



Clean Label

Protecting Family Health
Starts With Natural Ingredients For Food

Henan Weichuang Bio-tech Co.,Ltd

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Henan Weichuang Bio-tech Co.,Ltd
河南伟创生物科技有限公司



企业简介

Enterprise Profile

河南伟创生物科技有限公司坐落于雄伟壮观的南太行山脚下，是一家具有自主研发与生产能力的国家高新技术企业。我们的产品线涵盖了高酸度醋和醋粉，有机防腐产品等，可以满足食品工业对清洁标签和天然配料的需求。

我们有专业的研发团队可以根据您的需要提供定制解决方案。售前，我们会提供全方位的技术支持；售后，我们会提供完善的售后服务，确保客户在使用我们产品的过程中能够达到满意的效果。

数年来，我们公司取得了FSSC 22000, HACCP, ISO 9001等资质，与国内外很多大规模食品企业都建立了合作关系，例如亨氏、凯爱瑞等。

Henan Weichuang Bio-tech Co., Ltd located in the middle of China, is a national high-tech enterprise with independent R&D and production capacity. Our product line covers high acidity vinegar, vinegar powder, and organic preservatives. We can meet customers' desire for natural food ingredients and clean label.

We have professional R&D team to provide customized solutions according to your needs. At the same time, we provide a full range of technical support before sale and perfect after-sales service to ensure that customers can achieve satisfactory results when using our products.

Over the years, our company has obtained FSSC 22000, HACCP, ISO 9001, etc. We have been cooperating with more and more large enterprises home and abroad, such as Heinz, Kerry, etc.

资质荣誉

Qualification Honor



产品介绍

Product introduction



高酸度天然酿造醋 (High Acidity Natural Vinegar)
Pure natural fermentation, good choice of healthy seasoning.
纯天然酿造，健康调味佳选。



固态调味粉 (Solid Seasoning)
Simple usage, wide applications and low cost.
操作简单，用途广泛，节约成本。



清洁标签食品防腐剂 (Clean Label Food Preservatives)
With cleaner ingredients, enjoy food with greater peace of mind.
配料更干净，吃得更放心。



肉桂酸钾 (Potassium Cinnamate)
A natural preservative, an alternative to sodium dehydroacetate.
天然防腐剂，脱氢乙酸钠的替代品。



复配防腐剂 (Compound Preservatives)
One-stop service, simplified process, efficient and safe.
一站式服务，简化流程，高效安全。



食品级冰乙酸 (Food Grade Glacial Acetic Acid)
Food grade glacial acetic acid is pure and is the leader in food safety.
食品级冰乙酸，纯净无杂，为食品安全领航。



酒精产品 (Alcohol Products)
优级食用酒精 (Premium Edible Alcohol) 75%消毒酒精 (75% disinfectant alcohol)
普级食用酒精 (Regular Edible Alcohol) 药用原辅料酒精 (Pharmaceutical Excipient Alcohol)

High Acidity Natural Vinegar

高酸度天然酿造醋



Product Introduction

产品介绍 >>

高酸度酿造食醋是精选天然原料,采用液态深层恒温发酵技术,经高活性醋酸菌发酵酿制而成。产品含丰富的营养物质和风味成分,口味纯正,酸味绵和悠长。没有任何添加剂,可以根据客户需求定制酸度和包装。

High acidity natural vinegar is fermented from selected natural raw materials up to 21% without any additives. The vinegar can provide rich nutrients and flavor components you need. Acidity and packaging can be customized according to customer needs.

Advantages

产品优点 >>

- | | |
|----------|------------------------------|
| 1. 杀菌力强 | 1. Strong bactericidal power |
| 2. 应用面广 | 2. Wide application range |
| 3. 运输成本低 | 3. Low transportation cost |

Usage

使用方法 >>

可直接使用,也可稀释使用,具体的比例需要根据实际情况而定。

It can be used directly or diluted.

