



SGT FOOD COMPANY PROFILE

SHENZHEN SGT FOOD DEVELOPMENT CO.,LTD.

SGT FOOD - STAY NATURE STAY SIMPLE

Founded in 2011, SGT Food Development Co., Ltd. dedicates itself to revolutionizing the food industry by providing palatable cuisine to people around the world. Our strategic focus spans 3 pivotal segments: prepared foods, bean products, and organic products.

SGT operates with a robust infrastructure that includes 3 advanced R&D centers, 6 modern food factories, and 2 organic food bases. We integrate R&D, production, assembly, warehousing and logistics through an advanced digital management system.

Our commitment to excellence and innovation ensures that SGT consistently delivers high- quality, diverse, and flavorful food products, making us a trusted name in the global food market.

Our Mission:

Leading the future of food processing through innovative technology.

Our Vision:

To be the world’ s leading expert in global cuisine.

Value:

Stay Nature, Stay Simple, Stay Happy.



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Development
Milestone



Development Milestones

2 STRATEGIC TRANSFORMATION, 16 YEARS OF PREPARED FOOD BRAND BUILDING



Enter food industry

Adhere to the origin without additives
7 series of grocery product matrix

2007



Enter deep processing area

1st batch of PB good in Sam's club
Systematic development in noodle
and soybean products
Factory construction

2014



Form a completed product matrix

Enter the areas of prepared food,
new soybean products and organic
basic ingredients

2020

FUTURE

BEFORE

2011

Packing factory go into operation

Innovation of basic
ingredient drying process
Tap into scarce landmark food resources



2016

Registered by FDA

Verified by Walmar Tinternational
department and enter
North American Walmart



2018

Enter prepared food area

Build 3 research centers
self-build supply chain system



2022

Create the first 100-million-yuan-revenue good

Round A fundraising completed
to ensure a robust development



Safety Culture

「HONESTY IS SGT'S BASELINE - WE SET QUALITY WITH CONSCIENCE AND DEVELOP TECHNOLOGY WITH MORALITY. FROM "0 ADDITIVE" TO "NATURAL, HEALTHY, DELICIOUS".」

