



NEOfoods



Neo Foods, Neo Shineroad

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A global food ingredients E-platform exports food technology and food raw materials to the world.

Established in 1996 and based in Hong Kong, the first listed food trade enterprise in China, with 30 years experience, Shineroad continues to invest in Southeast Asia such as China, Vietnam, Thailand, India, and expand to more area.

Neofoods is a global food ingredients platform under Shineroad International Group, committed to providing high-quality food ingredients and customized solutions for customers worldwide.

- ★ **Well-equipped R&D centers with diverse analytical equipment, able to take complete pilot tests, small tests.**
- ★ **30+cross fields experts, application of more than 1,000+ food raw materials.**

NEOfoods Why choose us

Neofoods aims to empower clients through innovative ingredient formulations, technical solutions, and comprehensive services, helping them achieve success in the global market.

a). Resolving Your Products' problem.

- i. Professional technical expert team.
- ii. Comprehensive & persistent Technical Support.
- iii. End-to-end support from formulation to solutions.

b). Enhancing Product Competitiveness.

- i. Strong resource integration capabilities, help you reduce costs.
- ii. High-quality ingredients and solutions supplement.
- iii. Tailored Products and Services.

c). Reducing Supply Chain Risks.

- i. Global procurement
- ii. QC&QA Department, Monitor Production Quality.



Customer Support & Collaboration Process



INGREDIENTS FOR BEVERAGES

Product Line	Product Name	Package	Characteristics	Application Recommendation
Cocoa replacement	Malt Extract	25kg bag	<ol style="list-style-type: none"> 1. Pleasant with a characteristically malted chocolate odour. Roasted with a slightly bitter malted chocolate flavour. 2. Can replace up to 50% of cocoa powder, help to reduce and save cost. 	Chocolate milk, Ovaltin drinks, etc.
	Passion Fruit Juice	200kg Iron bucket	<ol style="list-style-type: none"> 1. Our products are made from high-quality passion fruit. 2. Processed directly from fresh fruits. 100% natural and additive free. 3. This product is non concentrated juice and does not contain passion fruit seeds. 	Fruit juice drinks, fruit flavored milk, sparkling water, fruit flavored beer, etc.
Fruit Material	Passion Fruit Juice Concentrate	250kg Iron bucket	<ol style="list-style-type: none"> 1. Our products are made from high-quality passion fruit. 2. Processed directly from fresh fruits. 100% natural and additive free. 3. It can be reconstituted by dilution with water in order to reach the Brix of ready to drink product. 4. Save transportation costs and storage costs. 	Fruit juice drinks, fruit flavored milk, sparkling water, fruit flavored beer, etc.
	Mango Puree	200kg Steel drum	<ol style="list-style-type: none"> 1. Our products are made from high-quality Tainong mango. 2. Processed directly from fresh fruits. 100% natural and additive free. 3. This product is non concentrated juice. 	Fruit juice drinks, fruit flavored milk, sparkling water, fruit flavored beer, etc.
	Banana Puree	200kg Steel drum	<ol style="list-style-type: none"> 1. Our products are made from high-quality banana of Hainan, China. 2. Processed directly from fresh fruits. 100% natural and additive free. 	Fruit juice drinks, fruit flavored milk, sparkling water, fruit flavored beer, etc.
	Lemon Juice Concentrate 500GPL CLEAR	260kg Steel drum	<ol style="list-style-type: none"> 1. Our products are imported from Argentina, the World's Largest Lemon Planting and Processing Company. 2. A clear and transparent amber liquid processed directly from fresh lemons, filtered through ultrafiltration and resin columns, without fruit pulp or pectin, in state. 100% natural and additive free. 3. The total acid content is 500GPL, with a high concentration factor. Compared to low concentration multiples, it saves transportation and storage costs. 4. Not easily oxidized, high stability. 	Fruit juice drinks, fruit flavored milk, sparkling water, fruit flavored beer, etc.
	Lemon Juice Concentrate 400GPL CLOUDY	250kg Steel drum	<ol style="list-style-type: none"> 1. Our products are imported from Argentina, the World's Largest Lemon Planting and Processing Company. 2. Processed directly from fresh lemons. 100% natural and additive free. 3. Not easily oxidized, high stability. 	Juice drinks, fruit flavored milk, yogurt, etc.
	Lemon Juice Concentrate Beverage SRC-JF0028-1	20kg BIB inner bag in Carton	<ol style="list-style-type: none"> 1. It's a compound product which has good sugar-acid ratio, suitable taste, and good compatibility . 2. Added high-quality Argentinian lemon raw materials, enhance the aroma, resulting in a sweet and sour taste that is more pleasant and gentle. 3. The addition amount can reach 3%, with high cost-effectiveness and cost savings. 	Fruit juice drinks, fruit flavored milk, sparkling water, fruit flavored beer, etc.
	Coconut Water Concentrate	22kg Iron bucket	<ol style="list-style-type: none"> 1. It's a premium product derived from the natural goodness of fresh coconut water. 2. Preserves the essential nutrients and electrolytes naturally present in the coconut water. 3. Enhance coconut flavor. 	Fruit juice drinks, fruit flavored milk, sparkling water, fruit flavored beer, etc.
	Coconut Cream	20kg carton	<ol style="list-style-type: none"> 1. Select 100% fresh coconut meat for extraction and pressing, without adding any stabilizers, natural and healthy; 2. Compliant with commercial aseptic standards, preserving coconut flavor while ensuring stable product quality. 3. Transport and store at room temperature, easy to operate, and reduce logistics costs. 	Fruit juice drinks, fruit flavored milk, sparkling water, fruit flavored beer, etc.

Product Line	Product Name	Package	Characteristics	Application Recommendation
Tea and Herbaceous Material	Matcha	20kg carton	<ol style="list-style-type: none"> 1. We adopt a special low-temperature grinding process to retain the freshness and emerald green color of the tea to the greatest extent. 2.Ultra-fine particle size (up to 1000 mesh) ensures a smooth mouthfeel of the product. 3.Non-irradiation sterilization technology is adopted to strictly control the microbial content. 	Solid beverages, milk tea, coffee, etc
	Instant Tea Powder	20kg carton	<ol style="list-style-type: none"> 1. Our products cover a wide range of items including instant black tea powder, instant green tea powder, instant oolong tea powder, etc. 2. Our process includes spray drying and freeze-drying to preserve the natural aroma and flavor of tea to the greatest extent. And ensure that the product has good solubility and will not precipitate in beverages. 3. Natural products, no chemical additives. 	Solid beverages, milk tea, pure tea, coffee, etc
	Tea Extract	20kg drum	<ol style="list-style-type: none"> 1.By adopting highly efficient extraction techniques and ultrafiltration membrane technology, the aroma and flavor substances in tea are extracted to the greatest extent, while the insoluble components in tea are removed, thus preserving the best state and taste of the tea soup. 2. Our products cover a wide range of items including instant black tea, instant green tea, instant oolong tea, etc 	Milk tea, pure tea, etc
	Rose Powder / Fragments	20kg carton	<ol style="list-style-type: none"> 1. This is a natural product made from edible rose varieties through processes such as impurity removal and low-temperature grinding. 2. Non-irradiation sterilization technology is adopted to strictly control the microbial content. 3. It has a rich rose fragrance and bright rose color. 4. Rosefragments of different sizes can be customized according to customer requirements. 	Solid beverages, pure tea, coffee, etc
	Rose Extract	20kg drum	<ol style="list-style-type: none"> 1. Edible rose varieties are selected, and high-efficiency extraction techniques and ultrafiltration membrane technology are adopted to extract the aroma and flavor substances from roses. 2. No additives, pure natural product. 	Milk tea, pure tea, coffee, oral liquid, etc
	Mint Powder / Fragments	20kg carton	<ol style="list-style-type: none"> 1. This is a natural and additive-free product made from fresh mint leaves through processes such as drying and low-temperature grinding. 2. Non-irradiation sterilization technology is adopted to strictly control the microbial content 3. Mint fragments of different sizes can be customized according to customer requirements 	Solid beverages, pure tea, coffee, etc
Acidulants	Citric Acid	25kg bag	<ol style="list-style-type: none"> 1. Adjust acidity and supplement the deficiency of natural acidity 2. Enhance flavor and taste 3. Preservation, reducing the use of preservatives 	Improve taste and freshness.
	Malic Acid (DL and L)	25kg bag	<ol style="list-style-type: none"> 1. Provide a refreshing, mellow, smooth, and long-lasting sour taste, enhances the wallop of flavors in food or beverages, improves the aftertaste 2. Adjust pH value, inhibit the growth of certain bacteria to have a preservative effect 3. Good solubility, able to dissolve quickly 4. Lower hygroscopicity than citric acid 	Carbonated drinks, fruit juice drinks, tea drinks, solid drinks
	L-Tartaric Acid	25kg bag	<ol style="list-style-type: none"> 1. High solubility, 2. Strong tart taste (about 1.2 to 1.3 times that of citric acid) 	Wine, carbonated drinks, fruit juice drinks, tea drinks, solid drinks
	Lactic Acid	25kg bag	<ol style="list-style-type: none"> 1. A gentle sour taste that complements the milky aroma 2. Antibacterial preservation and extended shelf life 	Nutritional enhancement dairy products /plant-based beverages (such as yogurt drinks);
	Fumaric Acid	25kg bag	<ol style="list-style-type: none"> 1. Provide sour taste, adjust acidity. The acidity intensity is about 1.5 times that of citric acid 2. Low hygroscopicity, suitable for solid beverage products to prevent product clumping or hardening 	Carbonated drinks, fruit juice drinks, tea drinks

