



GloryLand

谷品新约



— 无麸质新食面 让生活更美好 —
Live gluten free Live better life

About Us 关于我们

大连弘润全谷物食品有限公司与大连弘润莲花食品有限公司，均为国家高新技术企业，拥有自主知识产权和自主品牌——谷品新约® GloryLand®, Noodlelulu®等，专业、专注从事研发、生产和销售全新概念的无麸质新食面。

我们工厂和产品荣获多项国际认证、四项国家发明专利、九项外观专利、十二项实用新型发明专利和十七个软件著作权。产品具有无小麦、无麸质、全谷物、低升糖、无添加、非油炸、0脂0盐、控糖营养、轻食健康等诸多特点和优势，连续二十年出口欧美等全球主流国家和地区，进驻多家世界500强企业会员店，深受国内外消费者的喜爱和青睐，更是麸质过敏、桥本敏儿等特殊人群，孕妇、糖友等控糖人士，减脂、健身等轻食爱好者的优选饮食方案。

公司拥有专业的研发团队，始终坚持科技驱动发展，创新引领未来的理念，构建企业为主体、市场为导向、产学研用相结合的技术创新体系，积极发起并参与制定了中国《无麸质食品评价规范》的团体标准，推动了国家《无麸质食品》行业规则的建立，开创了无麸质饮食的新时代。

我们汲取现代企业的先进生产管理经验和创新营销模式，正向更好、更高、更强的目标奋力迈进。

我们竭诚欢迎国内外新老朋友与我们共同合作，共谋发展，共创辉煌。

Dalian Hongren Whole Grain Foodstuffs Co. Ltd. and Dalian Hongrun Lianhua Food Co. Ltd. are enterprises operating under our brand *GloryLand*®, *Noodlelulu*®. As technologically advanced, scientifically-innovative entities, they are geared to produce and distribute our top-quality, patented gluten-free noodles and ramen products.

GloryLand® has been awarded four national invention patents in recognition of the ground-breaking research and development that has gone into producing our gluten-free, additive-free noodles made from rice and whole grains. In addition to these national patents, *GloryLand*® has acquired several third-party international standards certifications endorsing that our products are gluten-free, wheat-free, low-glycemic, non-fried, additive-free, and suitable for other allergic consumers.

The companies have a professional R&D team, initiated and participated in the formulation of the group standard of China 《Gluten-free Food Evaluation Standard》, promoted the establishment of the national industry regulation of 《Gluten-free Food》, created a new era of gluten-free diet.

We learn from advanced production management experience and innovative marketing model, and on the track moving towards the goal.

We welcome new and old friends to cooperate with us to seek common development and make great achievements together.

Brand introduction 品牌故事

谷品新约®—无麸质新食面，始于2005年。创新研发了60多款无麸质主食产品，出口全球，畅销欧美30多个国家和地区的主流市场。工厂和产品均获得无麸质认证和多项国际认证，发起并参与制定了国内《无麸质食品评价规范》的团体标准和《无麸质食品》行业规则，填补了国内无麸质食品标准的空白。

谷品新约®，倡导全新概念的面条饮食文化，秉承科技创新，尽展五谷风采；旗下产品无小麦、无麸质、全谷物、低升糖、无添加、0脂0盐，天然营养、控糖饱腹、轻食健康。“让更多人吃好、吃对、吃健康”是我们始终不变的初心。

Today, *GloryLand®* is recognized as one of the largest manufacturers and suppliers of gluten-free, additive-free noodles and ramen in the global mainstream market since year 2005. We have innovated and developed more than 60 kinds of gluten-free noodle products, which are exported all over the world and sell well in more than 30 countries and regions in Europe and America. Factories and products have acquired several third-party international standards certifications. Participated in the formulation of domestic "Gluten-free Food Evaluation Standard" group standards and "Gluten-free Food" industry regulation, filling in the blank of domestic gluten-free food standards.

Our ongoing commitment to research and development, and our passion for technological innovation, have established *GloryLand®* as the industry leader in the gluten-free noodle niche. New patents and further exciting innovations show that our customers can look forward to many new exciting products in the future.



无麸质新食面，让生活更美好！
Live gluten free, Live better life!

