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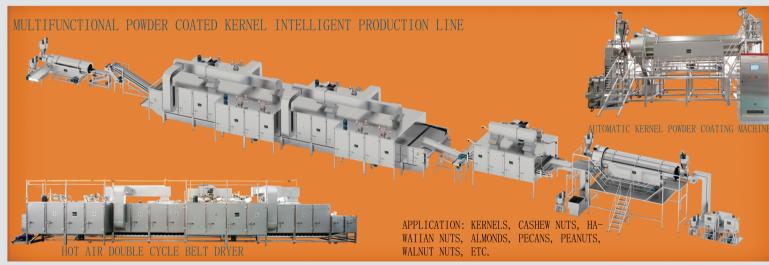


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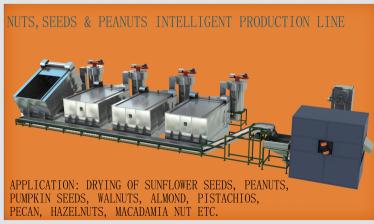
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TEL: +86 371 26668019 (26665839)

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# CHINA NUTS AND DRIED FRUITS INDUSTRY



Society as a Whole Concentrates on Industry-wide Attention "Healthful Nuts Empowering a Better Life" 9.17 China Nut Health Week In 2023 Attained Resounding Success

**Guided by:** Specialized Committee for Nuts and Roasted Seeds of China National Food Industry Association.

**Sponsored by:** Beijing Zhongjian Heguo Information Technology Service Co., Ltd.

"China Nut Scrambled"
"http://www.csnc.cn"
"www.chinanutexpo.com"

Editor-in-Chief: Weng Yangyang

Editor(s): Carol Yang Editor in Charge: Zhang Lei

Art Editor: Lu Fei

Assistant Editor: Qiu Jing

**Address:** 3330B Qixiang Hotel, No. 12 Maliandao South Street,

Xicheng District, Beijing

Post code: 100073
Tel: 010-63344578
Email: cnfiec@csnc.cn
Weibo: http://weibo.com/

u/3215965745

website: www.csnc.cn www.chinautexpo.com WeChat Public Account:

Zhongjianheguo

**Editorial Committee** 

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Janfeng, Zhu Yongtao

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Fu Songling, Huang Jianqin, Liu Guangqin, Peng Fangren, Xi Xueliang **Senior expert in nutrition and science**: (In Pinyin Surname Order) Du Songming, Wang Jun, Yang Xiaoming, Yuan Xiaomei, Zhai Fengying, Zhang Jianbo





A HANDFUL OF NUTS AND ROASTED SEEDS A DAY IS GOOD FOR YOUR HEALTH

### **BRANDS**



































































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## 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. 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.

Please send it to: cnfiec@163.com

Address: No. 5 Taipingqiao Dongli, Fengtai District, Beijing

Postal code: 100073

Tel.: 010-63344578 63344031

Fax: 010-63344578

Please mark the author's name, work unit, job title, postal code, email address and other personal data for publication and contact.

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

Category A: RMB 18,000/Page/Year for Single Page (6 Issues of Internal Pages + 1 Issue of the Journal)

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II.Information Consulting Service for the English Electronic Magazine

1.Consulting Service Price

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Contact

Contact Person(s): Zhanglei Tel.: 010-63344578, 63344031

Website: www.chinanutexpo.com
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#### **SOCIETY AS A WHOLE CONCENTRATES ON INDUSTRY-WIDE ATTENTION**

## "HEALTHFUL NUTS EMPOWERING A BETTER LIFE"

# 9.17 CHINA NUT HEALTH WEEK IN 2023 ATTAINED RESOUNDING SUCCESS



uided by the Nut and Dried Fruit Professional Committee of the China National Food Industry Association, organized by the 9.17 China Nut Health Week Organizing Committee, hosted by Beijing Zhongjian Heguo Information Technology Service Co., Ltd., and undertaken by Sichuan Huiji Food Co., Ltd., the 9.17 China Nut Health Week in 2023 was held

in Chengdu, Sichuan on September 17. The event brought together representatives from the nationwide nut and dried fruit industry, including enterprises involved in cultivation, raw materials, processing, equipment, and additives. Attendees included channel buyers, industry associations, government representatives, as well as ambassadors for nut and seed food nutrition and media representatives. Over a thousand individuals participated in this offline event, while

millions of people engaged online and offline in the 9.17 China Nut Health Week. With the attention and concern of society as a whole, and the joint participation and efforts of the entire industry, the event achieved an unprecedented resounding success!

I. The event's five new highlights and the novel concept of nut health functions have garnered high attention and recognition from various sectors of society, as well as domestic and international colleagues.



Numerous media outlets focused on the scene, generating enthusiastic responses.