Product Line	Product Name	Package	Characteristics	Application Recommendation
Emulsifying Stabilizer	Compound Emulsifying Thickener	25kg bag	<ol style="list-style-type: none"> 1. Control product floating oil, water separation, and protein precipitation 2. Suitable for different stable system, providing good taste. (e.g. MCC system, gellan gum system etc.) 3. Wide applicability, with solutions available for both acidic and neutral systems. 	Mix milk, dairy beverages, plant-based protein drinks, probiotic drinks, yogurt, etc.
	Citrus Fiber	25kg bag	<ol style="list-style-type: none"> 1. Control water dissipation to provide a good taste 2. Plays a structural support role and improves the stability of the food system 3. Natural sources 	Low temperature yogurt, fruit juice
	MCG	25kg bag	<ol style="list-style-type: none"> 1. MCG synergistically interacts with other hydrocolloids to form a uniform three-dimensional network structure, exhibiting characteristics such as high suspension stability, pseudoplastic behavior, and excellent processing tolerance. 2. It can enhance the stability of food systems while providing multiple functions including emulsification, particle suspension, foam stability maintenance, and delivering a smooth yet refreshing mouthfeel. 	Neutral pH beverages, plant-based protein beverages
	Gellan Gum	25kg bag	<ol style="list-style-type: none"> 1. Cold/heat stable, transparent gel, microbial origin 2. High suspensibility, effectively solving the problem of beverage sedimentation. 3. Enhance mouthfeel 	Maintain transparency and stability during the processing.
	Guar Gum	25kg bag	<ol style="list-style-type: none"> 1. Natural food additive, produced by grinding the endosperm of guar bean seeds. 2. High water solubility, soluble in cold water. 3. Highest viscosity among natural gums, with a 1% aqueous solution exhibiting 4-5 Pa·s viscosity. 4. Cost-effective, aiding in production cost reduction. 5. Improve texture, maintaining uniform viscosity and color, while providing a smooth, creamy mouthfeel. 	Maintain transparency and stability during the processing.
	Xanthan Gum	25kg bag	<ol style="list-style-type: none"> 1. High Viscosity: Achieves significant thickening effects at low dosages, typical applications usage are $\leq 0.5\%$. The viscosity of a 1% solution ranges from 1200–1700cps. 2. Stable Viscosity: Tolerant to acidic/alkaline conditions (pH 3–11), high salt concentrations, and heat (up to 90°C). 3. Non-Gelling. 4. Improves beverage mouthfeel, stabilizes suspended particles, reduces emulsifier requirements, and maintains product consistency. 	Plant protein drinks, dairy drinks, yogurt
	Carrageenan	25kg bag	<ol style="list-style-type: none"> 1. Plant-derived and naturally healthy 2. Enhances mouthfeel, creates a full-bodied, rich texture in food and beverages. 3. Prevents ice crystal formation in frozen products by inhibiting ice crystal growth during freezing. 	Protein drinks, dairy drinks, fruit juice drinks
	Carboxymethyl Cellulose (CMC)	25kg bag	<ol style="list-style-type: none"> 1. Good water solubility and dispersibility; stabilizes particle dispersion and enhances mouthfeel. 2. High viscosity, with a viscosity range of 2000–12000 mPa·s. 3. High acid resistance, remains stable within pH 3–11. 4. Low cost, aiding in cost reduction. 	Chocolate milk, dairy beverages, beer
	Pectin	25kg bag	<ol style="list-style-type: none"> 1. We offer various types of pectin (HMP/LMP/LMAP) tailored to specific requirements. 2. Improves mouthfeel, facilitates flavor release, stabilizes other components in beverage, provides viscosity for juice or fruit-flavored drinks. 3. Acts as a soluble dietary fiber in beverage formulations. 	Carbonated drinks, fruit and vegetable juice drinks, plant-based protein drinks, tea drinks, functional drinks
	Mono and Diglycerides	25kg bag	<ol style="list-style-type: none"> 1. High acid resistance: Suitable for acidic beverage systems. 2. Enhanced lipid solubility, improving oil dispersion, prevents sedimentation of suspended particles. 3. Provide the beverage a smoother taste and enhance its aroma and coloring effect. 4. Thermal stability limitation: Recommend compounding with other colloids to improve thermal stability performance 	Juice drinks, yogurt
	Soy Lecithin	25kg drum	<ol style="list-style-type: none"> 1. High thermal stability, suitable for neutral beverages that require high-temperature sterilization 2. Acid resistance limitation: recommend compounding with other colloids to enhance stability 	Milk drinks, coffee latte drinks, plant-based protein drinks, fruit juice drinks

Product Line	Product Name	Package	Characteristics	Application Recommendation
Sweeteners	Aspartame	25kg bag	High potency (200× sucrose), low calorie	Carbonated drinks, fruit juice drinks
	Acesulfame Potassium	25kg carton	Heat-stable, no bitter aftertaste, synergistic	Canned coffee, tea beverages
	Sodium Saccharin	25kg bag	Extremely high potency (500× sucrose), low cost	Sugar free carbonated drinks, functional drinks
	Neotame	25kg bag	Ultra-high potency (8000× sucrose), clean aftertaste, non-caloric	Highly concentrated fruit juice, energy drinks
	Sucralose	25kg carton	Heat-stable, non-caloric, clean, sugar-like taste	Ready to drink coffee, tea drinks, and dairy beverages
	Stevia	25kg bag	1. Extracted from natural plants, low calorie, with a tiny herbal flavor. 2. Often compounded with erythritol to improve taste	Healthy drinks, herbal drinks;
	Erythritol	25kg bag	Low calorie, cooling effect, tooth-friendly	Sugar free carbonated water, sugary drinks
	Fructose Crystal	25kg bag	1. Natural high sweetness (1.8× sucrose), rapid dissolution, 2. Stable at low temperatures, enhance sweetness in cold drinks	Sports drinks, fruit juice drinks;
	Compound Sweetener	25kg bag	Custom blends, balancing sweetness, cost, functionality	Full category beverages; Flexible adaptation requirements (such as low sugar, high stability, cost saving)
Nutrient Fortifiers	Taurine	25kg carton	Refreshing and anti fatigue	Milk drinks, plant-based drinks, yogurt drinks
	Vitamin A	25kg carton	1. Nutritional enhancement, supplementing the necessary nutrients for the human body 2. Paired with beta carotene.	Nutrient fortified milk, children's nutritional drinks;
	B Vitamins	25kg carton	1. Nutritional enhancement, supplementing the necessary nutrients for the human body 2. Promote metabolism and energy conversion	Functional beverages, energy drinks, coffee substitutes
	Vitamin C	25kg carton	1. Nutritional enhancement, supplementing the necessary nutrients for the human body 2. Prevent oxidation	Citrus flavored beverages, electrolyte beverages;
	Vitamin D3	25kg carton	1. Nutritional enhancement, supplementing the necessary nutrients for the human body 2. Promote the absorption of Calcium	Plant milk, nutrient fortified milk
	Beta Carotene	25kg carton	1. Nutritional enhancement, supplementing the necessary nutrients for the human body 2. β - carotene can be converted into vitamin A (retinol) in the human body, which helps improve vitamin A deficiency. 3. With natural orange to red color, can replace artificially synthesized color, giving the product a natural orange appearance.	Juice, carbonated drinks, dairy drinks
	Inositol	25kg carton	1. Nutritional enhancement, supplementing the necessary nutrients for the human body 2. Relieve fatigue, protect the liver and metabolism	Energy drinks, sports drinks
	Whey Fermentation	5kg drums*4 in carton	1.Light lactic acid bacteria fermentation flavor, clear and transparent 2. Deep fermentation, release whey essence, small molecules are more easily absorbed	Fruit juice, jelly, yogurt, tea, etc.
	Fermented Fruit and Vegetable Powder Enzyme Series	5kg bags*5 in carton	1. Good dispersion, can be easily used in all kinds of solid products, fillings, base materials 2. Mellow fruit taste, improve the unpleasant smell of fruits and vegetables, give fermentation aroma. 3. After fermentation, the sugar content is reduced. 4. Over 80 degrees of fineness, soluble in water. 5. No coloring, preservatives, flavors	Fruit juice, jelly, yogurt, tea, etc.
	Kombucha Fermentation Liquid	5kg drums*4 in carton	1. Lactic acid bacteria + yeast fermentation, combining the acid and alcohol taste of the symbiotic fermentation of the two bacteria. 2. Tea aroma sour aroma fusion, sweet and sour fresh. 3. Combined with the acid and alcohol taste of the symbiotic fermentation of the two bacteria. 4. Fermentation of probiotics and metabolites with abundant proliferation is more conducive to intestinal health.	Kombucha beverage
	Kombucha Fermented Powder	4kg bags*5 in 20kg carton		

