

CHINA NUTS AND DRIED FRUITS INDUSTRY

PHASE II 2024 TOTAL 104 ISSUE

www.csnc.cn



Scan QR code to obtain
more industry information

TOMRA Leading the Food Sorting



50+ years of experience



Listed Company in Europe



8% of revenue invested in innovation
Holding multiple sorting patents

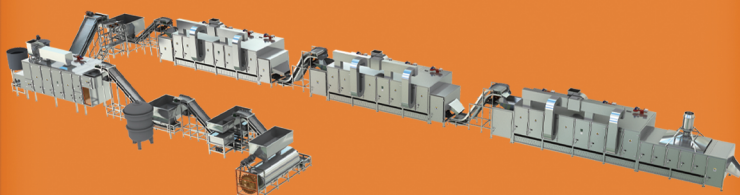


Cutting-edge technologies
proven in 100+ countries



**The Way of Qian: Focusing the Mind to
Reach Far Contributing to the Global
Development of the Nut and Dried Fruit
Industry in China - A Chronicle of the Food
Exhibition for China Nuts and Dried Fruits**

NUTS, KERNELS & PEANUTS INTELLIGENT PRODUCTION LINE



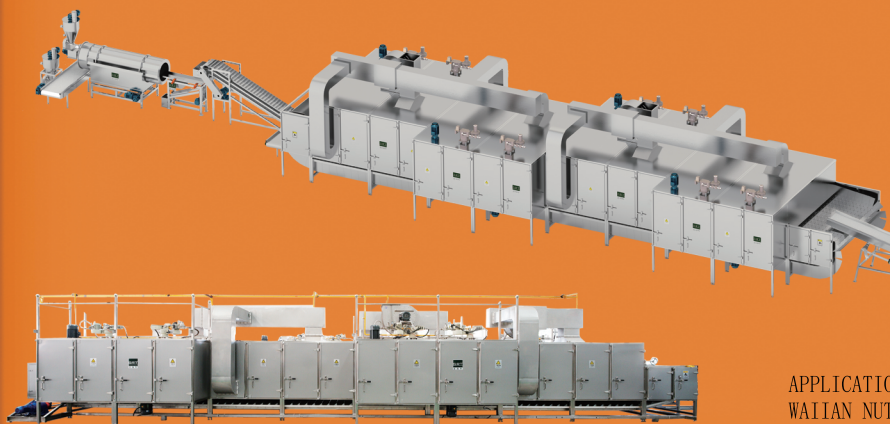
APPLICATION: DRYING OF WALNUT, ALMOND, MAGNOLIA, PECAN, PISTACHIO, HAZELNUT, KERNELS, SUNFLOWER SEED, WATERMELON SEED, PEANUT, PUMPKIN SEED AND OTHER NUTS, FOOD, GRAIN, OIL, POTATO CHIPS ETC.

ORIGINAL ROASTING INTELLIGENT PRODUCTION LINE



APPLICATION: DRYING OF WALNUT, ALMOND, MAGNOLIA, PECAN, PISTACHIO, HAZELNUT, KERNELS, SUNFLOWER SEED, WATERMELON SEED, PEANUT, PUMPKIN SEED AND OTHER NUTS, FOOD, GRAIN, OIL, POTATO CHIPS ETC.

MULTIFUNCTIONAL POWDER COATED KERNEL INTELLIGENT PRODUCTION LINE



HOT AIR DOUBLE CYCLE BELT DRYER



AUTOMATIC KERNEL POWDER COATING MACHINE

APPLICATION: KERNELS, CASHEW NUTS, HAWAIIAN NUTS, ALMONDS, PECANS, PEANUTS, WALNUT NUTS, ETC.

MULTI-FUNCTIONAL ROASTING INTELLIGENT PRODUCTION LINE



APPLICATION: ROASTING PEELED SUNFLOWER SEEDS, PAPER PUMPKIN SEEDS, BOILED WATERMELON SEEDS, APRICOT KERNELS, PEANUTS, WHEAT, RICE ETC.

NUTS, SEEDS & PEANUTS INTELLIGENT PRODUCTION LINE



APPLICATION: DRYING OF SUNFLOWER SEEDS, PEANUTS, PUMPKIN SEEDS, WALNUTS, ALMOND, PISTACHIOS, PECAN, HAZELNUTS, MACADAMIA NUT ETC.



KAIFENG LANGRUI MACHINERY CO.,LTD.
KAIFENG SIRUIE MACHINERY FACTORY

ADD.: ZHONGXING ROAD, BIANONG ADVANCED MANUFACTURING DEVELOPMENT ZONE, KAIFENG, HENAN, CHINA

TEL: +86 371 26668019 (26665839)

FAX: +86 371 26665839 E-MAIL: KFSRTJX@163.COM

URL: HTTP://WWW.KFLRJX.COM HTTP://WWW.KFSRT.COM

BIG MELON SEEDS

san
pang
dan
三胖蛋

SUNFLOWER SEEDS

原味瓜子就选三胖蛋



三胖蛋食品旗舰店



SERVICE HOTLINE

4000 181 333

CHINA NUTS AND DRIED FRUITS INDUSTRY

PHASE 3 2024 TOTAL 104 ISSUE
www.csnc.cn



The Way of Qian: Focusing the Mind to Reach Far Contributing to the Global Development of the Nut and Dried Fruit Industry in China - A Chronicle of the Food Exhibition for China Nuts and Dried Fruits

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

Statement: the contents of the Magazine are sole for the internal communication within the industry. Any form of reprinting and forwarding shall be subject to the written permission of the Magazine.