The specific ratio depends on the actual situation.

Storage

存储条件 >>

放置阴凉干燥处,密封保存,环境的温度宜控制在40℃以下。

Store in cool, dry place and seal for preservation.

Keep the temperature under 40℃.

Package

包装规格 >>



(1000kg, 200kg, 25kg/ barrel)

Application

应用领域 >>

高酸度酿造食醋被广泛用于复合调味品、酱料,腌制蔬菜,烘焙,肉制品等。此外,它也正逐渐被广泛应用于医药、美容、保洁等行业。

High acidity natural vinegar is widely used in compound condiments, sauces, pickled vegetables, baking, meat products, etc.

In addition, it is also gradually being widely used in medicine, beauty, cleaning and other industries.



Product Information

产品信息

品名 Product Name	主要原料 Main Material	工艺 Technological Process	特点 Characteristic	执行标准 Carried Standard
白醋 White Vinegar 3.5-20%	水, 玉米 water, non-GMO corn	天然发酵 natural fermentation	体态澄清透明 Clear and transparent body.	GB/T 18187
米醋 Rice Vinegar 3.5-17%	水, 大米, 玉米 water, rice, corn		酸, 醇厚, 微甜 Sour, mellow, and slightly sweet.	
陈醋 Mature Vinegar 3.5-15%	水, 高粱, 麸皮 water, sorghum, bran, etc.	中国传统酿造技艺 traditional Chinese fermentation	含有丰富的营养物质和风味, 回味无穷, 质地丝滑。 It has rich nutrients and flavor with endless aftertastes and silky texture.	
香醋 Balsamic Vinegar 3.5-15%	水, 糯米, 麸皮 water, glutinous rice, bran, etc.		富含氨基酸和微量元素, 酸而不涩, 香而微甜。 Rich in amino acids and trace elements. Sour but not astringent, fragrant and slightly sweet.	
苹果醋 Apple Vinegar 3.5-10%	水, 浓缩苹果汁 water, concentrated apple juice	天然发酵 natural fermentation	富含各种有机酸等营养物质。口感柔和, 风味酸甜, 果香浓郁。 Rich in various organic acids and other nutrients.	
山楂醋 Hawthorn Vinegar 3.5-10%	水, 山楂原浆 water, hawthorn pulp		It is of good body and of rich fruit fragrance.	

Product Certificate

产品证书



(Kosher)



(Halal)



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Solid Seasoning

固态调味粉



Advantages

产品优点 >>

以伟创高度醋为原料便于储存和运输, 节约成本。

喷雾干燥, 无任何添加剂, 保证天然风味。

富含氨基酸、有机酸和矿物质等多种营养成分。

有效抑菌, 延长食品的货架期和保质期。

With Weichuang high acidity vinegar as raw material, easy to store and transport, save cost.

Spray-dried without any additive to maintain the natural flavor.

Rich in amino acids, organic acids and minerals and other nutrients.

Effectively inhibit bacteria and extend the shelf life of food.

Usage

使用方法 >>

醋粉可以溶解在水中形成预混液进行使用。

精确的剂量需根据具体的食品类别而定。

Dissolve vinegar powder in water to form premix.

The exact dosage varies and depends on the specific food category.

Package

包装规格 >>



(25kg/ barrel, 15kg/carton)

Storage

存储条件 >>

放在干燥阴凉的地方, 环境的温度宜控制在40°C以下。

Store in dry, clean and cool place.

Keep the temperature under 40°C.

Application

应用领域 >>

广泛应用于各种领域, 如休闲食品、方便食品、固态调味料和酱料等。

It is widely used in various fields, such as leisure food, convenience food, solid seasonings and sauces, etc.