INGREDIENTS FOR BAKERY

Product Line	Product Name	Package	Characteristics	Application Recommendation
Bakery Filling	Cassida Sauce	6kg box	<ol style="list-style-type: none"> 1. This product is suitable for use in various baked goods such as bread, cakes and pastries, and can be used as a filling or spread. 2. The product has a delicate and smooth texture. 3. This product features excellent stability and heat resistance. Even after baking, it maintains a good shape without collapsing. 4. This product comes in a variety of flavors, including yogurt, cheese, chocolate, vanilla, strawberry, etc. 	cake, bread and dessert.
	Red Bean Paste	20kg box	<ol style="list-style-type: none"> 1. This product is processed from high-quality red adzuki beans and white granulated sugar, without any added chemical substances. 2. Products with different sugar contents can be customized according to customer requirements. 3. This product is suitable for all kinds of bread, cakes and pastry fillings. 	cake, bread and dessert.
Baking Premixed Powder	Chiffon Cake Premix	25kg bag	<ol style="list-style-type: none"> 1. This product already includes the main ingredients needed to make a chiffon cake, such as flour, sugar, baking powder, emulsifying stabilizer, etc. Customers can use it directly, greatly simplifying the ingredient preparation steps. 2. The formula of this product has been carefully designed to ensure a stable structure of the baked cake and a high success rate. 3. Using this product can reduce waste and simplify supply chain and warehouse management. 	cake
	Sponge Cake	25kg bag	<ol style="list-style-type: none"> 1. This product already includes the main ingredients needed to make a chiffon cake, such as flour, sugar, baking powder, emulsifying stabilizer, etc. Customers can use it directly, greatly simplifying the ingredient preparation steps. 2. The formula of this product has been carefully designed to ensure a stable structure of the baked cake and a high success rate. 3. Using this product can reduce waste and simplify supply chain and warehouse management. 	cake
Tea and Herbal Serious	Matcha	20kg box	<ol style="list-style-type: none"> 1. We adopt a special low-temperature grinding process to retain the freshness and emerald green color of the tea to the greatest extent. 2. Ultra-fine particle size (up to 1000 mesh) ensures a smooth mouthfeel of the product. 3. Non-irradiation sterilization technology is adopted to strictly control the microbial content. 	cake, bread and dessert.
	Instant Tea Powder	20kg box	<ol style="list-style-type: none"> 1. Our products cover a wide range of items including instant black tea powder, instant green tea powder, instant oolong tea powder, etc. 2. Our process includes spray drying and freeze-drying to preserve the natural aroma and flavor of tea to the greatest extent. And ensure that the product has good solubility and will not precipitate in beverages. 3. Natural products, no chemical additives. 	cake, bread and dessert.
	Rose Powder / Fragments	20kg box	<ol style="list-style-type: none"> 1. This is a natural product made from edible rose varieties through processes such as impurity removal and low-temperature grinding. 2. Non-irradiation sterilization technology is adopted to strictly control the microbial content. 3. It has a rich rose fragrance and bright rose color. 4. Rosefragments of different sizes can be customized according to customer requirements. 	cake, bread and dessert.
	Mint Powder / Fragments	20kg box	<ol style="list-style-type: none"> 1. This is a natural and additive-free product made from fresh mint leaves through processes such as drying and low-temperature grinding. 2. Non-irradiation sterilization technology is adopted to strictly control the microbial content. 3. Mint fragments of different sizes can be customized according to customer requirements. 	cake, bread and dessert.

INGREDIENTS FOR BAKERY

Product Line	Product Name	Package	Characteristics	Application Recommendation
Cocoa Replacement	Malt Extract	25kg bag	1. Pleasant with a characteristically malted chocolate odour. Roasted with a slightly bitter malted chocolate flavour. 2. Can replace up to 50% of cocoa powder, help to reduce and save cost.	cake, bread and dessert.
	Cake-specific Compound Improver C08	25kg bag	This product is a compound stabilizer that can enhance the stability of cakes and solve the problem of cake collapse after baking.	cake
Foaming Agent and Emulsifier	Sugar Ester	10kg box	1. This product has an excellent emulsifying effect. Compared with other emulsifiers, it has a cleaner taste and no unpleasant odor. 2. The use of this product in bakery foods can play a role in preventing starch aging and stabilizing emulsification. Make the bakery products have a more moist and soft texture.	cake, bread and dessert.
	Compound Cake Emulsifier	5kg drum	1. This is a compound emulsifier with excellent emulsifying performance. 2. When used in cakes, it can quickly whip the cake batter and maintain the fluffy structure of the cake.	cake
	Benzoic Acid and Sodium Benzoate	25kg bag	Suitable for acidic products, it exerts a preservative effect by inhibiting the growth of known yeast and bacteria that cause spoilage. It has a poor inhibitory effect on mold.	cake, bread and dessert.
Preservative	Propionic acid/ Calcium propionate/ Sodium propionate	25kg bag	1. This product can effectively inhibit the production of mold, thereby preventing baked goods from getting moldy. 2. It is particularly suitable for bread products because it does not affect yeast fermentation.	cake, bread and dessert.
	Potassium sorbate/ calcium sorbate	25kg bag	1. This product is a broad-spectrum preservative and has a good inhibitory effect on mold, yeast and some bacteria. 2. This product is highly safe and is currently the most widely used preservative. It is especially suitable for cake and bread products with a high water content.	cake, bread and dessert.
	Streptococcus lactin(Nisin)	500g bottle	This is a natural biological preservative, which is safer than chemical preservatives. After entering the human body, it will be rapidly hydrolyzed into amino acids by protease in the digestive tract.	cake, bread and dessert.
	Natamycin	500g bottle	1. This is a natural preservative produced by fermentation technology, mainly targeting molds and yeasts. 2. In baked goods, it can be sprayed on the surface of bread, cakes and other products to form a protective film, which is not easy to penetrate into the interior of the food.	cake, bread and dessert.
	Whey Fermented product	25kg bag	1. This product is a new type of preservative derived from natural fermentation, which is natural and safe. 2. It can inhibit the growth of various microorganisms such as mold and yeast.	cake, bread and dessert.

Product Line	Product Name	Package	Characteristics	Application Recommendation
Cocoa Replacement	Malt extract	25kg bag	1. Pleasant with a characteristically malted chocolate odour. Roasted with a slightly bitter malted chocolate flavour. 2. Can replace up to 50% of cocoa powder.	Chocolate, chocolate coating, candy filling, etc.
Sweeteners	Aspartame	25kg carton	1. High sweetness (200x sucrose); 2. low calorie; 3. acid-stable.	Sugar-free gummy candies / hard candies, chewing gum.
	Erythritol	25kg bag	Natural low-calorie, cool aftertaste, heat-stable.	Sugar-free gummy candies / hard candies, chewing gum.
	Sodium Saccharin	25kg bag	1. Extremely high sweetness (300-500x sucrose). 2. Calorie-free. 3. Micro-dosed can mask bitterness.	Sugar-free gummy candies / hard candies, chewing gum.
	Sorbitol	25kg bag	Moisture-retentive, mild sweetness, anti-crystallization.	Sugar-free gummy candies / hard candies, chewing gum.
	Sucralose	25kg carton	Sucrose-like sweetness, zero-calorie, heat-stable.	Sugar-free gummy candies / hard candies, chewing gum.
	Xylitol	25kg carton	Anti-cariogenic, cool aftertaste, similar sweetness to sucrose.	Sugar-free gummy candies / hard candies, chewing gum.
	Compound Sweetener	25kg bag	Multi-component synergy, balanced sweetness/cost/function.	Custom formulations for optimized taste; widely used to reduce cost and enhance quality.
Emulsifying Stabilizer & Gelling Agent	Lecithin	25kg bag	1. Reduce the viscosity of chocolate, increases the operational property. 2. Prevent or decrease the time of blooming effect on the surface of the chocolate. 3. Stabilize cocoa butter in chocolate, preventing separation and improving mouthfeel. 4. Get softening consistency and give a protective coating to chewing gum.	Chocolate, chewing gum, toffee, caramels and butterscotch, etc.
	Mono and Diglycerides	25kg bag	Improve texture, prevent sticking, and control crystallization.	Soft candies, gummy candies, etc.
	Gelatin	25kg bag	1. Gelatin is derived from animal collagen. 2. Strong gel property, providing chewiness, suitable for making harder tasting soft sweets. 3. Keep gummy candies in a stable shape, enhance bending resistance capacity, and prevent deformation.	Gummy candies, fruit jellies, marshmallows.
	Pectin	25kg bag	1. Pectin comes from the cell walls of fruits, suitable for vegan. 2. Offer soft and smooth texture and refreshing taste for gummies.	Gummy candies, fruit jellies, marshmallows.
	Carrageenan	25kg bag	1. Use as a substitute for gelatin in gummy candies, suitable for vegan. 2. Provides desirable elasticity of chewy candies, minimal syneresis.	Gummy candies, fruit jellies.
	Agar Agar	25kg bag	1. Provide soft candies better transparency, better quality, and taste, the taste characteristics is single when used alone, usually combination with other ingredients. 2. In jelly, suspend particles without precipitation or layering.	Jellies, soft candies.
	Compound Thickeners and Stabilizers	25kg bag	Multi-component synergy, balanced viscosity / cost / function.	Custom formulations for optimized texture; widely used to reduce costs and improve quality.

