



SHIJIAZHUANG ZHENGWEIXUAN FOOD TECHNOLOGY CO., LTD.

PROVIDE CUSTOMERS WITH
HIGH-QUALITY FOOD SEASONING
PRODUCTS AND CUSTOMIZED SOLUTIONS

MAIL:
zwx01@zhengweixuan.cn

PHONE/ WECHAT/ WHATSAPP:
+8618830106888

WEBSITE:
en.zhengweixuan.cn

ADDRESS:
No. 2-2, Zone C, Kailongda High-tech
Agricultural Pioneer Park,
No. 6, Huancheng South Road,
Luancheng District, Shijiazhuang City,
Hebei Province.



CONTENTS



01 COMPANY PROFILE

P1



02 COMPANY CULTURE

P2



03 HONOR

P3



04 FACTORY SCENES

P5



05 SERVICE

P6



06 INDUSTRY APPLICATIONS

P7



07 PRODUCTS

P13-P68

COMPANY PROFILE

ZHENGWEIXUAN FOOD

Zhengweixuan Food Technology Co., Ltd. Located in Hebei, China, we are an innovative food technology company specializing in the production of food flavors, compound seasonings, and food ingredients for catering. With over 20 years of experience, we are committed to providing high-quality seasoning solutions for food processing enterprises and catering chains.

We mainly produce and provide various types of flavors, such as chili extract, liquid flavors, paste flavors, and powder flavors. All products undergo strict testing and quality control to ensure product safety and quality. Our products are widely used in the food processing industry, compound seasoning industry, catering industry, household compound seasoning, and other fields.

20 year +

Food processing experience

50 Senior engineers +

Intermediate and senior-level engineers

20 International sales personnel +

Qualified international sales personnel

31 Individuals

Provincial and municipal food factory applications

International market

Asia, the Middle East, and Europe



COMPANY CULTURE

MISSION

Our mission is to provide customers with high-quality food seasoning products and customized solutions, continuously innovate, meet customer needs, and promote the development and progress of the food industry.

VISION

Our vision is to become a leader in the food seasoning industry, create greater value for customers through continuous innovation and excellent service, and become a long-term partner trusted by customers.

ENTERPRISE SPIRIT

Our enterprise spirit is unity, cooperation, innovation, and progress. We adhere to an open and inclusive attitude, pursue excellence, move forward, continuously challenge ourselves, and strive for the long-term development of the enterprise.



VALUES

Innovation Leadership:

We encourage and advocate for employees to innovate constantly, daring to explore new ideas and methods.

Customer care:

We take customer satisfaction as our responsibility, actively listen, understand, and meet customer needs, earning customer trust.

Team Collaboration:

We advocate for teamwork, mutual respect, collaborative win-win, and jointly promote enterprise development.

Integrity Management:

We operate with integrity, adhere to business ethics and laws and regulations, and establish long-term and stable cooperative relationships.

Talent Pipeline:

We regard employees as the most valuable asset of the company, providing a broad development platform and promotion opportunities, stimulating employee potential.

Continuous improvement:

We continuously pursue excellence, continuously improve and enhance efficiency, ensure the sustained growth and development of the company's business.



HONOR



PRODUCTION ADVANTAGES AND CUSTOMIZED SERVICES

We have well-equipped production, testing, and storage workshops, including a full range of processes such as raw material storage, crushing, washing, powder spraying, testing, etc., to ensure high-quality product output.

To meet the needs of different customers, we offer customized services for ingredient formulation according to customer requirements. We are committed to providing convenient, standardized, flavored, and safe professional solutions for the food industry.

DEVELOPMENT HISTORY



COMPANY ESTABLISHMENT

Zhengweixuan Food Technology Co., Ltd. Founded in Hebei, China. Initially, we focused on the production of food flavors and continuously expanded our product range to meet market demands.



TECHNOLOGICAL UPGRADES AND R&D INNOVATION

With the increasing demand for seasonings in the market, we gradually expanded our product line to produce compound seasonings and food ingredients. This initiative enabled us to better meet the diverse needs of customers and win a wider market share.



COMPANY ESTABLISHMENT

The company continuously upgrades its technology and innovates in research and development, introducing advanced production equipment and technologies and actively cultivating a professional R&D team. This initiative enables us to provide more competitive products and maintain a leading position in the market.



INTERNATIONAL MARKET EXPANSION

Our products gradually went international and began to gain recognition and praise in the international market. Through cooperation with international clients, we gradually expanded our business network in Asia, the Middle East, and Europe.



CUSTOMIZED SERVICES FOR CUSTOMERS

To better meet the personalized needs of customers, we launched customized services, conducting ingredient debugging according to customer requirements and providing tailored solutions. This initiative further consolidates our position in the industry and enhances customer loyalty.



PURSUIT OF EXCELLENCE

Adhering to the business philosophy of 'pursuing excellence and continuous innovation,' we are committed to providing customers with the highest quality products and services. We will continue to work hard, join hands with customers, and create a better future together.

FACTORY SCENES



STOREHOUSE ▶



PROCESSING WORKSHOP ▶



RAW MATERIAL WAREHOUSE ▶



SERVICE MARKET

EXPAND SALES CHANNELS

We constantly expand sales channels and establish a wide sales network, including direct sales, agents, distributors, e-commerce platforms, etc. Through cooperation with various sales partners, we promote products to a wider market, increase sales coverage, and market share.

INTERNATIONAL MARKET EXPANSION

Participate in International Exhibitions
Establish Overseas Branches
Online Promotion and Social Media
Cooperate with International Trade Partners

CUSTOMER RELATIONSHIP MAINTENANCE

We constantly expand sales channels and establish a wide sales network, including direct sales, agents, distributors, e-commerce platforms, etc. Through cooperation with various sales partners, we promote products to a wider market, increase sales coverage, and market share.



COMMUNICATION AND UNDERSTANDING

First, we communicate with potential partners to understand their needs, goals, and expectations. We will have detailed discussions on product types, customization requirements, quality standards, delivery times, etc., to ensure both parties have a clear understanding of the cooperation.

CUSTOMIZED SOLUTIONS

Based on the customer's requirements, we provide customized cooperation solutions. This includes specific plans for product customization, packaging design, delivery times, etc., to ensure we can meet the customer's specific needs and requirements.



SOCIAL RESPONSIBILITY



Environmental Protection



Charitable Activities



Employee Care



Education Support



Community Service



Integrity Management

INDUSTRY APPLICATIONS



FOOD PROCESSING INDUSTRY

Our product can enhance the taste and flavor of food, improving the attractiveness and competitiveness of products. By using our product, food processing companies can produce products with more distinctive and flavorful tastes, meeting consumer demands and gaining a competitive edge in the market.



RESTAURANT CHAINS

Using our product can enhance the taste and quality of dishes, making them more delicious. Restaurant chains can improve the quality and reputation of their dishes by using our product, attracting more customers, increasing customer satisfaction, and repeat purchases.



HOME COOKING

Using our product makes home cooking more convenient and delicious. Home chefs can easily create a variety of dishes to provide delicious meals for their families, enhancing emotional exchanges among family members.



COMPOUND SEASONING INDUSTRY

Our product provides rich choices and high-quality raw material support for the compound seasoning industry. Using our product can enhance the taste and quality of seasonings, meet the needs of different customers, and enhance the market competitiveness of products.



INDUSTRY APPLICATIONS



MEAT PROCESSING INDUSTRY

Our product can enhance the taste and flavor of meat products, improving their taste and attractiveness. By using our product, meat processing companies can produce products with rich taste and unique flavors, meeting the needs of different consumers and enhancing market competitiveness.



ICE FOOD INDUSTRY

Our product can enhance the taste and quality of frozen foods, making them more delicious. Frozen food manufacturers can produce products with rich taste and unique flavors by using our product, meeting consumer demands and enhancing product market competitiveness.



SNACK MANUFACTURING INDUSTRY

Our product can enhance the taste and flavor of snacks, improving their attractiveness and taste. Snack manufacturers can produce products with diverse flavors and rich tastes by using our product, attracting consumer attention and increasing sales.



FAST FOOD PRODUCTION SECTOR

Our product can enhance the taste and flavor of snacks, improving their attractiveness and taste. Snack manufacturers can produce products with diverse flavors and rich tastes by using our product, attracting consumer attention and increasing sales.



PRODUCT CENTER

01.CHILI ESSENCE SERIES

P13-P16



02.LIQUID FRAGRANCE SERIES

P17-P32



PRODUCT CATALOG



PRODUCT CENTER

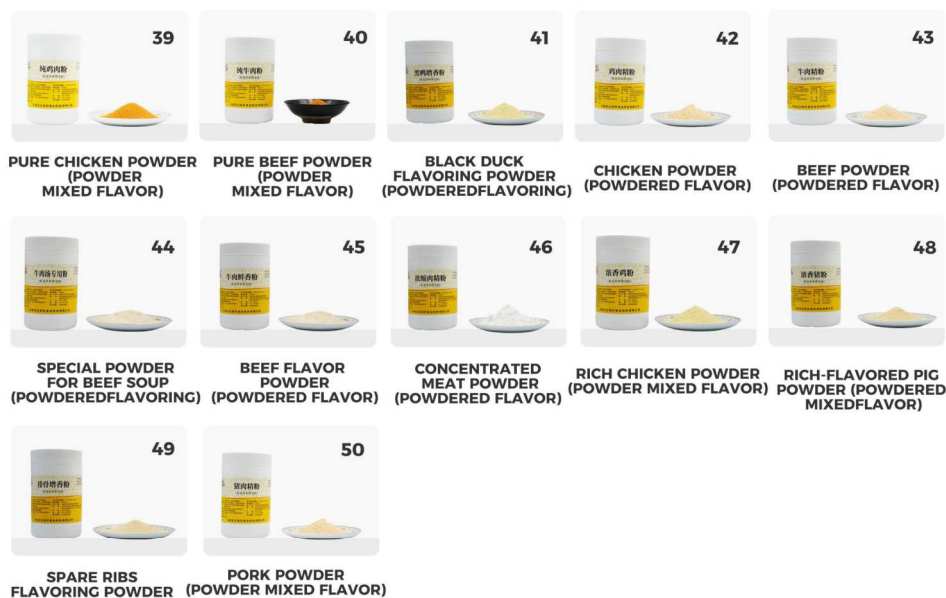
02.LIQUID FRAGRANCE SERIES

P3-P38



03.POWDERED FLAVOR SERIES

P39-P50



PRODUCT CENTER

04.PASTE FRAGRANCE SERIES

P51-P66



05.COMPOUND SEASONING

P68



CAPSICUM OLEORESIN (LIQUID FLAVOR) OIL SOLUBLE 10%



Suitable for seasoning all kinds of spicy foods, such as chili sauce, hot pot base, spicy snacks, etc. It can be used for the preparation of various spicy dishes in the catering industry, such as spicy chicken, spicy hot pot, etc.



◆◆ PRODUCT FEATURES

Strong spicy taste: This flavor is made from high-quality chili oil resin as raw material, with a strong taste, which can add authentic spicy taste to food.

Decolorized water-soluble: After special process treatment, the flavor has good water solubility and decolorization, can quickly dissolve and evenly distribute in food, making the food bright and pure.

High concentration formula: This flavor contains 6.6% concentration, with small usage and obvious effect, which can meet the different degrees of spicy taste requirements in food processing.

Strong stability: After strict quality control and testing, the product stability and purity are guaranteed, so that it performs well and lasts in the food processing process.

◆◆ USAGE METHOD

According to the food processing formula, add chili oil resin flavor decolorized water soluble 6.6% as needed.

Stir well to ensure that the flavor is completely dissolved and dispersed.

Adjust according to personal taste and product requirements to achieve a good taste and mouthfeel effect.

◆◆ PRECAUTIONS

This product is a concentrated flavor. When using it, the amount should be adjusted according to the specific food formula and personal taste.

Please shake well before use to ensure that the flavor is fully mixed.

Avoid contact with eyes and skin. If contact occurs, rinse with clean water immediately.