Editorial Committee

The Honorary Director: Chen Xianbao

Directors: Zhang Liaoyuan & Chen Dongmei

Directors: (In Pinyin Surname Order)

Chen Haisheng, Chen Juli, Chen Junxing, Chen Linfang, Chen Yuxiu, Deng Yangyong, Fang Sihan, Feng Binkui, Gao Guangwei, He Jiaoying, He Xudong, He Yuan, Lai Xiaojun, Liang Xiaopeng, Lin Deming, Lin Ken, Lv Jingang, Nian Qiang, Ruan Shizhong, Shen Haibin, Song Baichun, Song Quanhui, Sun Guosheng, Sun Qianwei, Wang Baochen, Wang Hanyu, Wang Zailiang, Wei Wei, Weng Yangyang, Xiao Lin, Xie Dongkui, Xu Changhai, Yan Binsheng, Yang Guoqing, Yang Hongchun, Yu Ruifang, Yu Ruifen, Zhan Quansheng, Zhang Yongping, Zhang Zhigang, Zhao Wenge, Zhou Binjun, Zhou Janfeng, Zhu Yongtao

Members of the Expert Panel

(In No Particular Order)

Domestic

Bi Shouying, Cao Yong, Chen Yinquan, Chen Yuan, Diao Wenying, Ding Lizhong, Gao Chun, Gao Junlong, Ge Yunbing, Gong Ming, Gu Qianhui, Guo Mei, Jiang Nianbo, Jin Long, Li Jinchang, Li Yong, Li Zhiguo, Liang Jinhui, Lu Bin, Ma Jun, Ma Liangping, Niu Chaofeng, Pan Mingliang, Qiao Rubai, Shi Rui, Sun Mei, Wang Li, Wang Wenlin, Wang Yuping, Wang Zhiqiang, Wei Benqiang, Wu Shunye, Xiang Qun, Xue Linyu, Yan Ming, Yang Chenyi, Yang Jianhua, Yin Shixian, Yu Xiongwei, Yuan Xia, Yuan Wu, Zhang Ani, Zhang Fan, Zhang Jingfa, Zhang Lihua, Zhang Xianqiu, Zhao Huayin, Zhao Jian, Zhao Shuangge,

International

Huang Guangwei, Kevin J. Ivey, Jolyon Burneet, Elrea Strydom, Barry Christie HUYNH NGOC HUY, Randy Hudson, Artun Bekar Lalit Mohan Singh Bisht

Distinguished

Senior expert in agriculture and forestry economics and science:

(In Pinyin Surname Order)

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

Thank you to the following CO organizers



CONTENTS

APR 2024



08 Hot Spots

08 The Way Of Qian: Focusing The Mind to Reach Far
Contributing To The Global Development Of The Nut And Dried
Fruit Industry In China - A Chronicle Of The Food Exhibition
For China Nuts And Dried Fruits

10 Industrial Economy

10 Where Is The Opportunity For Snacks In The Next
Decade?

12 Industrial chain

Market

12 Embracing the “She-Economy” : How can products find
the right marketing direction?

Product

13 Crunchy Seasoned Nut Cookies

Accessories

15 Yeast Extract: Nature’ s Treasure Of Fresh Flavors

Raw

16 Australian Macadamia Prices Are Falling, And China’s Imports
of Shell Nuts Have Increased By More Than 80%.

Plant

17 Main Pests and Diseases of Thin-Shell Walnuts and Their
Control Measures

18 Window of the world

18 Tanzania’s Crop Exports Increased By 9.5% In 2023

18 Australian Almond Is In Short Supply, With 35% Being Sold
to China

18 Bulgaria’s Sunflower Seed Production In 2023 Decreased
By 21% Compared to The Previous Year

19 The Estimated Walnut Production In California, Usa Is
Expected to Reach 790,000 Tons.

19 The Planting Area of California Almond Trees Has
Experienced A Decline For The Second Year In A Row

19 The New Harvest Season of Pecan In The United States
Has Seen A Threefold Increase In Exports to China

20 Nutrition and Health

20 The Pecan Has Rich Nutritional Value

21 What Foods Can You Eat to Promote The Growth of Thick and
Black Hair?



A Letter of Invitation for New English Electronic Edition of China Nuts And Dried Fruits

China Nuts And Dried Fruits is under the guidance of the Specialized Committee for Nuts and Dried Fruits 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 Dried Fruits industry. To make the world's nuts industry know more about China's nuts and Dried Fruits 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 Dried Fruits 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: cnfec@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 Dried Fruits

Information Consulting Service Table for China Nuts And Dried Fruits in Chinese and English

The Chinese and English versions of China Nuts And Dried Fruits 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)

RMB 35,000 Yuan/Year for Continuous Pages (6 Issues of Internal Pages + 1 Issue of the Journal)

Category B: Enterprise Special Service: Carry out the special popularization (including pictures, interviews, popularization reports, etc.) in the specific consideration of the needs of the enterprise. Consult the staff of the Association for the specific details.

Category C: 4-Cover Services (Bimonthly, Six Issues a Year)

Front Cover: RMB 45,000 yuan/year (no single issue); Back Cover: RMB 38,000 yuan/year (8000 yuan/issue)

Cover II: RMB 28,000 yuan/year (5000 yuan/issue); and Cover III: RMB 28,000 yuan/year (5000 yuan/issue)

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)

2. Rights and Interests in Consulting Services

All the aforesaid three categories may enjoy the following services: 1. Free 3 copies of magazines each issue throughout the year; 2. One page (A4) published in each issue throughout the year to popularize the colorful pages of the enterprises or products, or to popularize the latest scientific research achievements of the enterprise (raw material planting, nutrition, technology, equipment, additives, etc.) and the soft-text promotion of new products. 3. Other consulting services provided, such as the industrial standards, policies and regulations.

3. Production Requirements

Front Cover Size: 210*206mm (to set aside a reading guidance position);

Cover II/Cover III/Back cover/Inner page size: 210*285mm; precision requirements for four covers and inner pages: 300DPI; format requirements: JPG, PSD, TIF, EPS, AI; Leave 3mm around each to extend or expand.

II. Information Consulting Service for the English Electronic Magazine

1. Consulting Service Price

Category A: RMB 10,000/Page/Year for Single Page (6 Issues of Internal Pages + 1 Issue of the Journal) (2000 Yuan/Issue)

RMB 15,000 Yuan/Year for Continuous Pages (6 Issues of Internal Pages + 1 Issue of the Journal) (3000 Yuan/Issue)

Category B: Enterprise Special Service: Carry out the special popularization (including pictures, interviews, popularization reports, etc.) in the specific consideration of the needs of the enterprise. Consult the staff of the Association for the specific details.