Product Line	Product Name	Package	Characteristics	Application Recommendation
Acidulants	Citric Acid	25kg bag	1. Adjust acidity and supplement the deficiency of acidity. 2. Enhance flavor and taste, blance sweetness. 3. Preservation, reducing the use of preservatives.	Fruity candies, sour hard candies; chocolate fillings.
	Malic acid (DL and L)	25kg bag	1. Provide a refreshing, mellow, smooth, and long-lasting sour taste, enhances the wallop of flavors in food, improves the aftertaste. 2. Adjust pH value, inhibit the growth of certain bacteria to have a preservative effect. 3. Good solubility, able to dissolve quickly. 4. Lower hygroscopicity than citric acid.	Chewing gum, puddigs, candy fillings, Hard candy, Soft candy, etc.
	L-Tartaric Acid	25kg bag	1. High solubility; 2. Strong tart taste (about 1.2 to 1.3 times that of citric acid).	Sour confectionery, jams and jellies, Cocoa and Chocolate products.
	Fumaric Acid	25kg bag	1. Provide sour taste, adjust acidity. The acidity intensity is about 1.5 times that of citric acid. 2. Low hygroscopicity. 3. Chewing gum: prolongs the sour taste in the mouth, and enhances the flavor of chewing gum.	Chewing gum, puddigs, candy fillings, Hard candy, Soft candy, etc.
	Lactic Acid	25kg bag	1. Results in a mild acid taste; 2. Improved product quality, reduced stickiness; 3. Extend shelf life.	Yogurt-flavored candies, gummy candy, hard-boiled candy, etc.
Color and Flavor	Vanillin	25kg bag	1. Rich Vanilla and Milky Fragrance. 2. Enhancement flavor and masks raw material odors.	Chocolate, chewing gum, toffee, caramels and butterscotch, etc.
	Ethyl Maltol	25kg bag	Enhance caramel-like aroma, deepens flavor layers.	Chocolate, chewing gum, toffee, aramels and butterscotch, etc.
	Passion Fruit Juice	200kg Iron bucket	1. Our products are made from high-quality passion fruit. 2. Processed directly from fresh fruits. 100% natural and additive free.	Jelly, gummy candy, etc.
	Passion Fruit Juice Concentrate	250kg Iron bucket	1. Our products are made from high-quality passion fruit. 2. Processed directly from fresh fruits. 100% natural and additive free. 3. It can be reconstituted by dilution with water in order to reach the Brix of ready to drink product. 4. Save transportation costs.	Jelly, gummy candy, etc.
	Mango Puree	200kg Steel drum	1. Our products are made from high-quality Tainong mango. 2. Processed directly from fresh fruits. 100% natural and additive free.	Jelly, gummy candy, etc.
	Banana Puree	200kg Steel drum	1. Our products are made from high-quality banana. 2. Processed directly from fresh fruits. 100% natural and additive free.	Jelly, gummy candy, etc.
	Lemon Juice Concentrate 500GPL CLEAR	260kg Steel drum	1. Our products are imported from Argentina, the World's Largest Lemon Planting and Processing Company. 2. Processed directly from fresh lemons. 100% natural and additive free.	Jelly, gummy candy, etc.
	Lemon Juice Concentrate 400GPL CLOUDY	250kg Steel drum	1. Our products are imported from Argentina, the World's Largest Lemon Planting and Processing Company. 2. Processed directly from fresh lemons. 100% natural and additive free.	Jelly, gummy candy, etc.
	Lemon Juice Beverage Concentrate	20kg BIB inner bag in Carton	1. It's a compound product which has good sugar-acid ratio, suitable taste, and good compatibility. 2. Added high-quality Argentinian lemon raw materials. 3. High cost-performance ratio, cost-friendly.	Jelly, gummy candy, etc.
	Coconut Water Concentrate	22kg Iron bucket	1. It's a premium product derived from the natural goodness of fresh coconut water. 2. Preserves the essential nutrients and electrolytes naturally present in the coconut water. 3. Enhance coconut flavor.	Jelly, gummy candy, etc.

INGREDIENTS FOR CHOCOLATE AND CONFECTIONARY

Product Line	Product Name	Package	Characteristics	Application Recommendation
Tea and Herbaceous Material	Matcha	20kg carton	1. We adopt a special low-temperature grinding process to retain the freshness and emerald green color of the tea to the greatest extent. 2.Ultra-fine particle size (up to 1000 mesh) ensures a smooth mouthfeel of the product. 3.Non-irradiation sterilization technology is adopted to strictly control the microbial content.	Solid beverages, milk tea, coffee, etc.
	Instant tea powder	20kg carton	1. Our products cover a wide range of items including instant black tea powder, instant green tea powder, instant oolong tea powder, etc. 2. Our process includes spray drying and freeze-drying to preserve the natural aroma and flavor of tea to the greatest extent. And ensure that the product has good solubility and will not precipitate in beverages. 3. Natural products, no chemical additives.	Solid beverages, milk tea, pure tea, coffee, etc.
	Tea extract	20kg drum	1.By adopting highly efficient extraction techniques and ultrafiltration membrane technology, the aroma and flavor substances in tea are extracted to the greatest extent, while the insoluble components in tea are removed, thus preserving the best state and taste of the tea soup. 2. Our products cover a wide range of items including instant black tea, instant green tea, instant oolong tea, etc.	Milk tea, pure tea, etc.
	Rose powder / fragments	20kg carton	1.This is a natural product made from edible rose varieties through processes such as impurity removal and low-temperature grinding. 2. Non-irradiation sterilization technology is adopted to strictly control the microbial content. 3. It has a rich rose fragrance and bright rose color. 4. Rosefragments of different sizes can be customized according to customer requirements.	Solid beverages, pure tea, coffee, etc.
	Rose extract	20kg drum	1.Edible rose varieties are selected, and high-efficiency extraction techniques and ultrafiltration membrane technology are adopted to extract the aroma and flavor substances from roses. 2. No additives, pure natural product.	Milk tea, pure tea, coffee, oral liquid, etc
	Mint powder / fragments	20kg carton	1. This is a natural and additive-free product made from fresh mint leaves through processes such as drying and low-temperature grinding. 2. Non-irradiation sterilization technology is adopted to strictly control the microbial content. 3. Mint fragments of different sizes can be customized according to customer requirements.	Solid beverages, pure tea, coffee, etc

INGREDIENTS FOR ICE-CREAM

Product Line	Product Name	Package	Characteristics	Application Recommendation
Cocoa Replacement	Malt Extract	25kg bag	1. Pleasant with a characteristically malted chocolate odour. Roasted with a slightly bitter malted chocolate flavour. 2. Can replace up to 50% of cocoa powder, help to reduce and save cost.	Soft ice cream liquid pre-mix, hard ice cream, ice cream pre-mixed powder.
Egg Product	Egg White Powder	25kg bag	1. This product has excellent foaming properties, which can increase the volume of ice cream, enhance its expansion rate, and make the texture of ice cream lighter and more fluffy. 2. This product can inhibit the growth of ice crystals in ice cream, thereby improving the taste of ice cream.	Soft ice cream liquid pre-mix, hard ice cream, ice cream pre-mixed powder.
Fruit Material	Passion Fruit Juice	200kg Iron bucket	1. Our products are made from high-quality passion fruit. 2. Processed directly from fresh fruits. 100% natural and additive free. 3. This product is non concentrated juice and does not contain passion fruit seeds.	Soft ice cream liquid pre-mix, hard ice cream.
	Passion Fruit Juice concentrate	250kg Iron bucket	1. Our products are made from high-quality passion fruit. 2. Processed directly from fresh fruits. 100% natural and additive free. 3. It can be reconstituted by dilution with water in order to reach the Brix of ready to drink product. 4. Save transportation costs and storage costs.	Soft ice cream liquid pre-mix, hard ice cream.