◆◆ PRECAUTIONS

Usually sold in bottles or barrels, specifications can be customized according to customer needs.

◆◆ STORAGE CONDITIONS

Should be stored in a cool, dry, ventilated environment, away from fire and direct sunlight.



◆◆ PRODUCTION DATE AND SHELF LIFE

The production date and shelf life can be found on the product packaging. It is recommended to use it within the shelf life to ensure product quality.

CAPSICUM OLEORESIN (LIQUID FLAVOR) WATER SOLUBLE 10%



It is suitable for preparing all kinds of dishes that need to add spiciness and color, such as malatang, fried pork with peppers, braised fish, etc.



◆◆ PRODUCT FEATURES

Strong spicy taste: Capsicum oleoresin colored water-soluble 10% is made of high-quality peppers and is carefully refined. It has a strong spicy taste and can add a unique taste and flavor to dishes.

Water solubility: The product has good water solubility and is easy to dissolve in water, which is convenient for even mixing during the cooking process to make the dishes more flavorful.

Bright colors: Contains pigment ingredients, which give the dishes a bright red color, enhance the visual effect of the dishes, and increase appetite.

Easy to carry: Packaged in liquid form, easy to carry and use, you can add spicy and color to the dishes at any time.

◆◆ HOW TO USE

Take an appropriate amount of capsicum oleoresin colored water-soluble 10% and add it to the cooking ingredients.

Stir well to evenly distribute it in the dishes and adjust the spiciness and color.

Adjust according to personal taste and dish requirements to achieve the ideal taste and color.

◆◆ PRECAUTIONS

Use in moderation and adjust according to personal taste and dish requirements.

Do not drink directly, avoid contact with eyes and mucous membranes, if accidentally contacted, please rinse with clean water immediately.

◆◆ PACKAGING SPECIFICATIONS

Usually packaged in bottles or cans, and can also be customized according to customer needs.

◆◆ PRODUCTION DATE AND SHELF LIFE

The production date and shelf life are marked on the product packaging. Please use it within the shelf life to ensure product quality.



CAPSICUM OLEORESIN (LIQUID FLAVOR) DECOLORIZED WATER SOLUBLE 6.6%



It is suitable for making all kinds of food, such as hot pot base, chili sauce, seasoning, etc., to add spicy taste to food. It can be used for preparing various spicy dishes in the catering industry, such as spicy hot pot, spicy chicken, etc.



◆◆ PRODUCT FEATURES

Strong spicy taste: Made from high-quality chili oil resin, it has a strong chili flavor and can add a unique flavor to food.

Water solubility: After special processing, it has good water solubility and is easy to dissolve in food, making it evenly distributed in food and more balanced in taste.

Decolorization: Professional decolorization technology is used to effectively remove color impurities, making the product clear and transparent, and improving the appearance and texture of the food.

High concentration formula: Every 100 grams of product contains 6.6 grams of chili oil resin, with moderate concentration and small usage, which can meet different degrees of spicy needs.

◆◆ HOW TO USE

According to the food processing formula, add chili oil resin decolorization water soluble 6.6% as needed.

Stir well to ensure that the chili oil resin is completely dissolved.

Adjust according to personal taste and product requirements to achieve the ideal flavor effect.

◆◆ PRECAUTIONS

When using, it should be used in moderation according to actual needs to avoid excessive use resulting in an overly spicy taste.

The product is a concentrated flavor, and it should be shaken evenly before use to ensure that the fragrance is evenly distributed.

Avoid contact with eyes and skin. If contact occurs, rinse with clean water immediately.

◆◆ PACKAGING SPECIFICATIONS

Common packaging specifications are bottled or barreled. Different packaging specifications can be customized according to customer needs.

◆◆ STORAGE CONDITIONS

It is recommended to store in a cool and dry environment, away from direct sunlight and high temperature.

◆◆ PRODUCTION DATE AND SHELF LIFE

The production date and shelf life are marked on the product packaging. Please use it within the shelf life to ensure product quality.

CAPSICUM OLEORESIN (LIQUID FLAVOR) COLORLESS WATER SOLUBLE 6.6%



It is suitable for seasoning various spicy foods, such as chili sauce, hot pot base, spicy snacks, etc. It can be used for preparing various spicy dishes in the catering industry, such as spicy chicken, spicy hot pot, etc.



◆◆ PRODUCT FEATURES

Strong spicy taste: This flavor is made from high-quality chili oil resin as raw material, with a strong taste, which can add authentic spicy taste to food.

Decolorized water-soluble: After special process treatment, the flavor has good water solubility and decolorization, can quickly dissolve and evenly distribute in food, making the food bright and pure.

High concentration formula: This flavor contains 6.6% concentration, with small usage and obvious effect, which can meet the different degrees of spicy taste requirements in food processing.

Strong stability: After strict quality control and testing, the product stability and purity are guaranteed, so that it performs well and lasts in the food processing process.

◆◆ HOW TO USE

According to the food processing formula, add chili oil resin flavor decolorized water soluble 6.6% as needed.

Stir well to ensure that the flavor is completely dissolved and dispersed.

Adjust according to personal taste and product requirements to achieve a good taste and mouthfeel effect.

◆◆ PRECAUTIONS

This product is a concentrated flavor. When using it, the amount should be adjusted according to the specific food formula and personal taste.

Please shake well before use to ensure that the flavor is fully mixed.

Avoid contact with eyes and skin. If contact occurs, rinse with clean water immediately.

◆◆ PACKAGING SPECIFICATIONS

Should be stored in a cool, dry, ventilated environment, away from fire and direct sunlight.

◆◆ STORAGE CONDITIONS

The production date and shelf life are marked on the product packaging. Please use it within the shelf life to ensure product quality.

◆◆ PRODUCTION DATE AND SHELF LIFE

The production date and shelf life can be found on the product packaging. It is recommended to use it within the shelf life to ensure product quality.

BLACK PEPPER ESSENTIAL OIL



It is suitable for cooking all kinds of dishes, such as stews, stir-fries, barbecues, etc., and can add a strong black pepper flavor to the dishes.

◆◆ PRODUCT FEATURES

Pure aroma: Black pepper essential oil is made of high-quality black pepper as raw material and is refined through a special process. It has a strong black pepper aroma, making the dishes more fragrant and delicious.

Rich taste: The oil has a rich texture, which can add layers and taste to the dishes and enhance the flavor.

Easy to use: The liquid design is convenient and quick, and can be directly added to the cooking ingredients to simplify the cooking process and improve cooking efficiency.

Flavor enhancement: Black pepper essential oil can not only add fragrance, but also bring a unique aroma to the dishes, making the dishes more tempting.

◆◆ HOW TO USE

Add an appropriate amount of black pepper essential oil to the cooking ingredients.

Stir well to fully integrate the essential oil into the dishes.

Adjust according to personal taste and dish requirements to achieve the ideal taste and taste.

◆◆ PRECAUTIONS

When using, it should be used in moderation according to actual needs to avoid excessive use affecting the taste of the dishes.

Please consume as soon as possible after opening to avoid long storage time affecting the taste and quality.

◆◆ PACKAGING SPECIFICATIONS

Usually packaged in bottles or barrels, and can also be customized according to customer needs.

◆◆ STORAGE CONDITIONS

It is recommended to store in a cool, dry environment, away from direct sunlight and high temperature.

◆◆ PRODUCTION DATE AND SHELF LIFE

The production date and shelf life are marked on the product packaging. Please use it within the shelf life to ensure product quality.

BLACK PEPPER OLEORESIN (LIQUID FLAVOR)



It is suitable for all kinds of cooking occasions, such as stir-frying, frying, grilling, etc., and can add a unique black pepper flavor to the dishes.

◆◆ PRODUCT FEATURES

Rich aroma: Black pepper oleoresin is made of high-quality black pepper as raw material and extracted through a special process. It has a strong black pepper aroma, adding a unique flavor to the dishes.

Rich texture: The oil has a mellow texture and is easy to fully blend with the ingredients, making the dishes taste richer.

Easy to carry: The convenient bottle design is easy to carry and use, and it can add flavor to the dishes anytime and anywhere.

Flavor enhancement: Black pepper oleoresin can not only enhance the taste of the dishes, but also bring a rich aroma to the dishes, which greatly increases appetite.

◆◆ HOW TO USE

Add an appropriate amount of black pepper oleoresin to the cooking ingredients.

Stir well to fully integrate the oleoresin into the dishes.

Adjust according to personal taste and dish requirements to achieve the ideal taste and taste.

◆◆ PRECAUTIONS

Use in moderation when using to avoid excessive use that affects the taste of the dishes.

Please store in a cool and dry place after opening, away from direct sunlight.

◆◆ PACKAGING SPECIFICATIONS

Usually packaged in bottles, and different specifications of packaging can also be customized according to customer needs.

◆◆ PRODUCTION DATE AND SHELF LIFE

The production date and shelf life are marked on the product packaging. Please use it within the shelf life to ensure product quality.

◆◆ PRODUCTION DATE AND SHELF LIFE

The production date and shelf life can be found on the product packaging. It is recommended to use it within the shelf life to ensure product quality.

WATER SOLUBLE BLACK PEPPER OIL



It is suitable for cooking various dishes, such as black pepper steak, black pepper fried shrimp, etc., which can add a strong black pepper flavor to the dishes.



◆◆ PRODUCT FEATURES

Rich black pepper flavor: Water-soluble black pepper oil uses high-quality black pepper as raw material and is refined through a special process. It has a strong black pepper flavor, adding a unique flavor to the dishes.

Water-soluble formula: It adopts a water-soluble formula, which is easy to dissolve in water, easy to use, and fully displays the aroma and taste of black pepper.

Convenient to carry: The bottle design is easy to carry and use, and can be added to various dishes at any time, which is convenient and quick.

Enhance the taste enjoyment: Water-soluble black pepper oil not only provides the unique aroma of black pepper, but also brings a refreshing taste and aroma to the dishes, enhancing the taste enjoyment.

◆◆ HOW TO USE

Take an appropriate amount of water-soluble black pepper oil and add it to the cooking ingredients or dissolve it directly in water. Stir well to make it evenly distributed in the dishes.

Adjust according to personal taste and dish requirements to achieve the ideal black pepper taste.

◆◆ PRECAUTIONS

Use it in moderation when using it to avoid excessive effects on the taste of the dishes.

After opening, please store it in a cool and dry place, away from direct sunlight.

◆◆ PACKAGING SPECIFICATIONS

Usually packaged in bottles, but can also be customized according to customer needs.

◆◆ PRODUCTION DATE AND SHELF LIFE

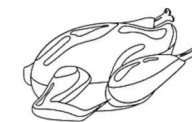
Production date and shelf life are marked on the product packaging. Please use within the shelf life to ensure product quality.



CHICKEN ESSENTIAL OIL (LIQUID FLAVOR)



It is suitable for cooking all kinds of dishes, such as stir-frying, frying, baking, etc., and can add a rich chicken flavor to the dishes.



◆◆ PRODUCT FEATURES

Delicious aroma: Chicken essential oil is made from high-quality chicken and refined through a special process. It has a strong chicken aroma, adding a unique flavor to the dishes.

Easy to carry: The bottled design is easy to carry and use, and can be added to various dishes at any time, which is convenient and quick.

Enhance the taste: The oil has a rich texture and can be fully integrated with the ingredients to add to the taste and flavor of the dishes.

Nutritious: Rich in natural nutrients from chicken, it adds nutritional value to food.

◆◆ HOW TO USE

Add an appropriate amount of chicken essential oil to the cooking ingredients.

Stir well to fully integrate the essential oil into the dishes.

Adjust according to personal taste and dish requirements to achieve the ideal taste and taste.

◆◆ PRECAUTIONS

When using, it should be used in moderation according to actual needs to avoid excessive use that affects the taste of the dishes.

After opening, please store in a cool and dry place, away from direct sunlight.

◆◆ PACKAGING SPECIFICATIONS

Usually packaged in bottles, and different specifications of packaging can also be customized according to customer needs.