企业文化

ENTERPRISE
CULTURE

以爱为本，以德为铭！

Love Is First, Morality Engraved In Mind !

企业原则

ENTERPRISE
PRINCIPLE

安全、健康、诚信、卓越！

Safety, Health, Integrity, Excellence !

企业使命

ENTERPRISE
MISSION

专注无麸质新食面，共享原生态饮食观！

Focus on gluten-free new food noodles, Share the original ecological diet view !

企业愿景

ENTERPRISE
VISION

谷品新约，遍布世界！

GloryLand, all over the world !

核心价值观

CORE VALUES

做人：诚实诚信、谦和利他、热情包容！

Life: Honesty and Sincerity, Humility and Altruism, Enthusiasm and Tolerance !

做事：专业专注、善学创新、责任担当！

Work: Professionalism and Concentration, Learning and Innovation, Obligation and Responsibility !

价值观：滋养世界、共享共生！

Values: Nourish the world, Share and Symbiosis !

Qualification 企业资质、发明专利



专利号:ZL2014 1 0709141.0

专利号:ZL2014 1 0708296.2



专利号:ZL2014 1 0708256.8

专利号:ZL2014 1 0707439.8



无麸质认证



BRCGS认证



欧盟有机认证



美国农业部有机认证



加拿大有机认证



中国有机认证



犹太洁食认证

Advantages 我们的优势

产品特点

SELLING POINT

01

无麸质

GLUTEN FREE

02

全谷物

WHOLE GRAIN

03

非油炸

NON FRIED

04

无添加

NO ADDITIVES



无麸质

GLUTEN FREE



不含乳

MILK-FREE



无花生

NO PEANUTS



无坚果

NUTS-FREE



无大豆

NO SOY



无蛋类

EGG-FREE



无贝类

NO SHELLFISH



无鱼类

NO FISH

无麸质： 无小麦、大麦、黑麦等

全谷物： 全营养，纯粗粮，不易升糖

轻 食： 膳食纤维，0脂0盐，蛋白质等

无添加： 纯天然，无添加剂、防腐剂



Self-owned Brand 自主品牌

Natural&Gluten Free Foods 天然、无麸质产品

A 直面系列 NOODLES PRODUCTS

无麸质 | 轻食米面 | 0脂0盐 | 清洁标签

出口品质 | 健康主食 | 营养饱腹



Self-owned Brand 自主品牌

Natural&Gluten Free Foods 天然、无麸质产品

B 拉面系列 RAMEN PRODUCTS

无麸质 | 全谷物粗粮 | 低升糖 | 无添加
0脂0盐 | 出口品质 | 轻松速煮



Self-owned Brand 自主品牌

Natural&Gluten Free Foods 天然、无麸质产品

C 杯面系列 CUP NOODLES PRODUCTS

无麸质 | 轻食低脂 | 全谷物 | 膳食纤维
蛋白质 | 非油炸 | 免煮速享 | 营养代餐 | 出口品质

5分钟免煮冲泡
即享舌尖美味

FD冻干汤包
锁住色香味及营养



Self-owned Brand 自主品牌

Natural&Gluten Free Foods 天然、无麸质产品

D 大米拉面
RICE RAMEN

无麸质 | 0脂0盐 | 出口品质 | 东北粳米
清洁标签 | 轻食代餐 | 免煮冲泡



Self-owned Brand 自主品牌

Natural&Gluten Free Foods 天然、无麸质产品

D 大米拌面 RICE RAMEN

无麸质 轻食拌面

面块：大米拉面 (配料:大米粉/粳米粉、水)

酱包：意式风味 | 唤醒味蕾 | 6分钟免煮



Self-owned Brand 自主品牌

Natural&Gluten Free Foods 天然、无麸质产品

F 成长系列 GROWING UP PRODUCTS

无麸质 | 无小麦 | 无蛋奶 | 清洁标签
零添加盐 | 科学食量 | 轻松免煮



Self-owned Brand 自主品牌

Organic&Gluten Free Foods 有机、无麸质产品

F 有机拉面系列 ORGANIC RAMEN PRODUCTS



有情有面, 无麸质爱!
Fall in love, Fall in Gluten Free!