INGREDIENTS FOR ICE-CREAM

Product Line	Product Name	Package	Characteristics	Application Recommendation
Fruit Material	Mango Puree	200kg Steel drum	1. Our products are made from high-quality Tainong mango. 2. Processed directly from fresh fruits. 100% natural and additive free. 3. This product is non concentrated juice.	Soft ice cream liquid pre-mix, hard ice cream.
	Banana Puree	200kg Steel drum	1. Our products are made from high-quality banana of Hainan, China. 2. Processed directly from fresh fruits. 100% natural and additive free.	Soft ice cream liquid pre-mix, hard ice cream.
	Lemon Juice Concentrate 500GPL CLEAR	260kg Steel drum	1. Our products are imported from Argentina, the World's Largest Lemon Planting and Processing Company. 2. A clear and transparent amber liquid processed directly from fresh lemons, filtered through ultrafiltration and resin columns, without fruit pulp or pectin, in state. 100% natural and additive free. 3. The total acid content is 500GPL, with a high concentration factor. Compared to low concentration multiples, it saves transportation and storage costs. 4. Not easily oxidized, high stability.	Soft ice cream liquid pre-mix, hard ice cream.
	Lemon Juice Concentrate 400GPL CLOUDY	250kg Steel drum	1. Our products are imported from Argentina, the World's Largest Lemon Planting and Processing Company. 2. Processed directly from fresh lemons. 100% natural and additive free. 3. Not easily oxidized, high stability.	Soft ice cream liquid pre-mix, hard ice cream.
	Lemon Juice Concentrate Beverage SRC-JF0028-1	20kg BIB inner bag in Carton	1. It's a compound product which has good sugar-acid ratio, suitable taste, and good compatibility. 2. Added high-quality Argentinian lemon raw materials, enhance the aroma, resulting in a sweet and sour taste that is more pleasant and gentle. 3. The addition amount can reach 3%, with high cost-effectiveness and cost savings.	Soft ice cream liquid pre-mix, hard ice cream.
	Coconut Water Concentrate	22kg Iron bucket	1. It's a premium product derived from the natural goodness of fresh coconut water. 2. Preserves the essential nutrients and electrolytes naturally present in the coconut water. 3. Enhance coconut flavor.	Soft ice cream liquid pre-mix, hard ice cream.
	Coconut Cream	20kg carton	1. Select 100% fresh coconut meat for extraction and pressing, without adding any stabilizers, natural and healthy; 2. Compliant with commercial aseptic standards, preserving coconut flavor while ensuring stable product quality. 3. Transport and store at room temperature, easy to operate, and reduce logistics costs.	Soft ice cream liquid pre-mix, hard ice cream.
Tea and herbal series	Matcha	20kg carton	1. We adopt a special low-temperature grinding process to retain the freshness and emerald green color of the tea to the greatest extent. 2. Ultra-fine particle size (up to 1000 mesh) ensures a smooth mouthfeel of the product. 3. Non-irradiation sterilization technology is adopted to strictly control the microbial content.	Soft ice cream liquid pre-mix, hard ice cream, ice cream pre-mixed powder.
	Instant Tea Powder	20kg carton	1. Control product floating oil, water separation, and protein precipitation. 2. Suitable for different stable system, providing good taste. (e.g. MCC system, gellan gum system etc.) 3. Wide applicability, with solutions available for both acidic and neutral systems.	Soft ice cream liquid pre-mix, hard ice cream, ice cream pre-mixed powder.
	Tea Extract	20kg drum	1. By adopting highly efficient extraction techniques and ultrafiltration membrane technology, the aroma and flavor substances in tea are extracted to the greatest extent, while the insoluble components in tea are removed, thus preserving the best state and taste of the tea soup. 2. Our products cover a wide range of items including instant black tea, instant green tea, instant oolong tea, etc.	Soft ice cream liquid pre-mix, hard ice cream.
	Rose Powder / Fragments	20kg carton	1. This is a natural product made from edible rose varieties through processes such as impurity removal and low-temperature grinding. 2. Non-irradiation sterilization technology is adopted to strictly control the microbial content. 3. It has a rich rose fragrance and bright rose color. 4. Rose fragments of different sizes can be customized according to customer requirements.	Soft ice cream liquid pre-mix, hard ice cream, ice cream pre-mixed powder.
	Rose Extract	20kg drum	1. Edible rose varieties are selected, and high-efficiency extraction techniques and ultrafiltration membrane technology are adopted to extract the aroma and flavor substances from roses. 2. No additives, pure natural product.	Soft ice cream liquid pre-mix, hard ice cream.
	Mint Powder / Fragments	20kg carton	1. This is a natural and additive-free product made from fresh mint leaves through processes such as drying and low-temperature grinding. 2. Non-irradiation sterilization technology is adopted to strictly control the microbial content. 3. Mint fragments of different sizes can be customized according to customer requirements.	Soft ice cream liquid pre-mix, hard ice cream, ice cream pre-mixed powder.

INGREDIENTS FOR ICE-CREAM

Product Line	Product Name	Package	Characteristics	Application Recommendation
Emulsifying stabilizer	GMS (glycerol monostearate)	25kg bag	1.This product is one of the most commonly used emulsifiers. 2. When used in ice cream, it can effectively control the emulsification effect, form a stable network structure, wrap air bubbles, make the surface of the ice cream smoother, enhance the anti-melting ability of the ice cream, increase the expansion rate of the ice cream, reduce the ice crystal sensation, and make the ice cream have a smoother taste.	Soft ice cream liquid pre-mix, hard ice cream.
	Lecithin	20kg drum	1.This product is a natural emulsifier and can play a role in cleaning labels. 2. When used in ice cream, it can effectively stabilize the fat globules and aqueous phase in the ice cream. When used in combination with GMS, it can achieve the best emulsification effect.	Soft ice cream liquid pre-mix, hard ice cream.
	Sugar Ester	10kg box	1. This product has an excellent emulsifying effect. Compared with other emulsifiers, it has a cleaner taste and no unpleasant odor. 2.This product is often used in combination with GMS and is particularly suitable for ice cream that requires a more refreshing taste and higher quality.	Soft ice cream liquid pre-mix, hard ice cream,ice cream pre-mixed powder.
	Tween 80	25kg drum	1. This product is a hydrophilic emulsifier with extremely strong emulsifying ability. 2.When used in ice cream, it can significantly increase the expansion rate of ice cream and give it a smooth texture. 3. This product is recommended for use in low-fat or fat-free ice cream.	Soft ice cream liquid pre-mix, hard ice cream.
	Guar Gum	25kg bag	1. This product is a highly absorbent and thickening colloid. 2. When used in ice cream, it can quickly combine with free water, reduce the growth of ice crystals, and improve the smoothness of ice cream.	Soft ice cream liquid pre-mix, hard ice cream, ice cream pre-mixed powder.
	Locust Bean Gum	25kg bag	1.This product is a natural plant colloid with excellent heat resistance and acid resistance. 2. It is often used together with carrageenan in ice cream, which can make the texture of the ice cream more dense and smooth.	Soft ice cream liquid pre-mix, hard ice cream,ice cream pre-mixed powder.
	Carrageenan	25kg bag	1. This product is often used in combination with locust bean gum and can effectively enhance the stability of ice cream. 2. This product can also prevent whey separation in ice cream by forming a weak gel network to lock in moisture.	Soft ice cream liquid pre-mix, hard ice cream,ice cream pre-mixed powder.
	CMC	25kg bag	1.This product features acid resistance and instant solubility in cold water. 2. Using this product in ice cream can significantly enhance the anti-dissolution performance of ice cream.	Soft ice cream liquid pre-mix, hard ice cream,ice cream pre-mixed powder.
	MCC	25kg bag	1.This product is a kind of natural plant fiber. 2. Using this product in ice cream can enhance the stability of the ice cream through the three-dimensional network structure it forms by itself. 3. It can enhance the anti-dissolution performance of ice cream. 4. This product can give ice cream a fat-like texture and is recommended for low-fat ice cream products.	Soft ice cream liquid pre-mix, hard ice cream,ice cream pre-mixed powder.