◆◆ PRODUCTION DATE AND SHELF LIFE

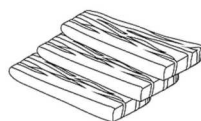
The production date and shelf life are marked on the product packaging. Please use it within the shelf life to ensure product quality.



PORK ESSENTIAL OIL (LIQUID FLAVOR)



It is suitable for cooking all kinds of pork dishes, such as braised pork, pork fried rice, pork soup, etc., and can add a rich pork flavor.



◆◆ PRODUCT FEATURES

Rich meaty aroma: Pork essential oil is made from high-quality pork and refined through a special process. It has a rich pork aroma, adding a delicious flavor to the dishes.

Rich taste: It has a rich meaty flavor and can add a strong meaty taste to the dishes.

Multi-purpose: It is suitable for cooking all kinds of dishes and can enhance the taste and flavor of the dishes.

Easy to use: The bottle design is easy to carry and use, and can be added to all kinds of dishes at any time, which is convenient to use.

◆◆ HOW TO USE

Take an appropriate amount of pork essential oil and add it to the cooking ingredients.

Stir well to evenly distribute it in the dishes.

Adjust according to personal taste and dish requirements to achieve the ideal taste and taste.

◆◆ PRECAUTIONS

Use it in moderation when using it to avoid excessive use that affects the taste of the dish.

Please store it in a cool and dry place after opening, avoiding direct sunlight.



◆◆ PACKAGING SPECIFICATIONS

Usually packaged in bottles or bags, and different specifications of packaging can also be customized according to customer needs.

◆◆ PRODUCTION DATE AND SHELF LIFE

The production date and shelf life are marked on the product packaging. Please use it within the shelf life to ensure product quality.



BEEF BRISKET FLAVOR (LIQUID FLAVOR)



It is suitable for cooking all kinds of beef dishes, such as braised beef, beef brisket pot, etc., which can add rich beef flavor to the dishes.



◆◆ PRODUCT FEATURES

Rich aroma: Beef brisket flavor is made of high-quality beef and refined through a special process. It has a rich beef aroma, adding a unique flavor to the dishes.

Rich taste: It has a rich oily texture and can be fully integrated with the ingredients to enhance the taste of the dishes and add a sense of layering.

Easy to use: The bottle design is convenient to carry and use. It can be added to various dishes at any time as needed, simplifying the cooking steps and improving cooking efficiency.

Enhance the taste enjoyment: Beef brisket flavor can not only enhance the aroma of the dishes, but also bring a unique taste and aroma to the dishes, enhancing the taste enjoyment.

◆◆ HOW TO USE

Take an appropriate amount of beef brisket flavor and add it to the cooking ingredients.
Stir well to fully integrate the flavor into the dishes.
Adjust according to personal taste and dish requirements to achieve the ideal taste and taste.

◆◆ PRECAUTIONS

Use in moderation to avoid excessive effects on the taste of the dishes.
After opening, please store in a cool and dry place away from direct sunlight.

◆◆ PACKAGING SPECIFICATIONS

Usually packaged in bottles, but can also be customized according to customer needs.

◆◆ PRODUCTION DATE AND SHELF LIFE

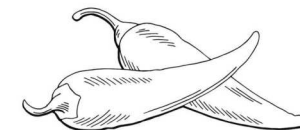
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SAUTEED CHILI OIL (LIQUID FLAVOR)



It is suitable for cooking all kinds of spicy dishes such as Sichuan cuisine, Hunan cuisine, spicy hot pot, etc., and can add a rich spicy flavor to the dishes.



◆◆ PRODUCT FEATURES

Strong spicy taste: The chili oil is made of high-quality chili peppers and is made through a special process. It has a strong spicy taste, making the dishes more spicy and appetizing.

Mellow taste: The chili oil has a mellow texture and rich taste, which can add a strong spicy taste to the food.

Easy to use: The paste design is convenient and quick, and can be added directly to the cooking ingredients to enhance the taste of the dishes and save cooking time.

Enhance flavor and fragrance: The chili oil can not only add spiciness, but also bring a rich aroma to the dishes, making the dishes more tempting.

◆◆ HOW TO USE

Add an appropriate amount of chili oil to the cooking ingredients.
Stir well to fully integrate the chili oil into the dishes.
Adjust according to personal taste and dish requirements to achieve the ideal spiciness and taste.

◆◆ PRECAUTIONS

When using, it should be used in moderation according to actual needs to avoid excessive use affecting the taste of the dishes.
The product is a concentrated flavor. Shake it evenly before use to ensure that the fragrance is evenly distributed.
Please consume as soon as possible after opening to avoid long storage time that may affect the taste and quality.

◆◆ PACKAGING SPECIFICATIONS

Usually packaged in bottles or barrels, and can also be customized according to customer needs.

◆◆ STORAGE CONDITIONS

It is recommended to store in a cool, dry environment, away from direct sunlight and high temperature.

◆◆ PRODUCTION DATE AND SHELF LIFE

The production date and shelf life are marked on the product packaging. Please use it within the shelf life to ensure product quality.

GARLIC ESSENTIAL OIL (LIQUID FLAVOR)



It is suitable for cooking various dishes, such as garlic pork, garlic ribs, garlic broccoli, etc., which can add a rich garlic flavor to the dishes.



◆◆ PRODUCT FEATURES

Rich aroma: Garlic essential oil is made from fresh garlic and extracted through a special process. It has a strong garlic aroma, making the dishes more delicious.

Pure essence: The carefully refined garlic essential oil retains the natural flavor and nutrients of garlic, with a pure taste and excellent quality.

Easy to use: The oil-like design is convenient and quick, and can be directly added to cooking ingredients to simplify the cooking process and enhance the taste of dishes.

Nutritious: Garlic essential oil is rich in nutrients such as allicin, has a variety of health benefits, and helps to enhance the body's immunity.

◆◆ HOW TO USE

Add an appropriate amount of garlic essential oil to the cooking ingredients.

Stir well to fully integrate the essential oil into the dishes.

Adjust according to personal taste and dish requirements to achieve the ideal taste and taste.

◆◆ PRECAUTIONS

When using, it should be used in moderation according to actual needs to avoid excessive use that affects the taste of the dish. Please consume as soon as possible after opening to avoid long storage time affecting the taste and quality.

◆◆ PACKAGING SPECIFICATIONS

Usually packaged in bottles or barrels, and different specifications of packaging can also be customized according to customer needs.

◆◆ STORAGE CONDITIONS

It is recommended to store in a cool, dry environment, away from direct sunlight and high temperature.

◆◆ PRODUCTION DATE AND SHELF LIFE

The production date and shelf life are marked on the product packaging. Please use it within the shelf life to ensure product quality.

HU LA KE ESSENTIAL OIL



It is suitable for cooking all kinds of spicy dishes such as Sichuan cuisine, Hunan cuisine, spicy hot pot, etc., and can add a rich spicy flavor to the dishes.



◆◆ PRODUCT FEATURES

Rich aroma: Hu La Ke essential oil is made of high-quality Hu La Ke as raw material, which is carefully refined and has a unique spicy taste, which can bring rich flavor to dishes.

Rich taste: The oil has a mellow texture and can be fully integrated with the ingredients to enhance the taste of the dishes and add a sense of layering.

Easy to use: The bottle design is convenient to use and can be added to the cooking ingredients as needed to simplify the cooking steps and improve cooking efficiency.

Flavor enhancement: Hu La Ke essential oil can not only enhance the spiciness of the dishes, but also add a unique aroma to the dishes, making the dishes more tempting.

◆◆ HOW TO USE

Add an appropriate amount of Hu La Ke essential oil to the cooking ingredients.

Stir well to fully integrate the essential oil into the dishes.

Adjust according to personal taste and dish requirements to achieve the ideal taste and taste.

◆◆ PRECAUTIONS

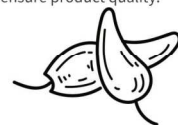
When using, it should be used in moderation according to actual needs to avoid excessive use that affects the taste of the dishes. After opening, please store in a cool and dry place, away from direct sunlight.

◆◆ PACKAGING SPECIFICATIONS

Usually packaged in bottles, but can also be customized according to customer needs.

◆◆ PRODUCTION DATE AND SHELF LIFE

The production date and shelf life are marked on the product packaging. Please use within the shelf life to ensure product quality.



CHILI RED (LIQUID FLAVOR)



Suitable for cooking all kinds of spicy dishes, such as malatang, hot pot, Sichuan cuisine, etc.



◆◆ PRODUCT FEATURES

Rich and spicy: Chili red is made of high-quality chili peppers and is carefully made. It has a strong chili aroma and a unique spicy taste.

Bright color: The bright color can add a bright red appearance to the dishes and enhance the visual effect of the dishes.

Rich uses: It can be used to cook various spicy dishes, such as malatang, hot pot, Sichuan cuisine, etc., making the dishes more delicious.

Easy to store: The canned design is well sealed and easy to store and use.

◆◆ HOW TO USE

Take an appropriate amount of chili red and sprinkle it on the cooking ingredients.

Adjust according to personal taste and dish requirements to control the amount of chili red.

◆◆ PRECAUTIONS

When using, be careful to avoid contact with eyes and skin to avoid discomfort.

Please store in a cool and dry place after opening, avoid direct sunlight.

◆◆ PACKAGING SPECIFICATIONS

Usually packaged in cans, and different specifications of packaging can also be customized according to customer needs.

◆◆ PRODUCTION DATE AND SHELF LIFE

The production date and shelf life are marked on the product packaging. Please use it within the shelf life to ensure product quality.



WATER-SOLUBLE CHILI RED (LIQUID FLAVOR)



Suitable for cooking all kinds of spicy dishes, such as malatang, hot pot, Sichuan cuisine, etc.



◆◆ PRODUCT FEATURES

Strong spicy taste: Water-soluble chili red uses high-quality chili as raw material and is refined through a special process. It has a strong chili flavor and adds a unique flavor to the dishes.

Easy to dissolve: It adopts a water-soluble formula, is easy to dissolve in water, is easy to use, and fully displays the color and taste of the chili.

Bright color: The chili red color is bright, which can add a bright red appearance to the dishes and enhance the visual effect of the dishes.

Rich uses: It can be used to cook various spicy dishes, such as malatang, hot pot, Sichuan cuisine, etc., making the dishes more delicious.

◆◆ HOW TO USE

Take an appropriate amount of water-soluble chili red and add it to the cooking ingredients or dissolve it directly in water.

Stir well and evenly so that it is evenly distributed in the dishes.

Adjust according to personal taste and dish requirements to achieve the ideal color and taste.

◆◆ PRECAUTIONS

Use it in moderation when using it to avoid excessive use that affects the taste of the dish.

After opening, please store it in a cool and dry place and avoid direct sunlight.

◆◆ PACKAGING SPECIFICATIONS

Usually packaged in bottles or bags, and different specifications of packaging can also be customized according to customer needs.

◆◆ PRODUCTION DATE AND SHELF LIFE

The production date and shelf life are marked on the product packaging. Please use it within the shelf life to ensure product quality.



RED PEPPER ESSENTIAL OIL (LIQUID FLAVOR)



It is suitable for cooking Sichuan cuisine, Hunan cuisine, hot pot and other dishes, and can add a unique red pepper flavor to the dishes.

◆◆ PRODUCT FEATURES

Unique fragrance: Red pepper essential oil is made from high-quality red pepper as raw material, which is carefully refined and exudes a unique aromatic flavor, adding a unique flavor to the dishes.

Rich taste: It has a strong spicy taste and a slight numbness, which can bring a layered taste to the dishes and enhance the flavor.

Easy to use: The liquid design is convenient and quick, and can be added directly to the cooking ingredients, so that the seasoning is fully integrated into the dishes and the taste is more uniform.

Flavor enhancement: Red pepper essential oil can not only enhance the taste of the dishes, but also bring a rich aroma to the dishes, which greatly increases appetite.