The event's five new highlights and the novel concept of nut health functions have gained unanimous recognition and praise from domestic and international peers. Over 100 national media outlets presented the grand opening ceremony in various forms, resulting in the publication of over a hundred articles. Media platforms such as Tmall, Juhuasuan, official industry websites, WeChat, renowned brand microblogs, and WeChat accounts have all shared and disseminated the event, making the 9.17 activities a hot topic and highlight of society's attention. It is worth mentioning that from September 17 to 25, the online campaign #A Handful of Nuts and Seeds for a Healthy Life Every Day# garnered 3.02 million Weibo readings, over 1 million Tik Tok views, and a practical flow of 520,000 on Xiaohongshu. Meanwhile, more than 100 national online and print mainstream media outlets, including Netease, Sohu, Sina, Xinhua Net, World Wide Web, Tencent, and Toutiao, conducted multi-format, multilevel, and multi-perspective publicity. Websites such as the Nut and Dried Fruit Network, Nut and Dried Fruit Exhibition Website, China Nut and Dried Fruit WeChat Official Account, and industry self-media outlets all reported on the event. The fulllength video and photo livestream of the opening ceremony received over 100,000 views on the same day. Offline, large, medium, and small supermarkets, stores, wholesale markets, and company-owned shops displayed posters and logos promoting the 9.17 event. A batch of wholesale markets for nuts and roasted snacks, such as those in Nanjing, Shanghai, Hefei, Tianjin, Xi'an, Zhengzhou, Wuxi, and Linyi, prominently displayed large-scale public welfare propaganda boards with the slogan "A Handful of Nuts and Seeds for a Healthy Life Every Day".

Statistics show that the 9.17 China Nut Health Week in 2023 attracted millions of participants online and offline, with a cumulative audience exceeding 600 million this year. The 9.17 event has achieved its purpose and original intention, guiding the entire nation to establish a scientific dietary structure for enhanced physical fitness while promoting the sustainable and healthy development of China's roasted nut industry. II. Unprecedented Increase in International Influence

The successful seven-year run of the China Nut Health Week event on September

17 has garnered significant attention and acclaim from domestic and international peers. Particularly noteworthy is the attention and support received from the International Nut & Dried Fruit Council (INC) this year, as the Council has decided to participate as a supporting organization for the 9.17 event for the first time. Michael Waring, the Chairman of INC, conveyed his congratulations through a video message and spoke highly of the event. Additionally, Irene, the INC Technical Project Manager, was sent to attend the entire event. Moreover, this year's 9.17 event coincided with the Asian Nutrition Forum in Chengdu, attracting considerable attention from international nutrition experts attending the forum. In the future, the Chinese nut and dried fruit industry will actively participate in global research and the promotion of healthy practices related to nut and dried fruit products, playing a significant role in the global industry.

III. The release of the White Paper on Chinese Residents' Nutrition and Nut Consumption establishes a scientific foundation for the health benefits of nuts and introduces fresh concepts and interpretations of nut health.

The nationwide and global release of the

#### **HOT SPOTS**





White Paper on Chinese Residents' Nutrition and Nut Consumption for the first time holds great significance. Additionally, certificates were presented to five senior nutritionists in China as the "9.17 China Nut Health Week in 2023 Nut and Seed Food Nutrition Ambassadors".

Firstly, this paper summarizes the practice of the 9.17 event and improves theoretical understanding, providing guidance for industry development and practitioners. It serves as a practitioner, summarizer, disseminator, and promoter of the scientific dietary concept of "A Handful of Nuts and Seeds for a Healthy Life Every Day".

Secondly, it further guides consumer behavior and aids in establishing a scientific dietary structure and concept, contributing to the overall health of the population.

Regarding the release of the White Paper, Zhang Liaoyuan, the Executive Chairman of the Specialized Committee for Nuts and Roasted Seeds of China National Food Industry Association and the founder of Three Squirrels, delivered a keynote report titled Making Nuts Popular with the Masses: A Shared Mission of the Industry during the "9.17 China Nut Health Week". The Report marks the first time the industry has been challenged to ensure that nut and

seed food products genuinely meet the quantitative and qualitative requirements for daily consumption by every individual. It is a mission bestowed upon our industry by the times and a professional and social responsibility that every practitioner should fulfill. It provides clear guidance for all industry practitioners to follow!

IV. The introduction of 40 new and popular products received enthusiastic applause.

To meet consumer demands during the peak season, the organizing committee unveiled 40 new and popular nut and dried fruit products for the years 2023-2024. The event included on-site tastings, ordering, and salon-style market analysis exchanges for various regions.

The selection of these 40 new and popular products was a collaborative effort between the organizing committee of the 9.17 event, channel operators, consumer representatives, and industry experts. These products showcase significant improvements and innovations in terms of quality, taste, nutrition, and health benefits.