Self-owned Brand 自主品牌

Natural, Organic & Gluten Free Foods 天然、有机、无麸质产品

G 拉面系列
RAMEN PRODUCTS



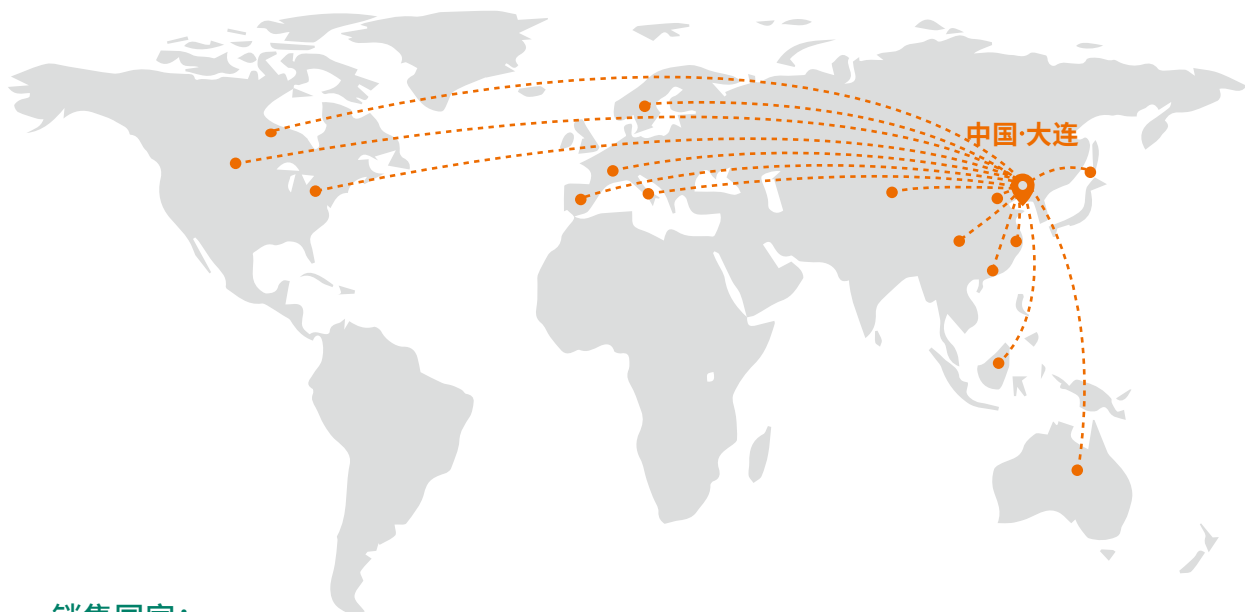
Self-owned Brand 自主品牌

Natural&Gluten Free Foods 天然、无麸质产品

杯面系列 CUP NOODLES PRODUCTS



G^lobal market distribution 全球市场分布



销售国家：



与欧美主流零售终端合作



Product loading details 产品装载量明细

产品 products	包装规格 Specifications	每托盘装载数量 Cartons per Pallet	20'FCL Pallets per 20'FCL	40'FCL Pallets per 40'FCL
杯面 cup ramen	50g+10g/cup *6cup/case	150 cases	20	40
单块面(快熟面) 1 pack of ramen	70g+10g/bag *10*15/CTN	30	10	20
四块面(快熟面) 4 packs of ramen	280g/bag*6* 12/CTN	20	10	20
12块面(快熟面) 12 packs of ramen	840g/bag*12 *12/CTN	24		20
48块面(快熟面) 48 packs of ramen	3360g/bag* 6/CTN	24		20
250g直面条 Noodles	250g/bag *12*6/CTN	48	10	20
227g宽面 Pad thai rice noodles	227g/bag*8 *8/CTN	48	10	20
蒸米 Steamed rice	10kg/bag	100bags	20	

备注： 1.包装形式不同，装载量有所不同，需要另行计算
 2.可根据客户要求，定制包装

Note: 1. The loading capacity varies with different packing forms, which needs to be calculated separately.
 2. Packaging can be customized according to customer requirements.

