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淀粉糖  
盛泰集团  
SHENGTAI





# 企业文化

CORPORATE CULTURE



为客户提供更好的产品应用解决方案  
Provide customers with better  
Product application solutions.



成为中国淀粉行业发展的领路人  
The leader of starch industry  
development in China.



客户第一、团队至上、员工满意  
Customer first, Team first  
Satisfy employees.

SHENGTAI GROUP



# 奔跑



## 奔跑吧！盛泰！

BEN PAO SHENG TAI

有这样一群人，  
在烈日骄阳下奔跑，在寒风冷雨中奔跑，  
在晨光微露时奔跑，在夜色深沉时奔跑……

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# ABOUT SHENGTAI

## 盛泰集团 SHENGTAI GROUP

盛泰集团始建于1999年2月，下设潍坊盛泰药业有限公司、山东盛泰生物科技有限公司、潍坊森瑞特生物科技有限公司、潍坊福运油脂有限公司、潍坊乐智通物流有限公司等实体子公司，并在潍坊、青岛、上海等地设立多个贸易子公司。目前，集团核心业务主要包括医药原辅料、食品原辅料、食品添加剂、食用油产销经营及物流、商贸等。集团公司现有总资产30亿元，员工1100余人，年销售收入50亿元。先后被授予山东省“农业产业化重点龙头企业”、“农产品加工示范企业”、“隐形冠军企业”，潍坊市“工业百强企业”、“农业龙头企业50强”、“智能制造标杆企业”、“专精特新企业”等荣誉称号。

集团公司坚持“做精品、走高端、创一流”发展思路，实现了长期有效增长。近年来围绕加快供给调整、高端转型、绿色发展，狠抓技术进步和精细化管理，企业核心竞争力和品牌影响力不断增强。

集团公司秉持“客户第一”理念，围绕专业制胜、差异制胜、创新制胜，持续改善产品与服务，充分满足客户多样化、个性化需求，在致力于推进产品“多品种、系列化、高质量”的同时，着力加强技术服务，努力为客户创造价值。

shengtai Group, established in February 1999, has many entity subsidiaries such as Weifang Shengtai Medicine Co., Ltd., Shandong Shengtai Biotechnology Co., Ltd., Weifang Century-Light Biotechnology Co., Ltd., Weifang fuyun Oil Co., Ltd., and Weifang Lezhitong Logistics Co., Ltd., and has set up trading subsidiaries in Weifang, Qingdao, Shanghai, etc. At present, our core business mainly covers pharmaceutical raw and auxiliary materials, food raw and auxiliary materials, food additives, edible oil, logistics, trade, etc.

The group company has total assets of RMB3 billion and over 1100 workforce, and the annual sales revenue reaches RMB5 billion. The company was successively awarded Agricultural Industrialization Key Leading Enterprise, Demonstration Enterprise for Processing Agricultural Products and Hidden Champion Enterprise in Shandong, and the Top 100 Industrial Enterprises, Top 50 Agricultural Leading Enterprises, Intelligent Manufacturing Benchmarking Enterprise, etc. in Weifang.

The group company adheres to the development idea of high quality, high end and first class, and has achieved long-term effective growth. In recent years, the core competitiveness and brand influence of enterprise have increased constantly by accelerating supply adjustment, high-end transformation and green development and paying close attention to technological progress and fine management.

The group company upholds the philosophy of customer first, revolves around winning by profession, difference and innovation, and continuously improves products and services to fully meet the customers multiple varieties, serialization and high quality, it is striving to strengthen technical services and to create value for customers.

