systems, get through the data flow, realize the function of intelligent manufacturing.

## **Main advantages:**

### ***1. Use spiral return drum instead of outer cylinder,***

The heat carrier separated at the end of roasting through that it is heated by the spiral body circulation structure and sent to the cylinder and the material for heat exchange and roasting with this unique heat carrier spiral circulation structure, the heat carrier is continuously heated up again in the process of heat exchange and frying, realize the reduction of the temperature difference between the inlet and outlet ends of the heat carrier, and effectively solve the problem of cooling during the roasting process; The roasting

dehydration rate is fast, output has increased by 30% year-on-year, energy consumption has been reduced by 25%, and product quality has improved significantly;

### ***2. The roasting drum is heated more evenly;***

the heating device is distributed in a loose manner, and the roasting drum is heated evenly in the axial direction. make the material and medium to be processed in the roasting drum uniformly heated at each axial point, ensure to be the highest year-on-year for that the uniformity and yellowing rate of roasting.

### ***3. Zone temperature control, easier to operate;***

According to the characteristics of the materials, it is the first time to invent to set the roasting temperature by zone to meet the different temperature requirements of the material in the



roasting process. The temperature is set quickly, and the scope of application is wider; For example: when roasting original sunflower seeds, set the back-end heating temperature to reduce the yellow tail rate to a minimum; If you roast peanuts or cashews, you can set the heating temperature for each section, make the temperature of the medium inside the roasting drum equalize to ensure the color and taste of the finished peanuts and cashews;

#### ***4. The medium circulation is more efficient and energy-saving;***

Nuts absorb a lot of heat from the medium during the roasting process to achieve the purpose of roasting and dehydrating. In the process of releasing heat from the medium, it can quickly replenish heat to the medium at multiple locations since it is heated in bulk. Therefore, the efficient operation is always maintained during the medium circulation process, the equipment production capacity is larger, and the energy consumption is lower;

#### ***5. Better heat media Wrapped***

The improved inner blades of the roasting drum can make the medium wrap the nuts better, Turn over to make the moisture contained in the medium volatilize quickly, Once again, the uniformity and the yellowing rate of buds have been improved, and the crispness has been further improved;

#### ***6. Equipped with Langrui intelligent manufacturing system,***

Realize multi-section automatic temperature control, remote control, and big data collection; Langrui intelligent manufacturing system can realize the functions of planning dispatching, picking ingredients, starting work report, data online collection, equipment management, quality management, ANDON system, traceability management, etc. at the manufacturing execution level. Docking the enterprise's ERP and WMS systems, Get through the data flow and form an application model for data-driven business, Optimize production planning, realize capacity balance, and increase the utilization rate of production lines and equipment, Assist users to realize


the visualization of the manufacturing process, more optimized production planning, refined material control, timely cost statistics, and traceability of product quality.

#### ***Langrui Nuts Roasting Industry Intelligent Manufacturing Solutions***

It is composed of the automatic production line at the bottom level and the automatic logistics transfer system in the workshop, the equipment IoT data acquisition system (MDC) and the manufacturing execution system (MES) at the middle execution level. The product data management (PDM) system that integrates the ERP and product development system of the business planning layer upwards, Form a closed data loop for the entire process of product research and development, manufacturing resource planning, on-site manufacturing execution, manufacturing data feedback, and manufacturing process traceability. Drive business with data to enable lean production transformation.

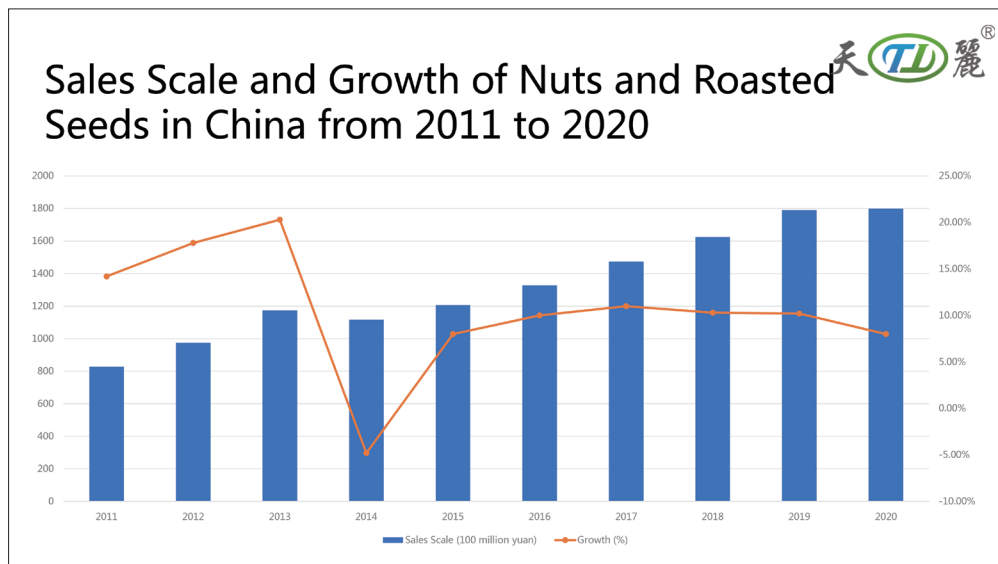
#### ***7. Wide range of application;***

Meet the needs of different materials, different roasting time and temperature. It is not only suitable for the roasting of tree nuts such as cashews, pistachios, almond nuts, but also the roasting of seeds such as original sunflower seeds, peanuts, spiced peanuts, pumpkin seeds, etc., with better results.

Scope of application: Original sunflower seeds, peanuts, almonds, cashews, walnuts, peanuts, melon seeds, pumpkin seeds and nut kernels, etc., need to be roasted to enhance the fragrance and produce nuts with the same production process. 