Millet 小米

小米,富含维生素B、β胡萝卜素、视黄醇、钾、蛋白质、淀粉、脂肪以及钙、磷、铁等营养元素,并且含有15多种氨基酸,具有防止消化不良、抗神经炎的功效,还具有滋阴养血的功能,可调养产妇虚寒的体质,以及减轻皱纹、色斑、色素沉着等,是天然的无麸质健康食材。

Millet is rich in vitamin B, β carotene, retinol, potassium, protein, starch, fat, calcium, phosphorus, iron and other nutrients, and contains more than 15 kinds of amino acids, is a natural gluten-free healthy food.



NUTRITION INFORMATION Typical values per 100g

Energy	1475kJ
Protein	8.5g
Fat	0g
Carbohydrate	76.5g
Dietary Fiber	2.4g
Sodium	0mg

*此表为小米糙米拉面的数据

NUTRITION INFORMATION Typical values per 100g

Energy	1481kJ
Protein	8.5g
Fat	0g
Carbohydrate	76.5g
Dietary Fiber	2.6g
Sodium	0mg

*此表为小米糙米细面的数据

Food culture 饮食文化

Buckwheat 荞麦

荞麦, 富含赖氨酸、膳食纤维等, 所含的铁、锰、锌等微量元素也比一般谷物丰富, 其含有的芦丁和烟酸成分能降低血脂、胆固醇和血糖, 促进机体的新陈代谢, 增强解毒能力, 享有“消炎粮食”的美称。

Buckwheat is rich in lysine, dietary fiber, and other trace elements, such as iron, manganese, zinc, etc., and its rutin and nicotinic acid components can reduce blood fat, cholesterol and blood sugar, promote the body's metabolism, enhance detoxification ability, and enjoy the reputation of "anti-inflammatory food".



NUTRITION INFORMATION Typical values per 100g

Energy	1445kJ
Protein	11.4g
Fat	0g
Carbohydrate	70.9g
Dietary Fiber	4.3g
Sodium	0mg

*此表为荞麦拉面的数据

NUTRITION INFORMATION Typical values per 100g

Energy	1460kJ
Protein	11.2g
Fat	0g
Carbohydrate	71.6g
Dietary Fiber	4.3g
Sodium	0mg

*此表为荞麦宽面的数据



Black Rice 黑米

黑米营养丰富,所含锰、锌、铜等无机盐大都比大米高1-3倍,更含有花青素、叶绿素、胡萝卜素、维生素C及强心甙等特殊成分,具有预防癌症、防止皮肤皱纹形成、视力保健、消除自由基、保护心脏、加强血液血管循环、改善睡眠等作用。

Black rice is rich in nutrition, and contains inorganic salts such as manganese, zinc and copper, which are 1-3 times higher than rice. It also contains special components such as anthocyanin, chlorophyll, carotene, vitamin C and cardiac glycoside, which has the functions of preventing cancer, preventing skin wrinkles and vision care, eliminating free radicals, protecting the heart, strengthening blood circulation and improving sleep.



NUTRITION INFORMATION Typical values per 100g

Energy	1475kJ
Protein	8.3g
Fat	0g
Carbohydrate	76.4g
Dietary Fiber	3.0g
Sodium	0mg

*此表为黑米拉面的数据

NUTRITION INFORMATION Typical values per 100g

Energy	1482kJ
Protein	8.0g
Fat	0g
Carbohydrate	76.6g
Dietary Fiber	3.0g
Sodium	0mg

*此表为黑米宽面的数据



Food culture 饮食文化

Brown Rice 糙米

糙米所含的维生素B和维生素E,能提高人体免疫功能,促进血液循环,更含有钾、镁、锌、铁、锰等微量元素,有利于预防心血管疾病和贫血症,其丰富的膳食纤维,可加速肠道蠕动,预防便秘和肠癌,还能促进胆固醇的排出,从而帮助高血脂症患者降低血脂。

Brown rice contains vitamin B and vitamin E, which can improve human immune function and promote blood circulation. It also contains trace elements such as potassium, magnesium, zinc, iron and manganese, which is beneficial to the prevention of cardiovascular diseases and anemia. Its rich dietary fiber can accelerate intestinal peristalsis, prevent constipation and intestinal cancer, and promote the discharge of cholesterol, thus helping patients with hyperlipidemia to lower their blood lipids.