Simultaneously, the organizing committee made great efforts to invite New Hope Group with over 200,000 channels, Sichuan Xinlong Digital Supply Chain Management Co., Ltd., as well as multichannel operators such as Walmart, Suning,

Yonghui, Carrefour, RT-Mart, and major regional supermarkets. Additionally, purchasing teams from online platforms such as Tmall, Tik Tok, community group-buying representatives, wholesale market representatives for nuts, roasted nuts, and dried fruits, and distributors from various regions attended the event for exchanges, tastings, and ordering. The venue was bustling with people, and the order completion rate was high.

V. Throughout the National Consumer Experience Period (September 17 to September 25), a diverse range of captivating online and offline consumer experience events were organized, sparking a nationwide consumption craze. Sales of nut and seed products maintained stability and exhibited an upward trajectory.

1. Online Consumer Experience: During the 9.17 China Nut Health Week in 2023, companies witnessed a steady increase in sales. Three Squirrels observed a 270% increase across all product categories. Qiaqia's e-commerce channel experienced a 49% year-on-year sales growth, while the Daily Nut Yellow Bag series saw a 65% increase in sales revenue. Bestore's Roasted Purple Coat Cashew achieved sales of 467,000 RMB from September 18 to 24. SanPangDan achieved 3.5 million in



online sales and 8.7 million in offline sales. Sutaitai experienced a 15% sales increase, California Field grew by 10% year-on-year, and Chenlin Food saw a 25% rise in sales. Supermarkets, chains, and online platforms collectively witnessed a 30% year-on-year growth. Notably, Chenlin Food' new durianflavored melon seeds received exceptional feedback for their unique taste and delightful fragrance, greatly appealing to consumers.

2. Offline Consumer Experience: Offline, there was a plethora of activities that allowed consumers to directly participate and experience. Some participating enterprises and retailers have established pop-up stores and mobile health energy stations in the core commercial areas of cities to carry out interactive activities. Activities such as seed cracking and nut eating competitions, quizzes on nut and seed food knowledge, and distribution of healthy nut energy packs were conducted. Some companies also organized consumer experience tours, allowing participants to visit raw material bases and gain insights into the processing procedures. During the "9.17 China Nut Health Week", some companies independently organized charity events focused on donating nut and seed snack foods, promoting both love and health.

The 9.17 China Nut Health Week has deeply resonated with the public and is set to become the most anticipated and celebrated annual gathering in both society and the industry. It serves as a grand celebration of the nation's health. We must not only persist in promoting the scientifically grounded dietary concept of "A Handful of Nuts and Seeds for a Healthy Life Every Day" but also advocate that nut and seed snack foods are not merely enjoyable leisure snacks but essential healthy sustenance for daily consumption by everyone. Therefore, it is crucial to successfully organize the annual 9.17 China Nut Health Week event, allowing healthy nuts to contribute to a better life! Let nut and seed foods truly benefit the people's well-being!







# THE RISE OF SNACK RETAILING



he changing demands of consumers, who span all age groups, are the most important driving factor for the transformation of the snack food industry. Therefore, being closely attuned to consumers has become a key element. Given the impulsive buying and instant gratification nature of snack foods, the ability to make them readily available and accessible to consumers has become an important factor in attracting them to brands. Both online and offline channels exhibit evident characteristics of proximity and content.

From an offline perspective, convenience stores and snack retailers, which primarily serve community users, have achieved rapid growth by offering a wider range of products, better consumer experiences, and higher cost-effectiveness. They have become an important force driving the development and expansion of the snack industry.

Rising Snack Retailers as a Popular Channel The Collaboration Between Companies Is Thriving and Yielding Fruitful Outcomes The snack distribution channel is currently in a period of consumer popularity, with various brands rapidly expanding and developing. It has attracted high levels of attention in both the consumer and capital markets.

This year, the most prominent snack distribution channel is undoubtedly snack retailers. According to incomplete statistics, snack retail brands such as Zhao Yiming Snacks, Yummy Snack, Snack Frog, and Snacker Store have all secured new financing this year. With the support of capital, these snack retail brands have experienced rapid growth. The offline stores of leading companies have already exceeded 3,000 locations.

Facing the momentum of this channel, listed companies have attached great importance to it. Many listed companies in the snack food sector have formed partnerships with snack retailers, while some companies are developing products specifically tailored to this channel.

Chacha Food stated: "The Company actively embraces the snack retail channel,

striving to increase the market penetration of our products, while also emphasizing differentiation in terms of product specifications and packaging".

In addition, Ganyuan Food, Jinzai Food, Bestore, Yankershop, and Haoxiangni are all actively establishing a presence in the snack retailing channel.

However, snack retailers also face numerous challenges in their development.