CORPORATE CULTURE



FOOD
SAFETY
SYSTEM

TRACEABILITY
SYSTEM

PROCESS
ORGANIZATION
GUARANTEE

DIGITAL
MANAGEMENT

LESS
ADDITIVES

TRACEABILITY

VALUE CREATION

BECOME EXAM-EXEMPTED FACTORY
FOR MULTIPLE CHAIN CATERING COMPANIES

0 ADDITIVE CREATION

DOZENS OF ENTERPRISE STANDARD
AND EXCLUSIVE FORMULA

INTERNATIONAL FOOD SAFETY STANDARD

FSSC22000, HACCP,
EXPORT QUALIFICATION FOR ALL FACTORIES

DIGITAL MANAGEMENT

REGULAR TRACEABILITY AND RECALL DRILLS
24/7 MONITORED AND INSPECTED

THE WHOLE BATCH OF SAMPLES IS RETAINED
AND SENT FOR HIGH-FREQUENCY INSPECTION

FACTORY LAB CAN CHECK MULTIPLE PHYSICAL
AND CHEMICAL INDICATORS



BRC



FSSC22000



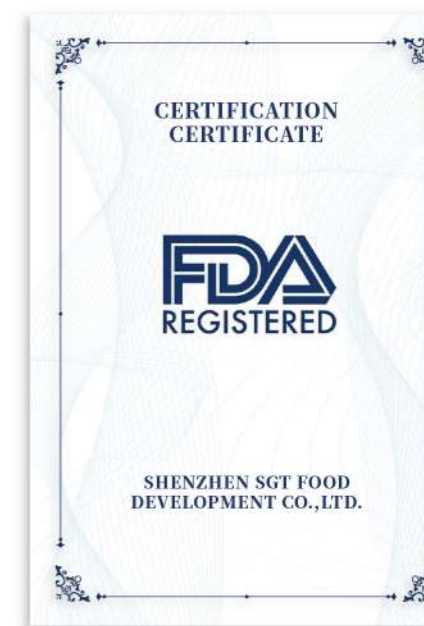
HACCP



Organic



Export



FDA



Honorary awards

Our Customers

KEY RETAIL



KEY CATERING



KEY INTERNATIONAL



- BEST SUPPLIER TO SAM'S CLUB
- WALMART CHINA'S FIRST RESPONSIBLE SOURCING AWARD
- NATIONAL HIGH-TECH ENTERPRISES
- INTELLECTUAL PROPERTY ADVANTAGE ENTERPRISES IN YUNNAN PROVINCE
- SMALL AND MEDIUM-SIZED SCIENCE AND TECHNOLOGY ENTERPRISES IN YUNNAN PROVINCE
- HONGHE PREFECTURE, YUNNAN PROVINCE SPECIALIZED IN SPECIAL NEW ENTERPRISES
- YUNNAN SCIENCE AND TECHNOLOGY ASSOCIATION SCIENCE AND TECHNOLOGY EXPERT SERVICE STATION
- THE FIFTH GENERATION INHERITOR OF INTANGIBLE CULTURAL HERITAGE IN SHAANXI PROVINCE
- LANZHOU CITY, GANSU PROVINCE AGRICULTURAL INDUSTRIALIZATION KEY LEADING ENTERPRISES
- LANZHOU AGRICULTURAL SCIENCE AND TECHNOLOGY DEMONSTRATION PARK IN GANSU PROVINCE

Global Culinary Expert

「SGT HAS PRODUCTION BASES AND HOLDING FACTORIES NATIONALLY IN VARIOUS PLACES, CONSOLIDATING PRODUCT DEVELOPMENT CAPABILITIES, AND BUILDING A SOLID SUPPLY CHAIN.」



SGT HUIZHOU

- SOFT CANNED FOOD, SEASONINGS, NOODLES
- 35000 SQUARE METERS
- EXPORT GMP STANDARDS
- 50 TONS PER DAY SOFT CANNED FOOD PRODUCTION
- 600 THOUSAND BAGS PER DAY ASSEMBLY CAPACITY
- ORGANIC SUBPACKAGE WORKSHOP



SGT XIAMEN

- MEAT PROCESSING
- 4000 SQUARE METERS
- 10 TONS PER DAY COOKED MEAT PRODUCTION
- 15 TONS SOFT CANNED FOOD PRODUCTION



SGT WUBU

- HANDMADE NOODLES (INTANGIBLE CULTURAL HERITAGE)
- 5000 SQUARE METERS
- 20 TONS PER DAY HANDMADE NOODLES



Prepared food



Orecchiette Creamy Marinara



Spaghetti Bolognese



HongKong Sumbalic Rice Noodles Fried Brmind Meat



Handmade Hollow Noodle



Tonkotsu Hakata Flavor



Kumamoto Style



Super Spicy Yokohama Style



Tokyo Style



Shanghai Flavor Served With Spring Onion Oil



Chongqing Flavor Pea Fried Sauce Noodles



Sichuan Flavor Bo Bo Chicken Colo Infusion



Tom Yum Kung Soup Base



Colo Juice



Spicy Marinade



Thai Flavor Hot And Sour Colo Infusion



Pepper Pork Belly Chicken Flavor Soup Base



Hot And Sour Golo Soup Flavor Soup Base



New Bean Products

「SGT HAS PRODUCTION BASES AND HOLDING FACTORIES
NATIONALLY IN VARIOUS PLACES, CONSOLIDATING PRODUCT
DEVELOPMENT CAPABILITIES, AND BUILDING A SOLID SUPPLY CHAIN.」



- TOFU PRODUCTS
- 10000 SQUARE METERS
- BRC QUALIFIED, FDA APPROVED
- 20 TONS PER DAY TOFU PRODUCTION
- 5 TONS PER DAY BEANCURD STICKS PRODUCTION

KAIYUAN

- BEANCURD SKIN PRODUCTS
- 7500 SQUARE METERS
- FSSC22000 QUALIFIED, ORGANIC WORKSHOP
- 15 TONS PER DAY BEAN CURD SKIN PRODUCTION
- 600000 ROLLS PER DAY BEANCURD FRIED ROLL PRODUCTION