NUTRITION INFORMATION Typical values per 100g

Energy	1433kJ
Protein	7.8g
Fat	0g
Carbohydrate	74.3g
Dietary Fiber	2.8g
Sodium	0mg

*此表为糙米拉面的数据

NUTRITION INFORMATION Typical values per 100g

Energy	1475kJ
Protein	8.3g
Fat	0g
Carbohydrate	75.8g
Dietary Fiber	3.3g
Sodium	0mg

*此表为糙米宽面的数据



Keng Rice 粳米

粳米,是蛋白质的重要来源,含有人体必需的氨基酸,以及脂肪、钙、磷、铁及B族维生素等多种营养成分,具有补中益气,平和五脏,止烦渴等功效。

东北寒地粳米,一年一熟,光照充足,颗粒饱满,色泽清白透明,口感更香甜,营养更丰富。

Keng Rice is an important source of protein, which contains essential amino acids, fat, calcium, phosphorus, iron and B vitamins, etc. It has the functions of invigorating the middle warmer, benefiting qi, calming the five internal organs and quenching polydipsia.

Keng Rice in the northeast cold region, which is cooked once a year, has sufficient sunlight, full grains, innocent and transparent color, sweeter taste and richer nutrition.

Food culture 饮食文化

Coconut Oil 椰子油

椰子油, 含有饱和脂肪酸, 起到抗氧化的作用, 可用于治疗儿童的佝偻病和成人的骨质疏松, 保护骨骼不受自由基损伤。

----此文献参考《百度百科》

Coconut oil, which contains saturated fatty acids, plays an antioxidant role and can be used to treat rickets in children and osteoporosis in adults, and protect bones from free radical damage.

----- This document refers to Baidu Encyclopedia



NUTRITION INFORMATION Typical values per 100g

Energy	1500kJ
Protein	7.2g
Fat	0g
Carbohydrate	80.0g
Dietary Fiber	0.8g
Sodium	0mg

*此表为大米椰子油宽面的数据

Goji berry 枸杞

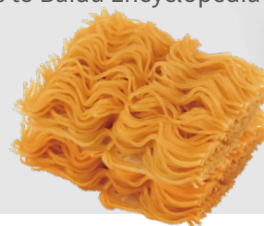
枸杞, 含有多种氨基酸, 并含有甜菜碱、玉蜀黍黄素、酸浆果红素等特殊营养成分, 具有滋补肝肾, 益精明目等功效。

-----此文献参考《百度百科》

Goji berry, contains a variety of amino acids and special nutrients such as betaine, zeaxanthin, berries and so on. It has the effects of nourishing the liver and kidney, benefiting the soul and eyesight.

----- This document refers to Baidu Encyclopedia

白米枸杞拉面
White Rice Goji berry Ramen



Moringa 辣木

辣木叶营养极其丰富，含多种矿物质、维生素、20种氨基酸、46种抗气素、36种自然抗炎体和矿物质，具有增强免疫力、降血糖、降脂、降压的功效。

——此文献参考《百度百科》

Moringa leaves are rich and amazing in nutrients, including many minerals, vitamins, 20 amino acids, 46 antiangiogens, 36 natural anti-inflammatory substances and minerals, which have the effects of enhancing immunity, lowering blood sugar, lowering blood fat and lowering blood pressure.

----- This document refers to Baidu Encyclopedia

辣木糙米宽面

Moringa & Rice Pad Thai Rice Noodles



Pea Protein Powder 豌豆蛋白粉

豌豆蛋白粉是采用先进工艺从豌豆中提取的蛋白质，豌豆蛋白含有人体所需的所有氨基酸，属于全价蛋白质。蛋白质是生命的物质基础，是人体的三大组成部分。蛋白质缺乏会导致生长发育迟缓、免疫力低下、皮肤松弛和提前衰老。

——此文献参考《百度百科》

Pea protein powder is a protein extracted from pea by advanced technology. Pea protein contains all necessary amino acids for human body and belongs to complete protein. Protein is the material basis of life and the three major components of the human body. Protein deficiency can lead to growth retardation, low immunity, skin relaxation and premature aging.