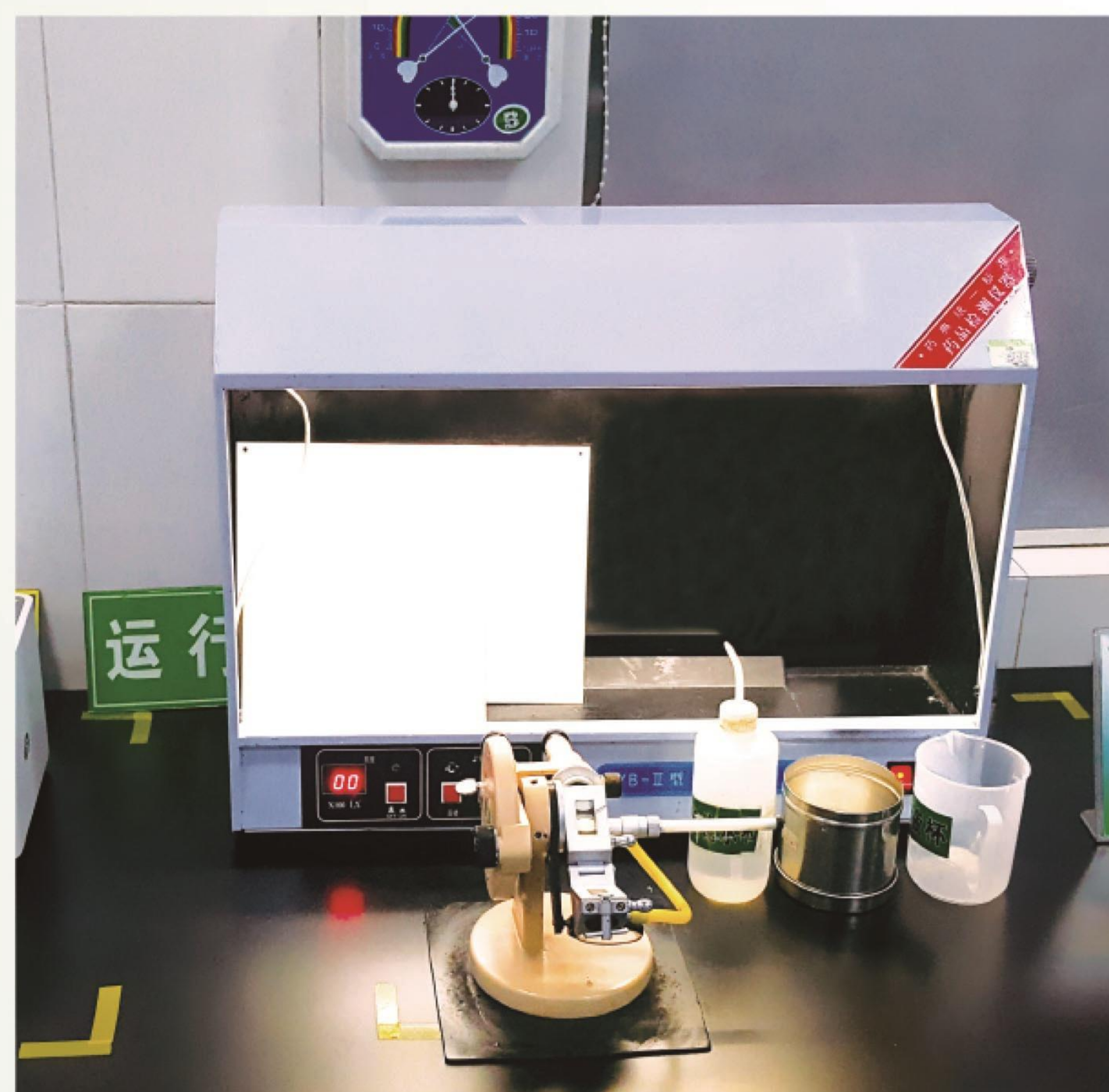
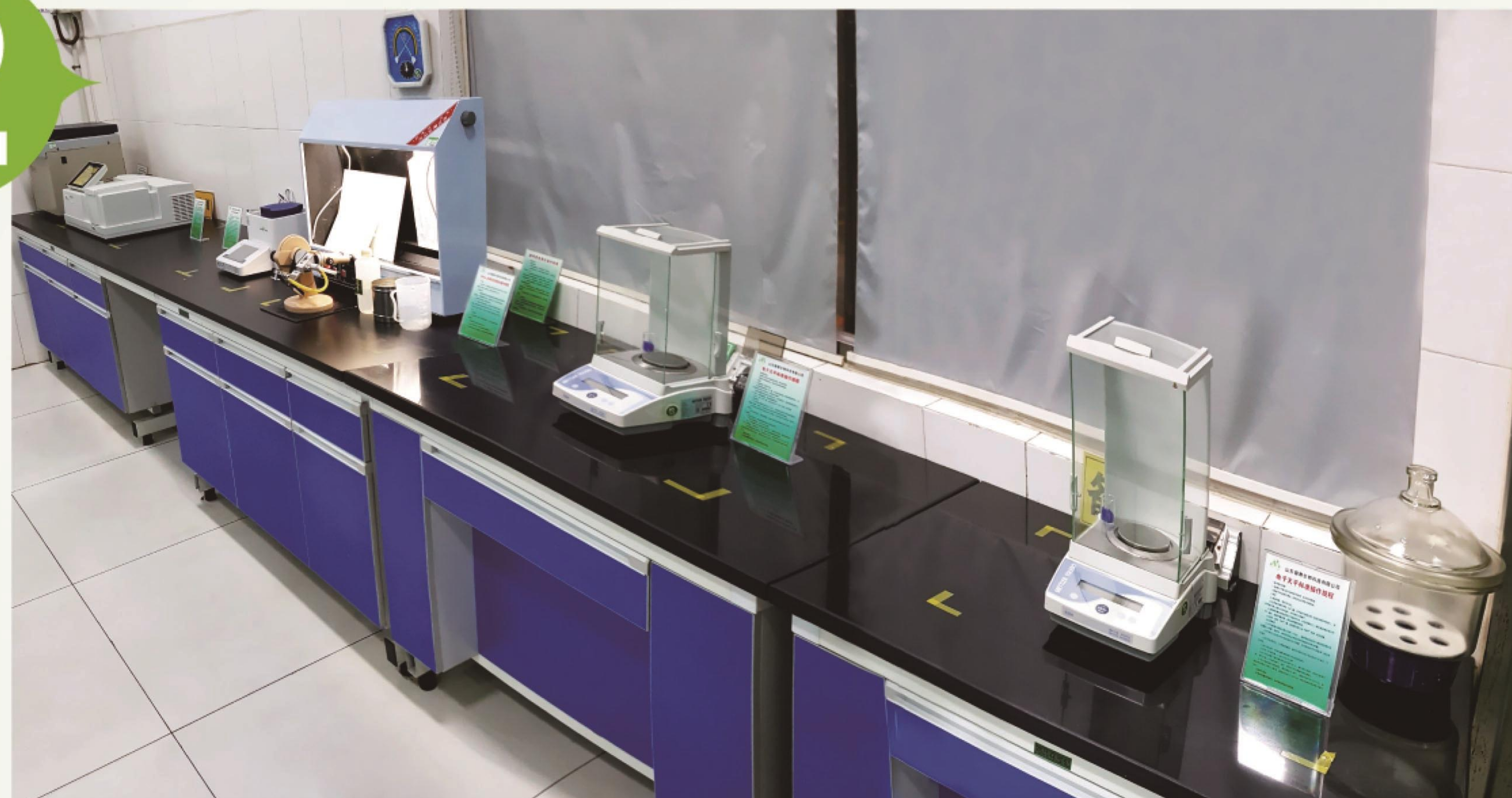
## PART 1 关于盛泰



# 集团质量管理体系

## MANAGEMENT SYSTEM QUALITY

PART 2



集团已先后通过GMP、ISO9001质量管理体系、ISO14001环境管理体系、ISO45001职业健康安全管理体系、FSSC22000食品安全体系等一系列认证，以及KOSHER犹太洁食认证、IP非转基因认证等满足不同消费者的认证。

Quality Management System  
The group company has passed the certification of GMP, ISO9001, ISO14001, ISO45001, FSSC22000, KOSHER, NON-GMO IP, etc.