Product Information

产品信息

品名 Product Name	主要原料 Main Material	工艺 Technological Process	功能 Function	执行标准 Carried Standard
白醋粉 White Vinegar Powder	白醋, 麦芽糊精 white vinegar, maltodextrin	喷雾干燥 spray-dried	提供产品所需 酸味和风味 Provide the desired flavor and acidity of the product	Q/HWS 0001S
米醋粉 Rice Vinegar Powder	米醋, 麦芽糊精 rice vinegar, maltodextrin			
陈醋粉 Mature Vinegar Powder	陈醋, 麦芽糊精 mature vinegar, maltodextrin			
苹果醋粉 Apple Vinegar Powder	苹果醋, 麦芽糊精 apple vinegar, maltodextrin			
山楂醋粉 Hawthorn Vinegar Powder	山楂醋, 麦芽糊精 hawthorn vinegar, maltodextrin			Q/HWS 0002S
酱油粉 Soy Sauce Powder	酱油, 麦芽糊精 soy sauce, maltodextrin			
番茄粉 Tomato Powder	番茄原浆 tomato pulp			Q/HWS 0006S

Product Certificate

产品证书



(Kosher)



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Clean Label Food Preservatives

清洁标签食品防腐剂



Advantages 产品优点 >>

- 缓冲醋是以玉米为主要原料, 经过天然发酵成液体。缓冲醋粉是经喷雾干燥形成的粉状固体。缓冲醋和缓冲醋粉是天然的有机产品, 在可以抑制各种食品中的微生物, 延长保质期并增强风味的基础上, 也满足了大众的清洁标签需求及使用天然的食品配料的愿望。
- 玉米发酵物是以玉米、食用葡萄糖和酵母提取物为主要原料, 经食用菌发酵, 调节pH值, 混合, 过滤(喷雾干燥)制成的。
- 抑菌谱广, 能够有效抑制食物中的芽孢杆菌, 酵母菌, 霉菌, 李斯特菌, 革兰氏阳性菌、阴性菌等。

Buffered vinegar is made from corn and is naturally fermented into liquid. Buffered vinegar powder is a powdery solid formed by spray-drying. Buffered vinegar and buffered vinegar powder are naturally organic products. On the basis of inhibiting microorganisms in various foods, extending the shelf life and enhancing flavor, they also meet the public's demand for clean label and the desire to use natural food ingredients.

Cultured sugar is made of corn, edible glucose and yeast extract, fermented by edible bacteria, adjusted pH value, mixed, and filtered (spray-dried).

Our products have a wide antibacterial spectrum and can effectively inhibit Bacillus, yeast, mold, Listeria, Gram-positive bacteria and Gram-negative bacteria, etc.

Package 包装规格 >>

Solid (固态)	25kg paper drum, 15kg/carton
Liquid (液态)	1000kg, 200kg, 25kg/ barrel

Product Certificate 产品证书 >>



(Halal)



(Kosher)

Application 应用领域 >>

清洁标签食品防腐剂广泛用于各种领域, 如熟肉、面包、海鲜、腌菜、酱汁、蘸酱、调味品、预制食品等。

Clean label food preservatives are widely used in various fields, such as cooked meat, bakery, seafood, pickled vegetables, sauces, dips, dressing, prepared food and so on.



Product Information

产品信息

品名 Product Name	型号 Type	主要成分 Main Ingredients	功能 Function	执行标准 Carried Standard
缓冲醋粉 Buffered Vinegar Powder	F5	白醋粉 white vinegar powder	调节产品pH值 Adjust pH of product 抑制菌落总数 Inhibite total bacterialcount 延长货架期 Shelf life extending 增加产品风味 Enhance the flavor of the product 与其他防腐剂协同作效 Synergistic effect with other preservatives	Q/HWS 0001S
	A64			
	K1			
	Buffered Apple Vinegar Powder	苹果醋粉 apple vinegar powder		
玉米发酵物 Cultured Sugar (powder)	APL	水、玉米、 食用葡萄糖 water, corn, edible glucose		
	APM	水、玉米 water, corn		
	APN-F1			
	APN-F2			
缓冲醋 Buffered Vinegar	/	水、玉米 water, corn	保水、稳定、蓬松、 酸度调节、抑制菌落总数、 延长货架期 Preserve water, stabilizing, add fluffiness, pH adjusting, inhibite total bacterial count, shelf life extending	GB/T 18187
玉米发酵物 Cultured Sugar (liquid)	SG	水、玉米、 食用葡萄糖 water, corn, edible glucose		Q/HWC 0004S
	F46	水、玉米 water, corn		