Experts point out: "The challenges for snack retailers mainly lie in product selection and category management. Safety and hygiene are of utmost importance to food brands, and retail retailers essentially represent the brand. Any quality or hygiene issues with a product in the store can affect the store's image. Furthermore, store expansion is also a crucial aspect. If a single-store business model is established, expansion becomes necessary to achieve rapid growth in performance. Therefore, standardization and talent are essential. Lastly, snack retailers have low client loyalty, making client acquisition methods and community operations particularly important".

# San pang dan pang dan Sink E A P 等

MELOSEIEDS

SUNFLOWER SEEDS ————





三胖蛋食品旗舰店

## Meet Xiaomian and Chacha Creates a Cross-Border Sensation, the Encounter is Just Right!

ecently, Meet Xiaomian partnered with Chacha Food to launch a cross-border new product called "Nut Ice Powder". When cold sweetness meets crispy deliciousness, when Sichuan and Chongqing specialties meet the nut king, when Meet Xiaomian meets Chacha, this bowl of perfectly balanced Nut Ice Powder has successfully set off a new wave of refreshing desserts in the market.

#### The Combination of Ice Powder and Nuts Creates a Perfectly Balanced Flavor

There are countless ways to make ice powder, but the recipe for Nut Ice Powder is unique. This ice powder selects high-quality ingredients such as Chacha Food's premium oatmeal, grain circles, and cashew, which not only helps improve satiety but also adds higher nutritional value to this bowl of ice powder. The smooth and chewy amber ice powder meets the crispy and chewy nuts. Although they seem incompatible, the resulting contrast is surprisingly perfect.

What is even more impressive is the sweetness of Nut Ice Powder. Unlike some overly sweet ice products that feel excessive, it has found an excellent balance between moderation and satisfaction, achieving a perfectly balanced texture.

#### A Strong Collaboration Between Brands, a Well-Suited Partnership

How to break through the limitations of traditional snacks, let Sichuan and Chongqing cuisine transcend regional boundaries, and even gain a broader market globally, has always been the marketing challenge for Meet Xiaomian, representing the "Food Powerhouse" of Sichuan and Chongqing flavors.



Meet Xiaomian's flagship product, Amber Ice Powder, is also searching for more possibilities with "Amber Ice Powder+".

As a well-known nut brand in China, Chacha Food has been committed to shaping the brand with quality, from the classic Chacha melon seeds since its inception to the crossover "Melon Seed Face Mask" and the popular daily nuts, taking the path of youthful and innovative marketing.

Therefore, the two share the same goals and, through collaborative innovation, have successfully infused new vitality into this small bowl of Nut Ice Powder, radiating unlimited energy.

The perfect combination of pairing, sweetness, and texture has made this perfectly balanced Nut Ice Powder a new trend in the food industry. Its outstanding performance confirms that Meet Xiaomian has always adhered to the value of doing small things well, continuously leveraging appropriate crossborder collaborations to contribute classic marketing cases and delicious products to consumers, refreshing their perception of innovation in traditional cuisine, and taking yet another step forward in brand expansion and dissemination.

#### INDUSTRY CHAIN PRODUCT

# Good Ingredients Create Great Taste:

# Liangpinpuzi Presents New Harvest of Selected Purple-Coated Cashews

iangpinpuzi carefully selects imported purple-coated cashews from Vietnam and innovatively develops the latest snack item for this autumn: The natural and sweet purple-coated plump cashews.

Liangpinpuzi optimizes the product process, roasting the cashews throughout without frying or salting, ensuring purity without any additives. The newly launched "Purple-Coated Plump Cashews" are rich in protein with lower fat content, aiming for an "original,

natural, and sweet" flavor.

An engineer from Liangpinpuzi's food research and development team explains that Liangpinpuzi has upgraded the process, distinguishing it from salted cashews on the market. They roast the imported high-quality cashews from start to finish, with the ingredient list consisting only of cashew kernels, effectively preserving the nutritional value. The new "Purple-Coated Plump

Cashews" source their ingredients from the golden production area of purplecoated cashews in Ping Fu, Vietnam. They select fresh fruits of the A180 variety, undergo a meticulous selection process with five steps, resulting in plump and round cashews. The product manager of Liangpinpuzi states that as cashews are a nutritionally rich dried fruit snack, consumers highly value product quality and now seek the authentic taste of cashew kernels. Liangpinpuzi's roasted purple-coated cashews perfectly meet consumers' demand for healthy snacks.



#### INDUSTRY CHAIN **EQUIPMENT**







#### INDUSTRY CHAIN EQUIPMENT



# Intelligent Control Panel Clear display of major functions

- Large-size touch screen operation;
- Touch screen settings for manual and automatic modes;
- One-key switching between various packaging forms.



