### Dobby®



# BRAND INTRODUCTION

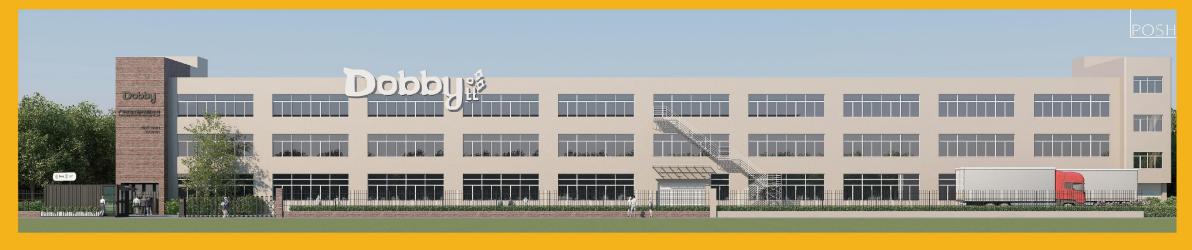
DOBBY FRUIT JUICE SWEETS GLOBAL GUMMY EXPERT ENJOY THE DOBBY MOMENT

#### FACTORY OUTLET



Guangdong Dobby Biotechnology Co., Ltd. was established in 2021, the company's business includes production, research and sales of chewable juice sweets. In 2023, the company has expanded its scale and moved to the beautiful East River bank of Shijie Town, Dongguan. The factory covers an area of 16,000 square meters, including 8,000 square meters of production workshops, 8 professional juice fudge production lines, and an average daily production of 40 tons of juice sweets.

Dobby is a professional fruit juice sweet brand in China, adopts more than 20 years of ancient technology heritage, adheres to the procurement of high standards of raw materials, and constantly innovates and enricheds products. Dobby has always been committed to becoming a "global gummy expert".



# Reseach & Devolopment



In order to ensure the high-quality production of fudge, Dobby hired senior engineering consultants from the industry leaders to plan and design the new factory: to create a fudge production workshop that is higher than the industry standard. The corridor has set up a visiting channel and 100,000-level dust-free purification workshop to ensure stable product quality.

Dobby strictly in accordance with ISO22000&HACCP system process for production and quality management, and has a professional quality management team.



**Source factory** 

Welcome to visit at any time



Sufficient supply

Multiple pipeline



Innovative R&D

Excellent R&D team



**Sufficient supply** 

Strict control













## **Qualification certification**













Food production license









Halal cognition Export food certification

ISO22000&HACCP

ISO22000&HACCP

**FDA** liscense

#### Workshop Display

























## PLANT-BASED SWEETS

The main raw materials are plant ingredients

Free of animal gelatin and animal protein

≥60%

Restored juice content



The restored juice is made after fresh fruit is pressed into juice, and then the method of low-temperature vacuum concentration is used to evaporate part of the water. When making fudge, the same amount of water is added to make fudge with highly reduced juice.





## FRUIT PEEL JUICE SWEETS



≥65%

Restored juice content



Add vitamin C

New way of eating · Peel and Eat



#### Pure Cocoa Butter Chocolate

≥50%

Amount of cocoa products added

≥8%

Imported milk powder added



#### INTERNATIONAL CHANNELS



DOBBY FRUIT JUICE SWEETS

**GLOBAL GUMMY EXPERT** 

**ENJOY THE DOBBY MOMENT** 

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# THANK YOU