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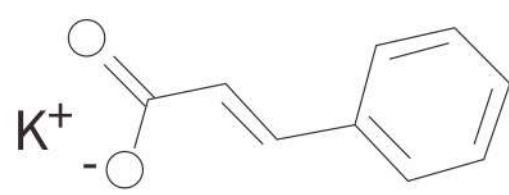
Product Description

产品描述

肉桂酸钾是天然肉桂酸的钾盐,属于香精香料。它是食品防腐剂领域新开发的一种产品,具有巨大的发展和应用前景。作为一种天然食品防腐剂,它无毒无害,安全方便,对引起食品腐败的霉菌、细菌和酵母菌有良好的抑制作用。

Potassium cinnamate is the potassium salt of natural cinnamic acid and belongs to flavors. It is a newly developed product in the field of food preservatives and has huge development and application prospects. As a natural food preservative, it is non-toxic, harmless, and convenient. It has a good inhibitory effect on mold, bacteria and yeast that cause food spoilage.



Character (性状):	White crystalline powder (白色结晶性粉末)	 Diagram of molecular structure (分子结构图)
CAS Number (CAS号):	16089-48-8	
Molecular formula (分子式):	C ₉ H ₇ KO ₂	
Molecular weight (分子量):	186.25	

Product Features

产品特点

- 广谱抑菌 Broad-spectrum antibacterial
- 热稳定性 Thermal stability
- 保健功能 Health care function
- 溶解性好 Good solubility
- 不影响食品风味 Does not affect the flavor of the food
- 安全无毒副作用 Safe and non-toxic side effects

Package

包装规格



(1kg*20bag/Carton, 10kg/bag, 15kg/bag, 20kg/bag)

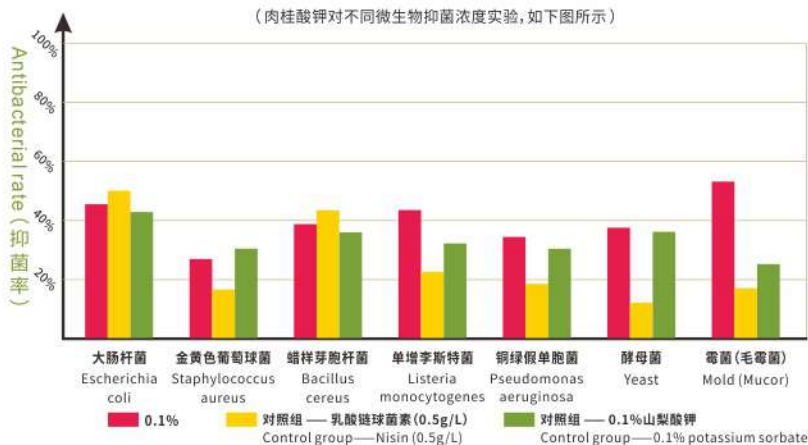
Anticorrosion Mechanism

防腐机理

肉桂酸钾呈弱碱性,在酸性条件下转化成弱酸,溶于微生物膜内进入细胞并产生电离反应,达到电离平衡,有效影响酶活性,最终达到抑菌效果。

Potassium cinnamate is weakly alkaline. After converted into weak acid under acidic conditions, it can be dissolved in the microbial membrane to enter the cell and produce ionization reaction, which achieves ionization balance and effectively affects enzyme activity, and finally achieves antibacterial effect.