◆◆ HOW TO USE

Add an appropriate amount of red pepper essential oil to the cooking ingredients.

Stir well to fully integrate the essential oil into the dishes.

Adjust according to personal taste and dish requirements to achieve the ideal taste and taste.

◆◆ PRECAUTIONS

When using, it should be used in moderation according to actual needs to avoid excessive use that affects the taste of the dishes.

After opening, please store in a cool and dry place, away from direct sunlight.

◆◆ PACKAGING SPECIFICATIONS

Usually packaged in bottles, but can also be customized according to customer needs.

◆◆ PRODUCTION DATE AND SHELF LIFE

The product packaging is marked with the production date and shelf life. Please use it within the shelf life to ensure product quality.



SESAME ESSENTIAL OIL (LIQUID FLAVOR)



It is suitable for a variety of purposes such as cooking, seasoning and beauty, and is a commonly used condiment in home kitchens and the catering industry.

◆◆ PRODUCT FEATURES

Rich sesame aroma: Sesame essential oil is made from high-quality sesame seeds and refined through a special process. It has a rich sesame aroma and a strong and lasting fragrance.

Nutritious: Rich in vitamin E, unsaturated fatty acids and other nutrients, it is good for health.

Translucent color: Sesame essential oil has a translucent color and can add a natural luster to dishes.

◆◆ PRODUCT USES

Cooking uses: It can be used for stir-frying, mixing noodles, cold dishes and other dishes to add sesame aroma.

Seasoning uses: It can be used to make sesame paste, sesame dumplings, etc. to enhance the taste of food.

Beauty uses: It can be used for massage, skin care, and moisturizing the skin.

◆◆ HOW TO USE

Directly take an appropriate amount of sesame essential oil and add it to the dishes or prepare food.

Stir evenly to fully integrate it into the ingredients to achieve the ideal flavor.

◆◆ PRECAUTIONS

Use it in moderation when using it to avoid excessive use that affects the taste of food.

After opening, please store it in a cool and dry place and avoid direct sunlight.

◆◆ PACKAGING SPECIFICATIONS

Usually packaged in bottles or cans, and different specifications of packaging can also be customized according to customer needs.

◆◆ PRODUCTION DATE AND SHELF LIFE

The production date and shelf life are marked on the product packaging. Please use it within the shelf life to ensure product quality.

SEAWEED FLAVOR



It is suitable for cooking all kinds of seafood dishes, such as seafood noodles, seafood soup, sushi rolls, etc., and can add a rich seaweed flavor to the dishes.



◆◆ PRODUCT FEATURES

Raw material selection: Seaweed flavor is made of high-quality seaweed as raw material, which is carefully refined and retains the natural flavor and nutrients of seaweed.

Pure aroma: The flavor has a strong seaweed aroma, which can add a unique flavor to the dishes and make the dishes more delicious.

Easy to use: The liquid design is convenient and quick, and can be directly added to the cooking ingredients to simplify the cooking process and enhance the taste of the dishes.

Multiple uses: Seaweed flavor is not only suitable for cooking seafood dishes, but also can be used to prepare various pasta, soups, etc. to add flavor.

◆◆ HOW TO USE

Add an appropriate amount of seaweed flavor to the cooking ingredients.

Stir well to fully integrate the flavor into the dishes.

Adjust according to personal taste and dish requirements to achieve the ideal taste and taste.

◆◆ PRECAUTIONS

When using, it should be used in moderation according to actual needs to avoid excessive use affecting the taste of the dishes.

Please consume as soon as possible after opening to avoid long storage time affecting the taste and quality.

◆◆ STORAGE CONDITIONS

It is recommended to store in a cool, dry environment, away from direct sunlight and high temperature.

◆◆ PRODUCTION DATE AND SHELF LIFE

The production date and shelf life are marked on the product packaging. Please use it within the shelf life to ensure product quality.



PICKLED VEGETABLES AND PORK BELLY



It is suitable for cooking all kinds of dishes, such as stir-frying, stewing, boiling, etc., and can add the special flavor of pickles to the dishes.



◆◆ PRODUCT FEATURES

Rich aroma: Pickled vegetables and meat fragrance are made of high-quality pickles as raw materials and refined through special processes. They have a unique pickle aroma, adding a rich flavor to the dishes.

Rich taste: The oil has a mellow texture and can be fully integrated with the ingredients to add to the taste and layering of the dishes.

Easy to carry: The convenient bottle design is easy to carry and use, and it can add fragrance to the dishes at any time, which is convenient and quick.

Enhance the taste enjoyment: Pickled vegetables and meat fragrance not only provides the aroma of pickles, but also brings a unique taste and aroma to the dishes, enhancing the taste enjoyment.

◆◆ HOW TO USE

Add an appropriate amount of pickled vegetables and meat fragrance to the cooking ingredients.

Stir well to fully integrate the spices into the dishes.

Adjust according to personal taste and dish requirements to achieve the ideal taste and taste.

◆◆ PRECAUTIONS

Use in moderation when using to avoid excessive effects on the taste of the dishes.

After opening, please store in a cool and dry place away from direct sunlight.

◆◆ PACKAGING SPECIFICATIONS

Usually packaged in bottles, but can also be customized according to customer needs.

◆◆ PRODUCTION DATE AND SHELF LIFE

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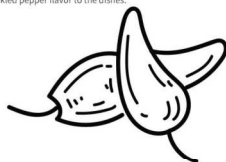
Please use it within the shelf life to ensure product quality.



PICKLED PEPPER FLAVOR (LIQUID FLAVOR)



It is suitable for cooking all kinds of spicy dishes such as Sichuan cuisine, Hunan cuisine, hot pot, etc., and can add a rich pickled pepper flavor to the dishes.



◆◆ PRODUCT FEATURES

Rich pickled pepper flavor: Pickled pepper flavor is made of high-quality pickled peppers as raw materials, refined through special processes, with a rich pickled pepper flavor, adding a unique flavor to the dishes.

Rich taste: The oily texture is mellow and can be fully integrated with the ingredients to enhance the taste and layering of the dishes.

Easy to carry and use: The bottled design is easy to carry and use, and can be added to various dishes at any time, which is convenient and quick.

Enhance the taste enjoyment: Pickled pepper flavor not only provides the unique aroma of pickled peppers, but also brings a unique taste and aroma to the dishes, enhancing the taste enjoyment.

◆◆ HOW TO USE

Add an appropriate amount of pickled pepper flavor to the cooking ingredients.

Stir well to fully integrate the flavor into the dishes.

Adjust according to personal taste and dish requirements to achieve the ideal taste and taste.

◆◆ PRECAUTIONS

Use in moderation when using to avoid excessive use that affects the taste of the dishes.

Please store in a cool and dry place after opening, away from direct sunlight.

◆◆ PACKAGING SPECIFICATIONS

Usually packaged in bottles, and different specifications of packaging can also be customized according to customer needs.

◆◆ PRODUCTION DATE AND SHELF LIFE

The production date and shelf life are marked on the product packaging.

Please use it within the shelf life to ensure product quality.



GREEN PEPPER ESSENTIAL OIL (LIQUID ESSENCE)



It is suitable for cooking a variety of Chinese food such as Sichuan cuisine and Hunan cuisine, and can also be used for seasoning ingredients such as hot pot and skewers.



◆◆ PRODUCT FEATURES

Unique aroma: Green pepper essential oil is made of high-quality green pepper as raw material and refined through special technology. It has a unique green pepper aroma, which is refreshing and stimulating.

Rich taste: The oil has a mellow texture and can be fully integrated with the ingredients to enhance the taste of the dishes and add a sense of layering.

Easy to use: The bottle design is easy to carry and use, and can be added to various dishes at any time, which is convenient and quick.

Enhance taste enjoyment: Green pepper essential oil not only provides the unique fragrance of green pepper, but also brings a refreshing taste and aroma to the dishes, enhancing the taste enjoyment.

◆◆ HOW TO USE

Take an appropriate amount of green pepper essential oil and add it to the cooking ingredients.

Stir well to fully integrate the essential oil into the dishes.

Adjust according to personal taste and dish requirements to achieve the ideal taste and taste.

◆◆ PRECAUTIONS

Use in moderation when using to avoid excessive effects on the taste of the dishes.

Please store in a cool and dry place after opening, avoiding direct sunlight.

◆◆ PACKAGING SPECIFICATIONS

Usually packaged in bottles, but can also be customized according to customer needs.

◆◆ PRODUCTION DATE AND SHELF LIFE

The production date and shelf life are marked on the product packaging. Please

use within the shelf life to ensure product quality.



WATER-SOLUBLE TOMATO RED (LIQUID FLAVOR)



It is suitable for cooking various dishes, such as tomato soup, scrambled eggs with tomatoes, tomato beef stew, etc. It can add rich tomato flavor and color to the dishes.



◆◆ PRODUCT FEATURES

Delicious tomato flavor: Water-soluble tomato red is made from fresh tomatoes and refined through a special process. It has a strong tomato flavor and adds a delicious taste to the dishes.

Easy to dissolve: It adopts a water-soluble formula, is easy to dissolve in water, is easy to use, and fully displays the color and taste of tomatoes.

Bright color: Water-soluble tomato red has a bright color, which can add a bright red appearance to the dishes and enhance the visual effect of the dishes.

Nutritious: Rich in natural nutrients from tomatoes, it adds nutritional value to the dishes.

◆◆ HOW TO USE

Take an appropriate amount of water-soluble tomato red and add it to the cooking ingredients or dissolve it directly in water.

Stir well to evenly distribute it in the dishes.

Adjust according to personal taste and dish requirements to achieve the ideal color and taste.

◆◆ PRECAUTIONS

Use it in moderation when using it to avoid excessive use that affects the taste of the dishes.

After opening, please store it in a cool and dry place and avoid direct sunlight.

◆◆ PACKAGING SPECIFICATIONS

Usually packaged in bottles or bags, and different specifications of packaging can also be customized according to customer needs.

◆◆ PRODUCTION DATE AND SHELF LIFE

The production date and shelf life are marked on the product packaging. Please use it within the shelf life to ensure product quality.



GREEN PEPPER ESSENTIAL OIL (LIQUID ESSENCE)



It is suitable for cooking a variety of Chinese food such as Sichuan cuisine and Hunan cuisine, and can also be used for seasoning ingredients such as hot pot and cold dishes.



◆◆ PRODUCT FEATURES

Unique aroma: Sour bamboo shoot essence is made of high-quality sour bamboo shoots as raw materials, refined by special technology, with a unique sour bamboo shoot aroma, refreshing and delicious.

Rich taste: It has a strong sour bamboo shoot flavor and a refreshing taste, which can add a unique sour and refreshing taste to the dishes.

Easy to use: The bottle design is easy to carry and use, and can be added to various dishes at any time, which is convenient and quick.

Enhance the taste enjoyment: Sour bamboo shoot essence not only provides the unique aroma of sour bamboo shoots, but also brings a refreshing taste and aroma to the dishes, enhancing the taste.

◆◆ HOW TO USE

Take an appropriate amount of sour bamboo shoot essence and add it to the cooking ingredients.

Stir well to make it evenly distributed in the dishes.

Adjust according to personal taste and dish requirements to achieve the ideal taste and taste.

◆◆ PRECAUTIONS

Use it in moderation when using it to avoid excessive use that affects the taste of the dish.

Please store it in a cool and dry place after opening, avoiding direct sunlight.

◆◆ PACKAGING SPECIFICATIONS

Usually packaged in bottles or bags, and different specifications of packaging can also be customized according to customer needs.

◆◆ PRODUCTION DATE AND SHELF LIFE

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PEPPER ESSENTIAL OIL (LIQUID ESSENCE)



It is suitable for cooking all kinds of dishes, especially for hot pot, barbecue, cold dishes and other dishes, adding unique flavor.

◆◆ PRODUCT FEATURES

Peppercorn Essential Oil: Made from high-quality peppercorns, refined by a special process, it has a unique peppercorn aroma, adding a special flavor to dishes.