Category C: 4-Cover Services (Bimonthly, Six Issues a Year)

Front Cover: RMB 20000 yuan/year (no single issue); Back Cover: RMB 15000 yuan/year (3000 yuan/issue)

Cover II: RMB 10000 yuan/year (2000 yuan/issue); and Cover III: RMB 10000 yuan/year (2000 yuan/issue)

Full Page Position of English Contents: RMB 12000 yuan/year (2500 yuan/issue)

Full Page Position of Copyright: RMB 12000 Yuan/Year (2500 Yuan/Issue)

2. Rights and Interests in Consulting Services

All the aforesaid three categories may enjoy the following services: 1. Free 3 copies of magazines each issue throughout the year; 2. One page (A4) is published in each issue throughout the year to popularize the colorful pages of the enterprises or products, or to popularize the latest scientific research achievements of the enterprise (raw material planting, nutrition, technology, equipment, additives, etc.) and the soft-text promotion of new products. 3. Send it regularly to nut enterprises, trades and associations all over the world.

3. Production Requirements

(English Version Provided) front cover size: 210*206mm (to set aside a reading guidance position); Cover II/Cover III/Back cover/inner page size: 210*285mm; precision requirements for four covers and inner pages: 300DPI; format requirements: JPG, PSD, TIF, EPS, AI; Leave 3mm around each to extend or expand.

All text manuscripts and color pages may be sent to Email: jianguozhan@163.com

Contact

Contact Person(s): Zhanglei

Tel.: 010-63344578, 63344031

Website: www.chinanutexpo.com

Website: <http://www.csnc.cn/>

THE WAY OF QIAN: FOCUSING THE MIND TO REACH FAR

CONTRIBUTING TO THE GLOBAL DEVELOPMENT OF THE NUT AND DRIED FRUIT INDUSTRY IN CHINA

- A CHRONICLE OF THE FOOD EXHIBITION FOR CHINA NUTS AND DRIED FRUITS

The nut and dried fruit industry in China has a long history, with small-scale agricultural workshops dominating the industry for centuries. It wasn't until the reform and opening-up of the 1970s that the industry experienced unprecedented growth. Over the past four decades, it has transitioned from traditional to modern industrial processing, and has been further transformed by the advent of the internet. The emergence of brands like "Shazi", "Qiaqia" and "Three Squirrels", among many others, has brought together a multitude of high-quality brands, marking the industry's transition from tradition to industrialization, then informationization, and now heading into an era of intelligent and personalized high-quality development! The Food Exhibition for China Nuts and



Dried Fruits, as an exhibition that gathers the strength and wisdom of the industry, steadfastly paves the way for its future. Every year, it injects new vitality and makes fresh contributions to the industry!

- Xing: Embarking on a Journey of Exploration and Advancement -
Since its establishment in 2006, the Food

Exhibition for China Nuts and Dried Fruits has undergone seventeen years of careful cultivation and continuous innovation. It has grown from a small exhibition covering 8,000 square meters to a vast world spanning 110,000 square meters. From a single niche category, it has evolved into an integrated innovation platform encompassing the entire nut and dried fruit industry chain. Today, it

has become the largest professional brand exhibition in the nut and dried fruit industry in China and even globally, with the highest number of participating companies, the highest transaction volume, and the widest influence.

According to statistics, over the past seventeen years, the Food Exhibition for China Nuts and Dried Fruits has accumulated a total exhibition area of 457,000 square meters and attracted 583,000 professional visitors. It has brought together 6,328 companies from the global nut and dried fruit food brands, raw materials and ingredients, equipment, packaging, and other sectors of the industry chain. It has showcased and sold over 100,000 products, generating a cumulative transaction volume of 3.5 billion RMB.

These remarkable achievements have not come easily. They are the result of the industry's united efforts over the past seventeen years, investing immense human, material, and financial resources, as well as time, in careful cultivation. They are also a testament to the industry's unwavering commitment to continuous innovation, perseverance, and relentless pursuit of exploration and advancement!

- Mou: Nurturing the Foundation of a Prosperous Industry for the Well-being of the People -

With the improvement of living standards, there is a growing demand for healthy eating habits. Nut and dried fruit products, known for their rich nutritional value and unique taste, have gained popularity among consumers. At the same time, higher standards and requirements have been set for the quality and safety of nut and dried fruit products.

To adapt to and guide this consumer trend, the Exhibition first strengthens the quality control and safety measures for the exhibited products. Additionally, every year, the Exhibition innovatively sets up an independent area for showcasing new



products. Through display, exchange, and learning, it promotes the development of various new products in line with the evolving needs of different consumer groups, thus meeting the demands of emerging consumption trends. Furthermore, during the Exhibition, knowledge dissemination on the health benefits of nut and dried fruit products is targeted towards professionals in the entire industry chain. These activities have not only significantly enhanced the scale and quality of the Exhibition but also played a crucial role in promoting industry-wide awareness and popularization of the health benefits of nut and dried fruit products. They have also emphasized the importance of raw materials, processing techniques, and new product development.

We firmly believe that health is the fundamental requirement for human survival and reproduction. It is also the cornerstone of our nut and dried fruit industry and our Exhibition! The Food Exhibition for China Nuts and Dried Fruits aims to benefit the people with healthy nut and dried fruit products while promoting the sustainable and healthy development of the nut and dried fruit industry in China. We will always adhere to this foundation of the Exhibition and make new contributions to the construction of national well-being!

- Xing: The Way of Qian, Focusing the Mind to Reach Far-

“Showcasing the world of nuts & embracing cooperation and win-win outcomes” is the eternal theme of the Food Exhibition for China Nuts and Dried Fruits. “Industry

supremacy, company supremacy, and service supremacy” are the principles that the Exhibition must adhere to, representing the right path and grand avenue of organizing such an event.

Industry supremacy sets the direction, company supremacy lies at the core, and service supremacy is our practice. As the organizer of the Food Exhibition for China Nuts and Dried Fruits, for the past seventeen years, we have been committed to serving the entire industry chain, constantly optimizing the exhibition environment, and promoting the nut and dried fruit industry to reach new heights.

The Exhibition firmly believes in the power of unity, considering it as the driving force. We consistently prioritize the demands of enterprises as the starting point and ultimate goal of all our work. We strive to address their concerns, safeguard their legitimate rights and interests, and wholeheartedly serve them. We rely on and unite with enterprises in every aspect.