#### Wide Range of Applications Extensive Product Packaging Scope

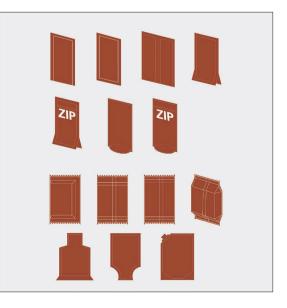
It is suitable for automated packaging applications of flat bags, stand-up bags, zipper bags, M bags, and other composite bag types. It is suitable for packaging applications of block-shaped, granular, powdered, liquid, sauce, and other baggable







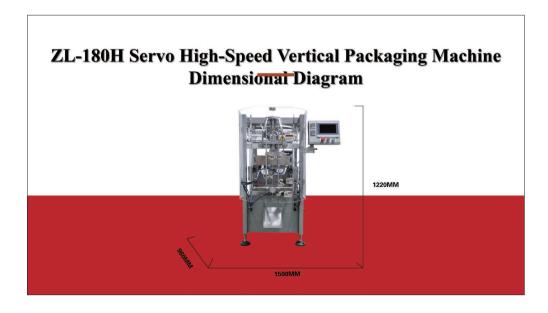




#### INDUSTRY CHAIN EQUIPMENT







#### INDUSTRY CHAIN ACCESSORIES

The exceptional utilization of Thaumatococcus Daniellii extract in combination with sweet stevia glycosides:

### A NATURALLY DERIVED SUGAR ALTERNATIVE POSSESSING A PRISTINE AND DELIGHTFUL SWEETNESS

riven by policy guidance and the promotion of public health consciousness. the advancement of low-sugar and sugar-free products has emerged as a prominent trend in the food industry, and sugar substitutes have gradually gained widespread attention. In accordance with relevant institutions, the global annual compound growth rate of stevia is projected to reach 9% over the ensuing three years, with natural sweeteners gaining considerable popularity. On one hand, the application scope of stevia as a natural sugar substitute continues to expand, and the technology behind stevia sugar substitutes is incessantly evolving. Simultaneously, the industry is persistently exploring additional avenues for synergistic enhancement among various natural sweeteners.

Another naturally saccharine protein that has garnered widespread attention is Thaumatin. This saccharine protein, derived from the Thaumatococcus Daniellii, is obtained through aqueous extraction. It is 2000-3000 times sweeter than sucrose and possesses no bitter or lingering taste. It has the ability to heighten flavors and conceal disagreeable aromas, rendering it suitable for a myriad of food and beverage applications:

• Within beverages, particularly in formulations with reduced sugar content,

it can establish a harmonious balance between sweetness and acidity, thereby enhancing the overall flavor profile and imparting a more gratifying texture; It can further mask any bitter, herbal, metallic, or otherwise unappealing notes that may be present in sweeteners such as stevia glycosides, resulting in a purer and more pleasurable sweetness;

- In plant-based protein beverages, it can effectively suppress the bitterness of plant-based proteins, improve off-flavors, and enhance the richness and smoothness, making the overall sensory experience of plant-based protein drinks more palatable.
- In dairy-containing beverages, it can act on the areas of the tongue and the back of the throat that perceive fat, stimulating the perception of the sixth taste sensation
- fattiness. This enhances the creamy flavor of the beverage, increases the mouthfeel, and achieves a more indulgent and rich sensory experience.
- In low-sugar and low-salt sauces, it can help enhance the umami taste, balance the sweet and sour flavors, and reduce salt while maintaining freshness;
- In various snacks, it can help achieve harmonious sweetness, improve texture, and mask off-flavors after reducing sugar, such as in spicy strips and fillings;
- In personal care products like toothpaste and mouthwash, it can lower the perception threshold of menthol, impart a refreshing mint flavor, and enhance and



prolong the cooling sensation;

 It can also mask the bitterness and astringency of medications, as well as improve the palatability of dietary supplement beverages or chewable tablets based on microorganisms and minerals.

By combining Thaumatococcus Daniellii extract with sweet stevia glycosides, it becomes possible to alleviate the undesirable flavors associated with stevia glycosides, thereby rendering the sweetness more pure and satisfying, and ultimately attaining the objective of a more natural, enjoyable, and costeffective sugar substitute.

Currently, Thaumatin has received approval for use in the food, pharmaceutical, and cosmetic industries in various countries and regions including China, the United States, the UK, Japan, and Germany. In China, Thaumatin can be utilized as a sweetening agent in beverages, powdered beverages, processed nuts and seeds, baked goods, and table sweeteners.

### China, the Largest Buyer of Chilean Cherries, Plums, and Dried Plums in the First Seven Months

n the period from January to July 2023, the total value of imports from Chile reached \$5.414 billion, a YOY increase of 7.3%. The total export volume was 2.264 million tons, a YOY decrease of 6.9%.