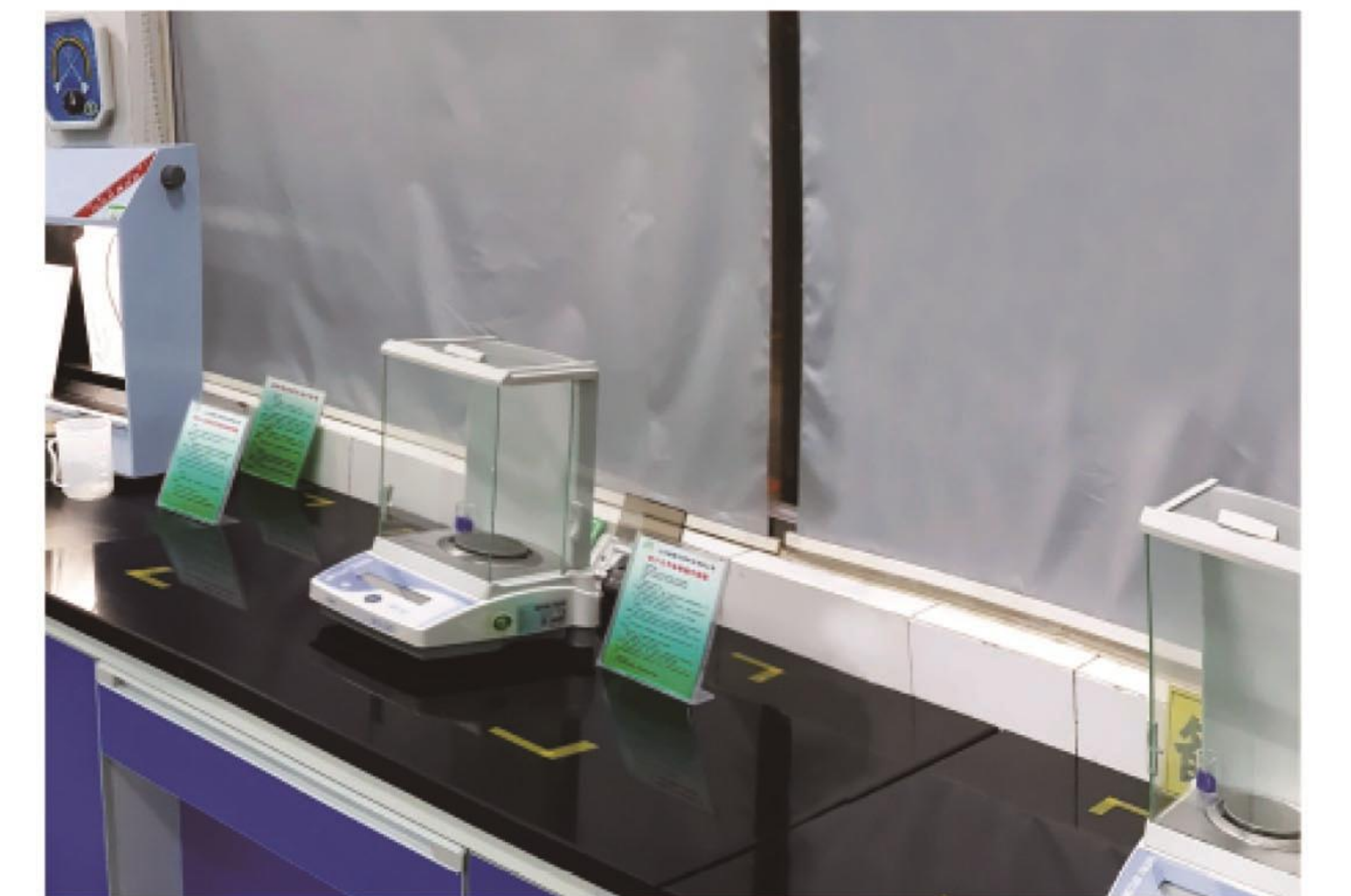
# ADVANTAGES OF PRODUCTION TECHNOLOGY



## PART 3 生产技术优势

拥有6个配备全自动卸车设备的大型通风玉米钢板仓，五万吨玉米仓容为连续、稳定运行提供可靠保障；玉米入、出库两道清理装置清除杂质，为产品质量奠定基础；结晶糖生产过程中，进口喷射器保证了液化效果；预结晶生产工艺的引入，提升了结晶糖系列产品的品质；液糖生产线采用西门子自控系统的全自动化生产设备，工作环境极大地改善，引进全自动离子交换设备，减少生产过程中消耗的酸、碱、水；全自动包装称、全自动码垛机、智能立体仓储系统，实现了仓库货物的立体存放、自动存取、标准化管理、可大大降低储运费用，减轻劳动强度，提高仓库空间利用率；为响应国家节能减排的号召，巨资引进MVR节能蒸发器；余热蒸发器，利用生产过程中的废热对糖液进行蒸发，节能环保；严格按照标准处理废水的同时，在同行业中率先引进低温等离子体除臭系统....

We have 6 large ventilation corn steel silos equipped with full-automatic unloading equipment with capacity of 50,000 MT, which can provide reliable guarantee for continuous, stable operation. There are two impurity removal devices for corn in and out of the warehouse, which lays the foundation for product quality. During the production of crystallized dextrose, the imported injector ensures liquefaction effect. The introduction of pre-crystallization production process improves the quality of crystallized dextrose series products. The full-automatic production equipment of the SIEMENS automatic control system is applied to the production line of liquid dextrose, which greatly improves the working environment. The introduction of full-automatic ion-exchange equipment reduces the consumption of acid, alkali and water in the production process. Full-automatic packing scale, full-automatic palletizer and intelligent stereoscopic warehousing system realize stereoscopic storage, automatic access and standardized management of products, which can greatly reduce warehousing and shipping expenses, reduce labor intensity and improve the utilization of warehouse space. In response to the national call for energy conservation and emission reduction, we introduce MVR energy-saving evaporator and residual evaporator by huge investment to use the waste heat produced in the production process to evaporate liquid dextrose, which can realize energy saving and environmental protection. We do wastewater treatment in strict accordance with the standard, and at the same time, we take the lead in introducing low temperature plasma odor removal system...



PART 4 研发中心

R & D CENTER



盛泰集团研发中心先后被确立为“山东省玉米生物炼制工程技术研究中心”、“山东省淀粉糖工程实验室”等省级研发平台。研发中心集办公、研发、中试、终端产品体验及企业文化宣传于一体，拥有25人的研发团队与80人的分析检测团队。目前主要研究方向为：功能性淀粉糖及衍生物、微生物发酵、产品配方及客户应用方案等

研发中心试验区域主要进行产品换代升级及新产品研发等相关性试验及应用性研发试验。设有酶催化、发酵试验专用实验室，并配备液相、气相色谱、质谱等检测仪器。配套建有独立的中试生产线。

研发中心先后获得山东省技术市场科技金桥奖(一等奖)、山东省生物发酵产业协会科技进步奖(三等奖)、潍坊市科技局科技进步奖(二等奖、三等奖)等奖项。现有有效专利46项、其中11项发明专利，35项实用新型专利。

The R&D center of Shengtai Group has been established as the provincial R&D platform such as Shandong CornBio-refining Engineering Technoloay Research Centerand shandong Starch Sugar Engineering Laboratory. TheR&D center integrates office,R&D,pilot test,terminalproduct experience and corporate culture promotion. It has a R&D team of 25 people and an analysis team of 80people.At present we mainly research functional starch sugar and its derivatives,microbial fermentation,product formulacustomer application solution, etc.