It is because of our unwavering belief in unity and solidarity over the past seventeen years that the integration of enterprises and the Exhibition has been achieved today. Enterprises are willing to continuously inject new vitality into the development of the Exhibition.

Practice has taught us that unity and dedication are indeed the essence of strength!

Therefore, our entire industry must further strengthen unity, starting from a broad and global perspective, with the mindset of uniting colleagues from both domestic and international arenas. In the noble mission of “popularizing nuts for the benefit of the people”, we will continue to uphold the industry spirit of “unity, hard work, striving for progress, and innovation”. With a fresh outlook, we will write a new chapter for our industry. Only in this way can we make even greater contributions to positioning the nut and dried fruit industry in China at the forefront of the world! 坚果展

WHERE IS THE OPPORTUNITY FOR SNACKS IN THE NEXT DECADE?



(I) Possessing a growth potential of 200 billion RMB

It is predicted that the scale of China's snack market will grow by nearly 40% in the next 10 years, with a growth potential of nearly

200 billion RMB.

Nut snacks, meat snacks, other flavored snacks, protein/energy bars, and other categories that cater to the trends of health, functionality, and high-end will continue to grow. Among them, meat snacks will maintain their position as the leading sub-category and further expand their market share.

In terms of distribution, it is expected that in the next 10 years, bulk snacks and discounted snacks, as the most dynamic channels, will continue to seize market share from traditional supermarkets. Live commerce will capitalize on the online channel dividends, potentially surpassing traditional e-commerce platforms. Immediate retail channels, with their convenient and efficient characteristics, will cater to daily consumption needs.

(II) Key trends

1. Snacks becoming main meals: Small snacks, big meals

Snacks are becoming more like main meals.

The boundary between snacks and main meals is gradually blurring, and consumers frequently substitute snacks for regular meals. Nuts, protein/energy bars, and meat snacks are typical representatives of meal replacement products. Daily portioned nuts, based on the recommended daily intake of nuts, have opened up a market worth 6 to 7 billion RMB.

2. Health-based: Addition and subtraction

Previously, consumers associated the concept of healthy snacks primarily with nut-based products. Nowadays, the trend of health orientation extends to various categories, utilizing both "addition"

and “subtraction” strategies.

One approach is to incorporate healthy ingredients. Chia seeds, kale, and other healthy ingredients are favored by snack brands. The “addition” of techniques such as low-temperature baking, freeze-drying, non-frying, and low-temperature dehydration enhances the healthiness of snacks, commonly seen in nuts, dried fruits, and meat snacks.

The “subtraction” aspect of snack healthiness is relatively straightforward, focusing on reducing sugar, having a low glycemic index (GI), lowering salt content, and reducing saturated fat.

3. Functionalization: Catering to specific target groups

Snack brands can develop products targeting specific demographic groups, such as functional snacks for the elderly.

Brands can also develop snacks addressing specific health issues. According to Ipsos research, gastrointestinal problems, sleep disturbances, and immune health are the main health concerns. Probiotics, GABA, and vitamin gummies have emerged as a response to these challenges. In addition, the weight management market in China has been predominantly focused on fat reduction products. In this era of “body image anxiety”, taking inspiration from Japan, another innovative direction is cholesterol reduction.

(III) Growth opportunities in diversified channels

The fate of snack brands is closely tied to their distribution channels. The rise of new channels presents both opportunities and challenges for brands.

Qiaqia has become the king of its category by relying on supermarket channels, while Bestore and Laiyifen have grown into Chinese snack giants through chain operations. Three Squirrels, on the other hand, has leveraged e-commerce platforms.

1. Offline formats: wholesale snack stores boosting optimal cost-effectiveness

Wholesale snack stores and other offline formats are continuously competing in terms of snack cost-effectiveness, providing growth opportunities for brands.

This dark horse will continue to grow in the next 10 years.

2. Live commerce: Embracing online opportunities through brand self-broadcasting”

Live commerce is vying for the top spot with traditional e-commerce platforms.

The explosion of live commerce is based on the consumption of short videos and interest-driven content. With the popularity of short video consumption, live commerce promotes snack consumption through interest-driven content and influencer live broadcasts.

3. Instant retail: Igniting new vitality through immediate demand

Instant retail is a high-growth track.

Compared to food delivery, instant retail covers a wide range of



SKUs and has a more diverse product range and sophisticated fulfillment chain, involving various platforms and offline physical stores.

Instant retail has inherent advantages in conducting snack business.

(IV) opportunities in overseas expansion

Chinese snacks have “quietly” started going global.

In the next decade, Chinese snacks will leverage their category advantages and seize growth opportunities in Southeast Asia, North America, and other markets through overseas channels and the large number of Chinese population.

In the coming 10 years, the Chinese snack market has vast room for growth. In addition to catering to the demands for healthiness, functionality, and snackification of meals, snacks will also develop new categories and forms by combining outdoor activities, novelty food experiences, and personalized needs of specific consumer groups. 🇨🇳

Embracing the “She-Economy”: How can products find the right marketing direction?



In recent years, the “She-Economy” has emerged, and the power of women is reshaping the product models and operational paths of traditional brands, opening up a brand marketing route from a “female perspective”.

I. Self-indulgence

With the continuous awakening of female consciousness, women’s shopping concepts have gradually shifted from “pleasing others” to “pleasing oneself”, and society and businesses are paying more attention to the expression of women’s voices.

According to online data, a total of 1.2397 million pieces of information related to “International Women’s Day” were spread across the entire Internet in 2023. Platforms such as Douyin, Weibo, Douyin, Xiaohongshu, and others have also initiated discussions on topics related to Women’s Day. “Self-indulgence” and “Queen” have become hot keywords, fully demonstrating the value recognition of modern women and leading e-commerce consumption trends.

“She-Health” gives rise to a 100,000 million-yuan consumer market. The health needs of women in the new

era are evolving towards more refined and diversified development. In addition to beauty products, health and wellness products are also a major marketing highlight for next year’s Women’s Day.

Brands are expanding their target customer base, not only focusing on young women but also launching health supplements such as blood glucose monitors, massagers, and bird’s nest products for middle-aged and elderly women.