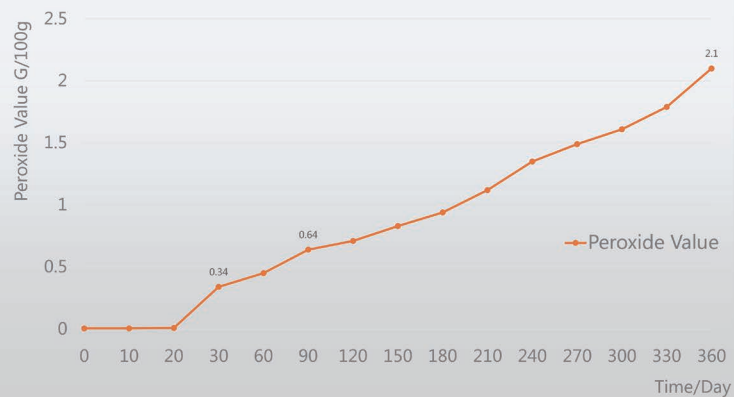


## 1 General Trend/ Massive Health

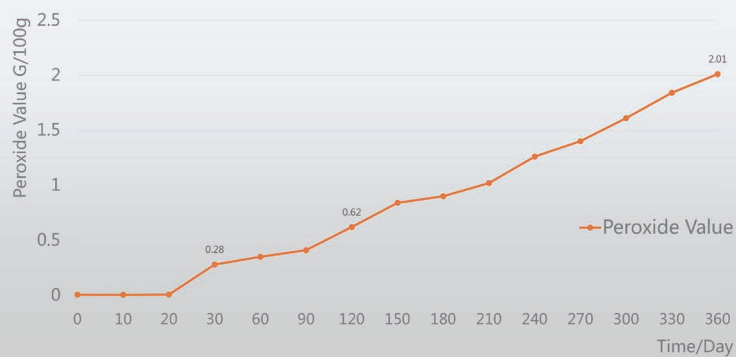


## 2 Quality and Challenges

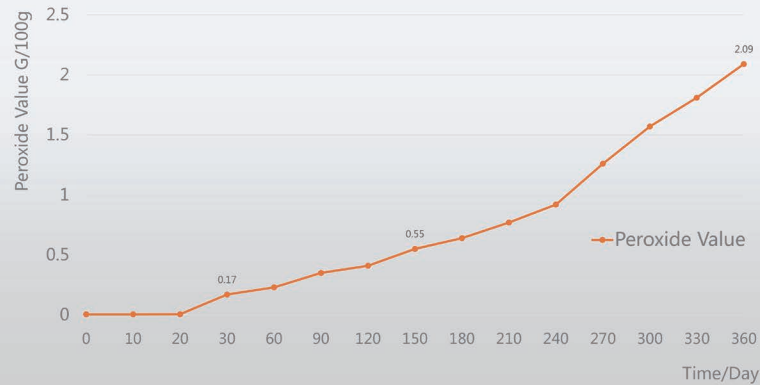
Changes of **Peroxide Value** Of Nuts Preserved Using Desiccant



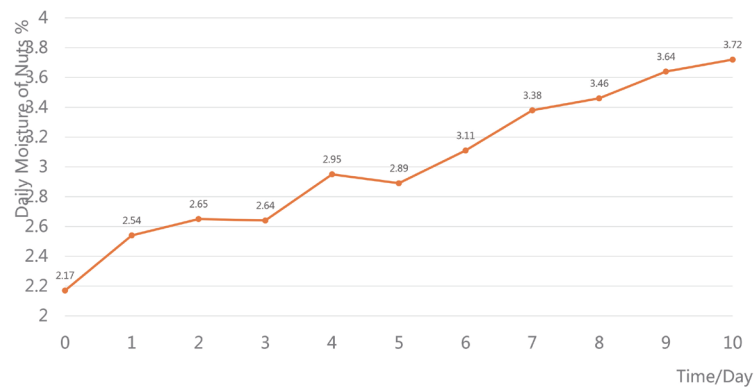
Changes of **Peroxide Value** Of Nuts Preserved Using Nitrogen-filled Packaging