The test fields of R&D center mainly cover product upgrading,new product R&D,applied R&D test etc. We have dedicated laboratory for enzyme catalysis and fermentation test,which is equipped with liquid chromatograph, gaschromatograph, mass spectrometer,etc.An independent matched pilot production line has been completed.

The R&D center has won the Science and Technology Golden Bridge Award of Shandong Technology Market (the first prize),the Science and Technology Progress Award of Shandong Biological Fermentation Industry Association (the third prize), the Science and Technology Progress Award of Weifang Science and Technology Bureau (thesecond prize and the third prize),etc.There are 46 valid patents, including 11 invention patents and 35 utility model patents.



PART 5

# 淀粉及 药用辅料系列

## STARCH AND PHARMACEUTICAL EXCIPIENTS SERIES

# 食用玉米淀粉

Corn Starch Food Grade

**【产品性质】** 本品为白色或类白色粉末。本品在水中或乙醇中均不溶解。

**【应用行业】** 食品行业 直接用于粉丝、粉条、方便面、火腿肠、肉制品、冰激凌等方面。  
造纸行业  
化工行业

**PRODUCT PROPERTIES:** White or similar white powder. Nonsoluble in water or ethanol.  
**APPLICATION INDUSTRY:** Food industry: directly used for bean vermicelli, vermicelli, instant noodles, ham sausage, meat products, ice cream, etc. Papermaking industry, Chemical industry.

# 玉米淀粉

Corn Starch Pharmaceutical Grade

**【产品性质】** 本品为白色或类白色粉末。本品在水中或乙醇中均不溶解。

**【应用行业】** 本品用作增稠剂、稳定剂、填充剂和含糖药物的赋形剂等。

**PRODUCT PROPERTIES:** White or similar white powder. Nonsoluble in water or ethanol.  
**APPLICATION INDUSTRY:** Mainly used as thickening agent, stabilizing agent, filling agent and sugar-free drug excipients, etc.

# 糊精

Dextrine Pharmaceutical Grade

**【产品性质】** 本品为白色或类白色的无定形粉末；无臭、味微甜。本品在沸水中易溶，在乙醇或乙醚中不溶。

**【应用行业】** 可作为药用糖的增稠剂和稳定剂。可作为片剂或冲剂的赋形剂和填充剂。

**PRODUCT PROPERTIES:** White or similar white unformed powder; Odourless, taste sweet. Easily soluble in boiling water, nonsoluble in ethanol or ethyl ether.

**APPLICATION INDUSTRY:** Used as thickener and stabilizer for medicinal sugar. Used as excipients and filler for tablet or infusion.



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PART 5 淀粉及  
药用辅料系列

STARCH AND  
PHARMACEUTICAL  
EXCIPIENTS  
SERIES

可溶性 淀粉  
Soluble Starch

**【产品性质】** 本品系淀粉通过酸水解等方法加工，改善其在水中溶解度而制得。性状为白色或类白色粉末。在沸水中溶解，在水或乙醇中均不溶。

**【用途】** 本品主要用作增稠剂、稳定剂、填充剂和无糖药物赋形剂等，在片剂、冲剂等剂型的生产中有广泛的应用，还是一种用途广泛食品添加剂。

**【特点】** 本品有较强的溶解性和崩解度，比糊精更稳定，吸附力强，流动性好。

**PRODUCT PROPERTIES:** It is made by processing starch through acid hydrolysis to improve its solubility in water. The appearance is white or almost white powder. It dissolves in boiling water, but is insoluble in water or ethanol.

**USE:** It is mainly used as a thickener, stabilizer, filler, and sugar-free pharmaceutical excipients. It has a wide range of applications in the production of tablets, granules and other dosage forms. It is also a widely used food additive.

**CHARACTERISTIC:** It has strong solubility and disintegration, more stable than dextrin, strong adsorption and good fluidity.

麦芽糊精  
Maltodextrin

**【产品性质】** 本品系淀粉经酶法或者酸法水解后精制而得。性状为白色或类白色的粉末或颗粒；微臭。在水中易溶，在无水乙醇中几乎不溶。

**【用途】** 主要用于稀释剂、黏合剂和增稠剂等。目前主要应用于中药制剂和中药配方颗粒的制配。

**【特点】** 本品具有甜度低，无异味，易消化，低热，溶解性好，发酵性小，填充效果好，不显吸潮，增稠性强，载体性好，稳定性好，难以变质的特性。

可根据客户要求单独定制不同粘度、不同DE值的产品。

**PRODUCT PROPERTIES:** It is refined by enzymatic or acid hydrolysis of starch. It is white or off-white powder or granule; slightly smelly. Easily soluble in water, almost insoluble in absolute ethanol.

**USE:** Mainly used in diluents, adhesives and thickeners. At present, it is mainly used in the preparation of traditional Chinese medicine preparations and Chinese medicine formula particles.

**CHARACTERISTIC:** It has the characteristics of low sweetness, no peculiar smell, easy digestion, low heat, good solubility, low fermentation, good filling effect, no moisture absorption, strong thickening, good carrier, good stability, and hard to deteriorate.

We can individually customize products with different viscosities and different DE values according to different customer requirements.



PART 6

结晶糖系列  
DEXTROSE SERIES



# 葡萄糖

Dextrose Monohydrate  
Injection Grade



**【产品性质】**

无色结晶或白色结晶性或颗粒性粉末；无臭、味甜。在水中易溶，在乙醇中微溶。

**【应用行业】**

主要用于医药化工，生产葡萄糖注射液、血液/腹膜透析，兽用输液等。

**PRODUCT PROPERTIES:**

Colorless crystals or white crystalline or granular powder; Odourless, with a sweet taste. Soluble in water, slightly soluble in ethanol.