Highly appealing packaging opens the door to the “She-Economy”.

Products with a sense of design and aesthetic appeal are popular elements that attract the general public and serve as an entry point to the “She-Economy”. Many female consumers also pay attention to product design, environmental friendliness, and style.

II. Gift giving

Consumption moves towards the mid-to-high-end and quality consumption.

With the development and penetration of mobile internet, the number of female users has been increasing year by year. Along with the increase in disposable income for women and the awakening of self-consciousness in the new era, the characteristics of “gender-neutral

consumption” and “quality consumption” have become more evident.

Among them, certain personalized product categories have received significant attention, such as upgraded automatic coffee machines, sweeping and mopping robots, home theaters, and more.

Targeting at the diversified consumption, gift sets in high demand.

In the new era, women fulfill multiple social roles, including being part of the Z generation, sophisticated mothers, and career women. These role labels reflect a trend of diverse consumption preferences. Gift sets with themes like health, sports, and travel are extremely popular.

The joy of “blind boxes”

Blind boxes, which bring unknown joy and satisfy the collecting hobby, are still a popular choice for many companies as gifts. There are various ways to play blind boxes, and they don’t necessarily need to be customized to fit a company’s culture.

When leveraging Women’s Day for marketing purposes, brand merchants also need to pay attention to the following:

Understanding the TA needs of the target audience is an important part of marketing. Brands should build their content core based on the profile of the product’s target group. They should value users’ self-expression and the manifestation of their values in the context of new consumerism, and grasp the pain points and desires of users’ actual needs.

The integration of multiple social media platforms is the new trend in marketing and product promotion. The advertising strategy should be tailored according to the characteristics of each platform, forming a marketing pattern of interconnected domains to achieve closed-loop conversion of traffic. 品牌

CRUNCHY SEASONED NUT COOKIES

Qingdao Zhongchuangweilai FoodTechnology Co., Ltd.

As the proportion of nuts in the snack market continues to rise, they possess the attributes of energy, healthiness, and leisure food. The nuts and roasted seeds industry is expected to maintain a high level of prosperity in the future. While pursuing product flavors, consumers are paying more attention to the health attributes of the products. Nuts, as highly nutritious leisure products, can bring consumers a new concept by developing new sweet-flavored products: “Sweetness and health can coexist”. This simultaneously satisfies consumers’ leisure and nutritional needs, broadening their perspectives when selecting products.

Crunchy seasoned nut cookies are an excellent exploration in this regard.

Feature 1: “Crunchy Nut Cookies” are incredibly crispy!

The “Crunchy Nut Cookies” draw inspiration from traditional cookies! This dual combination enhances the texture of the nuts, while also incorporating a more stable baking technique to upgrade the crispy crust. The Crispy 2.0 technique not only solves the issue of unstable texture and hardness but also enhances the overall crispiness, fueling the trend of crispy nut snacks even further.



Moreover, the original coating layer had a mild flavor and required additional seasoning. In contrast, the crunchy nut cookies have a rich, sweet, and diverse taste, eliminating the need for additional seasoning. They can inherit the various flavors from the cookie market, offering a wider range of choices and greater consumer acceptance.

Feature 2: Masterful craftsmanship for creating “premium quality” products!

The outer shell is the core of coated products. In the development of the

crunchy cookie crust, we always adhere to a masterful level of craftsmanship. We select globally preferred high-quality ingredients and unique recipes, with zero added preservatives, zero added shortening, and zero added margarine. The result is a crispy and delicious product that reduces sugar and burden.

Utilizing its diverse flavors, we have also endowed the product with a consistent and visually appealing appearance and rich colors, arousing appetite. This achieves an organic combination of natural flavors across regions, seasons, and varieties. We may be expensive, but we are worth it!

With a high content of butter, it exudes a rich buttery aroma and has a smooth and delicate mouthfeel. It melts slowly in the mouth, allowing the sweetness to shine through. The delicate and crispy





texture of the cookie combined with the richness brought by the fats in the nuts creates a sense of heaviness. Through the mechanism of flavor multiplication, it perfectly blends flavors, unleashing a rich aroma that is incredibly delicious.

Feature 3:
The fusion of nuts and baking!

The baking market has a long history of development, with a wide range of product types and flavors, and a stable and large consumer base. Many baking products choose to incorporate crushed nuts to enhance the flavor, and this includes cookies. Cookies have a loyal consumer base due to their sweet, crispy, and flavorful nature. Therefore, theoretically, combining cookies with nuts would be accepted and loved by this

group of consumers. In addition, in today's fast-paced lifestyle, people are increasingly concerned about the combination of healthy eating and nutrition. Baked goods that are readily available are often paired with nutritious nuts. The combination of nuts and baked goods is convenient and time-saving, making it a delicious and healthy cuisine.


Feature 4:
An abundance of nuts in our cookies! Rapidly filling the market

As the Crispy 2.0 technique, Nutty Cookies continue the original Crispy Coating technology, suitable for various types of nuts such as almonds, cashews, and hazelnuts. The addition of butter enhances the aroma of the product, complementing the nuts

and significantly improving their natural fragrance.

From the perspective of technological supply, continuous innovation is fundamental as a professional research and development service platform. From the perspective of product attributes, as the market share of crunchy seasoned nuts gradually increases, optimization of the crunchy technique is an inevitable trend.

On one hand, leveraging our technological advantages, we accelerate the rate of new product launches, creating more possibilities with high efficiency and low cost;

On the other hand, as an upgraded product, Nutty Cookies optimize the structure and flavor of the original crispy-coated nuts. After the trend of crispy coating subsides, they can quickly meet the market demand with great advantages. 

YEAST EXTRACT: NATURE'S TREASURE OF FRESH FLAVORS

Delicious flavors are not limited to animals and plants alone; they are also hidden within a tiny yet powerful microorganism - yeast. Have you ever tasted its freshness?

Yeast extract: Nature's symphony of fresh flavors. Yeast is a single-cell microorganism that humans have been using for fermenting food and brewing for over 4,000 years. It is globally recognized as a safe food ingredient. Since the 19th century, as scientists continue to explore and harness the microscopic world, they have extracted the essence from yeast cells - yeast extract - as a culinary ingredient.