## Changes of Peroxide Value Preserved in Vacuum Packaging of Nuts

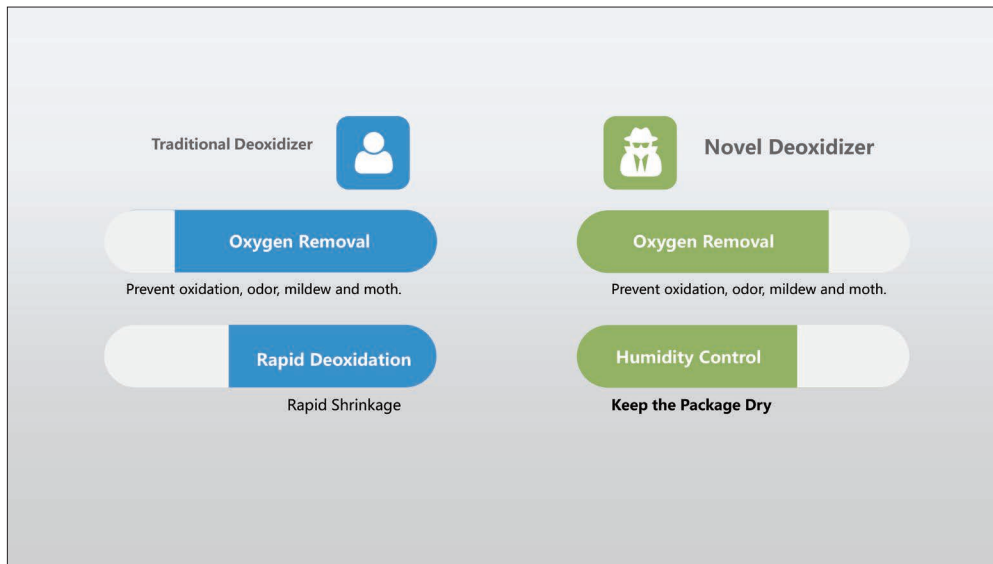


## Daily Water Transfer Data of Nuts Preserved Using Conventional Deoxidizer

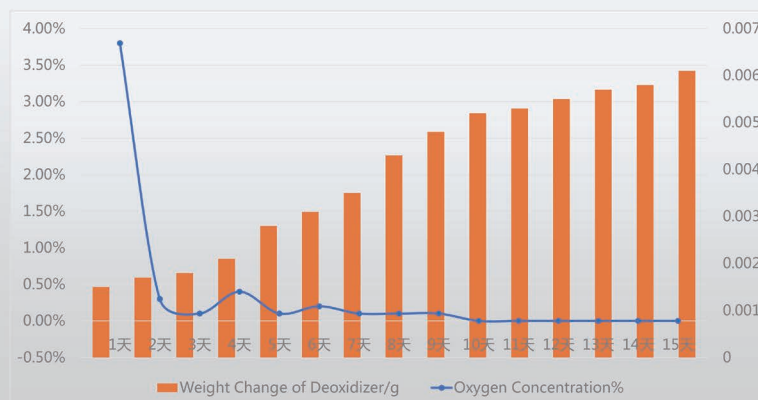


**3 Upgrade/  
Improvement/  
Optimization**

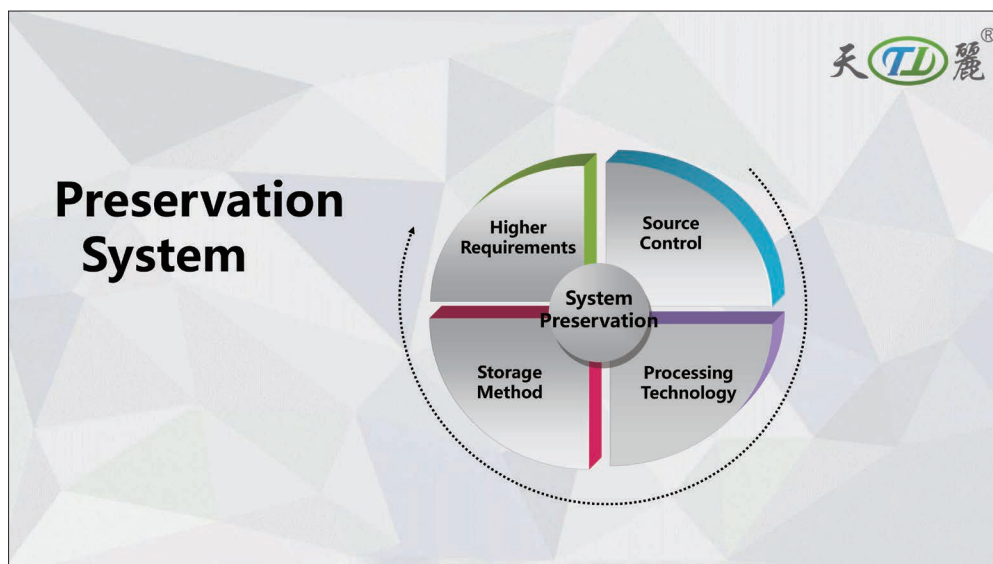
## INDUSTRY CHAIN ACCESSORIES



### Application of Novel Dry Deoxidizer



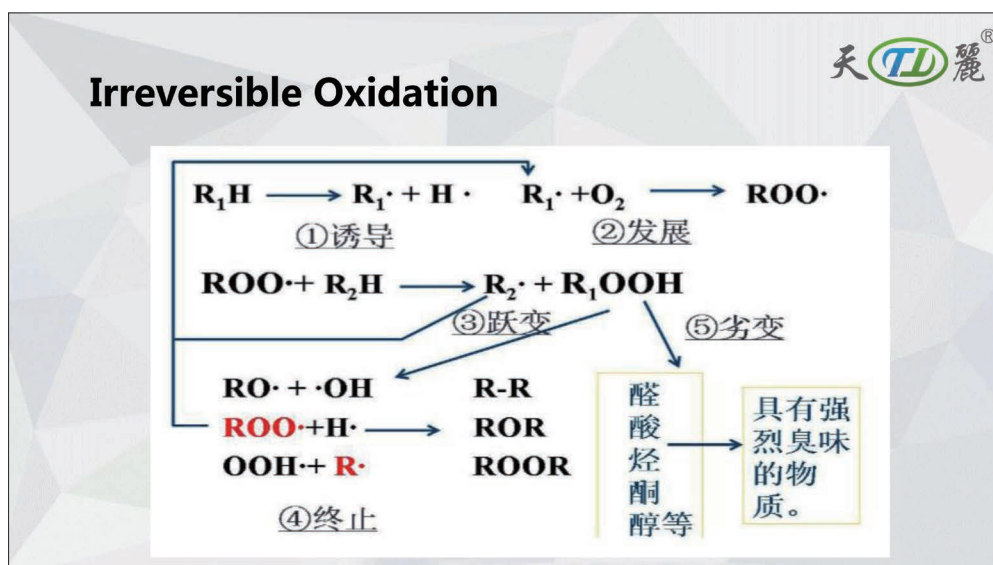
## 4 System Preservation



天 TL 麗®

## 1-1 Source Control of Raw Materials

Mainly reflected in: Oxidation odor, moth, mildew, etc.





## 1-2

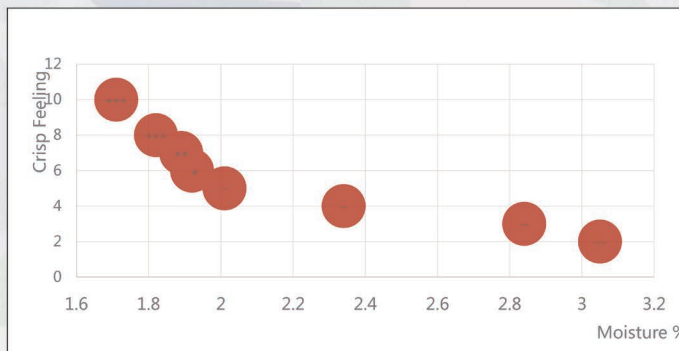
### Packaging Form Selection

In Bags: Three-sided seal, four-sided seal, eight-sided seal, flat long bag type, etc.

In Cans: Glass cans, iron cans, PET plastic cans, paper-plastic composite cans, etc.



### Relationship between the Crispness Score and the Moisture of Cashew Nuts



## 02

### Diversified Processing Technology

No processing, frying (high and low temperature), boiling, air drying, etc.