Among the total export value, fresh fruits accounted for 76.4%, processed fruits (juice, oil, canned fruits, frozen fruits, dried fruits) accounted for 16.3%, and nuts (walnuts, almonds, hazelnuts, etc.) accounted for 7.3%.

#### Processed fruit exports: Significant decline in frozen fruit

In the first seven months, Chile's export value of processed fruits was \$883 million, a YOY decrease of 6.4%; The export volume was 341,000 tons, a YOY decrease of 7.3%. Among them, the export value of frozen fruits decreased significantly by 35%, which was the main reason for the decline in Chile's export value of processed fruits during the analysis period.

However, frozen fruits had the highest export value, accounting for 27.4% of the total export value of processed fruits, followed by dried fruits (26.8%), canned fruits (24.9%), fruit juice (15.9%), and fruit oil (5%).

Among each category, the products with higher export values and their main export markets are shown below:

Frozen fruits: Frozen berries, including blueberries, strawberries,



raspberries, and blackberries, with export values of \$76.7 million, \$59 million, \$39.6 million, and \$21.3 million, respectively. They are mainly shipped to the United States (43%), Australia (12%), Canada (10%), and Japan (9%);

Dried fruits: Dried plums and raisins, with export values of \$135 million and \$68 million, respectively. Dried plums are mainly destined for mainland China (20%) and Germany (14%), while raisins are mainly shipped to the United States (8.6%) and the Netherlands (8.3%);

Canned fruits: Peach and apple canned fruits, with export values of \$83 million and \$28.7 million, respectively. Peach canned fruits are mainly exported to Mexico (68.6%), while apple canned fruits are mainly shipped to the United States (50.6%) and Mexico (14.8%);

Fruit juice: Apple juice and

grape juice, with export values of \$50.75 million and \$46.59 million, respectively. Apple juice is mainly flowing to the United States (61.9%) and Mexico (17%), while grape juice is mainly destined for Japan (39.4%) and mainland China (27%);

Fruit oil: Olive oil, with an export value of \$40.59 million, mainly shipped to Brazil (41.8%) and the United States (26.3%).

#### Nut Exports: In-shell Walnuts Take the Lead

In the first seven months, the export value of Chilean nuts reached \$394 million, a YOY increase of 47.8%. The export volume reached 105,000 tons, a YOY increase of 56%.

In terms of export value, the main varieties of nuts exported by Chile are walnuts with shells, with an export value of \$144 million and an export volume of 64,000 tons, accounting for 36.5% of the total export value of Chilean nuts. They are mainly shipped to India (44%) and Turkey (25%).

Shelled hazelnuts rank second with an export value of \$143 million, accounting for 36.2%, and an export volume of 17,700 tons. They are mainly sent to Italy (46.8%), Germany (23.7%), and Canada (17.2%).

Shelled walnuts rank third with an export value of \$71.77 million, accounting for 18.2%, and an export volume of 14,300 tons. They are mainly exported to Spain (18.6%), Italy (11.8%), and Brazil (8.2%).

#### **Management Measures for Peanut Yield Increase:**

# Methods and Effects of Peanut Debudding

damage. After debudding,

the root system of

uring the process of peanut cultivation, debudding is an effective field management measure to increase yield. By debudding, the yield of lateral branches can account for about 65% of the total plant yield, resulting in a significant yield increase of about 15% to 20% per acre.

#### 1. The role of peanut debudding:

(1) Shorten internode length, promote vigorous growth, and act as a stooling method. Peanut debudding is scheduled after the emergence of peanut seedlings. The first cultivation and soil loosening should be done after peanut seedlings emerge to increase soil temperature and enhance water and nutrient retention capacity. After peanut seedlings emerge, the surrounding soil around the seedlings is gently removed to expose the hypocotyl node to light, which leads to more effective flower buds and stronger growth.

(2) Debudding promotes downward rooting of the root system and prevents weed

peanuts becomes more developed. with more lateral roots and deeper taproots, enhancing the plant's drought and waterlogging resistance. It also reduces the impact of weeds on peanuts. (3) Peanut debudding is also beneficial for controlling aphids and thrips. Aphids and thrips suck sap from the base of peanut plants and reproduce rapidly. By removing the soil around the roots, exposing the buried hypocotyl nodes, it becomes easier to apply pesticides

#### 2. Specific steps for peanut debudding:

and control aphids and thrips.

- (1) Determine the timing of debudding. Peanut debudding should be done as early as possible, ideally within three days after the peanuts are sown and reach uniform emergence. Therefore, debudding is generally completed within three days after uniform emergence.
- (2) Pay attention to the depth of debudding. The depth of debudding should not be too shallow or too deep. Shallow debudding will not achieve the desired effect, while excessive debudding can easily cause lodging of peanut plants.
- (3) Nutrient and water management during the debudding period and stooling. The debudding period is a critical stage for the nutritional growth of peanuts, mainly focused on root development and stooling. Proper stooling is beneficial for downward rooting of the root system.