Sweet Corn Flavor: Made from high-quality sweet corn, it is refined and produced through precision, exuding a sweet and delicious corn aroma, adding to the taste and layering of dishes.

Rich Fragrance: The two are mixed and the taste is rich. The proportion can be adjusted according to personal taste to create a unique fragrance style.

Easy to use: Bottled design, easy to add and easy to use.

◆◆ HOW TO USE

Take an appropriate amount of peppercorn essential oil and sweet corn flavor and add it to the cooking ingredients.

Stir well to evenly distribute it in the dish.

Adjust according to personal taste and dish requirements to achieve the ideal taste and taste.

◆◆ PRECAUTIONS

Use in moderation and adjust according to personal taste and dish requirements.

Please store in a cool and dry place after opening, avoiding direct sunlight.

◆◆ PACKAGING SPECIFICATIONS

Usually packaged in bottles or bags, and different specifications of packaging can also be customized according to customer needs.

◆◆ PRODUCTION DATE AND SHELF LIFE

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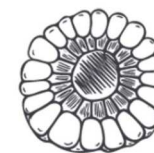
Please use it within the shelf life to ensure product quality.



SWEET CORN FLAVOR (LIQUID FLAVOR)



It is suitable for cooking all kinds of dishes, especially for hot pot, barbecue, cold dishes and other dishes, adding unique flavor.



◆◆ PRODUCT FEATURES

Peppercorn Essential Oil: Made from high-quality peppercorns, refined by a special process, it has a unique peppercorn aroma, adding a special flavor to dishes.

Sweet Corn Flavor: Made from high-quality sweet corn, it is refined and produced through precision, exuding a sweet and delicious corn aroma, adding to the taste and layering of dishes.

Rich Fragrance: The two are mixed and the taste is rich. The proportion can be adjusted according to personal taste to create a unique fragrance style.

Easy to use: Bottled design, easy to add and easy to use.

◆◆ HOW TO USE

Take an appropriate amount of peppercorn essential oil and sweet corn flavor and add it to the cooking ingredients.

Stir well to evenly distribute it in the dish.

Adjust according to personal taste and dish requirements to achieve the ideal taste and taste.

◆◆ PRECAUTIONS

Use in moderation and adjust according to personal taste and dish requirements.

Please store in a cool and dry place after opening, avoiding direct sunlight.

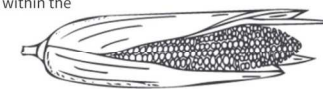
◆◆ PACKAGING SPECIFICATIONS

Usually packaged in bottles or bags, and different specifications of packaging can also be customized according to customer needs.

◆◆ PRODUCTION DATE AND SHELF LIFE

The production date and shelf life are marked on the product packaging. Please use it within the

shelf life to ensure product quality.



PURE CHICKEN POWDER (POWDER MIXED FLAVOR)



It is suitable for cooking all kinds of chicken dishes, such as chicken soup, chicken noodles, chicken fried rice, etc., which can add delicious chicken flavor.



◆◆ PRODUCT FEATURES

Pure chicken flavor: Pure chicken powder is made of high-quality chicken as raw material and is processed precisely to retain the rich flavor and rich nutrition of chicken.

Easy to store and use: It is packaged in powder form, which is convenient for storage and carrying, flexible to use, and can be added to various dishes at any time.

Multi-purpose: Suitable for seasoning various dishes, it can add delicious chicken flavor and enhance the taste of dishes.

Natural nutrition: Rich in protein and amino acids, it is a natural nutritional supplement that helps to enhance physical health.

◆◆ HOW TO USE

Take an appropriate amount of pure chicken powder and add it to the cooking ingredients.

Stir well and evenly distribute it in the dish.

Adjust according to personal taste and dish requirements to achieve the ideal taste and taste.

◆◆ PRECAUTIONS

Use it in moderation and adjust according to personal taste and dish requirements.

After opening, please store in a cool and dry place to avoid direct sunlight.

◆◆ PACKAGING SPECIFICATIONS

Usually packaged in bags or cans, and different specifications of packaging can also be customized according to customer needs.

◆◆ PRODUCTION DATE AND SHELF LIFE

The production date and shelf life are marked on the product packaging. Please use it within the shelf life to ensure product quality.



PURE BEEF POWDER (POWDER MIXED FLAVOR)



It is suitable for making various delicacies such as beef soup, beef noodles, beef sauce, etc., adding rich beef flavor to the dishes.



◆◆ PRODUCT FEATURES

Pure beef flavor: Made from high-quality beef, it is finely processed to retain the pure flavor of beef and taste delicious.

Easy to store: It is packed in powder form for easy storage, which prolongs the shelf life of the product and makes it more durable.

Nutritious: Rich in nutrients such as protein and amino acids, it can add nutritional value to food.

Multi-purpose: It has a wide range of uses and can be used to prepare various beef dishes, soups, seasonings, etc.

◆◆ HOW TO USE

Take an appropriate amount of pure beef powder and add it to the cooking ingredients.

Stir well to evenly distribute it in the dish.

Adjust according to personal taste and dish requirements to achieve the ideal taste and taste.

◆◆ PRECAUTIONS

Use in moderation and adjust according to personal taste and dish requirements.

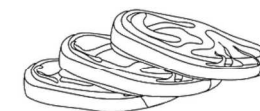
After opening, please store in a cool and dry place to avoid moisture and direct sunlight.

◆◆ PACKING SPECIFICATIONS

Usually packaged in bottles or bags, and different specifications of packaging can also be customized according to customer needs.

◆◆ PRODUCTION DATE AND SHELF LIFE

The production date and shelf life are marked on the product packaging. Please use it within the shelf life to ensure product quality.



BLACK DUCK FLAVORING POWDER (POWDERED FLAVORING)



It is suitable for cooking all kinds of duck dishes, which can enhance the duck flavor of the dishes and add flavor layers.



◆◆ PRODUCT FEATURES

Unique aroma: Black duck flavoring powder is made from black duck and processed by special process. It has a unique black duck aroma, rich and delicious.

Enhance flavor: Adding black duck flavoring powder can add a strong duck flavor to dishes, making the dishes more delicious.

Convenient to use: It is packaged in powder form, easy to use, and can be added to dishes at any time to prepare delicious dishes.

Multi-purpose: Suitable for cooking all kinds of duck dishes, such as duck soup, duck slices stir-fry, etc., and can also be used to prepare duck sauce.

◆◆ HOW TO USE

Take an appropriate amount of black duck flavoring powder and add it to the cooking ingredients.

Stir well and evenly distribute it in the dish.

Adjust according to personal taste and dish requirements to achieve the ideal taste and taste.

◆◆ PRECAUTIONS

Use it in moderation when using it to avoid excessive use that affects the taste of the dish.

Please store it in a cool and dry place after opening, avoiding direct sunlight.

◆◆ PACKAGING SPECIFICATIONS

Usually packaged in bags or cans, and different specifications of packaging can also be customized according to customer needs.

◆◆ PRODUCTION DATE AND SHELF LIFE

The production date and shelf life are marked on the product packaging. Please use it within the shelf life to ensure product quality.



CHICKEN POWDER (POWDERED FLAVOR)



It is suitable for making various delicacies such as chicken soup, chicken noodles, chicken fried rice, chicken sauce, etc., adding delicious chicken flavor to the dishes.



◆◆ PRODUCT FEATURES

Rich chicken flavor: Made from high-quality chicken, it is finely processed to retain the delicious flavor of chicken and has a rich taste.

Easy to store: It is packaged in powder form for easy storage, which extends the shelf life of the product and makes it more durable.

Multi-purpose: It has a wide range of uses and can be used to prepare various chicken dishes, soups, seasonings, etc.

Nutritious: It is rich in nutrients such as protein and amino acids, which can add nutritional value to food.

◆◆ HOW TO USE

Take an appropriate amount of chicken powder and add it to the cooking ingredients.

Stir well to evenly distribute it in the dish.

Adjust according to personal taste and dish requirements to achieve the ideal taste and taste.

◆◆ PRECAUTIONS

Use in moderation and adjust according to personal taste and dish requirements.

After opening, please store in a cool and dry place to avoid moisture and direct sunlight.

◆◆ PACKAGING SPECIFICATIONS

Usually packaged in bags or cans, and different specifications of packaging can also be customized according to customer needs.

◆◆ PRODUCTION DATE AND SHELF LIFE

The production date and shelf life are marked on the product packaging. Please use it within the shelf life to ensure product quality.



BEEF POWDER (POWDERED FLAVOR)



It is suitable for making various delicacies such as beef soup, beef noodles, beef sauce, etc., adding rich beef flavor to the dishes.



◆◆ PRODUCT FEATURES

Delicious beef flavor: Made from high-quality beef, it is finely processed to retain the delicious flavor of beef and has a mellow taste.

Rich in nutrition: Rich in nutrients such as protein and amino acids, it can add rich nutritional value to dishes.

Easy to store: It is packaged in powder form for easy storage, which extends the shelf life of the product and makes it more durable.

Multi-purpose: It has a wide range of uses and can be used to prepare various beef dishes, soups, seasonings, etc.

◆◆ HOW TO USE

Take an appropriate amount of beef powder and add it to the cooking ingredients.

Stir well to evenly distribute it in the dish.

Adjust according to personal taste and dish requirements to achieve the ideal taste and taste.

◆◆ PRECAUTIONS

Use it in moderation and adjust according to personal taste and dish requirements.

Please store in a cool and dry place after opening to avoid moisture and direct sunlight.

◆◆ PACKAGING SPECIFICATIONS

Usually packaged in bags or cans, and different specifications of packaging can also be customized according to customer needs.

◆◆ PRODUCTION DATE AND SHELF LIFE

The production date and shelf life are marked on the product packaging. Please use it within the shelf life to ensure product quality.



SPECIAL POWDER FOR BEEF SOUP (POWDERED FLAVORING)



It is suitable for making various beef soups, such as clear beef noodles, hot and sour beef soup, etc. It can add a rich beef flavor to the soup.



◆◆ PRODUCT FEATURES

Rich beef soup flavor: Beef soup powder is made of high-quality beef as raw material and is finely processed. It has a rich beef soup flavor and is delicious.

Rich taste: Adding beef soup powder can add rich beef flavor to dishes and make the soup more rich.

Convenient and fast: It is packaged in powder form, which is convenient to carry and use. It can be added to dishes at any time to make delicious beef soup.

Multi-purpose: In addition to making beef soup, it can also be used to make other beef dishes, such as beef noodles, beef stew, etc.

◆◆ HOW TO USE

Take an appropriate amount of beef soup powder and add it to the cooking ingredients.

Stir well to make it evenly distributed in the soup.

Adjust according to personal taste and dish requirements to achieve the ideal taste and taste.

◆◆ PRECAUTIONS

Use it in moderation when using it to avoid excessive use that affects the taste of the dish.

Please store it in a cool and dry place after opening, avoiding direct sunlight.

◆◆ PACKAGING SPECIFICATIONS

Usually packaged in bags or cans, and different specifications of packaging can also be customized according to customer needs.

◆◆ PRODUCTION DATE AND SHELF LIFE

The production date and shelf life are marked on the product packaging. Please use it within the shelf life to ensure product quality.



BEEF FLAVOR POWDER (POWDERED FLAVOR)



It is suitable for cooking all kinds of beef dishes, adding rich beef flavor and taste to the dishes.



◆◆ PRODUCT FEATURES

Rich beef flavor: Beef fresh powder is made of high-quality beef as raw material and processed by special technology. It has a rich beef flavor, making the dishes more delicious.

Rich taste: Adding beef fresh powder can add rich beef flavor to the dishes, with a rich taste and endless aftertaste.

Convenient to use: It is packaged in powder form, easy to use, and can be added to various dishes at any time to enhance the taste and flavor of the dishes.

Multi-purpose: Suitable for cooking various beef dishes, such as beef noodles, braised beef, beef stew, etc., and can also be used to prepare beef soup.

◆◆ HOW TO USE

Take an appropriate amount of beef fresh powder and add it to the cooking ingredients.