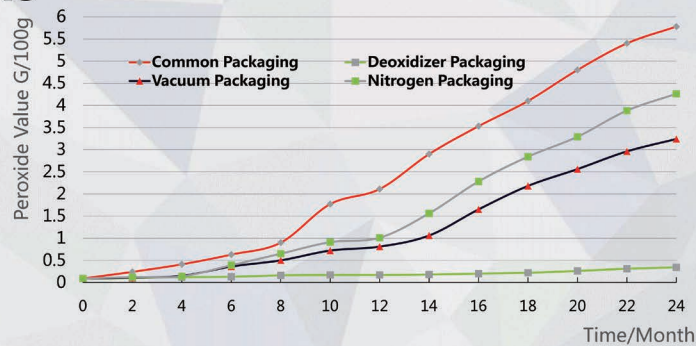
# 03

## Preservation Option Selection

Irradiation, vacuumizing, nitrogen filling, drying (desiccant), oxygen-free (deoxidizer), etc.



## Comparison on the Oxidation Speed of Several Preservation Options



## Comparison on the Effects of Several Preservation Options



Preservation Method	Advantages	Disadvantages
Deoxidizer for Food	Mould-proof, insect-proof, oxidation-proof, delaying discoloration (off-flavor) etc.	Packaging materials have low oxygen permeability and high sealing requirements.
Vacuum Packaging	Save space and facilitate transportation.	Have risks of oxidative odor, moth and mildew.
Nitrogen Packaging	Be conducive to dispersion, preventing deformation and crushing.	Increase the risk of packaging, oxidation, odor, moth and mildew.
Drying Agent	Keep Relatively Dry	Have risks of oxidative odor, moth and mildew.
Radiation Exposure	Can kill most microorganisms.	Have risks of residual irradiation and oxidative odor.

# Pine Nut

## Prices Hit a Record High, Yet the Market Is Still in Short Supply


Source: Produce Report

**I**t is the recent harvest season for pine nuts in China, and the purchase pine nut price is rapidly rising. Meihekou City, Jilin Province is the largest distribution center for pine nuts in Asia and the largest processing base for pine nuts in China. The annual yield of local pine nuts may reach approximately 100,000 tons, accounting for 80% of the national yield. In recent years, the growth of market consumption has made the local yield unable to meet the demand of buyers, so buyers began to purchase from Yunnan, Shanxi and other provinces, as well as North Korea, Russia, Mongolia and other countries. The constantly rising market demand, together with the tight supply of original imports and the rising labor cost, pushed up the pine nut price.

China is the second largest consumer of pine nuts. As understood, since 2019, there has been a large gap between production and demand in China's pine nut market. The shortage of foreign raw materials has also aggravated the market gap of domestic pine nuts.

It is difficult to pick pine nuts, and the rising labor cost has also pushed up the pine nut price. China is not only a big consumer of pine nuts, but also the world's largest exporter of pine nuts, accounting for 60-70% of the global trade of pine nuts. With the rising domestic market, pine nut processing enterprises in Meihekou have also stepped up their efforts to transform from export to domestic sales. According to media reports, there are more than 100 enterprises with export qualification in Meihekou. Now, due to the rising prices of raw materials, they are transforming from export to domestic sales. Export enterprises are also stepping up their efforts to



open up sales channels in the domestic market and increase their sales share in the domestic market. As pointed out by a company, the proportion of domestic sales has increased from approximately 10% in the past two years to approximately 40% now. 

# Control Techniques for Macadamia Nut Stem Canker

**A**fter the susceptible disease of Macadamia nut trees, the bark turns brown, hardens and then sags. In the early stage, the dividing line of disease and health is obvious, and finally it will expand into extremely shriveled disease marks, and the susceptible areas could continue to expand. The diseased ulcer spots surround the trunk and lateral branches, and the bark and outer xylem will become obviously discolored and brown. Dark brown mucilage (bleeding) will ooze from the affected part, thus resulting in the formation of a necrotic layer on the trunk and branches on one side. Bark will become cracked or dull due to cambium death; the affected trees will get short, with poor growth, and the leaves will turn green and yellow, with some leaves and fruits falling down. In severe cases, the whole plant leaves will fall off and the plant die.


The pathogen is *Phytophthora cinnamomi* bacterium of peronosporales. When the temperature is around 20°C and the relative air humidity is above 90%, it is beneficial to the growth of hyphae, which is prone to disease.

Pathogenic bacteria live in moist soil and spread through wind and rain. Invasion from wounds on roots, stem bases, stems or branches, thus causing diseases; the infected part is the bark of the stem near the ground or slightly above it. Orchards with high soil humidity, low terrain, easy water accumulation in rainy season, over-dense planting and poor ventilation and light transmittance in the field are prone to diseases; grown trees are more serious than young trees.

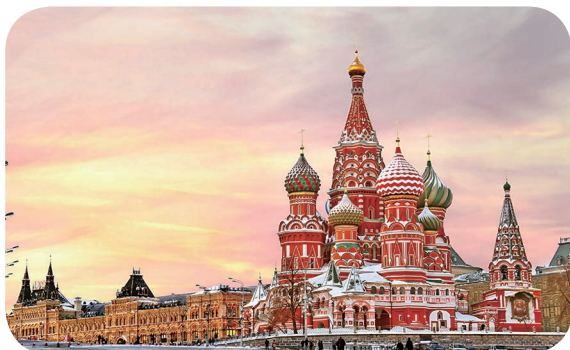
2. During the process of planting management, we shall try our best to avoid damaging the trunk or branches, thus causing wounds and reducing the ways of bacteria invasion.

3. Choose plots with good drainage, no water accumulation in rainy season and no Macadamia nut planting; thoroughly remove diseased or dead saplings before field planting, and reduce the field pathogen base; it is not advisable to plant too deep when planting.



4. The uninfected plants may be protected by spraying/smearing the trunk with “Songer film + sterilizing agent” to reduce the way of pathogen invasion; for diseased plants, prune the plants first (according to the disease situation, more severe the disease is, more severe the pruning is) to reduce the nutrient consumption, then completely scrape off the dead bark and xylem tissue at the ulcer spot, and then apply “Motai” to the wound to prevent re-infection of germs and promote wound healing; the diseased and dead plants shall be thoroughly removed together with the diseased roots to reduce the residue of germs, then the soil surface shall be disinfected with lime, and replanted after several weeks of exposure. 