**APPLICATION INDUSTRY:**

Is mainly used in pharmaceutical and chemical industry, the production of glucose injection, blood or peritoneal dialysis, veterinary infusion, etc.

# 口服葡萄糖

Dextrose  
Monohydrate  
Oral Grade



**【产品性质】**

白色或几乎白色结晶性或颗粒性粉末；无臭、味甜。在水中易溶，在乙醇中微溶。

**【应用行业】**

药用载体，用于各种疾病治疗中食疗法的强健剂与各种维生素配合制成的口服品。

**PRODUCT PROPERTIES:**

White or almost white crystalline or granular powder; Odourless, with a sweet taste. Soluble in water, slightly soluble in ethanol.

**APPLICATION INDUSTRY:**

Pharmaceutical carrier, a strong agent in Food Therapy for the treatment of various diseases and can be made to oral products with a mix of with variety of vitamins.

# 食用葡萄糖 (无水)

Dextrose Anhydrous Food Grade

**【产品性质】**

为白色或无色结晶性粉末；无肉眼可见杂质，甜味温和、纯正、无异味。

**【应用行业】**

食品行业：用于生产蛋白糖、巧克力、化工及发酵行业：耐火材料、电池、烷基糖苷等。

**PRODUCT PROPERTIES:**

White or colorless crystalline powder; No visible impurities, with a mild sweet, pure, no peculiar smell.

**APPLICATION INDUSTRY:**

Food industry:used in the production of protein sugar, chocolate Chemical and fermentation industry, refractory materials, batteries, alkyl glucoside,etc.



# 无水葡萄糖

Dextrose Anhydrous

**【产品性质】**

白色或几乎白色结晶性或颗粒性粉末；无臭、味甜。在水中易溶，在乙醇中微溶。

**【应用行业】**

医药化工，生产葡萄糖注射液、口服补液盐、兽药载体或饮水剂。

**PRODUCT PROPERTIES:**

Colorless crystals or almost white crystalline or granular powder; Odourless, with a sweet taste. Soluble in water, slightly soluble in ethanol.

**APPLICATION INDUSTRY:**

Is mainly used in pharmaceutical and chemical industry, the production of glucose injection, oral Rehydration Salts, Veterinary drug carrier or water agent.



# 食用葡萄糖 (一水)

Dextrose Monohydrate Food Grade

**【产品性质】**

为白色或无色结晶性粉末；无肉眼可见杂质，甜味温和、纯正、无异味。

**【应用行业】**

直接食用；食品行业；发酵工业；化学工业；其他如动物饲料、环保材料等。

**PRODUCT PROPERTIES:**

White or colorless crystalline powder; No visible impurities, with a mild sweet, pure, no peculiar smell.

**APPLICATION INDUSTRY:**

Direct edible; The food industry; The fermentation industry; Chemical industry; Other such as animal feed, environmental protection material, etc.



# 结晶果糖

Crystalline Fructose

**【产品性质】**

结晶果糖是一种单糖，是葡萄糖的同分异构体，含6个碳原子，结构式C<sub>6</sub>H<sub>12</sub>O<sub>6</sub>，白色结晶性粉末，无臭，味甜。易溶于水（20℃时溶解度为3.5g/ml）与乙醇，甜度为蔗糖的1.2~1.8倍。

**【应用行业】**

烘焙食品、运动及其它功能性饮料、乳制品、无糖及功能型食品、果酱、蜜饯、微醺酒。

**【特点】**

结晶果糖具有甜度高、冷甜性、冰点降低能力强、增强风味、渗透性强、抗龋齿、溶解度高、保湿性、在肝脏中代谢快，对肝脏具有保护作用合成肝糖原迅速，可改善肝功能，保护肝脏。

**【包装】**

25kg/袋、1000kg吨袋包装或根据客户要求

**PRODUCT CHARACTERISTICS:**

Crystalline fructose is a monosaccharide, isomer of glucose, containing 6 carbon atoms, structural formula C<sub>6</sub>H<sub>12</sub>O<sub>6</sub>, white crystalline powder, odorless, sweet taste. It is easily soluble in water (solubility 3.5g/ml at 20°C) and ethanol, and its sweetness is 1.2-1.8 times that of sucrose.

**APPLICATION INDUSTRY:**

Bakery products, sports and other functional drinks, dairy products, sugar-free and functional foods, jams, preserved fruit, tipsy wine.

**FEATURES:**

High sweetness, cold sweetness, high freezing point reduction ability, flavor enhancement, strong permeability, anti-caries, high solubility, moisture retention, fast metabolism in the liver, improving liver function and protecting the liver.

**PACKAGING:**

25KG/bag, 1000KG/bag or as customer's requirement



# 固体玉米糖浆

Solid Corn Syrup

## 【产品性质】

本品系淀粉经全酶法、酸法、酸酶法或酸酶法水解后精致得到含有葡萄糖的混合糖浆，并经喷雾干燥制得固体型粉末，形状为白色或略带浅黄色粉末。

## 【产品用途】

主要用于包埋、增稠剂、填充剂等。目前主要应用于固体饮料、肉制品等中。

## 【特点】

DE值≥20，水溶性好，粘度低，口感温和纯正、甜度较低，有麦芽香味。

## 【包装规格】

25kg/袋或根据客户要求

## PRODUCT CHARACTERISTICS:

White or slightly yellowish powder made by starch hydrolysis, refining and spray drying.

## PRODUCT APPLICATION:

Mainly used for embedding, thickening agent, filler and so on. At present, it is mainly used in solid drinks, meat products and so on.

## FEATURES:

DE value ≥ 20, good water solubility, low viscosity, mild and pure taste, low sweetness, malt fragrance.

## PACKAGING:

25KG/bag or as customer's requirement

# 麦芽糊精

Maltodextrin

## 【产品性质】

本产品系淀粉为原料，经酶法低度水解、精制、干燥或不干燥制得糖类聚合物。

## 【产品用途】

增稠剂、填充剂、载体等，目前主要用于香精香料、固体饮料等中。

## 【特点】

淀粉低程度水解产物，DE值 < 20，具有甜度低、溶解性好、易消化、填充效果好、较好乳化性等特性。

## 【包装规格】

25kg/袋或根据客户要求

## PRODUCT CHARACTERISTICS:

This product is made of starch as raw material, and the sugar polymer is obtained by enzymatic low-level hydrolysis, refining, drying or non-drying.