Yeast extract has become the "core" of gourmet food. As a complex of various flavor substances, yeast extract is applied in food seasoning. It synergizes and complements other ingredients, releasing enticing and delicious flavors, enhancing the overall taste and complexity of dishes. Currently, it can be found in high-end condiments, meat products, snacks, convenience foods, and chain restaurants, earning the reputation as the "gourmet food core".

As the essence of natural flavors, yeast extract boasts several highlights, apart from its relatively higher cost:

1. **Natural source:** Yeast extract is derived from yeast, making it a highly natural food ingredient. It stands in stark




contrast to chemically synthesized flavor enhancers and is more readily accepted by consumers.

2. **Rich taste profile:** The flavor components of yeast extract can blend harmoniously with the natural flavors in food, rather than masking or altering the original taste. It enhances the true essence of food, making it more flavorful and providing a richer mouthfeel.

3. **Strong adaptability:** Yeast extract is more stable during storage and usage, less affected by external conditions such as temperature and light. It can maintain its flavor characteristics for an extended period, making it suitable for various everyday cooking and food processing

scenarios.

4. **Safety and nutrition:** Yeast extract has a clear source, with no risks of genetically modified organisms (GMOs) or allergens. It not only contains a wealth of essential amino acids and nucleotides needed for daily nutrition but also provides a significant amount of vitamins and minerals beneficial to health.

5. **Sustainable development:** Compared to flavorings extracted from animals and plants, yeast extract exhibits better sustainability and environmental friendliness. It employs microbial fermentation processes, which result in high production efficiency and significant reduction in resource consumption. 


AUSTRALIAN MACADAMIA PRICES ARE FALLING, AND CHINA'S IMPORTS OF SHELL NUTS HAVE INCREASED BY MORE THAN 80%.

The Australian Macadamia Society (AMS) recently released the final data on Australian macadamia production for 2023. The industry produced a total of 48,400 tons (3.5% moisture content) or 51,900 tons (10% moisture content) of shell nuts in 2023, consistent with the latest forecast released in September. In the production forecast for September, the yield of shell nuts is 48,500 tons (with a moisture content of 3.5%) or 52,000 tons (with a moisture content of 10%).

For growers, 2023 is proving to be a challenging year as the overall production season has not met initial expectations. This is primarily due to lower-than-expected yields and reduced farm purchase prices. Nevertheless, the final yield was only about 8% lower than the record-breaking yield of the previous year, and the quality of the nuts was also very good.

All macadamia growing areas in Australia have favorable weather conditions for fruit trees to bloom in early spring. Coupled with a considerable number of new plants starting to bear fruit next year, these factors have created favorable conditions for the 2024 production season.

Australia is one of the primary suppliers of macadamia imported by China. According to Chinese customs statistics, in 2022, China imported 1863 tons of shell macadamia from Australia, valued at approximately RMB 60.9 million, and

602 tons of shelled macadamia, valued at approximately RMB 69.65 million. From January to October 2023, China imported 3444 tons of shell macadamias from Australia, valued at approximately RMB 78.43 million, and 326 tons of shelled macadamia, valued at approximately RMB 23.88 million. Based on current data, the import of Australian shelled macadamias from China in 2023 has increased by over 80% compared to the previous year. 



Main Pests and Diseases of Thin-Shell Walnuts and Their Control Measures



I. Main Pests and Their Control Points

1. *Anoplophora chinensis*

The *Anoplophora chinensis* hibernates from May to June and lays eggs at the base of the tree trunk from early June to mid-July. The egg-laying period is 9-15 days. After hatching, the larvae migrate from the spawning site down between the epidermis and the xylem. After one month, they start feeding on the xylem, causing damage.

2. Carpenterworm

The Carpenterworm is a collective term for various insects in the family Cossidae of the Lepidoptera order. The larvae burrow into the stems of thin-shelled walnuts, causing damage to the

branches, which then easily break when exposed to wind. The establishment of forest plantations and "four-side" systems is significantly impacted by the presence of other random trees.

3. Alarm Root Aphid

The *Phylloxera notabilis*, also known as the thin-shelled walnut aphid, is a specialized leaf-eating pest in the family Rhizobia of the Aphids superfamily within the same order. It is one of the main pests of thin-shelled walnuts. If aphids gather on the young buds, leaves, and shoots of walnuts to prick and suck juice, it will cause the buds and leaves to shrink, the male flowers to wither, the female flowers not to bloom, and the tree's vigor to weaken. The walnut yield

was seriously affected that year and the following year.

II. Main diseases and their prevention and control strategies


1. Leaf spot disease

Leaf spot disease is caused by pathogens of the subgenus *Mycoplasma* and is more prevalent in southern Jiangsu. During the high temperature and humidity season from July to August, diseases peak, causing circular lesions on infected leaves. These lesions range from 0.3 to 1.5 centimeters in size and are distributed along the leaf veins. In severe cases, a large number of leaves may fall.

2. Rosette Leaf Disease

Lotus seat cluster leaf disease is a physiological condition caused by zinc deficiency, commonly found in the Huaibei region. The typical symptoms include shortened internodes on branches, narrow and curly leaves, leaves clustering together like lotus seats, and in severe cases, new shoots withering and dying within the same year.

3. Black Spot Disease

Black spot disease is caused by various fungi, primarily affecting young fruits, leaves, tender branches, and flower organs. 

Tanzania's crop exports increased by 9.5% in 2023

In 2023, the export value of crops from Tanzania reached 2.3 billion US dollars, marking a year-on-year increase of 9.5%. Export crops include coffee, tobacco, cashews, rice, sesame, beans, flowers, spices, vegetables, and avocados. Among them, the export volume of avocados was 26,800 tons, a year-on-year increase of 51%, and the export value was \$77.3 million, a year-on-year increase of 52%. The export destination countries include the Netherlands, France, the United Kingdom, Spain, Belgium, Russia, Germany, Norway, South Africa, India, and the United Arab Emirates. In 2024, avocados are expected to be exported to China. The export volume of cotton is 94,600 tons, with an export value of 170 million US dollars. The export volume of tobacco is 32,600 tons, with an export value of The yield of grain crops was 20.4 million tons, representing a 19% increase. The production of cash crops such as cashews, pyrethroid, coffee, tea, and sisal was 1.29 million tons, showing a year-on-year increase of 31.3%. The production of horticultural products, such as flowers, fruits, and vegetables, reached 7.7231 million tons, showing a 5.75% increase compared to the previous year. The production of avocados is 195,000 tons, making Tanzania the third-largest avocado-producing country in Africa, after South Africa and Kenya. Experts believe that the country should focus on promoting the development of the legume industry, specifically soybeans, which has an annual economic value of 45 million US dollars.