### In 2021, Russia's Food Exports to China May Decrease by 10% YOY



Throughout the year of 2021, Russia's exports of food to China will probably decrease by 10% YOY to USD 3.6 billion. The survey shows that from January to October this year, Russia exported 3.08 million tons of agricultural products to China, a decrease of 16.5% YOY. The export value was USD 2.9 billion, a decrease of 8.3% YOY.

During this period, the export of several food categories to China also increased. Among them, the increase of oil crops and oil prices increased the export of these commodities to China by 4.9% to USD 1.3 billion. The increase in beef exports led to an overall increase of 22.8% in meat exports to China to USD 324.3 million. Grain exports to China reached USD 112 million, four times that of the same period last year. Russia's exports of sweets and cakes to China increased by 6% YOY to USD 99 million. Including beer and spirits, Russian beverage exports to China increased by 30% YOY to USD 30.4 million.

### In 2021, the Yield of Corn in France Is Expected to Set a Record High

According to the growers group, i.e. General Association of Maize Producers (AGPM) on Wednesday, in 2021, the average per unit area yield in France (excluding seeds and silo corn) will reach a record 11 tons/hectare, and based on the sown area of 1.41 million hectares, the yield of grain corn in France may reach 15.5 million tons this year. This year, the corn yield in France may further increase, because the price is attractive, which may prompt farmers to change the corn used as feed into grain corn.

AGPM estimates that 85,000 to 100,000 hectares of silo corn will be changed into grain corn. Based on the forecast per unit area yield, this means that the grain corn yield may increase to approximately 16.5 million tons.



### Russia's Soybean Exports to China Rose by 38%



According to the information and analytical agency, i.e. "APK-Inform", in the past agricultural year, China accounted for 78% of Russia's soybean exports. Russia exported 1.08 million tons of soybeans to China, an increase of 38% YOY.

In the agricultural year of 2020-2021, Russia exported a record 1.38 million tons of soybeans, an increase of 4% YOY. According to the agency's analysts, Russia may reach the record data because of the growing demand for soybeans in China.

## French Ministry of Agriculture Raised the Forecast Yield of Corn and Sunflower Seed in 2021

The French Ministry of Agriculture released its monthly yield report in official website on Tuesday, raising the forecast yield of soft wheat, corn and sunflower seeds in 2021.

The yield of grain corn (excluding seeds and silo corn) in France is raised to 14.5 million tons, and the yield of grain corn including seeds will reach 14.85 million tons, the highest level since 2014.

The yield of sunflower seeds is expected to reach a record 2 million tons, which is higher than the five-year average per unit area yield of 2.26 tons/hectare.

The yield of rape seeds is also remained unchanged, at 3.3 million tons, which was 24.6% lower than the five-year average, mainly because the sown area decreased by 27.6% compared with the five-year average, but it was partly offset by the 4.2% increase in per unit area yield.

## Unprocessed Imported Fruits and Vegetables Exempted from VAT in Philippines

According to the Business Mirror of Philippines, the latest memorandum notice issued by Bureau of Internal Revenue (BIR) clarified the Inventory of Perishables VAT-exempted by 12%, expanded the scope of tax exemption, and demanded that all unprocessed imports be exempted from 12% VAT.



## Cashew in Cambodia Show Their Economic Potential, and Their Exports Are Growing Rapidly on a YOY Basis



Since the beginning of this year, the export of agricultural products in Cambodia has grown substantially on a YOY basis. Among them, cashew shows economic potential, and the export performance is eye-catching, with a substantial increase on a YOY basis. In the first ten months of 2021, Cambodia exported 914,700 tons of cashew to the international market, an increase of 343% YOY. Among them, Cambodia exported 906,600 tons of cashew nuts to Vietnam, accounting for 99% of the total. In addition, Cambodia exported 4,085 tons to Thailand, 3,896 tons to China, 98 tons to India, 44 tons to Japan and 16 tons to South Korea.

### Yield of Soybeans in USA Will Be Bumper But Lower Than Expected

According to the November World Agricultural Supply and Demand Estimates (WASDE) issued by United States Department of Agriculture (USDA) on November 10, the yield in USA will be lower than expected, but it will still be the second largest ever. Soybean futures broke the four-day decline in Chicago, creating the greatest increase in nearly three weeks, to USD 12.12 per bushel. The climate problem has caused the crop price to reach the highest level in the past decade this year, further aggravating food inflation. A United Nations index that tracks staple foods from cereals to vegetable oils climbed 3% in October, setting a decade high.



### Eurasian Economic Union Plans to Vigorously Develop the Fruit and Vegetable Industry

Malkina, assistant to the chairman of the Executive Committee of the Eurasian Economic Commission, said that the Commission was working with () to draft the Report on the Eurasian Economic Union and the Sustainable Development of Planting, to study and learn from the experience of countries such as Poland and Turkey in supporting the development of fruit and vegetable industry, and to further tap the potential of the agricultural market of the Union.



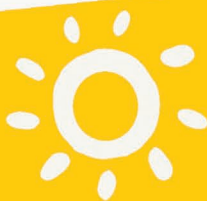
### Indonesia Issued Two Food Technical Regulations

On November 2, 2021, Indonesian Food and Drug Administration issued the Announcements No 26 and No 27 (2021), i.e., Processing, Marking and Display Regulations and Sealed Low Acid Processing. The former mainly includes the terms and definitions, general elements of nutrition labels for processed foods and requirements for indication and display, calculation and expression methods of various nutrient contents, use conditions of nutrition claims, special indication and display requirements for some products (such as dairy products, alcoholic beverages, special foods, etc.) and requirements for limiting the content of nutrients (such as cholesterol), etc. The latter mainly includes the product definition (sealed packaged processed food with pH greater than 4.6 and water activity greater than 0.85), sterilization process requirements, microbiological hygiene standards, hygiene registration requirements of manufacturers/importers, official verification and supervision, etc.