## PRODUCT APPLICATION:

Thickener, filler, carrier, etc., currently mainly used in flavors and fragrances, solid beverages, etc.

## FEATURES:

low-degree hydrolyzate of starch, DE value < 20, has the characteristics of low sweetness, good solubility, easy digestion, good filling effect, good emulsification, etc.

## PACKAGING:

25KG/bag or according to customer requirements

PART 7

# 糖浆系列

SYRUP SERIES

# 葡萄糖 GLUCOSE SYRUP 糖浆

**品名**  
PRODUCT NAME 葡萄糖浆  
Glucose syrup

**包装**  
PACKAGE 300kg桶或根据客户要求  
300kg Hdpe Drums Or As Customer Request

**描述**  
DESCRIPTION 葡萄糖浆是一种以淀粉为原料在酶或酸的作用产生的一种淀粉糖浆，主要成份为葡萄糖、麦芽糖、麦芽三糖、麦芽四糖及四糖以上等。又称为液体葡萄糖，葡麦糖浆。  
Glucose syrup is a kind of starch syrup, it is produced in the action of enzymes or acid. Its main ingredients are glucose, maltose, maltotriose, maltotetraose and four more sugar. It is also known as liquid glucose and wheat syrup portugal.

**用途**  
USAGE 糖果行业，饮料行业，烘焙行业，即食行业，发酵行业。  
Candy industry, beverage industry, baking industry, instant industry, fermentation industry.



葡萄糖浆口感温和，甜度与黏度适中，更可防止糖果结晶与氧化；冰点低，应用于饮料生产，可以提高产品风味；具发酵性和保湿性，用于烘焙行业，可使产品保持松软可口及保持水分；作为甜味剂，用于果脯、蜜饯、果酱、果汁、罐头及奶油类食品中，可延长产品保质期，维持产品口味。

Glucose syrup has mild taste, moderate sweetness and viscosity, it also could prevent candy crystalline oxide. It has a low freezing point, if it is used in beverage production, it can improve the flavor of the product. If it is used in baking industry, it could maintain a soft and delicious and retain moisture for its fermentation and moisture characteristics. As a sweetener for fruit, preserves, jams, juices, canned and dairy food categories, it could extend the product shelf life and maintain the product taste.

# 麦芽糖浆 MALTULOSE SYRUP

**品名**  
PRODUCT NAME 麦芽糖浆  
Maltose syrup

**包装**  
PACKAGE 300kg桶或根据客户要求  
300kg Hdpe Drums Or As Customer Request

**描述**  
DESCRIPTION 麦芽糖浆是以优质淀粉为原料，经过液化、糖化、脱色过滤、精致浓缩而成的，以麦芽糖为主要成分产品。  
Maltose syrup use high-quality starch as raw materials, its production flow is liquefaction, saccharification, bleaching filtered, refined and concentrated. Its main ingredient are maltose.

**用途**  
USAGE 啤酒专用，糖果行业，饮料行业，烘焙行业，即食行业。  
Special beer, confectionery industry, beverage industry, baking industry, instant industry

麦芽糖浆甜味温和，具有良好的抗结晶性与热稳定性。啤酒麦芽糖浆专用于啤酒生产，具有色泽纯正、糖份调减及高发酵度等特性，能调和啤酒的色泽、增加其透明度，使啤酒口感更加爽口宜人，并能延长产品保质期，可有效降低啤酒的生产成本；用于糖果生产，可提高产品风味，防止结霜；具有吸湿性低、保水性好、甜度适中等特点；用于饮料行业，可改善产品口感，提高产品质量；具保温性和发酵性，用于烘焙行业，可使产品保持松软可口及保持水分；用于果酱、果冻、罐头、肉食、各类饮料、酱制品及乳制品中，具增稠、保香、保湿的作用。

Maltose syrup has moderate sweetness, it has good resistance to crystallization and thermal stability. Maltose syrup for beer is dedicated to the production of beer, with pure color, high degree of fermentation and sugar adjustment and other characteristics. It could reconcile the color of beer and increase its transparency, so as to make the beer taste more refreshing and pleasant. It could extend the shelf life of the product, and effectively reduce beer production costs. When it is used in candy production, it could improve the product flavor, prevent frost, it also has low moisture absorption, good water retention, moderate sweetness and other characteristics. When it is used in beverage industry, it could improve the products taste and quality. For baking industry, it could retain the products moisture and keep it soft and delicious. When used in jam, jelly, canned food, meat, drinks, dairy products and butter, it worked as thickening, preserving flavor and keeping moisture.

# 果葡 High Fructose Syrup 糖浆

F42  
F55

## 定义 DEFINITIONS

果葡糖浆也称为高果糖浆或异构糖浆,是以精致玉米淀粉为原料,以酶法糖化淀粉所得糖化液经葡萄糖异构酶作用,将其中的一部分葡萄糖异构成果糖,有葡萄糖和果糖而组成的一种混合糖浆。果葡糖浆是高甜度的淀粉糖,其无色无臭,甜味纯正,常温下流动性好,是替代蔗糖的一种新型糖源。

Fructose Syrup, also known as High Fructose Syrup or Isomerism Syrup, made of refined corn starch as raw material, through the action of glucose isomerase on the glycation solution obtained by enzymatic mashing of starch, a part of glucose isoforms, into fructose, which is composed of glucose and fructose as a kind of mixed syrup. Fructose Syrup is a starch-sugar with high sweetness, colorless and odorless, pure sweetness, good fluidity at room temperature, and it is a new sugar source to replace sucrose.

## 应用范围 Applied Range

由于果葡糖浆甜度与蔗糖相当,又有其特性,所以他的应用领域较蔗糖广泛;不但广泛应用于食品、乳品、饮料及酒类,在医药、保健食品、家庭调味品、日用化工等方面都有应用。

As the sweetness same as sucrose and has its characteristics, Fructose Syrup, s application fields are more extensive than sucrose. It is not only widely used in food, dairy, beverage and wine, but also in medicine, mhealth food, family seasoning, daily-use chemical industry and so on.