----- This document refers to Baidu Encyclopedia

米豌豆蛋白拉面

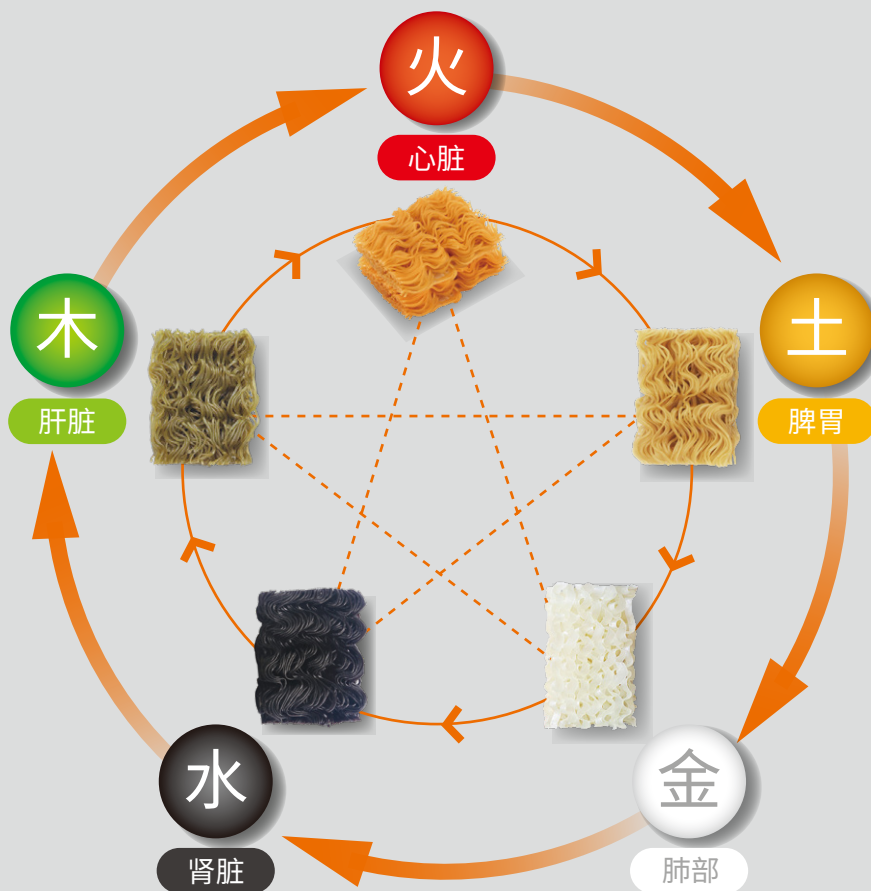
Rice & Pea Protein Ramen



R_{egimen} 养生之道

吃五色 养五脏

- 木** 喜食绿色食物
清热解毒 | 消暑利尿
肝脏
- 火** 喜食红色食物
行气养血 | 利水消肿
心脏
- 土** 喜食黄色食物
健脾益气 | 利湿润物
脾胃
- 金** 喜食白色食物
润肺滋阴 | 补血明目
肺部
- 水** 喜食黑色食物
补肾止咳 | 滋阴补气
肾脏



民以食为天，食以安为先。《黄帝内经》中记载：“五色配五味，五味入五脏，青色养肝、红色入心、黄色益脾胃、白色润肺、黑色滋肾”。五色食物养五脏，“五谷为养，五果为助”，吃好、吃对，才健康！古语“药补不如食补”，大自然馈赠的食材中，很多都是药食同源，所以科学合理的饮食，既可以保证人体所需的营养和能量，亦可保健养生，预防疾病。谷品新约，无麸质新食面，遵循天然之道，甄选优质谷物，匠心智造，谷色谷香，轻食营养，健康食尚。

Production strength 生产实力



KNOWLEDGE TIPS

知识小贴士

Q: 什么是麸质Gluten?

A: 麸质是麦谷蛋白和醇溶蛋白的统称, 主要存在于小麦、大麦、黑麦及其杂交谷物中。像面包、饼干、糕点、馒头、饺子等都是属于含麸质食物。

Q: “麸质”与“麸皮”是一个东西吗?