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more nutritious



"Senwang Tianxing" brand Xinjiang apricot nucleus is the use of China Apricot Base - Xinjiang Luntai County Original Ecological Apricot Base's Sweet Apricot, using traditional production process processing. Almonds contain rich vitamin C, E, more Phenolic ingredients and trace elements and minerals, ingesting the product daily, lowering the inner cholesterol, preventing cardiovascular and brain diseases.

You can also generous beauty, cough, lungs, extraction and clear fire, brain teen, detoxifying cancer, beneficial Human health.



# Chestnuts

## ARE DELICIOUS AND EXQUISITE



Now it's time to eat chestnuts again.

There are many kinds of chestnuts. What we eat most often is Chinese chestnuts.

From the perspective of nutrition, every 100g of edible chestnut (fresh) contains approximately 189 calories, including approximately 4.2 grams of protein, approximately 0.7 grams of fat and approximately 42.2 grams of carbohydrates. It also contains a certain amount of minerals such as calcium, phosphorus, iron, potassium and various vitamins, which is rich in nutrition.

From the perspective of traditional Chinese medicine, chestnuts are natured, sweet and slightly salty, and distribute to the spleen channel and the kidney channel. They have the effects of replenishing qi to invigorate the spleen, tonifying kidney and strengthening tendons, invigorating the circulation of blood, relieving swelling and stopping bleeding. They may be eaten fried or cooked in porridge and soup. 食疗

## APRICOT KERNEL FOR MOISTENING LIVER, RELIEVING COUGH AND NOURISHING FIVE INTERNAL ORGANS

When the weather is dry, some people will cough or have a tickle in throat. It is considered that apricot kernel is slightly bitter and mild in nature, which distributes to the lung channel and the large intestine channel. It has the functions of relieving cough and asthma, moistening intestines and relaxing bowels, and is frequently used to treat cough, asthma, constipation and other diseases. If eating apricot kernels alone is too monotonous, apricot kernels and pine nuts may be eaten together. They can complement each other, which is more



effective in treating cough and asthma and applicable for a wide range of people.

Lowering Blood Pressure Apricot kernel is also rich in flavonoids and polyphenols, which may not only reduce the cholesterol content in human body, but also reduce the risk of heart disease and many chronic

diseases.

Finally, apricot kernels are divided into bitter apricot kernels and sweet apricot kernels. Sweet apricot kernels are applicable for eating and bitter apricot kernels are applicable for medicine. Sweet apricot kernels may be taken directly with mild pharmaceutical effect, but bitter apricot kernels can't be taken directly. They need to be soaked, rinsed, boiled in hot water and peeled before being eaten, and it is best not to have more than five to ten apricot kernels at a time. 食疗

Pecan is rich in protein, amino acids and vitamins, which has high nutritional value, and has the effects of nourishing brain, strengthening body and reducing blood lipid. Because it belongs to the same category as hickory, pecan is most applicable for mental workers, especially white-collar women who usually consume a lot of painstaking efforts. Eating nuts often may nourish the brain, improve the cerebral circulation and enhance brain power.

### Nutrition of Pecan

#### *1. Pecan may nourish the brain and improve the intelligence.*

Regular consumption of nuts may nourish the brain and improve the intelligence, improve the cerebral circulation and enhance the brain power. People who often suffer from dizziness, insomnia, palpitation, forgetfulness and general weakness also have good preventive and therapeutic effects by insisting on eating pecan.

#### *2. Anti-oxidation and anti-aging.*

Pecan is rich in vitamin E, which may protect cells from oxidative damage of free radicals. It is recognized as an anti-aging substance in the medical field, and it may effectively resist aging if you insist on eating it.

#### *3. Pecan is also a kind of delicious food.*

Pecan nuts may be eaten raw or fried, and may also be made into various delicious snacks. 坚果炒货



# Nutrition of Pecan

# LITTLE SESAME IS RICH IN NUTRITION, AND HAS SIX BENEFITS FOR HUMAN BODY!



## ***1. Supplement Dietary Fiber to Maintain the Health of Digestive System***

The daily dietary fiber intake of adults is approximately 25-35g, while 1 tablespoon of 15g black sesame may provide 2.1g dietary fiber, which meets your 6% dietary fiber demand.

## ***2.Be Helpful for High Cholesterol, Hypertension and Heart Disease***

Sesame has a high content of unsaturated fatty acids, but a low content of saturated fatty acids, which helps to regulate the cholesterol level. In addition, sesame is also rich in magnesium, vitamin E and phenolic antioxidants, which may regulate blood pressure, prevent arteriosclerosis and help reduce the risk of heart disease [1].

## ***3. Supplement Calcium, Promote the Bone Health and Prevent Osteoporosis***

Black sesame is rich in calcium, which is 20 times higher than white sesame.

## ***4. Supplement Minerals and Vitamins to Enhance Immunity***

Sesame is rich in minerals and vitamins B and E, including potassium, magnesium, iron, zinc, copper and other trace elements.

## ***5. Be Helpful for Relieving Osteoarthritis Pain***

## ***6. Be Helpful to Improve the Symptoms of Menopausal Women*** 更年期



KOUSHUIWA

# Happy Snack!



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SUZHOU KOUSHUIWA FOOD CO. LTD



## Happy time with Bailian

Fujian Bailian Industry Co., Ltd. was founded in 1980s and experienced a high speed growth in 1990s. High holding the philosophy of quality, honesty, efficiency and stability, the company has grown from a trading company into a industrial and trading enterprise that engages in food development, production, sales, real estate investment and high-end property management.

Speaking of food, we specialize in producing leisure food of nuts and roasted seeds, conserved fruit, meat products, etc. With a variety of selection, distinctive favor and high quality, our products receive great welcome from customers. "Bailian melon seeds", as our main product, enjoys good reputation and market share within and beyond Fujian province.

In recent years, our company has been expanding in the northern agricultural park. The move would change the managerial pattern of the company by raw material processing to raw material production. At the same time, following the strategy of "strengthening the primary business and developing appropriately in multi industries", our Company entered the fields of real estate, property, finance, etc. Bailian Group of industry layout will gradually appear.