# 果葡 糖浆(F42、F55) High Fructose Syrup ( F42,F55 )

## 产品理化指标 PRODUCT PHYSICAL & CHEMICAL INDEXES

项目 Items	F42	F55
干物质a (固形物) (质量分数) % Dry Matter (Solid Content)	71.0	77.0
果糖 (占干物质) (质量分数) % Fructose (Percent of Dry Matter)	42~44	55~57
PH值 PH Value	3.3~4.5	
色度/RBU≤ Chroma/RBU	50	
不溶性颗粒 (mg/kg) ≤ Insoluble Particles	6.0	
硫酸灰分%≤ Sulfated Ash	0.05	
透光率% ≥ Transparency	96	

## 产品卫生指标 PRODUCT HYGIENE INDEXES

项目 Items	指标 Indexes
砷As (以As计) mg/kg ≤	0.5
铅Pb (以Pb计) mg/kg ≤	0.5
二氧化硫Sulfur dioxide mg/kg ≤	10
菌落总数Bacterium Total [cfu/g(或mL)] ≤	1,500
大肠菌群Coliform [MPN/100g(或mL)] ≤	30
致病菌Pathogen	不得检出Not Detected

## 产品包装规格 CAPACITY & PACKAGING SPECIFICATIONS

- 1.现在果葡糖浆年产能10万吨。  
Now the annual capacity of Fructose Syrup is 100,000 tons.
- 2.包装规格是罐车, 75kg桶装和275kg桶装, 或根据客户要求。  
The packing specifications are Tanker, 75kg/275kg Drum, or according to customer requirements.



# 高麦芽糖浆

## HIGH MALTOSE SYRUP

**品名**  
PRODUCT NAME

高麦芽糖浆  
High maltose syrup

**包装**  
PACKAGE

300kg桶或根据客户要求  
300kg Hdpe Drums Or As Customer Request

**描述**  
DESCRIPTION

高麦芽糖浆是利用精制淀粉为原料,用酶制剂液化、糖化后,经精制、浓缩而成的一种淀粉糖浆,其成分主要为麦芽二糖(≥50%)、葡萄糖、麦芽三糖、麦芽四糖及四糖以上等。  
High maltose syrup is a kind of starch syrup,its raw material is refined starch,Its main production flow is enzyme liquefaction,saccharificatrion,refined,and condensed.Its main ingredientsare malt disaccharide(≥50%),glucose,maltotriose,malt tetrasaccharide and more than four sugar.

**用途**  
USAGE

食品行业,烘焙行业,即食行业。  
Food industry,baking industry,instant industry.

高麦芽糖浆甜味温和,具有良好的抗结晶性及抗氧化性、黏度适中,并具有良好的化学稳定性,冰点低,被广泛应用于糖果、冷冻坚硬产品和奶类产品;吸湿性低,对烘焙食品起保质作用,并能保持产品松软及美味;因其独特的产品特性被广泛应用在其他食品行业,如:果酱制造、月饼馅料、火腿香肠、即食食品及酱油等。

High maltose syrup has moderate sweetness,with good resistance to crystallization and oxidation resistance,viscosity moderate,and has excellent chemical stability,low freezing point characteristics.It is widely used in candy,hard frozen products and dairy products.Its low moisture absorption could improve the shelf life of baked goods from the action,and can keep the product soft and delicious.It is widely used in other food industries for its unique product features,such as:jam manufacturing,moon cake stuffing,ham sausage,ready meals and sauces.

# 低聚异麦芽糖

## LSOMALTO-OLIGOSACCHARIDE (IMO)

**品名**  
PRODUCT NAME

低聚异麦芽糖  
Isomalto-oligosaccharide(IMO)

**包装**  
PACKAGE

250kg、300kg桶或根据客户要求  
250kg 300kg Hdpe Drums Or As Customer Request

**描述**  
DESCRIPTION

低聚异麦芽糖是由异麦芽糖、异麦芽三糖、潘糖、异麦芽四糖、异麦芽五糖等组成,是一种难发酵的功能性糖,能有效的促进人体有益细菌—双歧杆菌的生长繁殖,故又称为“双歧杆菌生长促进因子”,简称“双歧因子”,同时具有抗龋齿性。

Isomalto-oligosaccharide(IMO)main ingredientsare Isomaltose,Isomaltotriose,Isomaltotetraose,Isomaltopentaose etc.It is a functional sugar,can effectively promote the beneficial bacteria in the human body—the growth of bifidobacterium reproduction,so called“bifidobacteria growth promoting factor”,referred to as “bifidus factor”,also has anti-caries resistance.

**用途**  
USAGE

食品行业,烘焙行业,饲料行业,酿酒行业。  
Food industry,baking industry,feed industry,wine industry.

低聚异麦芽糖除具备普通麦芽糖的一般特性外,还可促进有益肠道菌—双歧杆菌的生长,提升人体免疫能力,防止腹泻、便秘和消化不良;广泛应用于糖果、糕点、饮料、乳制品等业;吸湿性及发酵性低,能延长烘焙食品保质期,并提升产品的味道和口感;用于酿酒,以提升酒类制品的味道、品质及生物作用;用于家养动物的饲料,取代微生物的角色。

IMO has the general characteristics of maltose,but also promote beneficial intestinal bacteria-Bifidobacterium growth,enhance the body immunity,prevent diarrhea,constipation,and indigestion;widely used in candy,cakes,beverages,dairy and other industries;absorbent resistance and low fermentation,It can extended the shelf life of baked goods,and improve product taste and texture;also be used for wine,alcoholic products to enhance the taste,quality and biological effects;fodder for domestic animals,replacing the role of microorganisms.

# 奶茶专用

植脂末 Non-dairy creamer used for  
Bubble tea/Boba tea

**产品简介** 精选优质原料,奶香醇厚、口感丝滑,使奶茶更爽滑香浓,风味更佳。产品稳定,溶解性优良。

**产品规格** 25kg/袋或根据客户要求。

## 产品特性 DESCRIPTION

- 1.改善茶汤色泽,使之具有丝绸之亮色;
- 2.抑制茶汤苦味,掩盖不良气味;
- 3.改善食品的内部组织,增香增脂,使口感细腻;
- 4.润滑厚实并富有奶味;
- 5.良好的水溶性,乳化多散性,冲调性佳;
- 6.更高的蛋白含量,提供更优良的性价比。

**PRODUCT DESCRIPTION:** Selected high-quality raw materials,milk mellow,silky taste,make Bubble tea/Boba tea more smooth fragrant thick,better flavor.Stable product,with excellent solubility.