Stir well and evenly distribute it in the dish.

Adjust according to personal taste and dish requirements to achieve the ideal taste and taste.

◆◆ PRECAUTIONS

Use it in moderation and adjust it according to personal taste and dish requirements.

Please store in a cool and dry place after opening, avoiding moisture and direct sunlight.

◆◆ PACKAGING SPECIFICATIONS

Usually packaged in bags or cans, and can also be customized according to customer needs.

◆◆ PRODUCTION DATE AND SHELF LIFE

The production date and shelf life are marked on the product packaging. Please use it within the shelf life to ensure product quality.



CONCENTRATED MEAT POWDER (POWDERED FLAVOR)



It is suitable for seasoning all kinds of dishes and can add rich meat flavor and taste.



◆◆ PRODUCT FEATURES

High concentration: Concentrated meat powder is refined by special process and has high concentration, which makes the food taste more intense.

Delicious taste: Adding concentrated meat powder can add rich meat flavor to dishes and enhance the taste and layering of dishes.

Multi-purpose: Suitable for seasoning all kinds of meat dishes, such as stews, soups, stir-fry, etc., with a wide range of applications.

Easy to store: Powder packaging is used for easy storage and carrying, and maintains the freshness and stability of the product.

◆◆ HOW TO USE

Take an appropriate amount of concentrated meat powder and add it to the cooking ingredients.

Stir well and evenly so that it is evenly distributed in the dishes.

Adjust according to personal taste and dish requirements to achieve the ideal taste and taste.

◆◆ PRECAUTIONS

Use it in moderation when using it to avoid excessive use that affects the taste of the dish.

After opening, please store it in a cool and dry place to avoid moisture and direct sunlight.

◆◆ PACKAGING SPECIFICATIONS

Usually packaged in bags or cans, and different specifications of packaging can also be customized according to customer needs.

◆◆ PRODUCTION DATE AND SHELF LIFE

The production date and shelf life are marked on the product packaging. Please use it within the shelf life to ensure product quality.



RICH CHICKEN POWDER (POWDER MIXED FLAVOR)



Suitable for preparing all kinds of chicken dishes, adding rich chicken flavor to the dishes.



◆◆ PRODUCT FEATURES

Rich chicken flavor: Rich chicken powder is made from high-quality chicken and processed by special technology. It has a rich chicken flavor, making the dishes more delicious.

Multiple uses: Suitable for seasoning all kinds of chicken dishes, such as chicken soup, chicken stew, chicken noodles, etc., which can add delicious flavor to the dishes.

Easy to carry: Packaged in powder form, easy to carry and use, you can add rich chicken flavor to the dishes at any time.

Rich taste: Adding rich chicken powder can enhance the taste of the dishes and make them more tender and delicious.

◆◆ HOW TO USE

Take an appropriate amount of rich chicken powder and add it to the cooking ingredients.

Stir well and evenly distribute it in the dishes.

Adjust according to personal taste and dish requirements to achieve the ideal taste and taste.

◆◆ PRECAUTIONS

Use it in moderation when using it to avoid excessive use that affects the taste of the dishes.

After opening, please store it in a cool and dry place to avoid moisture and direct sunlight.

◆◆ PACKAGING SPECIFICATIONS

Usually packaged in bags or cans, and different specifications of packaging can also be customized according to customer needs.

◆◆ PRODUCTION DATE AND SHELF LIFE

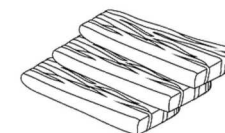
The production date and shelf life are marked on the product packaging. Please use it within the shelf life to ensure product quality.



RICH-FLAVORED PIG POWDER (POWDERED MIXED FLAVOR)



It is suitable for preparing various pork dishes and adding a rich pork flavor to the dishes.



◆◆ PRODUCT FEATURES

Delicious pork flavor: The fragrant pork powder is made of high-quality pork and refined through a special process. It has a strong pork flavor, making the dishes more delicious.

Multiple uses: Suitable for seasoning various pork dishes, such as pork soup, braised pork, pork stew, etc., which can add delicious flavor to the dishes.

Easy to carry: It is packaged in powder form, which is easy to carry and use, and you can add fragrant pork flavor to the dishes at any time.

Rich taste: Adding fragrant pork powder can enhance the taste of the dishes and make them more tender and delicious.

◆◆ HOW TO USE

Take an appropriate amount of fragrant pork powder and add it to the cooking ingredients.

Stir well and evenly distribute it in the dishes.

Adjust according to personal taste and dish requirements to achieve the ideal taste and taste.

◆◆ PRECAUTIONS

Use it in moderation when using it to avoid excessive use that affects the taste of the dishes.

After opening, please store it in a cool and dry place to avoid moisture and direct sunlight.

◆◆ PACKAGING SPECIFICATIONS

Usually packaged in bags or cans, and different specifications of packaging can also be customized according to customer needs.

◆◆ PRODUCTION DATE AND SHELF LIFE

The production date and shelf life are marked on the product packaging. Please use it within the shelf life to ensure product quality.



SPARE RIBS FLAVORING POWDER



It is suitable for preparing all kinds of sparerib dishes, adding a rich sparerib flavor to the dishes.



◆◆ PRODUCT FEATURES

Enrich the flavor of spare ribs: spare ribs flavoring powder is made of high-quality spare ribs as raw materials and processed by special technology. It has a strong spare ribs flavor and can add a unique taste and flavor to dishes.

Enhance flavor and flavor: Adding spare ribs flavoring powder can make dishes more delicious and tasty, add a strong ribs aroma, and increase people's appetite.

Multiple uses: It is suitable for seasoning all kinds of spare ribs dishes, such as braised spare ribs, sweet and sour spare ribs, and stewed spare ribs, etc., with a wide range of applications.

Easy to carry: It is packaged in powder form, which is easy to carry and use, and can add a strong ribs flavor to dishes at any time.

◆◆ HOW TO USE

Take an appropriate amount of spare ribs flavoring powder and add it to the cooking ingredients.

Stir well and evenly distribute it in the dish.

Adjust according to personal taste and dish requirements to achieve the ideal taste and taste.

◆◆ PRECAUTIONS

Use it in moderation when using it to avoid excessively affecting the taste of the dish.

After opening, please store it in a cool and dry place, avoid moisture and direct sunlight.

◆◆ PACKAGING SPECIFICATIONS

Usually packaged in bags or cans, and can also be customized according to customer needs.

◆◆ PRODUCTION DATE AND SHELF LIFE

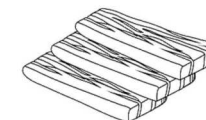
The production date and shelf life are marked on the product packaging. Please use it within the shelf life to ensure product quality.



PORK POWDER (POWDER MIXED FLAVOR)



It is suitable for preparing various pork dishes and adding a rich pork flavor to the dishes.



◆◆ PRODUCT FEATURES

Rich pork flavor: Pork powder is made of high-quality pork and processed by special technology. It has a rich pork flavor and can add a unique taste and flavor to dishes.

Enhance flavor and flavor: Adding pork powder can make dishes more delicious and tasty, add a rich pork flavor, and increase appetite.

Multiple uses: Suitable for seasoning various pork dishes, such as braised pork, pork stew, pork soup, etc., with a wide range of applications.

Easy to carry: Packaged in powder form, easy to carry and use, you can add a rich pork flavor to dishes at any time.

◆◆ HOW TO USE

Take an appropriate amount of pork powder and add it to the cooking ingredients.

Stir well and evenly distribute it in the dish.

Adjust according to personal taste and dish requirements to achieve the ideal taste and taste.

◆◆ PRECAUTIONS

Use in moderation when using to avoid excessive use that affects the taste of the dish.

After opening, please store in a cool and dry place to avoid moisture and direct sunlight.

◆◆ PACKAGING SPECIFICATIONS

Usually packaged in bags or cans, and different specifications of packaging can also be customized according to customer needs.

◆◆ PRODUCTION DATE AND SHELF LIFE

The production date and shelf life are marked on the product packaging. Please use it within the shelf life to ensure product quality.



BRAISED CHICKEN PASTE (PASTE FLAVOR)



It is suitable for the preparation of braised chicken dishes, such as braised chicken wings, braised chicken legs, braised chicken breasts, etc., to add rich chicken flavor to the food. It can be used as a cooking seasoning to cook various home-cooked dishes to enhance the taste of the dishes.

◆◆ PRODUCT FEATURES

Rich chicken flavor: Braised chicken balm is made from selected chicken as raw material, with rich chicken flavor, adding delicious taste to food.

Rich taste: After special processing, the balm has a rich and delicate taste, which can enhance the layering and taste of food.

Easy to use: Braised chicken balm is in paste form, easy to stir and add to food raw materials, convenient to use, no additional processing required.

Color enhancement and non-greasy: The balm is carefully formulated, with bright colors and non-greasy, making the appearance of food more attractive.

◆◆ HOW TO USE

Add an appropriate amount of braised chicken balm to the food raw materials.

Stir well to evenly distribute the balm in the food.

Adjust according to personal taste and recipe requirements to achieve the ideal taste and taste.

◆◆ PRECAUTIONS

When using, it should be used in moderation according to actual needs to avoid excessive use that affects the taste of food.

The product is in paste form and should be stirred evenly before use to ensure that the fragrance is evenly distributed.

Please consume as soon as possible after opening to avoid long storage time that affects the taste and quality.



◆◆ PACKAGING SPECIFICATIONS

Usually packaged in bottles or barrels, and can also be customized according to customer needs.

◆◆ STORAGE CONDITIONS

The production date and shelf life are marked on the product packaging. Please use it within the shelf life to ensure product quality.

◆◆ PRODUCTION DATE AND SHELF LIFE

The production date and shelf life are marked on the product packaging. Please use it within the shelf life to ensure product quality.



CHICKEN STEW PASTE (PASTE FLAVOR)



It is suitable for preparing all kinds of stews, such as chicken soup, chicken wings, chicken legs, etc., to add a strong chicken flavor to the dishes. It can be used to cook home-cooked dishes, such as chicken soup, chicken pot, etc., to enhance the taste and flavor of the dishes.

◆◆ PRODUCT FEATURES

Rich chicken flavor: The stewed chicken balm is made of high-quality chicken as the main raw material, which is carefully refined and has a rich chicken flavor, making the food more delicious.

Rich taste: The balm has a delicate texture and rich taste, which can add layering and flavor to the food.

Easy to use: The balm is in paste form, easy to use, and can be added directly to the stew without additional processing, saving cooking time.

Color and flavor: The balm can not only add color to make the stew more attractive, but also provide rich chicken flavor and enhance the taste of the dish.

◆◆ HOW TO USE

Add an appropriate amount of stewed chicken balm to the stew ingredients.

Stir well to evenly distribute the balm in the stew.

Adjust according to personal taste and recipe requirements to achieve the ideal taste and taste.

◆◆ PRECAUTIONS

When using, it should be used in moderation according to actual needs to avoid excessive use that affects the taste of the food.

The product is in paste form and should be stirred evenly before use to ensure that the fragrance is evenly distributed.

Please consume as soon as possible after opening to avoid long storage time that affects the taste and quality.

◆◆ PACKAGING SPECIFICATIONS

Usually packaged in bottles or barrels, and can also be customized according to customer needs.

◆◆ STORAGE CONDITIONS

It is recommended to store in a cool, dry environment, away from direct sunlight and high temperature.

◆◆ PRODUCTION DATE AND SHELF LIFE

The production date and shelf life are marked on the product packaging. Please use it within the shelf life to ensure product quality.

BLACK DUCK BALM (OINTMENT BALM)



It is suitable for the preparation of various black duck dishes, such as black duck pot, black duck soup, black duck noodles, etc., adding authentic black duck flavor to the dishes. It can be used to cook home-cooked dishes, such as stir-fry, stew, etc., to add a delicious taste.

◆◆ PRODUCT FEATURES

Rich black duck flavor: Made from high-quality black duck, it has a mellow and rich black duck flavor, adding a unique taste to food.