Our Company will continue to adhere to the business concepts of "people-oriented and keep improving" to enhance communication with all ranks of society to achieve sincere cooperation and mutual development.



**Fujian Bailian Industry Co., Ltd.**

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Customer Service

<http://bailian.com.cn>

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Boiled Seeds (5kg)



Vanilla flavored seeds (5kg)



Xinjiang thin-shell Walnut  
(2.5kg Weighing in bulk)



Pumpkin seeds (5kg)



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PRIVATE ENTERPRISE. IT IS A SPECIALIZED ENTERPRISE  
THAT PRODUCES, PROCESSES AND SELLS ROASTED  
FOOD. THE COMPANY IS LOCATED IN HEZECITY,  
SHANDONG PROVINCE, THE BEAUTIFUL HOMETOWN  
OF PEONY. THE HEAD OFFICE COVERS AN AREA OF  
MORE THAN 300 MU, WITH FIXED ASSETS OF MORE  
THAN 100 MILLION YUAN AND TOTAL ASSETS OF 1  
BILLION YUAN.

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YOU ARE EATING IT. SANDY SOIL FOOD WILL GO  
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AND SERVICES, NEVER FORGET TO START ITS MISSION  
TO CLIMB TO THE TOP LEVEL ON QUALITY.



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Address: Jiamei Road, Shatu Town, Mudan District, Heze City, China  
Tel: 0530-5771168 Fax: 0530-5776118  
Website: [www.shatufood.com](http://www.shatufood.com)





NANKO  
南科

迈 犇

# 坚果仁

Nut kernel

草本 奶味

Herbaceous Milk flavor

草本提取物是植物浓缩精华，与多种甜味剂科学组合，协同作用，拥有独特的香甜，坚果营养丰富，天然的保健品，三者巧妙融合，无法抗拒。源于自然，精于工夫，“养”取天然之坚果，“津”取天地之草本，南科草本系列产品，坚果高端品质的保证。

Herbal extraction is a concentrated essence of plant aromatic substances. It works in synergy with a variety of sweeteners and has a unique natural sweet taste. Nuts are rich in nutrients and are natural health products. The three of them are cleverly combined and irresistible. Originating from nature, improving from hard work. Nourishment from natural nuts while flavour from herbs. Nanko Herbal series of products, guaranteeing the high-end quality of nuts.

草本甜味剂系列

Herbal sweetener series

草本调味料系列

Herbal sauces series

抗氧化护色系列

Autoxidation and  
color-protection series

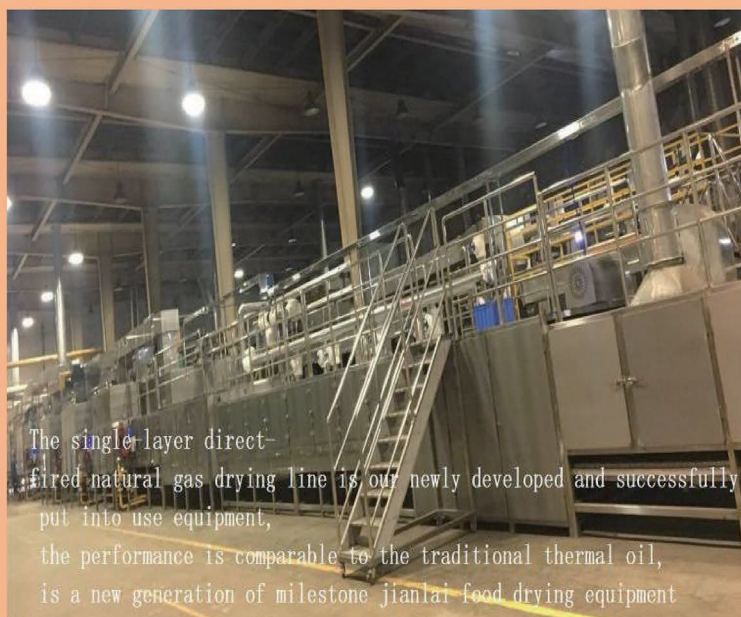


中国坚果炒货协会  
理事单位



技术支持 Technical support

中国农大功能食品与果蔬加工新技术研究室  
New Technology Research Office of functional food and  
fruit and vegetable processing, China Agricultural University  
南昌大学食品学院  
School of food science, Nanchang University



The company web site: [www.hfkesai.com](http://www.hfkesai.com) [www.kesaijixie.cn](http://www.kesaijixie.cn)

The phone: 13956003685 Telephone and fax: 0551-63523130 68891687

COMPANY: HEFEI THE PROSPEROUS NUTS MACHINERY MANUFACTURING CO.,LTD

Address: nanfang road, shangpai area, feixi jingkai district, hefei city, anhui province



# NINGJINXIAN TIANHUA MESH BELT MACHINERY CO., LTD



Natural wind multi-layer air drying assembly line



Hot air multilayer drying line



Multilayer natural cooler



Multi layer fan cooler



Chain plate multilayer dryer



Flavor machine



Drawer chain conveyor



White PVC with skirt elevator

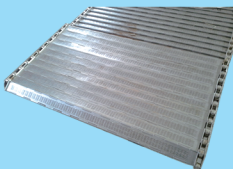


Stainless steel three-layer chain plate air drying cooling line

## ACCESSORIES AREA



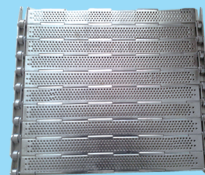
Dryer chain plate



Chain plate  
(HOLE 0.9x20)



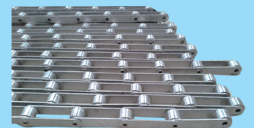
Sprocket wheel



Chain plate  
(HOLE 3mm)



Chain plate  
(HOLE 8mm)



Chain

ADD: Daqi Industry Zone, Changjiang Road West, Ningjin,  
Shandong, China  
Hunting Line: +86-534-5533388 Fax: +86-534-5533777  
China Free Service And Sales Line: 400-6703677  
Foreign Trade Department: +86-13465188444 (Mr. Cao)  
+86-18853431444 (Mr. Shi)