The experiment of potassium cinnamate's antibacterial concentration on different microorganisms is shown in the figure below
(肉桂酸钾对不同微生物抑菌浓度实验,如下图所示)



Potassium Cinnamate

— Better Choice For Natural Preservatives



Usage & Dosage

用法&用量 >>

1. 在各类食品中按生产需要适量添加。通常的使用量为0.05%~0.2%,精确的比例将根据具体的食品类别而定。
2. 建议在成品进行包装之前进行防腐工序,与其他食品添加剂一起进行拌料。
1. The dosage needs to be added according to the actual situation.
2. It is recommended to carry out the preservative process before the finished product is packaged, and mix it with other food additives.

Application

应用领域 >>

广泛应用在预制菜、肉类和植物蛋白肉加工、酱腌菜、面制品及烘焙食品、调味品等。

It can be widely used in prepared dishes, meat and vegetable protein meat processing, pickles, flour products, baked goods condiments, etc.



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Product Description

产品描述 >>

复合防腐剂是一类通过结合两种或多种防腐剂来增强抗菌效果、拓宽抗菌谱的食品添加剂。通过科学的配方复配,可以达到协同效应。同时,简化了生产过程中的操作步骤,一次操作便可解决各种防腐问题,有效提高了生产效率。

Compound preservatives are food additives that enhance the antibacterial effect and broaden the antibacterial spectrum by combining two or more preservatives. Through scientific formula compounding, synergistic effects can be achieved. At the same time, the operation steps in the production process are simplified, and the anti-corrosion problems can be solved in one operation, which effectively improves the production efficiency.

Product Features

产品特点 >>

- 拓宽抗菌谱 Broaden the antimicrobial spectrum
- 抗二次污染 Anti-secondary pollution
- 经济高效 Cost-effective
- 简化操作 Simplified operation
- 改善食品品质 Improve food quality

Package

包装规格 >>



2.5kg x 8袋/箱
(2.5kg x 8 bags/carton)

Packaging and shipping can be customized according to demand
(包装和运输可根据需求定制)

Product Application

产品应用 >>



Product Information

产品信息 >>

品名 Product Name	配料表 Ingredient Sheet	建议添加量 Dosage Calculated by total material (按总物料计算)	执行标准 Carried Standard
复配防腐剂 (面包、糕点专用) Compound Preservative (For Bakery&Pastry)	山梨酸、葡萄糖酸-δ-内酯、乳酸链球菌素、单, 双甘油脂肪酸酯 Sorbic acid, glucono-δ-lactone, nisin, mono-diglycerol fatty acid esters	2‰	GB 26687
复配复合调味料防腐剂 Compound Seasoning Preservative	山梨酸钾、双乙酸钠、葡萄糖酸-δ-内酯、 乳酸链球菌素、ε-聚赖氨酸盐酸盐 Potassium sorbate, sodium diacetate, glucono-δ-lactone, nisin, ε-polylysine hydrochloride	3‰	
复配酱制品防腐剂 Compound Sauce Products Preservative	苯甲酸钠、葡萄糖酸-δ-内酯、山梨酸钾、乳酸链球菌素、 ε-聚赖氨酸盐酸盐 Sodium benzoate, glucono-δ-lactone, potassium sorbate, nisin, ε-polylysine hydrochloride	3‰	
复配生湿面保鲜剂 Compound Wet Flour Preservative	单, 双甘油脂肪酸酯、三聚磷酸钠、单辛酸甘油酯、丙酸钙 Mono-diglycerol fatty acid esters, sodium tripolyphosphate, monocaprylic acid glyceryl, calcium propionate	3‰	
复配腌渍食用菌和藻类防腐剂C Compound Pickled Edible Fungi And Algae Preservative C	山梨酸钾、葡萄糖酸-δ-内酯、乳酸链球菌素、 乙二胺四乙酸二钠、ε-聚赖氨酸盐酸盐 Potassium sorbate, glucono-δ-lactone, nisin, disodium edetate, ε-polylysine hydrochloride	2.5‰	
复配腌渍蔬菜防腐剂A Compound Pickled Vegetable Preservative A	山梨酸钾、葡萄糖酸-δ-内酯、乙二胺四乙酸二钠、 乳酸链球菌素、ε-聚赖氨酸盐酸盐 Potassium sorbate, glucono-δ-lactone, disodium edetate, nisin, ε-polylysine hydrochloride	2.5-3.0‰	
复配熟肉制品防腐剂 Compound Cooked Meat Products Preservative	双乙酸钠、葡萄糖酸-δ-内酯、乳酸链球菌素、ε-聚赖氨酸盐酸盐、 三聚磷酸钠、食用盐 Sodium diacetate, glucono-δ-lactone, nisin, ε-polylysine hydrochloride, sodium tripolyphosphate, edible salt	3‰	GB 30616
食品用香精 Food Flavors	肉桂提取物, 迷迭香提取物, 竹叶提取物, 甘草提取物等 Cinnamon extract, rosemary extract, bamboo leaf extract, licorice extract, etc.	2‰	