# Australia Plans to Establish Maximum Residue Limits for Fungicides in Raisins

On August 18, 2023, the Australian Pesticides and Veterinary Medicines Authority issued Notice No. 116971, proposing the establishment of maximum residue limits for propiconazole and fluopyram in raisins. The feedback period for public comments ends on September 15, 2023. The main contents are shown in the following table:

Pesticide Name		Previously Establis hed Maximum Res	m Residue Limit
		idue Limit (mg/kg)	(mg/kg)
Propiconazole	Raisins	2	10
Fluopyram		/	1



#### Drought Leads to a \$33 Billion Decrease in Argentina's Agricultural Gross Output for 2022-2023

Oksana Lut, undersecretary of Russian Ministry of Agriculture said Russia became the net exporter of agricultural products and food in 2020. This is the first time for Russian agricultural products' export to exceed import in modern history.

Lut said in the parliamentary hearing held in the State Duma, "our import volume in 2013 is USD43 billion, and we imported agricultural products worth of USD29.8 billion last year. Therefore, 2020 is the first year for Russia to realize foreign trade surplus. In this year, our agricultural products export volume exceeds import volume for the first time in history."



# Significant Decrease in Peru's Blueberry Production and Halved Export Volume to China

Currently, the 2023/24 production season for blueberries in Peru has been underway for two and a half months, and the export volume of blueberries from Peru has decreased by a substantial 35% compared to the same period last year, amounting to 17,588 tons.

It is reported that due to the impact of the El Niño phenomenon, blueberry production in Peru has significantly declined, with the total production so far decreasing by approximately 40% compared to the same period last year. By the 32nd week, the total volume of blueberries exported from Peru to China amounted to 3,994 tons, a 46% decrease compared to the same period in the previous season, which was 7,354 tons. Despite the initial shipment volume of blueberries being similar to the previous season, the export of blueberries from Peru has remained weak for the past month.

In the 32nd week, the export volume of blueberries from Peru was only 4,925 tons, reaching the peak of weekly export volume for the current season. However, this number represents a 41% decrease compared to the same period in 2022. These blueberries were exported to 24 countries and regions, with three countries accounting for 76% of the total shipment. The United States (42%) ranked first with 2,050 tons, a 56% decrease compared to the same period last year. The Netherlands (22%) followed, importing 1,094 tons, a slight increase of 7% compared to 2022. China (13%) only imported 620 tons, a decrease of 68%.

## Revision of Quality Standards for Spices, Spice Extracts, and Spice Mixtures in Serbia

On August 21, 2023, the Ministry of Agriculture, Forestry, and Water Resources of Serbia issued an announcement revising the regulations on the quality of spices, spice extracts, and spice mixtures. The main revisions include:

- 1. Revision of quality and quality requirements for black pepper, stipulating that its moisture content does not exceed 13%, ash content does not exceed 7%, piperine content is not less than 2%, and the content of extraneous impurities in black pepper seeds is less than 15%.
- 2. Supplementary provisions stating that

the content of essential oil of basil in chopped or ground basil leaves should not be less than 1.5ml/100g.

- 3. Supplementary provisions stating that the content of cinnamon essential oil in spice mixtures containing cinnamon should not be less than 0.3ml/100g.
- 4. Revision of the determination method for the content of natural coloring substances in chili powder, among other things.

This revision shall come into effect from the 8th day of its publication in the Official Gazette of Serbia.



#### Vietnam, the World's Leading Supplier of Spices and Seasonings

Vietnam currently holds the position as the world's largest producer and exporter of pepper, with cinnamon also ranking first in terms of exports, and star anise ranking second.

In addition, Vietnam's chili, cloves, ginger, nutmeg, and other spices and seasonings also hold significant positions in the international market. The import market is increasingly diverse, including major markets such as the United States, the European Union, China, India, and the Middle East.

Experts state that there is still great potential for the development of Vietnam's spice and seasoning industry. In 2022, Vietnam's pepper and other spices reached an export value of over \$1.4 billion. The industry has set a target of reaching \$2 billion in exports by 2025.

Data released by the Forestry Department of Vietnam's Ministry of Agriculture and Rural Development shows that the export value of cinnamon and star anise has continued to grow, reaching over \$245 million in 2020 and approximately \$274 million in 2021 (accounting for more than 8.3% of the country's total fruit and vegetable exports). In 2022, this number increased to \$276 million. These results play a crucial role in determining whether the source areas will transition towards organic or sustainable practices.

This is also the requirement in many markets today, as most spice products are chopped, ground, and immediately used to preserve their flavor and utility. The establishment of source areas strictly following global technical processes has also been implemented in many places.