Compound Flavor Sauce



Lava Tofu



Lava Tofu
Japanese Yakitori Flavor



Lava Tofu
Thai Sour And Hot Flavor



Lava Tofu
Durian Cheese Flavor



Lava Tofu
Mexico Hot Sauce Flavor



Lava Tofu
Japanese Takoyaki Flavor



Lava Tofu
Taiwanese Spicy Flavor



Lava Tofu
Thai Holy Basil Pork Flavor



Vegetable Yuba Roll In Soup



Dried Bean Curd Strips

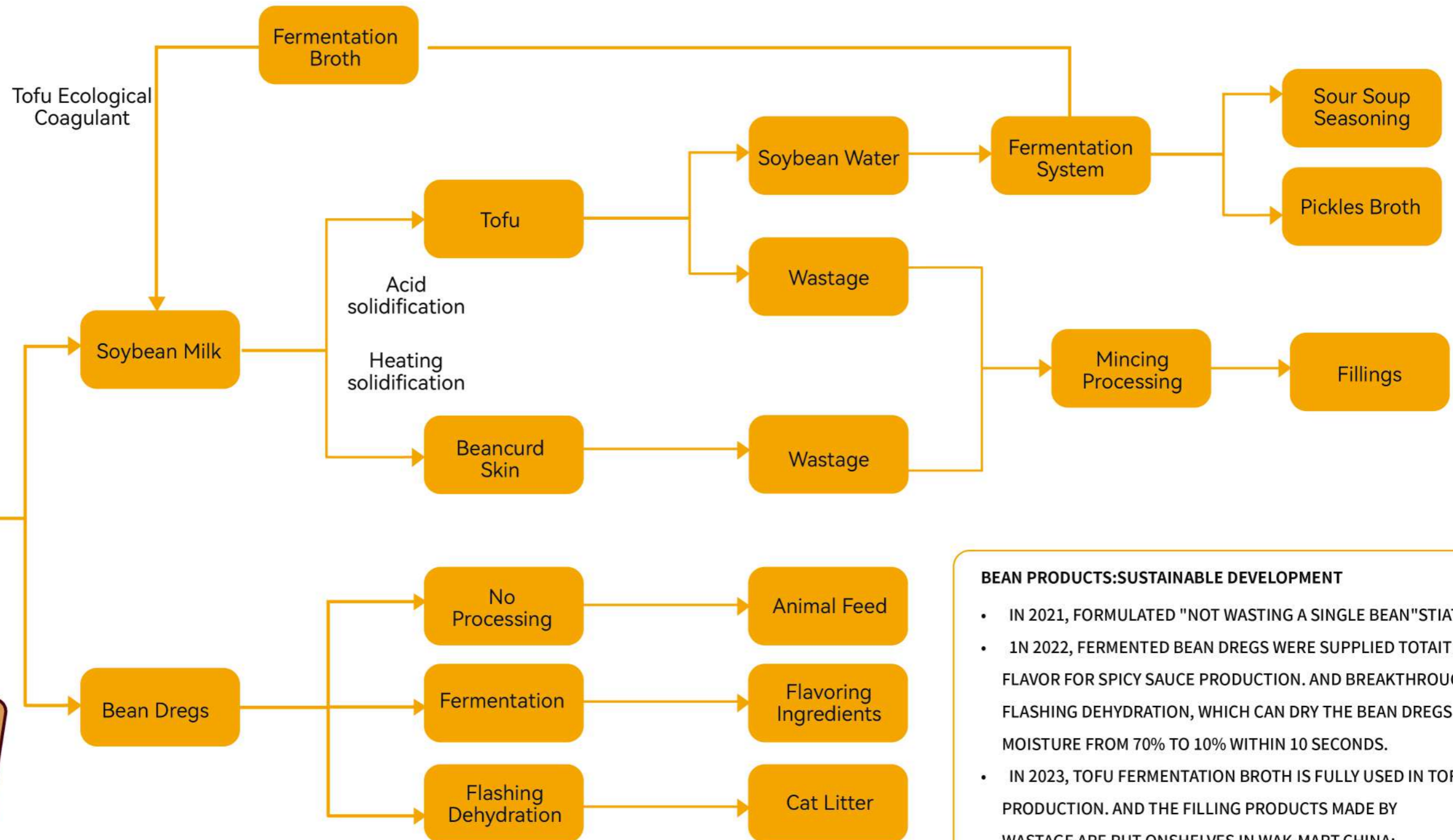


Fried Bean Curd Sheets



Fried Bean Curd Rills

SGT Sustainability



BEAN PRODUCTS:SUSTAINABLE DEVELOPMENT

- IN 2021, FORMULATED "NOT WASTING A SINGLE BEAN" STRATEGY.
- IN 2022, FERMENTED BEAN DREGS WERE SUPPLIED TOTAITIAN FLAVOR FOR SPICY SAUCE PRODUCTION. AND BREAKTHROUGH THE FLASHING DEHYDRATION, WHICH CAN DRY THE BEAN DREGS MOISTURE FROM 70% TO 10% WITHIN 10 SECONDS.
- IN 2023, TOFU FERMENTATION BROTH IS FULLY USED IN TOFU PRODUCTION. AND THE FILLING PRODUCTS MADE BY WASTAGE ARE PUT ONSHELVES IN WAK-MART.CHINA:

STRIVE: TO BECOME THE FIRST "ZERO EMISSION" BEAN PROCESSING PLANT IN CHINA.





"Laozai"

The first cartoon IP character created by SGT Food in 2021

Moral: Get gold, get silver, get the world!

The final copyright belongs to SGT Food

SGT Food

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「SGT Food」
Wechat public account



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