INGREDIENTS FOR MEAT

Product Line	Product Name	Package	Characteristics	Application Recommendation
Preservatives	Sodium Benzoate	25kg bag / carton	1. Suitable for acidic meat products, act by suppressing the growth of yeast and bacteria species which are known to cause spoilage. 2. Maintain freshness by slowing or prevent changes in color, flavor, or texture. 3. Less effective on mold, often synergized (combined used) with potassium sorbate in acidic food to protect against a wider variety of microorganisms.	Fish products (e.g. salmon), Frozen seafood (e.g. scallops, shrimp, lobster), Canned seafood (such as in canned tuna).
	Benzoic Acid	25kg bag / carton	Benzoic acid is the antimicrobial activity of sodium benzoate, the function is the same as sodium benzoate, but it is always made to its salt.	Meat products (like ham, sausages, corned beef) Frozen meat product (e.g. frozen sausage, frozen ham ect.) Canned meat product (e.g. luncheon meat) Pet food.
	Potassium Benzoate	25kg bag / carton	1. The function is the same as sodium benzoate. 2. Commonly used as a substitute preservative for sodium benzoate primarily in acidic foods where the sodium content needed to be lower.	
	Potassium Sorbate	25kg bag / carton	1. Effective against molds, yeasts, and some bacteria,prevent the formation of Fungi that cause spoilage of the product. 2. Sate: Component of sorbic acid is broken down into carbon dioxide and water when ingested. 3. Sodium benzoate and potassium sorbate are often synergized (combined used) in acidic food to protect against a wider variety of microorganisms.	**Nisin is not only suitable for the above applications, but also for low-temperature meat products. **Soy protein isolate and soy protein concentrate are also suitable for vegetarian meat, imitation meat and other products.
	Sodium Diacetate	25kg bag / carton	1. Inhibit the growth of molds and bacteria, extend food shelf life. 2. The combination of sodium lactate or potassium lactate with sodium diacetate is more effective in retarding microbial growth.	

Product Line	Product Name	Package	Characteristics	Application Recommendation
Preservatives	Nisin	25kg bag / carton	<ol style="list-style-type: none"> 1. Natural bio-preservative, safer than artificial chemical preservatives, as it is natural and quickly hydrolyzed into amino acids in the digestive tract by proteolytic enzymes after oral ingestion. 2. Reduce the addition or replace sodium nitrite and chemical preservatives in meat products. 3. Reduce the temperature & time of heat treatment, and therefore reduce the loss of nutritional components of the food in canned food, Maintain color and flavor. 	
	Natamycin	25kg bag / carton	<ol style="list-style-type: none"> 1. It is a natural preservative obtained from the fermentation process. 2. Reduce the addition or replace chemical preservatives in meat products. 3. Low solubility, commonly used as a biopreservative in the surface treatment of sausages, preventing most molds and yeasts growth on the surface. 	
	Compound Preservatives	25kg bag / carton	Multi-component synergy, broad-spectrum preservation, suits complex formulations.	
Antioxidants	Ascorbic Acid (Vitamin C)	25kg carton	<ol style="list-style-type: none"> 1. Promote the production of meat red nitroso-myoglobin. 2. Prolong color stability and extend its shelf life. 3. Reduce the formation of nitrosamines which is a carcinogen. 	<p>Fish products (e.g. salmon), Frozen seafood (e.g. scallops, shrimp, lobster), Canned seafood (such as in canned tuna).</p> <p>Meat products (like ham, sausages, corned beef) Frozen meat product (e.g. frozen sausage, frozen ham ect.) Canned meat product (e.g. luncheon meat) Pet food.</p> <p>**Nisin is not only suitable for the above applications, but also for low-temperature meat products.</p> <p>**Soy protein isolate and soy protein concentrate are also suitable for vegetarian meat, imitation meat and other products.</p>
	Sodium Erythorbate	25kg bag / carton	<ol style="list-style-type: none"> 1. Accelerate the reduction of nitrite & nitrate, bring out a nice red or pink color in meat products. 2. Prolong color stability and extend its shelf life, prevents microbial growth and therefore extends the shelf life of food. 3. Accelerates the rate of curing by cutting down the processing time. 4. Reduce the formation of nitrosamines which is a carcinogen by reduce the amount of nitrites used in meat products and the amount of residues. 	
	Erythorbic Acid	25kg bag / carton	<ol style="list-style-type: none"> 1. Compound with sodium nitrite in meat curing, accelerate the formation of nitric oxide myoglobin, which gives meat its characteristic red color. 2. Reduce the formation of harmful nitrosamines that can occur when nitrite is present. 3. Stabilize the color and flavor of the meat. 	
Phosphates	Sodium Tripolyphosphate (STPP)	25kg bag / carton	<ol style="list-style-type: none"> 1. Accelerate the reduction of nitrite & nitrate, bring out a nice red or pink color in meat products. 2. Prolong color stability and extend its shelf life. 3. Prevents microbial growth and therefore extends the shelf life of food. 4. Accelerates the rate of curing by cutting down the processing time. 5. Reduce the formation of nitrosamines which is a carcinogen by reduce the amount of nitrites used in meat products and the amount of residues. 	
	Sodium Pyrophosphate (SAPP)	25kg bag / carton	<ol style="list-style-type: none"> 1. Increases meat water-holding capacity, emulsification stability, juiciness and tenderness. 2. Delaying the rate of oxidative spoilage. 3. Improving color and maintaining flavor. 	
	Sodium Hexametaphosphate (SHMP)	25kg bag / carton	<ol style="list-style-type: none"> 1. Act as stabilizer and emulsifier in the meat that enhances the textural property as well as binding characteristic of meat, resulting in maintaining uniform texture. 2. Chelates with metal ions to provide the overall quality of the meat product as a muscle protein. 3. Used with other sodium phosphates, to enhance flavor, and increase shelf life in the processing of meats. 	
Emulsifying stabilizer	Carrageenan	25kg bag/ carton	<ol style="list-style-type: none"> 1. Provide excellent water-holding property (increase yield). 2. Provide high gel strength and good sliceability. 3. Stabilizes fat-protein emulsion, provide soft texture and uniform consistency. 4. Improve freeze-thaw stability and soft texture (tenderness and juiciness). 5. Suitable for tumbling/ injection/emulsified/canned processes of meat. 	
	Sodium Alginate	25kg bag/ carton	<ol style="list-style-type: none"> 1. enhance the elasticity and adhesion of meat products, and improve the freshness of finished products (with calcium chloride, form a gel of calcium alginate that holds the water in the meat). 2. Gel synergy: a firmer gel occurs by the combination of sodium alginate with pectin, such gels are thermo-reversible. 	
	Carboxymethyl Cellulose (CMC)	25kg bag	<ol style="list-style-type: none"> 1. Lower price, cost saving, can replace some other thickeners. 2. Water binding and improve yield. 	
	Xanthan Gum	25kg bag/ carton	<ol style="list-style-type: none"> 1. Enhance uniform texture. 2. Give the meat products the right amount of moisture to avoid dehydration during processing. 	

Product Line	Product Name	Package	Characteristics	Application Recommendation
Emulsifying stabilizer	Modified Starch	25kg bag/ carton	<ol style="list-style-type: none"> 1. Binding and Cohesion: hold meat particles together well during cooking and packaging. 2. Moisture Retention: This prevents moisture loss during cooking, leading to a juicier and more tender product. 3. Improved Texture and Mouthfeel: The gelatinization of modified food starch during cooking creates a smooth, consistent texture by filling in gaps between meat fibers. 4. Fat Reduction and Healthier Formulations: reduce fat content in meat products, contributing to healthier formulations that meet consumer preferences for lower fat options. 5. Enhanced Freeze-Thaw Stability: helps maintain the product's quality and consistency. 	Fish products (e.g. salmon), Frozen seafood(e.g. scallops, shrimp, lobster), Canned seafood(such as in canned tuna).
	Konjac Gum	25kg bag/ carton	<ol style="list-style-type: none"> 1. Konjac is as a binder in meat with the properties of thickening, emulsification, water retention and gelling. 2. used as a fat substitute, e.g. sausage and ham, enhances water holding capacity, improves meat texture and reduces the fat content. 3. Synergy: A good synergistic thickening effect with other thickeners, such as xanthan gum and starch, reduce the dosage of other thickeners. 	Meat products (like ham, sausages, corned beef) Frozen meat product (e.g. frozen sauguage, frozen ham ect.)
	Compound Thickeners and Stabilizers	25kg bag/ carton	Multi-functional blend for texture and stability.	Canned meat product (e.g. luncheon meat) Pet food.
Proteins	Concentrated Soy Protein	25kg bag/ carton	<ol style="list-style-type: none"> 1. Cost-effective: lower cost elasticity, a higher protein content, and a less bitter taste than other protein sources. 2. Ideal protein source: As a complete protein, contains all nine essential amino acids that the body needs to function properly. This makes it an ideal protein source for vegans, in meat product, it add protein without adding fat or cholesterol . 3. Improve the texture, color, and juiciness of the final product and to reduce cooking shrinkage. 	**Nisin is not only suitable for the above applications, but also for low-temperature meat products **Soy protein isolate and soy protein concentrate are also suitable for vegetarian meat, imitation meat and other products.
	Isolated Soy Protein (ISP)	25kg bag/ carton	<ol style="list-style-type: none"> 1. Act as a functional additive, improve the quality of meat, retain water and fat, prevent segregation of gravy, increase elasticity, and improve taste. 2. Act as a non-functional filler in the processing of meat products, increase the yield of meat products and reduce the production cost. 3. Also known as vegetarian meat, is a high-protein nutritious food. It can be processed into four-fresh canned vegetable protein meat, as an alternative of meat, it is suitable for vegan clients. 	
Flavort	Fried Chicken Coating	1kg bag*10 in carton	<ol style="list-style-type: none"> 1. Crispy and delicious, with a golden color. 2. Strong product stability, good adhesion, and excellent lifting effect. 	Fried chicken, fish cutlet, pork cutlet,chicken cutlet, chicken chunks, popcorn chicken, crispy pork and other inner and outer layers coated with flour.
	Curing Powder	1kg bag* 10 in carton/ 25kg bag	Highlight the deliciousness and juiciness of chicken meat.	Pickling of hot wings, popcorn chicken, Extra-tasty Crispy Burger, etc.
	Seasoning Powder (Black pepper)	1kg bag* 10 in carton	Enhance flavor.	Sprinkle ingredients for barbecue, potato chips, fried chicken, etc.