# Pumpkin Seeds

- 1. Pumpkin seeds are rich in protein and fat, which are essential nutrients for our body. The protein in pumpkin seeds is of high quality, beneficial for absorption and digestion, and contributes to muscle and tissue growth and repair. In addition, pumpkin seeds are an excellent source of plant-based protein, making them a great choice for vegetarians. The fat in pumpkin seeds is monounsaturated fatty acids, which help maintain a healthy cardiovascular system and provide long-lasting energy.
- 2. Pumpkin seeds also contain abundant fiber, which helps maintain intestinal health and reduce hunger. Furthermore, pumpkin seeds are rich in magnesium and zinc, both of which are crucial for

the normal functioning of the heart, nervous system, and immune system.

- 3. Pumpkin seeds are also rich in vitamin E and other antioxidants, which help protect cells from damage caused by free radicals. The phytochemicals in pumpkin seeds can help reduce inflammation and prevent chronic diseases such as heart disease.
- 4. Research has found that pumpkin seeds contain a unique compound called peptides, which can activate certain brain chemicals such as dopamine and endorphins, contributing to improved mood and reduced anxiety.

In conclusion, pumpkin seeds are highly nutritious and beneficial nuts. They are rich in various important nutrients, phytochemicals, and antioxidants, effectively supporting our overall health, improving mood, and reducing anxiety. Therefore, it is advisable to incorporate an appropriate amount of pumpkin seeds into our daily diet to enjoy the benefits they offer.



# The "Three Benefits" of **Eating Apricot kernel in Autumn**

01. Apricot kernel are beneficial for nourishing the lungs, as they have cough-suppressing, lung-moistening, and asthma-relieving effects, effectively combating the common symptoms of coughs that occur in autumn.

The lung-nourishing effect of almonds has long been recorded. The "Compendium of Materia Medica" states that Apricot kernel "moisten the lungs, dissipate food stagnation, and disperse stagnant qi".

Drinking a cup of hot Apricot kernel milk frequently during this season will further moisten your lungs.

02. Apricot kernel are beneficial for



promoting bowel movements. In the dry autumn, many people experience constipation.

In fact, the key to using food therapy for promoting bowel movements lies in "promoting qi circulation" and "moistening the intestines". Most ingredients for promoting bowel movements only have one of these effects, but Apricot kernel have both.

For those who frequently experience constipation or bloating after meals, drinking Apricot kernel milk in moderation will create a smooth sensation in the intestines.

03. Apricot kernel are beneficial for blood vessels. They contain abundant unsaturated fatty acids, which help lower levels of "bad cholesterol" and contribute to heart health.

Research has shown that choosing Apricot kernel as a snack is a simple method for preventing metabolic and cardiovascular diseases.







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Sunshine . Taste



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# Nutantioxidation of muts Only Nanko

The nut antioxidant contains a variety of plant antioxidant components, its features include scientific combination, synergistic effect, strong antioxidant effect, stable structure, and high temperature resistance. It can effectively inhibit the oxidation of oil and fat in nuts and the deterioration of taste. It has the effect of improving the quality of nuts and extending the shelf life of nuts. The correct use of nut antioxidant can not only prolong the shelf life of nuts, bring good economic benefits to producers, but also bring betterfood safety to consumers.



■ Technical support:

New Technology Research Office of fruit and vegetable processing, China Agricultural University School of food, Nanchang University

In 2020, the national roasted seeds and nuts enterprises provided high-quality services (member enterprises)



## 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.

Customer Service 4008898903
http://bailian.com.cn

Address:26/F, Bailian Building,2 Shuguang Branch Road, Aofeng Street, Taijiang District, Fuzhou

Phone number: 0591-83315111 83315198



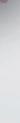
# MULTIPLE FLAVORS YOU MAY NOT KNOW THE TONGUE WILL FALL IN LOVE



# SHATU FOOD SHATU MELON SEEDS | | |

Shandong Shatu Food Industry Co., Ltd. was founded on August 8, 1988. It is a joint-stock 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.

To Meet Shuatu Food and never forget when you are eating it. Sandy soil food will go adhere to the idea of doing well in products and services, never forget to start its mission to climb to the top level on quality.











#### **STIR FRIED NUTS**

Manufacturer: Shandong Shatu Food Industry Co., Ltd

Address: Jiamei Road, Shatu Town, Mudan District, Heze City, China

Tel: 0530-5771168 Fax: 0530-5776118 Website: www.shatufood.com



































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



Yantai Maoyuan Food Machinery Manufacturing Co., Ltd.

Tel:0086-535-6117136 Web:www.peanutmachinery.com E-mail:myspjx@163.com



















The company web site: www.hfkesai.com www.kesaijixie.cn

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

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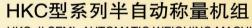
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