A: “麸质”是胚乳中一系列蛋白质的混合物, 实质上就是蛋白质。
“麸皮”就是种皮, 在精细加工前就会被脱去的东西。皮层-就是俗称的“麦麸”, 小麦籽粒最外层暗黄色的那层皮, 精加工过程是要除去这层皮才能获得洁白的面粉。麸皮主要成分就是纤维素、维生素B族以及一些微量元素。

Q: 为什么会麸质过敏?

A: 人类大约有30%的过敏, 都是食源性过敏, 也就是因吃东西而过敏, 而这些食源性过敏原中, 通常大多数都是蛋白质!

常见的八大过敏原:(参考GB7718-2011《食品安全国家标准预包装食品标签通则》)

含有麸质的谷物及其制品(如小麦、黑麦、大麦等)、甲壳纲类动物及其制品(如虾、蟹等)、鱼类及其制品、蛋类及其制品、花生及其制品、豆类及其制品(如大豆、豌豆、蚕豆等)、乳及乳制品(如牛奶、山羊奶等)、坚果及其果仁类制品(如杏仁、胡桃、棒子和腰果等)。

Q: 什么是无麸质食品?

A: 根据美国FDA关于gluten-free无麸质产品做出的规定, 麸质含量小于20ppm, 也就是食品中的麸质含量必须低于20mg/kg, 才可以称得上无麸质食品。“无麸质标签”标准在西方国家普及度较高, 不同国家标准不同, 美国、加拿大、欧洲标准是20ppm, 澳大利亚、以色列、新西兰标准是3ppm, 谷品新约无麸质新食面是小于5ppm, 这已是接近世界上最严格的无麸质标准了。

国际无麸质认证标准为 < 20mg/kg 谷品新约企业标准麸质含量 < 5mg/kg



美食展示 FOOD SHOW

汤面 / 拌面 / 炒面



Recommended population 推荐人群

01 麸质/桥本敏儿 GLUTEN ALLERGY/ HASHIMOTO'S THYROID PATIENT



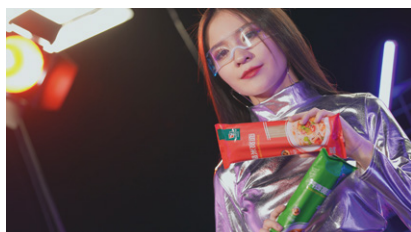
02 健身/运动员 FITNESS/ATHLETES



03 孕妇/宝妈 PREGNANT WOMEN/BABY'S MOTHER



04 模特/减脂人士 MODEL/WEIGHT-WATCHER



05 儿童 CHILDREN



06 老人/三高人群 ELDERLY/THREE HIGH POPULATION



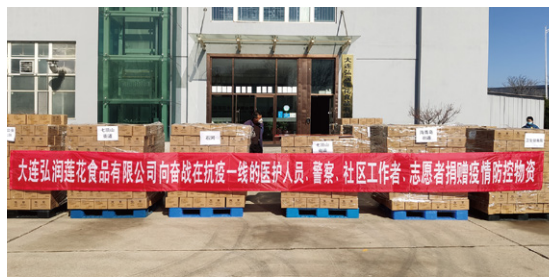
07 白领/商务人士 WHITE-COLLAR/BUSINESSES



08 品质生活家庭 HIGH LIFE



LIVE
GLUTEN
FREE



Exhibition style 展会风采



大连弘润科技发展有限公司

Dalian HongRen High-Tech Co.,Ltd.

大连弘润全谷物食品有限公司

Dalian HongRen Whole Grain Foodstuffs Co.,Ltd.

大连弘润莲花食品有限公司

Dalian HongRun Lianhua Food Co.,Ltd.

办公地址：大连市中山区长江东路56号星光耀广场5号楼3301、3302、3310

工厂地址1：大连市普湾新区石河街道北海村

工厂地址2：大连保税区爱港路31号-1厂房

Office Add: No.3301,3302,3310 Building 5#, Xingguangyao Plaza,

56 Changjiangdong Road, Zhongshan District, Dalian, China

Factory Add1: Beihai village, Shihe Street, PuWan New District, Dalian, China

Factory Add2: No.31#-1 Aigang Road, Free Trade Zone, Dalian, Liaoning

电话：+86-411-8272 1128 / 8270 4156

网站：www.hongrenfood.com

企业邮箱：info@hongrenfood.com



谷品新约官方码

-修订第十版-