Website: [www.tianhuagy.com](http://www.tianhuagy.com)  
[www.tianhuajixie.com](http://www.tianhuajixie.com)  
E-mail: [thgy@tianhuagy.com](mailto:thgy@tianhuagy.com)



To be a century old enterprise and  
build an international brand

Consumer satisfaction unit of Shandong Province  
Executive director unit of Dezhou Private Enterprise Association



# 安徽省恒康机械制造有限公司

ANHUI HENGKANG MACHINERY MANUFACTURE CO.,LTD

中国食品工业协会坚果炒货专业委员会常务理事单位

Executive director unit of the Specialized Committee for Nuts and Roasted Seeds of China National Food Industry Association

## DXDM型系列折边袋制袋包装机

DXDM TYPE AUTOMATIC VERTICAL PACKING MACHINE



## HKC型系列半自动称量机组

HKC-II SEMI-AUTOMATIC WEIGHING MACHINE



## HKD-II型水平给袋式自动包装机

HKD-II TYPE AUTOMATIC HORIZONTAL PACKING MACHINE



### CUSTOMERS:

QIAQIA FOOD CO.,LTD

DAHAODA FOOD CO.,LTD

HAOXIANGNI JUJUBE CO.,LTD.

ANHUI YANZHIFANG FOOD CO.,LTD

SHANDONG SHATU FOOD CO.,LTD

JIANGSU ALISHAN FOOD CO.,LTD

SUZHOU KOUSHUIWA FOOD CO.,LTD

SHANDONG TAISHAN SUNRISE FOOD CO.,LTD

SHANDONG XIANGSHAN FOOD CO.,LTD

... ..

ADDRESS: NEW AND HIGH TECHNOLOGY DEVELOPMENT ZONE, HEFEI, ANHUI, CHINA

E-MAIL: koyo@koyopack.com

Website: http://www.koyopack.com

TEL: +86-551-65321111 65325555 65329999

FAX: +86-551-65322158 65329999

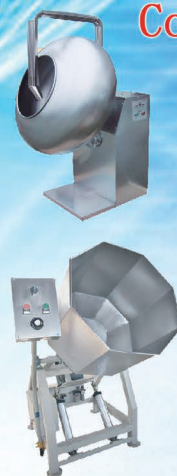


Yantai Maoyuan Food Machinery Manufacturing Co., Ltd. established in 1995, is a professional food machinery manufacturer, we are specialized in the machinery of peanut, other nuts, roasted seed.

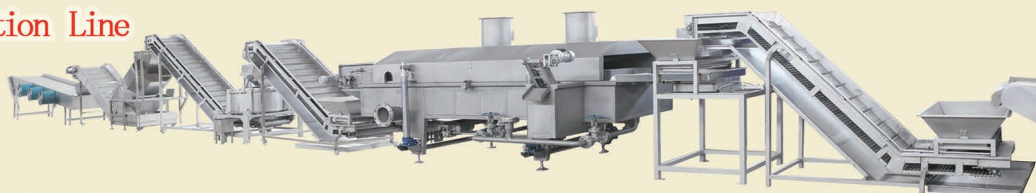
## Coated Nut Processing Line



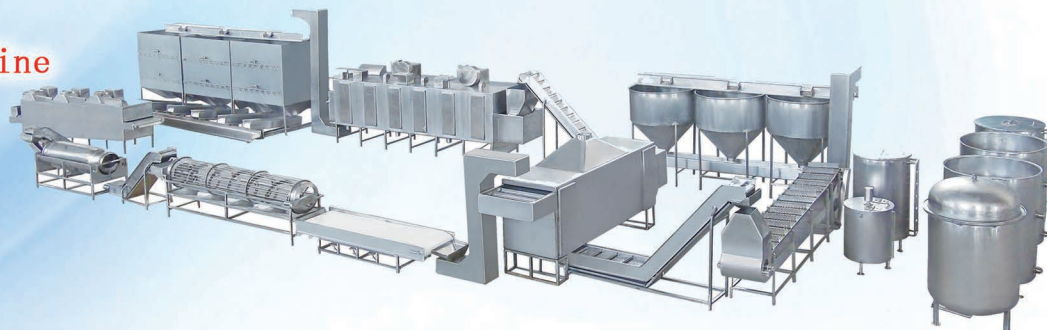
## Coated Nuts Roasting Line



## Net Belt Continuous Frying Production Line



## Nut Roasting Production Line



Yantai Maoyuan Food Machinery Manufacturing Co., Ltd.

Tel: 0086-535-6117136 Web: [www.peanutmachinery.com](http://www.peanutmachinery.com) E-mail: [mypsjx@163.com](mailto:mypsjx@163.com)

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# 传统工艺的守护者

Guardian of traditional crafts

XINGTAI TIANYUANXING FOOD EQUIPMENT CO., LTD



## → WALNUT PRODUCTION LINE

**Truss walnut production line is the exclusive invention of tianyuanxing.**

**Achieve minimum drop from cleaning to opening.**

**Bottom discharging is adopted for green and baking.**

**The design of submersible flavor and rotary drainage is only to minimize the damage rate.**

### SERIES PRODUCTS CAN BE PROCESSED

Sunflower seed, gourd seed, pumpkin seed, watermelon seed, peanut, peanut, broad bean, pea, black bean, soybean, chickpea, black sesame, white sesame, red pepper, cucumber seed, walnut, bigengguo, padanmu, xiaweigu, pistachio, cashew nut and other nuts.

#### PEELING SERIES COOKING SERIES

Truss  
Feeding of cooking chain plate

#### PEELING SERIES

Walnut production line  
R70-C type

#### DRYING SERIES

Honeycomb drying line luxury version  
Honeycomb drying line ordinary version  
Multistage drying line

#### FRIED MACHINE SERIES

Fried machine 600  
Original peanut frying machine  
Tianyuanxing bean frying machine

Service hotline: 400-0319-806

Sales Hotline: 188-3343-6907 188-3343-9573 188-3343-2330

Address: 318 Niuweihe street, Renze Economic Development Zone, Xingtai City



TIANYUAN STAR



FOOD EQUIPMENT