AGTlemon

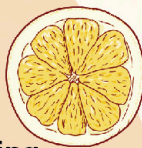
Argentine golden lemon



Argentina's lemon processing capacity accounts for 60% of the world's share



7,000 hectares of lemon plantations



210,000 lemon plants produced in nursery every year



Average grinding capacity of 273,000 tons lemon per season



2 modern lemon processing plants



National leader with a 22% market share in industrialized products



Lemon products export 40,000 tons/year



Exports to more than 50 countries around the world

We are the World's Largest Lemon Planting and Processing Company

Founded in the 1970s, we are the global leader dedicated to the production, processing, and commercialization of lemons and their by-products.

We provide customers with high-quality lemon products and tailored solutions, offering customization to meet client's specific needs.

Argentine Golden Lemon

AGTlemon Argentine lemon Series

we are is one of the largest producers of lemons and their derivatives in the world.

Products	Product Description	Application
Frozen Lemon Juice Concentrate (Clear/Cloudy)	1. 100% natural from lemon. 2. Pure and stable. 3. Easy to use.	Beverages, bakery, ice cream, chocolate, confectionery, healthcare products, food services, etc.
NFC Lemon Juice	1. Not From Concentrate. 2. Fresh and nutritious.	
Lemon Pulp Cell	Pure and rich in fiber.	
Lemon Essential Oil	100% natural lemon essential oil derived from Argentine lemons.	Food & Beverages
Lemon Water Phase	1. Extracted from the lemon juice. 2. Highly soluble in water.	Food & Beverages

AGTlemon Premium Argentine Golden Lemon Juice and Refreshing Blends

Effectively addresses the industry pain points of oil floating and oxidation in lemon-based products.

Products	Product Description	Application
Frozen Lemon Juice Concentrate (Clear)	1. Infuse lemon juice with natural lemon oil. 2. Natural Lemon juice with typical aroma.	Food & Beverages
Frozen Lemon Concentrate Juice SRC-JF0028-1	1. Yellow lemon flavor offers a rich and full-bodied juice sensation. 2. Good temperature tolerance.	Bakery & drinks
Frozen Lemon Concentrate Juice SRC-JF0030-3 SRC-JF0030-8	1. Made from all-natural ingredients with no additives. 2. Enhanced with lemon essential oil to provide a naturally rich lemon flavor.	Ice cream & Beverages
Frozen Lemon Concentrate Juice SRC-JF0031-11	1. Intense perfume lemon flavor and taste, without bitterness. 2. Free from bitterness and numbing sensation, this product offers clean acidity, pure aroma, and refreshing fullness. 3. Stable and fresh.	Food service and Beverages
Freeze-Drying Lemon Powder TH-C2311-1	1. Made from all-natural ingredients with no additives. 2. Naturally rich lemon aroma. 3. Excellent solubility and color stable.	Solid beverage, Health care products, Fruit and vegetable powder drinks, Confectionery

Argentine Golden Lemon

Coconuts from Southeast Asia

China's largest supplier of Coconut raw materials

COCONUT WATER

- ★ We offer coconut water from various origins such as Vietnam, Indonesia, and Thailand, each with its unique characteristics;
- ★ Sourced from natural coconut water, free from any additives, meeting the 100% coconut water claim;
- ★ Refreshing taste, providing a richer flavor profile for coconut-based beverages, suitable for coconut milk, coconut water, and various other drinks;
- ★ Low in sugar and calories, and rich in electrolytes and vitamins.

COCONUT CREAM

- ★ We offer coconut milk from various origins such as Vietnam, Indonesia, and the Philippines, each with its unique characteristics;
- ★ Made from 100% coconut meat, free from stabilizers and flavorings, suitable for products claiming "no additives";
- ★ Natural aroma, smooth texture, with a fat content of 28-32% and protein content >2.5%;
- ★ Consistent quality, controlled microorganisms, and easy to handle in production processes.





The own brand by Vietnam Shineroad, offering a full range of coconut products, directly supplied from the place of origin; boasting abundant local resources and enforcing a stringent selection process for its products.

Products	Product Description	Application
Coconut Water Concentrate	<ol style="list-style-type: none"> 1. Sourced from 100% natural coconut water, free of additives, delivering the refreshing flavor of coconut water. 2. Controllable product quality, with more stable flavor and quality. 	Beverage, Ice-cream, health care products, foodservices, etc.
Coconut Water	<ol style="list-style-type: none"> 1. Originating from Thailand, this light-scented frozen aromatic coconut water is processed using Thai aromatic coconut water as the raw material. 2. It possesses the typical aroma of aromatic coconut water, with a clear and transparent color and a refreshing flavor profile. 	
Frozen Coconut Water	<ol style="list-style-type: none"> 1. Sourced from 100% natural coconut water, low in sugar and calories, and rich in electrolytes and vitamins. 2. Made from fresh coconut water ingredients, with strict control over the source and quality of the raw materials, to restore the authentic flavor of fresh coconut water. 	
UHT Coconut Cream	<ol style="list-style-type: none"> 1. Selected from 100% fresh coconut meat for extraction and pressing, without the addition of any stabilizers, natural and healthy. 2. Compliant with commercial sterility standards, preserving the coconut flavor while ensuring stable product quality. 3. Suitable for ambient temperature transportation and storage, convenient to handle, and reduces logistics costs. 	Beverage, bakery, ice-cream, chocolate, confectionery, health care products, foodservices, etc.
Frozen Coconut Cream	<ol style="list-style-type: none"> 1. Extracted and pressed from 100% fresh coconut meat, without the addition of any stabilizers, natural and healthy. 2. Low-temperature pasteurization preserves the rich coconut flavor while keeping microbial risks under control. 	



TEAHEALS

The factory owned by Shineroad Group.

Teaheals was founded in 2012 and committed to the field of natural products. We are a national high-tech enterprise that engaged in the research, development, production and sales of matcha, tea powder, plant extracts and fruit powder, etc.

Products	Product Description	Application
Oolong tea series	Oolong tea / Instant oolong tea / Grinding oolong tea 1. Full traceability; 2. High standard, stable supply; 3. Complete solution	Beverage, confectionery, chocolate, ice-cream, health care products, etc.
Extraction Liquid Series	tea extraction liquid : Green tea, black tea, oolong tea, jasmine tea, etc. Plant extraction liquid : Orange peel, monk fruit, mint, etc. Flower extraction liquid : Rose, osmanthus, etc. 1. Global Selection; 2. UHT sterilization; 3. Customized recipes; 4. Complete solution	Beverage, bakery, ice-cream, chocolate confectionery, health care products, etc.
Tea Series	JingShan Matcha / Famous Tea Powder / Famous Tea leaves 1. Best origin; 2. Various process; 3. Grinding with low temperature; 4. Different particle size; 5. Microbiological control; 6. Customized development; 7. Complete solution	Beverage, bakery, ice-cream, chocolate confectionery, health care products, etc.
Fruit Series Spray-dried fruit powder Freeze-dried fruit powder	High vitamin C : Roxburgh pear powder, sea buckthorn powder, lemon powder, raspberry powder, cranberry powder Hot recommendation : Strawberry powder, mango powder, sweet orange powder, banana powder, pineapple powder, cherry powder, black currant powder 1. Global Selection; 2. Unique flavor; 3. Using High Vc Fruit; 4. Customized recipes	Beverage, bakery, ice-cream, chocolate confectionery, health care products, foodservices, etc.
Plant Series Flower powder & petal plant powder	Spray-dried plant powder : wolfberry, chrysanthemum, monk fruit, dark plum, dried ginger Plant powder & petal : orange peel, rose, mulberry leaf, wheat seedling, mint 1. Global Selection; 2. Grinding with low temperature; 3. Different particle size; 4. Advanced Unique flavor; 5. Using High Vc Fruit; 6. Customized recipes	Herbal tea, flower tea, herbal tea and other liquid and solid beverages, functional food, health care products, candy, dairy products, etc.

Herbs & plant-based



The factory owned by Shineroad Group.
Suniko is the top fruits processing and sales company in China.