松原生物科技
SONGYUAN BIO-TECH CO., LTD.

FOOD GRADE

— GLACIAL ACETIC ACID

Product Description

产品描述 >>

冰乙酸又称为醋酸,冰醋酸,常见于酱料,调味品,腌渍菜等产品的生产中。该产品既可以作为酸味剂,赋予产品适当的酸味,增加风味的层次感。又可以作为天然的防腐成分,抑制细菌、霉菌、酵母等微生物的生长繁殖,防腐保鲜。

Glacial acetic acid is commonly used in the production of sauces, condiments, pickled vegetables, etc. It can be used as an acidulant to give the product a proper sour taste and increase the layered flavor. It can also be used as a natural preservative to keep freshness and inhibit the growth of microorganisms, such as bacteria, mold, and yeast.



Usage 产品级别	Purity 含量	CAS	Molecular Formula 分子式
food grade 食品级	70%-99.9%	64-19-7	CH ₃ COOH

(其低于16.4度会出现结晶,这属于正常现象。)

(It is normal for crystallization to occur below 16.4 degrees.)

Product Advantages

产品优势 >>

- 洁净生产车间 GMP
- 权威认证 Authoritative Certification
(FSSC 22000、HALAL、KOSHER)
- 完备的随货证书 Complete Certificate of Shipment
可提供健康证、产地证等文件
Provide health certificate, certificate of origin and other documents.
- 多样化的包装 Various Packaging
- 可定制化生产 Customizable Service
提供散装30/200/吨桶等包装形式
Provide bulk 30/200/ IBC tank and other packaging forms.
可根据客户地区特点和配方需求,提供70--99.9%酸度的产品和180ml瓶装产品。
Provide 70--99.9% acidity products and 180ml bottled products according to customer regional characteristics and formula requirements.



(1000kg, 200kg, 30kg/ barrel)

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■ 丰富的出口经验 Rich Export Experience

在数十年外贸销售中与国内外多家公司建立了长期、稳定的合作关系，产品销售至近五十个国家和地区。

In decades of foreign trade sales, we have established long-term and stable cooperative relationships with many domestic and foreign companies, and our products are sold to nearly 50 countries and regions.



多年来，我们公司生产的食品级冰乙酸赢得了国内外众多客户的高度认可，成功树立起了良好且坚实的口碑，是广大食品生产企业值得信赖的优质选择。

Over the years, the food-grade glacial acetic acid produced by our company has established a solid and favorable reputation among customers. It is a trustworthy and high-quality choice for numerous food production enterprises.

Application

应用领域 >>

常应用于酱料，调味品，腌渍菜等产品的生产中。

It is often used in the production of sauces, condiments, pickled vegetables and other products.



📍 : Industrial Park of Huixian County, Xinxiang City, Henan Province, China.

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