Australian Almond is in short supply, with 35% being sold to China.



According to the summary data from the Almond Board of Australia, the demand for Australian almonds has continued to grow in recent months. October marked the fourth month in the 2023/24 production season to record sales. Although production has decreased by more than one-third, domestic sales and exports in Australia have increased by 9.47% so far this quarter compared to the record set last year. The export volume in October reached a historic high, coupled with a year-on-year growth of 4% in domestic sales, driving sustained growth in shipment volume.

From March to October, the total sales of the new production season in just 8 months have reached 102,767 tons. At present, there are only four months left in the new production season, and the sales of Australian almond are about to exceed the actual production of the current season, which is 103,381 tons. This is the first time in many years that the overall industry will have very low carrying over inventory.

Bulgaria's sunflower seed production in 2023 decreased by 21% compared to the previous year

The sunflower seed production in 2023 was 1.62 million tons, which marked a 21% decrease from the previous year. This is due to a 6% decrease in sowing area to 860,039 hectares and a 16% decrease in yield to 0.189 tons per hectare.

Another data released by the department last week showed that corn production in 2023 was 2.25 million tons, a decrease of 9.9% compared to 2022, as the average yield per hectare decreased by 11.6%. The corn planting area in 2023 is 534,827 hectares.

As of December 8th, Bulgaria has 3.4 million tons of wheat, 1.8 million tons of corn, and 1.5 million tons of sunflower seeds in its silos.



The estimated walnut production in California, USA is expected to reach 790,000 tons.

Ninety-nine percent of walnuts in the United States are produced in California, and local walnut exports contribute to nearly 50% of global trade. Since 2008, California's walnut production has maintained an increasing trend, with the highest production reaching nearly 800,000 tons in 2020. According to predictions from the National Agricultural Statistics Service (NASS) of the US Department of Agriculture, California's walnut production is expected to reach 790,000 tons in 2023, reflecting a 5% increase from 752,000 tons in 2022.



The planting area of California almond trees has experienced a decline for the second year in a row

During the 2023/24 production season, California witnessed a slight uptick in almond wood production, increasing by 1.5% to reach 1.179 million tons, marking the third-highest production level in historical records. However, the outlook for exports appears less optimistic, with an anticipated decline of approximately 3% to 4%. Currently, prices are hovering at unprecedented lows.

In 2022, a noteworthy 70% of almond trees produced domestically in the United States were destined for export. Over the course of this year, the top importing countries have been India, Spain, Germany, the United Arab Emirates, and China. Notably, the United States maintains its position as the largest supplier of almond to China, despite experiencing a decline in market share due to retaliatory tariffs. Statistics from November reveal that the United States exported 16,547,568 pounds (equivalent to approximately 7,506 tons) of almond to both mainland China and Hong Kong, China. This figure represents a year-on-year decrease of 40%, indicating a challenging export landscape for the industry.

The new harvest season of pecan in the United States has seen a threefold increase in exports to China

The monthly report recently released by the American Pecan Council shows a significant increase in the export of American Pecan to China since the beginning of the 2023/24 production season (September 2023 to August 2024). The export volume from September to October alone has exceeded three times that of the same period last year.

According to the report's statistics, in October 2023, the United States exported 82,000 pounds of peeled shelled pecans and 4.324 million pounds of shell pecans to China. The export volume of shell fruits was 4.488 million pounds. The export volume in October 2022 was 41,000 pounds of shelled nuts, 1.057 million pounds of shell fruits, and 1.139 million pounds based on shell fruits. Since the start of the 2023/24 season, the export volume of shelled nuts to China in the first two months was 82,000 pounds, and the export volume of shell nuts was 5.224 million pounds, totaling 5.306 million pounds. In comparison, the export volume for the same period in 2022/23 was 206,000 pounds of shelled nuts and 1.057 million pounds of shell nuts, totaling 1.263 million pounds.



THE PECAN HAS RICH NUTRITIONAL VALUE



I. Protein: Pecan is rich in protein, with higher levels than some other types of nuts.

II. Fat: The fat in Pecan is mainly unsaturated fatty acids, especially monounsaturated fatty acids, which help reduce blood lipids and cholesterol. This is beneficial for cardiovascular health.

III. Carbohydrates: Pecan contains a certain amount of carbohydrates, which are an essential source of energy for the human body.

IV. Minerals: Pecan is rich in minerals such as zinc, iron, potassium, and magnesium, which play a significant role in the normal metabolism, growth, and development of the human body.

V. Vitamins: Pecan is rich in vitamin E and B vitamins, which have significant effects on the immune system, growth and development, nervous system, and skin health of the human body.

VI. Pecan is also rich in a variety of antioxidant substances, such as carotenoids and flavonoids, which have good antioxidant and anti-aging effects.

Pecan is a highly nutritious food. Eating Pecan in moderation can help provide various nutrients needed by the human body, while also having good antioxidant and anti-aging effects. 🇨🇦

WHAT FOODS CAN YOU EAT TO PROMOTE THE GROWTH OF THICK AND BLACK HAIR?

I. Eggs and milk

Eggs and milk contain high levels of protein. Protein is the most fundamental nutrient for hair health. If protein intake is insufficient, it can cause problems such as hair loss and thinning hair.

II. Kiwifruit, Broccoli, Strawberry, and Papaya.

These foods contain high levels of vitamin C, which is an essential nutrient for collagen synthesis. Lack of collagen in hair can cause problems such as dryness, split ends, and breakage.

III. Coarse grains such as black beans and brown rice.

This type of food has a high iron content. If the body lacks iron, our blood will not be able to deliver enough oxygen, and our hair will not be able to obtain sufficient nutrients, leading to hair loss. These types of foods also contain high levels of vitamin B, which can promote protein synthesis, aid in hair growth and repair, and support hematopoietic function.