Products	Product Description	Application
Fruit Juices	1. Covering most tropical fruits, including NFC juice, concentrated juice and tailor-made products. 2. Experienced R&D team, provide customized services according to customer needs. 3. Private orchard base, stable supply, and qualified quality control system. 4. Cooperation with Coca Cola, Nongfu, Wahaha, Watsons, etc.	Beverage, bakery, ice-cream, chocolate, confectionery, health care products, food serves, etc.

Product List

Product Name	Package Specification	Season of Production
Mango Puree Concentrate	20kg/CT, 210kg/DRUM	Mar-Aug
Frozen Mango Puree	20kg/CT, 180kg/DRUM	Mar-Aug
Longan Juice Concentrate	20kg/CT, 250kg/DRUM	May-Aug
Frozen Longan Juice	20kg/CT, 180kg/DRUM	May-Aug
Litchi Juice Concentrate	20kg/CT, 250kg/DRUM	Jun-Jul
Frozen Litchi Juice	20kg/CT, 180kg/DRUM	Jun-Jul
Litchi Juice Concentrate (Clear)	20kg/CT, 250kg/DRUM	May-Aug
Pineapple Juice Concentrate	20kg/CT, 250kg/DRUM	Mar-May
Frozen Pineapple Juice	20kg/CT, 180kg/DRUM	Mar-Aug
Pineapple Juice Concentrate (Clear)	20kg/CT, 250kg/DRUM	Mar-Apr; Aug-Nov
Passion Fruit Concentrate	20kg/CT, 250kg/DRUM	Sept-Dec
Frozen Passion Fruit Juice	20kg/CT, 180kg/DRUM	Sept-Dec
Red Beet Juice Concentrate	20kg/CT, 250kg/DRUM	Sept-Oct
Carrot Juice Concentrate	20kg/CT, 250kg/DRUM	Nov-Dec
Banana Puree Concentrate	20kg/CT, 250kg/DRUM	Whole year
Banana Juice Concentrate (Clear)	20kg/CT, 250kg/DRUM	Whole year
Banana Puree	20kg/CT, 200kg/DRUM	Apr-Aug; Nov-Jan
Sugarcane Juice Concentrate	20kg/CT, 250kg/DRUM	Nov-Apr
Grape Juice Concentrate	20kg/CT, 250kg/DRUM	Whole year
Frozen Grape Juice	20kg/CT, 180kg/DRUM	May-Jun; Sept-Oct
Frozen Green Grape Juice	20kg/CT, 180kg/DRUM	Aug-Oct
Peach Juice Concentrate	20kg/CT, 250kg/DRUM	Whole year
Frozen Peach Puree	20kg/CT, 250kg/DRUM	Jun-Jul
Orange Juice Concentrate (Clear)	20kg/CT, 250kg/DRUM	Oct-Aug
Frozen Mulberry Juice	20kg/CT, 180kg/DRUM	Mar-May
Frozen Star Fruit Juice	20kg/CT, 180kg/DRUM	Mar-Mar; Sept-Dec
Frozen Prune Juice	20kg/CT, 180kg/DRUM	Jul-Aug
Frozen Red Guava Juice	20kg/CT, 180kg/DRUM	Mar-Sept
Frozen Pomegranate Juice	20kg/CT, 180kg/DRUM	Aug-Oct
Frozen Strawberry Puree	20kg/CT, 180kg/DRUM	Jan-Dec



Relying on our over 30 years of technical experience, we provide customized solutions for our customers, helping them solve technical problems and easily achieve product innovation.

Our service

- ★ New product creative proposal
- ★ Formulation development
- ★ Process optimization
- ★ Cost control

Our products

Our application solutions cover the entire food industry, including beverages, baking, dairy products, ice cream, confectionery, chocolate, snack, meat, and nutrition, etc.

Examples of Solutions:

1. Solution for Beverage

Solution	Recommend products	Function
Lemon Sparkling Americano	NFC lemon juice, lemon concentrated juice	It offers a natural acidity, lemon juice sensation and aroma.
	Compound emulsifier M1	Maintain the stability of the beverage system and solve the problems of beverage sedimentation, oil floating and stratification.
Rose Oolong Latte	Rose extract	This product is a naturally extracted rose extract with a rich rose aroma, which can bring a unique floral scent to the product.
	Oolong tea powder TH-C1002	This product has excellent solubility, a unique tea aroma, and a good compatibility with coffee aroma.
	Compound stabilizer SRW-003	This product can effectively solve the problems of floating oil, sedimentation and acidity spoilage of RTD coffee, maintaining the good shelf life quality of the product.

2. Solution for Dairy

Solution	Recommend products	Function
High-calcium Sweet Milk	Compound emulsifying thickener XD6228-1	The product not only can enhance the richness of your products but also ensure the stability of the products.
	Essence	The product can provide highly matched flavor solutions.
Original Flavor Yogurt	Compound emulsifying thickener 6039-3	The product can effectively improve the viscosity and stability of yogurt, making its texture more delicate and uniform. On the basis of not affecting the original flavor of yogurt, significantly improving the taste and appearance of the product, extending the shelf life, and reducing costs.
Lemon Coconut Yogurt	Coconut cream	UHT coconut milk, free of microbial risks and does not affect microbial fermentation. It offers the natural aroma and taste of coconut.
	Lemon concentrated juice	It provide the natural sourness and juiciness of lemon.
	Compound stabilizer SRL-W127	Stabilize the yogurt system, provide a thick texture, and reduce water separation.
	Lemon essential oil	Provide natural lemon aroma.

The above solutions are only a partial display.
If you have customized project requirements, please contact us.

For more solutions, please visit our website, neofoodsworld.com

3. Solution for Bakery

Solution	Recommend products	Function
Lemon Basque Cake	Compound thickener C08	Maintain the stability of the cake system and provide a dense texture.
	Lemon concentrate SRC-JF0028-1	This product has excellent heat resistance and still retains a natural and fresh lemon aroma after baking. At the same time, it can well mask the egg odor
	Gift cheese sauce	This is a compound product that can simplify the ingredients and processing techniques of Basque cake. With just this one product and simple raw materials, you can make a delicious cheese Basque cake.
Waffle (Cheese-flavor Matcha flavor)	Waffle premix	The product is made from flour, modified starch, konjac powder, xanthan gum, leavening agents, sugar, food flavorings, and other components, which can effectively improve product output efficiency and reduce the complexities of product development.
	Coconut milk	We offer a coconut milk product suitable for room temperature storage and transportation, with a rich coconut flavor, imparting a distinct coconut milk taste to the product.
	The compounded cake emulsifier	The product is made from mono- and diglycerides of fatty acids, sorbitol liquid, propylene glycol, sucrose fatty acid ester, sorbitan monostearate, water, and other components, ensuring the product's structure and flavor.
	Flavor	We have Cheese-flavored powder and Matcha powder products which provide excellent flavor and color performance.
Steamed Rice Cake	Cake premix powder	The product is made from glutinous rice flour, hydroxypropyl distarch phosphate, acetylated distarch phosphate, coconut milk powder, konjac powder, xanthan gum, and sodium carboxymethyl cellulose. This blend significantly improves the cake's texture and mouthfeel.
	Compound cake emulsifier	The product is composed of mono- and diglycerides of fatty acids, sorbitol syrup, propylene glycol, sugar esters of fatty acids, sorbitan monostearate, water, and other components. It effectively enhances the whippability of the cake batter.
Whole-egg Chiffon Cake (without separating egg albumin)	Compound cake emulsifier	The product is composed of mono- and diglycerides of fatty acids, sorbitol syrup, propylene glycol, sugar esters of fatty acids, sorbitan monostearate, water, and other components. It effectively enhances the whipping performance of the cake batter, ensuring better texture and stability.
	Compound thickener	The product is a blend of hydroxypropyl distarch phosphate, acetylated distarch phosphate, and konjac powder. It significantly improves the cake's texture, structure, and anti-aging properties.
Lemon Cheese Cake	Compound cake emulsifier	The product is made from mono- and diglycerides of fatty acids, sorbitol liquid, propylene glycol, sugar esters, sorbitan monostearate, water, and other components, effectively enhances and stabilizes the whipping performance of the cake batter.
	Compound cake thicker	The product consisting of hydroxypropyl distarch phosphate, acetylated distarch phosphate, and konjac powder, effectively improves the cake's structure and aging resistance.
	Lemon juice concentrate (SRC-JF0028-1)	The product is composed of lemon juice, fructose syrup, concentrated lemon juice, water, sugar, and food flavorings, effectively addresses the structural challenges and flavor deficiencies commonly associated with conventional lemon juice in baking.
	Cheese flavor powder	The product is consisting of milk powder, maltodextrin, sugar, vegetable oil, cheese, seasonings, salt, yeast extract, colorants, and flavoring, provides a characteristic buttery cheese flavor and texture to the product.

The above solutions are only a partial display.

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