Delicate taste: After fine processing, the balm has a delicate texture and rich taste, which can enhance the layering of food.

Easy to use: The balm is in paste form, easy to use, and can be added directly to cooking without additional processing, saving cooking time.

Color and flavor: Balm can not only enhance color and make the color of food more attractive, but also provide food with a rich black duck flavor and enhance the taste of dishes.

◆◆ HOW TO USE

Add an appropriate amount of black duck balm to cooking ingredients.

Stir well to evenly distribute the balm in the ingredients.

Adjust according to personal taste and recipe requirements to achieve the ideal taste and taste.

◆◆ PRECAUTIONS

When using, it should be used in moderation according to actual needs to avoid excessive use that affects the taste of food.

The product is in paste form and should be stirred evenly before use to ensure that the fragrance is evenly distributed.

Please consume as soon as possible after opening to avoid long storage time that affects the taste and quality.

◆◆ PACKAGING SPECIFICATIONS

Usually packaged in bottles or barrels, and can also be customized according to customer needs.

◆◆ STORAGE CONDITIONS

It is recommended to store in a cool, dry environment, away from direct sunlight and high temperature.

◆◆ PRODUCTION DATE AND SHELF LIFE

The production date and shelf life are marked on the product packaging. Please use it within the shelf life to ensure product quality.

RED SAUSAGE BALM (PASTE BALM)



It is suitable for the preparation of various meat products, such as sausages, meatballs, ham, etc., adding delicious meaty aroma and taste to food. It can be used to cook home-cooked dishes, such as braised pork, fried rice, stews, etc., to enhance the flavor and taste of the dishes.

◆◆ PRODUCT FEATURES

Delicious taste: Red sausage paste is made of high-quality meat as the main raw material and is made through special processing. It has a strong meaty aroma and taste.

Rich taste: The paste has a rich taste and can provide the unique flavor of red sausage, adding a unique aroma and taste to the food.

Easy to use: The paste flavor is designed to be convenient and quick. No additional processing is required. It can be added directly to the food, saving cooking time.

Color and flavor: The paste can not only add color to make the color of the dishes more attractive, but also provide rich meat flavor and enhance the taste of the dishes.

◆◆ HOW TO USE

Add an appropriate amount of red sausage paste to the food ingredients.

Stir well to evenly distribute the paste in the food.

Adjust according to personal taste and recipe requirements to achieve the ideal taste and taste.

◆◆ PRECAUTIONS

When using, it should be used in moderation according to actual needs to avoid excessive use that affects the taste of the food.

The product is in paste form and should be stirred evenly before use to ensure that the fragrance is evenly distributed.

Please consume as soon as possible after opening to avoid long storage time that affects the taste and quality.

◆◆ PACKAGING SPECIFICATIONS

Usually packaged in bottles or barrels, and can also be customized according to customer needs.

◆◆ STORAGE CONDITIONS

It is recommended to store in a cool, dry environment, away from direct sunlight and high temperature.

◆◆ PRODUCTION DATE AND SHELF LIFE

The production date and shelf life are marked on the product packaging. Please use it within the shelf life to ensure product quality.

CHICKEN BONE MARROW EXTRACT (PASTE FLAVOR)



It is suitable for cooking all kinds of chicken soups and chicken dishes, such as chicken soup, stewed chicken, chicken porridge, etc., which can add delicious taste and nutritional value to the dishes.

◆◆ PRODUCT FEATURES

Delicious taste: Chicken bone marrow extract is made from high-quality chicken bone marrow as raw material, with a strong chicken bone marrow flavor, adding a delicious taste to food.

Rich nutrition: Chicken bone marrow is rich in protein and various trace elements, which is beneficial to enhance physical strength and promote bone health.

Easy to use: The extract is soft in texture, easy to stir and add to food ingredients, convenient to use, and no additional processing is required.

Flavor enhancement: Chicken bone marrow extract can add a strong chicken bone marrow flavor to food, making the dishes more flavorful.

◆◆ HOW TO USE

Add an appropriate amount of chicken bone marrow extract to the cooking ingredients.

Stir well to mix the extract evenly in the ingredients.

Adjust according to personal taste and dish requirements to achieve the ideal taste and taste.

◆◆ PRECAUTIONS

When using, it should be used in moderation according to actual needs to avoid excessive use that affects the taste of the dish.

The product is a concentrated flavor. Shake it evenly before use to ensure that the flavor is evenly distributed.

Please consume it as soon as possible after opening to avoid long storage time affecting the taste and quality.

◆◆ PACKAGING SPECIFICATIONS

Usually packaged in bottles or barrels, and can also be customized according to customer needs.

◆◆ STORAGE CONDITIONS

It is recommended to store in a cool, dry environment, away from direct sunlight and high temperature.

◆◆ PRODUCTION DATE AND SHELF LIFE

The production date and shelf life are marked on the product packaging. Please use it within the shelf life to ensure product quality.

PEPPER AND SESAME CHICKEN PASTE (PASTE FLAVOR)



It is suitable for cooking various spicy chicken dishes, such as spicy chicken cubes, spicy chicken wings, etc., which can bring spicy flavor and unique taste to the dishes. It can be used to cook hot pot base, barbecue sauce, etc. to increase the flavor and taste of food.

◆◆ PRODUCT FEATURES

Pepper and sesame taste: Pepper and sesame chicken paste uses high-quality peppers and peppercorns as the main ingredients, blending spicy flavors to bring a unique taste experience to food.

Rich flavor: The well-mixed formula, spices and chicken flavors complement each other, and the taste is rich and delicious.

Easy to use: The chicken paste is soft in texture, easy to stir and add to food ingredients, convenient and quick.

Enhance color and flavor: Pepper and sesame chicken paste can not only enhance color and flavor, but also provide rich spice flavors, adding distinctive features to dishes.

◆◆ HOW TO USE

Add an appropriate amount of pepper and sesame chicken paste to cooking ingredients.

Stir well to mix the chicken paste evenly in the ingredients.

Adjust according to personal taste and dish requirements to achieve the ideal taste and taste.

◆◆ PRECAUTIONS

When using, it should be used in moderation according to actual needs to avoid excessive use affecting the taste of the dish.

The product is a concentrated flavor. Shake it evenly before use to ensure that the fragrance is evenly distributed.

Please consume it as soon as possible after opening to avoid storing it for too long to affect the taste and quality.

◆◆ PACKAGING SPECIFICATIONS

Usually packaged in bottles or barrels, and can also be customized according to customer needs.

◆◆ STORAGE CONDITIONS

It is recommended to store in a cool, dry environment, away from direct sunlight and high temperature.

◆◆ PRODUCTION DATE AND SHELF LIFE

The production date and shelf life are marked on the product packaging. Please use it within the shelf life to ensure product quality.

PIG BONE MARROW EXTRACT (PASTE FLAVOR)



It is suitable for cooking all kinds of pork dishes, such as pork bone soup, braised pork trotters, pork bone stewed ribs, etc., which can add rich bone marrow aroma and taste to the dishes.

◆◆ PRODUCT FEATURES

Rich bone marrow flavor: Pork bone marrow extract is made from selected pork bone marrow and extracted through a special process. It has a rich bone marrow flavor, making the dishes more delicious.

Rich taste: The paste has a soft and delicate texture and a rich taste, which can add layers and taste to the food.

Easy to use: The paste design is convenient and quick, and can be directly added to the cooking ingredients, simplifying the cooking process and saving time and energy.

Flavor enhancement: Pork bone marrow extract can not only add the delicious flavor of the bone marrow, but also provide a rich aroma to the dishes, making the dishes more tempting.

◆◆ HOW TO USE

Add an appropriate amount of pork bone marrow extract to the cooking ingredients.

Stir well to fully dissolve the paste in the ingredients.

Adjust according to personal taste and dish requirements to achieve the ideal taste and taste.

◆◆ PRECAUTIONS

When using, it should be used in moderation according to actual needs to avoid excessive use affecting the taste of the dish.

The product is a concentrated flavor. Shake it evenly before use to ensure that the fragrance is evenly distributed.

Please consume it as soon as possible after opening to avoid long storage time affecting the taste and quality.

◆◆ PACKAGING SPECIFICATIONS

Usually packaged in bottles or barrels, and can also be customized according to customer needs.

◆◆ STORAGE CONDITIONS

It is recommended to store in a cool, dry environment, away from direct sunlight and high temperature.

◆◆ PRODUCTION DATE AND SHELF LIFE

The production date and shelf life are marked on the product packaging. Please use it within the shelf life to ensure product quality.

BARBECUE FLAVORING PASTE



It is suitable for cooking all kinds of roast dishes, such as roast pork, roast chicken, roast duck, etc., and can add rich aroma and taste to the dishes.

◆◆ PRODUCT FEATURES

Classic taste: The roast meat paste adopts the traditional roast meat seasoning formula, with a unique fragrance and taste, which makes the dishes memorable.

Rich taste: The paste has a fine texture and rich taste, which can add layering and taste to the food.

Easy to use: The paste design is convenient and quick, and can be directly added to the cooking ingredients, simplifying the cooking process and saving time and energy.

Enhancing flavor and fragrance: The roast meat paste can not only add the delicious flavor of roast meat, but also provide a rich aroma to the dishes, making the dishes more tempting.

◆◆ HOW TO USE

Add an appropriate amount of roast meat paste to the cooking ingredients.

Stir well to make the paste fully dissolved in the ingredients.

Adjust according to personal taste and dish requirements to achieve the ideal taste and taste.

◆◆ PRECAUTIONS

When using, it should be used in moderation according to actual needs to avoid excessive use affecting the taste of the dish.

The product is a concentrated flavor. Shake it evenly before use to ensure that the fragrance is evenly distributed.

Please consume as soon as possible after opening to avoid long storage time affecting the taste and quality.

◆◆ PACKAGING SPECIFICATIONS

Usually packaged in bottles or barrels, and can also be customized according to customer needs.

◆◆ STORAGE CONDITIONS

It is recommended to store in a cool, dry environment, away from direct sunlight and high temperature.

◆◆ PRODUCTION DATE AND SHELF LIFE

The production date and shelf life are marked on the product packaging. Please use it within the shelf life to ensure product quality.

THREE YELLOW CHICKEN PASTE (PASTE FLAVOR)



It is suitable for cooking all kinds of chicken dishes, such as chicken soup, consommé chicken, braised chicken, etc. It can add delicious taste and unique chicken flavor to the dishes.

◆◆ PRODUCT FEATURES

Delicious taste: Sanhuang chicken paste is made of high-quality Sanhuang chicken as raw material, and is carefully refined. It has a strong chicken flavor, making the dishes more delicious.

Rich taste: The paste has a delicate texture and rich taste, which can add layering and taste to the food.

Easy to use: The paste design is convenient and quick, and can be directly added to the cooking ingredients, simplifying the cooking process and saving time and energy.

Flavor enhancement: Sanhuang chicken paste can not only add the delicious flavor of chicken, but also provide a rich aroma to the dishes, making the dishes more tempting.

◆◆ HOW TO USE

Add an appropriate amount of Sanhuang chicken paste to the cooking ingredients.

Stir well to fully dissolve the paste in the ingredients.

Adjust according to personal taste and dish requirements to achieve the ideal taste and taste.

◆◆ PRECAUTIONS

When using, it should be used in moderation according to actual needs to avoid excessive use affecting the taste of the dish.

The product is a concentrated flavor. Shake it evenly before use to ensure that the fragrance is evenly distributed.

Please consume it as soon as possible after opening to avoid storing it for too long to affect the taste and quality.

◆◆ PACKAGING SPECIFICATIONS

Usually packaged in bottles or barrels, and can also be customized according to customer needs.

◆◆ STORAGE CONDITIONS

It is recommended to store in a cool, dry environment, away from direct sunlight and high temperature.

◆◆ PRODUCTION DATE AND SHELF LIFE

The production date and shelf life are marked on the product packaging. Please use it within the shelf life to ensure product quality.