VI. scallops, pumpkin seeds, and sunflower seeds

This type of food has a high zinc content. Zinc is one of the essential nutrients involved in the synthesis of this protein in the body. Zinc deficiency can also impact the synthesis of hemoglobin, potentially leading to anemia and hair loss.

V. Walnut nuts

These types of foods contain very important trace elements, such as selenium, which has antioxidant and protective effects on hair follicles. Excessive selenium can also lead to hair loss throughout the body, making dietary supplements the best option.

VI. Kelp and seaweed

Kelp and seaweed are foods with high iodine content. Foods containing iodine can promote the metabolism of brain nerve cells and are also beneficial for hair growth. 



ChaCha

每日一坚果

ChaCha Daily Nuts

Keep Fresh with Key Tech

As fresh as just peeled

China National Science and
Technology Progress Award



Certificate No: 2017-J-211-2-01-D03

洽洽小黄袋
每日一坚果
Daily Nuts

坚果刚剥壳般的美味

掌握关键保鲜技术

奶粉般保鲜包装
鲜
含氧量<1%

30日装
内含30袋
净含量780克

每一袋含4种坚果+3种果干

洽洽小黄袋
每日一坚果
Daily Nuts

掌握关键保鲜技术

1日装
净含量26克

每一袋含4种坚果+3种果干



**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





NANKO
南科

迈 赫

Herbaceous application leader

Nut antioxidant

Antioxidation of nuts 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 better food 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)



KOUSHUIWA

Happy Snack!



Hotline:
4000-817-517
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.

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

Customer Service

<http://bailian.com.cn>

4008898903

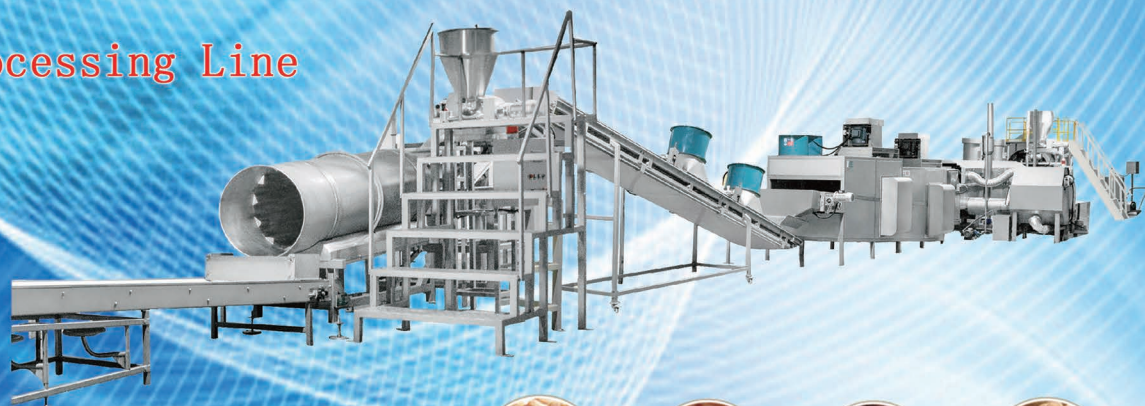
Email: office@bailian.com.cn

Phone number: 0591-83315111 83315198

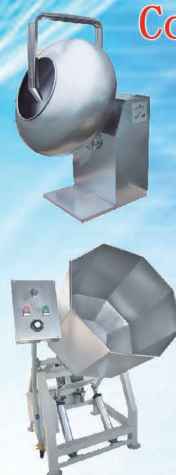


Yantai Maoyuan Food Machinery Manufacturing Co., Ltd. established in 1995, is a professional food machinery manufacturer, we are specialized in the machinery of peanut, other nuts, roasted seed.

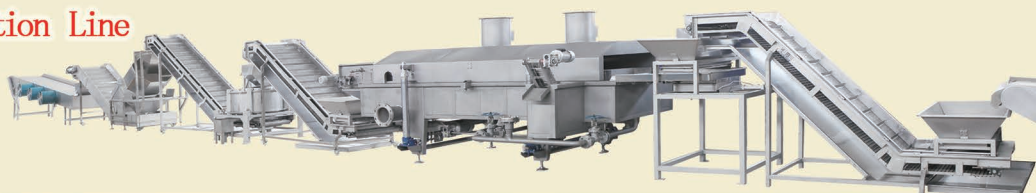
Coated Nut Processing Line



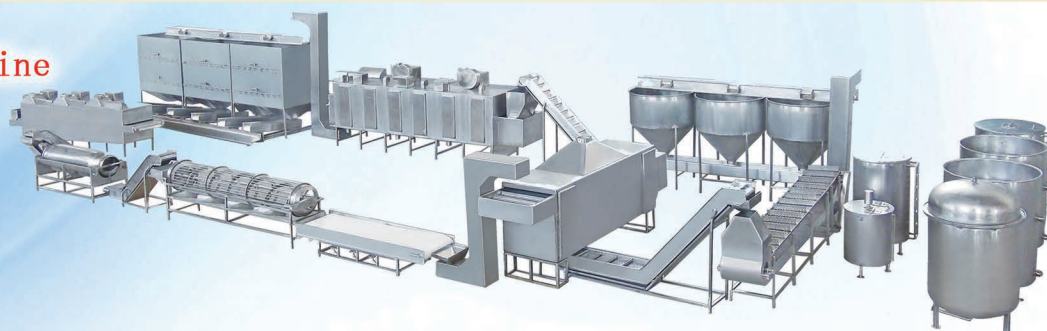
Coated Nuts Roasting Line



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 E-mail: mypsjx@163.com



The company web site: www.hfkesai.com 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

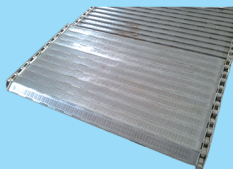


Stainless steel three-layer chain plate air drying cooling line

ACCESSORIES AREA



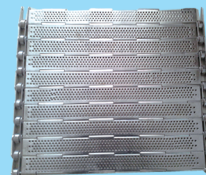
Dryer chain plate



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
www.tianhuajixie.com
E-mail: 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