MEATY KING PASTE (PASTE FLAVOR)



It is suitable for cooking all kinds of meat dishes, such as braised pork, stewed beef, barbecue, etc., which can add rich meat flavor and taste to the dishes.

◆◆ PRODUCT FEATURES

Rich taste: Rouxiang Wang Paste is extracted from selected raw materials and has a rich meaty flavor, making the dishes more delicious.

Rich taste: The paste has a soft texture and a rich and delicate taste, which can add layers and taste to the food.

Easy to use: The paste design is convenient and quick, and can be directly added to the cooking ingredients, simplifying the cooking process and saving time and energy.

Flavor enhancement: Rouxiang Wang Paste can not only add the delicious flavor of meat, but also provide a rich aroma to the dishes, making the dishes more tempting.

◆◆ HOW TO USE

Add an appropriate amount of Rouxiang Wang Paste to the cooking ingredients.

Stir well to fully dissolve the paste in the ingredients.

Adjust according to personal taste and dish requirements to achieve the ideal taste and taste.

◆◆ PRECAUTIONS

When using, it should be used in moderation according to actual needs to avoid excessive use that affects the taste of the dish.

The product is a concentrated flavor. Shake it evenly before use to ensure that the fragrance is evenly distributed.

Please consume it as soon as possible after opening to avoid storing it for too long to affect the taste and quality.

◆◆ PACKAGING SPECIFICATIONS

Usually packaged in bottles or barrels, and can also be customized according to customer needs.

◆◆ STORAGE CONDITIONS

It is recommended to store in a cool, dry environment, away from direct sunlight and high temperature.

◆◆ PRODUCTION DATE AND SHELF LIFE

The production date and shelf life are marked on the product packaging. Please use it within the shelf life to ensure product quality.

GREEN PEPPER CHICKEN PASTE (PASTE FLAVOR)



It is suitable for cooking all kinds of chicken dishes, such as spicy chicken cubes, spicy chicken wings, etc. It can add delicious taste and unique spicy flavor to the dishes.

◆◆ PRODUCT FEATURES

Unique flavor: Green pepper chicken paste uses high-quality chicken and green pepper as the main ingredients, combining the deliciousness of chicken and the spicy taste of green pepper, with a unique taste, making the dishes more delicious.

Rich taste: The chicken paste has a delicate texture and rich taste, which can add layers and taste to the food.

Easy to use: The paste design is convenient and quick, and can be directly added to the cooking ingredients, simplifying the cooking process and saving time and energy.

Flavor enhancement: Green pepper chicken paste can not only add the delicious flavor of chicken, but also provide the spicy aroma of green pepper to the dishes, making the dishes more tempting.

◆◆ HOW TO USE

Add an appropriate amount of green pepper chicken paste to the cooking ingredients.

Stir well to fully dissolve the paste in the ingredients.

Adjust according to personal taste and dish requirements to achieve the ideal taste and taste.

◆◆ PRECAUTIONS

When using, it should be used in moderation according to actual needs to avoid excessive use affecting the taste of the dish.

The product is a concentrated flavor, and it should be shaken evenly before use to ensure that the fragrance is evenly distributed.

Please consume as soon as possible after opening to avoid long storage time that may affect the taste and quality.

◆◆ PACKAGING SPECIFICATIONS

Usually packaged in bottles or barrels, and can also be customized according to customer needs.

◆◆ STORAGE CONDITIONS

It is recommended to store in a cool, dry environment, away from direct sunlight and high temperature.

◆◆ PRODUCTION DATE AND SHELF LIFE

The production date and shelf life are marked on the product packaging. Please use it within the shelf life to ensure product quality.

BEEF FLAVOR PASTE (PASTE FLAVOR)



It is suitable for cooking all kinds of beef dishes, such as braised beef, beef soup, fried beef, etc., which can add delicious beef flavor to the dishes.

◆◆ PRODUCT FEATURES

Delicious beef flavor: Beef fresh paste is made from fresh beef and is carefully refined. It has a strong beef flavor, making the dishes more delicious.

Fresh taste: The paste has a delicate texture and rich taste, which can add a fresh taste to the food and improve the quality of the dishes.

Easy to use: The paste design is convenient and quick, and can be directly added to the cooking ingredients, simplifying the cooking process and saving time and energy.

Flavor enhancement: Beef fresh paste can add the delicious flavor of beef, provide a rich aroma to the dishes, and make the dishes more tempting.

◆◆ HOW TO USE

Add an appropriate amount of beef fresh paste to the cooking ingredients.

Stir well to fully dissolve the paste in the ingredients.

Adjust according to personal taste and dish requirements to achieve the ideal taste and taste.

◆◆ PRECAUTIONS

When using, it should be used in moderation according to actual needs to avoid excessive use affecting the taste of the dishes.

The product is a concentrated flavor. Shake it evenly before use to ensure that the fragrance is evenly distributed.

Please consume as soon as possible after opening to avoid long storage time that may affect the taste and quality.

◆◆ PACKAGING SPECIFICATIONS

Usually packaged in bottles or barrels, and can also be customized according to customer needs.

◆◆ STORAGE CONDITIONS

It is recommended to store in a cool, dry environment, away from direct sunlight and high temperature.

◆◆ PRODUCTION DATE AND SHELF LIFE

The production date and shelf life are marked on the product packaging. Please use it within the shelf life to ensure product quality.

BULL DEMON KING OINTMENT (PASTE FLAVOR)



It is suitable for cooking all kinds of beef dishes, such as braised beef, beef fried rice, beef hot pot, etc., which can add rich beef flavor and taste to the dishes.

◆◆ PRODUCT FEATURES

Rich beef flavor: Niu Mo Wang balm is made of selected beef and processed by special technology. It has a rich beef flavor, making the dishes more delicious.

Rich taste: The balm is soft and delicate, which can add rich taste and layering to the food.

Easy to use: The paste design is convenient and quick, no additional processing is required, and it can be directly added to the food, saving cooking time.

Flavor enhancement: Niu Mo Wang balm can not only add the delicious flavor of beef, but also provide a rich aroma to the dishes, making the dishes more tempting.

◆◆ HOW TO USE

Add an appropriate amount of Niu Mo Wang balm to the cooking ingredients.

Stir well to mix the balm evenly in the ingredients.

Adjust according to personal taste and dish requirements to achieve the ideal taste and taste.

◆◆ PRECAUTIONS

When using, it should be used in moderation according to actual needs to avoid excessive use affecting the taste of the dish.

The product is a concentrated flavor. Shake it evenly before use to ensure that the fragrance is evenly distributed.

Please consume it as soon as possible after opening to avoid long storage time affecting the taste and quality.

◆◆ PACKAGING SPECIFICATIONS

Usually packaged in bottles or barrels, and can also be customized according to customer needs.

◆◆ STORAGE CONDITIONS

It is recommended to store in a cool, dry environment, away from direct sunlight and high temperature.

◆◆ PRODUCTION DATE AND SHELF LIFE

The production date and shelf life are marked on the product packaging. Please use it within the shelf life to ensure product quality.

BEEF BONE MARROW EXTRACT (PASTE FLAVOR)



It is suitable for cooking all kinds of beef dishes, such as beef soup, braised beef, beef bone soup, etc., which can add delicious taste and nutritional value to the dishes.

◆◆ PRODUCT FEATURES

Rich bone aroma: The beef marrow extract is made from high-quality beef marrow as raw material, with a rich beef marrow aroma, adding a unique taste to the food.

Rich nutrition: Beef marrow is rich in nutrients such as protein and collagen, which is beneficial to enhance physical strength and promote bone health.

Easy to use: The extract is soft in texture and easy to stir and add to food ingredients. It is convenient and quick without additional processing.

Flavor enhancement: Beef marrow extract can add a rich beef marrow aroma to food and make the dishes more flavorful.

◆◆ HOW TO USE

Add an appropriate amount of beef marrow extract to the cooking ingredients.

Stir well to mix the extract evenly in the ingredients.

Adjust according to personal taste and dish requirements to achieve the ideal taste and taste.

◆◆ PRECAUTIONS

When using, it should be used in moderation according to actual needs to avoid excessive use affecting the taste of the dish.

The product is a concentrated flavor. Shake it evenly before use to ensure that the aroma is evenly distributed.

Please consume it as soon as possible after opening to avoid long storage time affecting the taste and quality.

◆◆ PACKAGING SPECIFICATIONS

Usually packaged in bottles or barrels, and can also be customized according to customer needs.

◆◆ STORAGE CONDITIONS

It is recommended to store in a cool, dry environment, away from direct sunlight and high temperature.

◆◆ PRODUCTION DATE AND SHELF LIFE

The production date and shelf life are marked on the product packaging. Please use it within the shelf life to ensure product quality.

BRAISED MEAT FLAVORING PASTE (PASTE FLAVORING)



It is suitable for cooking all kinds of braised meat dishes, such as braised meat rice, braised meat noodles, braised meat hot pot, etc., to add braised flavor and aroma to the dishes. It can be used to cook hot pot base, stew seasoning, etc., to add taste and flavor to food.

◆◆ PRODUCT FEATURES

Rich marinated aroma: The marinated meat flavoring paste is made of selected spices and high-quality raw materials, with a rich marinated flavor, adding a unique aroma to the food.

Rich taste: The flavoring paste has a mellow and delicate taste, which can add layers and taste to the food.

Easy to use: The paste design is convenient and quick, and no additional processing is required. It can be directly added to the cooking ingredients to save cooking time.

Color and flavor enhancement: The flavoring paste can not only enhance the color and make the color of the dishes more attractive, but also provide a rich marinated flavor and enhance the taste of the dishes.

◆◆ HOW TO USE

Add an appropriate amount of marinated meat flavoring paste to the cooking ingredients.

Stir well to mix the flavoring paste evenly in the ingredients.

Adjust according to personal taste and dish requirements to achieve the ideal taste and taste.

◆◆ PRECAUTIONS

When using, it should be used in moderation according to actual needs to avoid excessive use that affects the taste of the dish.

The product is in paste form and should be stirred evenly before use to ensure that the fragrance is evenly distributed.

Please consume as soon as possible after opening to avoid storing it for too long to affect the taste and quality.



◆◆ PACKAGING SPECIFICATIONS

Usually packaged in bottles or barrels, and can also be customized according to customer needs.

◆◆ STORAGE CONDITIONS

It is recommended to store in a cool, dry environment, away from direct sunlight and high temperature.

◆◆ PRODUCTION DATE AND SHELF LIFE

The production date and shelf life are marked on the product packaging. Please use it within the shelf life to ensure product quality.



BONE PENETRATING FLAVOR ENHANCER-AAA (POWDER MIXING FLAVOR)



It is suitable for preparing all kinds of meat dishes, adding rich meat flavor and bone-penetrating effect to the dishes.

◆◆ PRODUCT FEATURES

Rich meat flavor: AAA is carefully formulated with a rich meat flavor, which can add a unique taste and flavor to dishes.

Bone penetration effect: The special formula allows it to penetrate deep into the ingredients, making the dishes more flavorful and achieving the effect of bone penetration and flavor enhancement.

Enhance the taste: Adding AAA can enhance the taste of dishes, making them more delicious and appetizing.

Multiple uses: Suitable for seasoning all kinds of meat dishes, such as barbecue, stew, soup, etc., with a wide range of applications.

◆◆ HOW TO USE

Spread AAA evenly on the surface of the ingredients.

Gently massage to evenly apply it on the surface of the ingredients and let the fragrance penetrate deep into the ingredients.

Adjust according to personal taste and dish requirements to achieve the ideal taste and taste.

◆◆ PRECAUTIONS

Use in moderation to avoid excessive use that affects the taste of the dish.

After opening, please store in a cool and dry place, away from moisture and direct sunlight.

◆◆ PACKAGING SPECIFICATIONS

Usually packaged in bottles or cans, and can also be customized according to customer needs.

◆◆ PRODUCTION DATE AND SHELF LIFE

The production date and shelf life are marked on the product packaging. Please use it within the shelf life to ensure product quality.