**Packaging:** 25kg/bags or as per customer's requirements

## Product Characteristics:

- 1.Improve the color of the tea soup to make it have a bright color of silk;
- 2.Inhibit the bitter taste of the tea soup and hide the bad smell;
- 3.Improve the internal organization of food,increase fragrance and fat,and make the taste delicate;
- 4.Lubricated,thick and rich in milk flavor;
- 5.Good water solubility,emulsified polydispersion,good punching tone;
- 6.Higher protein content,to provide a better cost performance.

PART  
8

## 植脂末系列 NON-DAIRY CREAMER SERIES



# COFFEE

## 咖啡专用

### 植脂末

Non-dairy creamer used for Coffee

#### 产品简介

精选优质原料，卓越增白效果，改善咖啡色泽；风味醇厚，口感丝滑，产品稳定，溶解性和流动性良好。

#### 产品规格

25kg/袋或根据客户要求。

#### 产品特性

##### DESCRIPTION

- 1.改善咖啡色泽，增加白度，有很好的增白性；
- 2.抑制咖啡苦味，掩盖不良气味；
- 3.柔和咖啡口感，提高爽滑度，使口感细腻、润滑、醇厚；
- 4.适用于不同种类咖啡，速溶性好，不产生白浊及分层；
- 5.良好的水溶性，冲调性佳。



**PRODUCT DESCRIPTION:** Select high-quality raw materials,excellent whitening effect,improve the coffee color;mellow flavor,silky taste,stable product,solubility and good liquidity.

**Packaging:** 25kg/bags or as per customer's requirements

#### Product Characteristics:

- 1.Improve coffee color,increase whiteness,and have good whiteness;
- 2.Suphibit the bitterness of coffee and hide the bad smell;
- 3.Soft coffee taste,improve the smoothness,make the taste delicate,smooth and mellow;
- 4.Suitable for different kinds of coffee,with good instant solubility,no white turbidity and stratification;
- 5.Good water solubility,good punch tonability.



Shengtai  
27/28



## 冰淇淋专用

### 植脂末

Non-dairy creamer used for Ice cream

#### 产品简介

精选优质原料，奶香醇厚，适用于冰淇淋店、咖啡店、西式快餐店、小吃店、街边冰淇淋。

#### 产品规格

25kg/袋或根据客户要求。

#### 产品特性

##### DESCRIPTION

- 1.提高冰淇淋、雪糕冷食的膨胀率；
- 2.改善冷饮产品的组织状态，使产品组织细表面光滑；
- 3.提高冷饮产品的白度，使其更具奶质感。

**PRODUCT DESCRIPTION:**Selectde high-quality raw materials,milk fragrance mellow,suitable for ice cream shop,coffee shop,western fast food restaurant, snack bar,street ice cream.

**Packaging:** 25kg/bags or as per customer's requirements

#### Product Characteristics:

- 1.Improve the expansion rate of ice cream and ice cream for cold food;
- 2.Improve the organization state of cold drink products to make the fine surface of the product organization smooth;
- 3.Improve the whiteness of cold drink products to make them more milk texture.

ICE CREAM

销售 | 0536  
热线 | 2188830



# 麦片专用

## 植脂末

Non-dairy creamer used for Oatmeal

### 【产品简介】

精选优质原料，天然牛奶风味，营养丰富，使麦片奶香浓郁，口感顺滑，方便快捷，成本效益高。

### 【产品规格】

25kg/袋或根据客户要求。

### 【产品特性】

- 1.提高爽滑度、改善口感；
- 2.提高溶解性和润湿感，改善风味；
- 3.增强奶质感，香滑奶浓；
- 4.提供植物油脂及牛奶，增强营养价值和热量；
- 5.满足现代人健康的要求。

**PRODUCT DESCRIPTION:** Selectde high-quality raw materials,natural milk flavor,rich nutrition,make the cereal milk fragrance rich,xsmooth taste,convenient and fast,cost-effective.

**Packaging:** 25kg/bags or as per customer's requirements

### Product Characteristics:

- 1.Improve the smoothness and taste;
- 2.Improve the instant solubility and wetting feeling,and improve the flavor;
- 3.Enhance the texture of milk,fragrant and smooth and thick milk;
- 4.Provide vegetable oils and milk to enhance the nutritional value and calorids;
- 5.Meet the health requiements of modern people.

OATMEAL



# 烘焙专用 植脂末

Non-dairy creamer used for Bakery

### 【产品简介】

产品奶香浓郁，质地完美，稳定性佳，可改善口感，提升奶味，提高产品稳定性，延长保质期。

### 【产品规格】

25kg/袋或根据客户要求。

### 【产品特性】

- 1.改善焙烤制品的组织结构；
- 2.使口感细腻香醇酥软，赋予更佳的风味；
- 3.改善产品面团的物理性能，提高操作性能；
- 4.可防止焙烤产品的霜饰，不吸潮；
- 5.高脂肪奶精可用于各类焙烤预拌粉。

**PRODUCT DESCRIPTION:** Selectde high-quality raw materials,natural milk flavor,rich nutrition,make the cereal milk fragrance rich smooth taste,convenient and fast,cost-effective.

**Packaging:** 25kg/bags or as per customer's requirements

### Product Characteristics:

- 1.Improve the organizational structure of baked products;
- 2.Make the taste delicate,mellow and soft,and give you a better flavor;
- 3.Improve the physical performance and operation performance of the product dough;
- 4.Can prevent the frost decoration of baked products,not absorbing moisture;
- 5.High-fat creamer can be used in all kinds of baked mixed powder.

# 糖果专用 植脂末

Non-dairy creamer used for Sweets

### 【产品简介】

精选优质原料，具有良好的溶解性、流动性、耐酸性。适用于压片、巧克力等各式糖果，成品奶香纯正，风味浓郁，口感丝滑。

### 【产品规格】

25kg/袋或根据客户要求。

### 【产品特性】

- 1.稳定性好：压片糖果生产不开裂，硬度足、易成型，色泽均匀；
- 2.颗粒感优：投料便捷，不会向上飘起；
- 3.流动性强：能够与各种辅料均匀混合在一起。

**PRODUCT DESCRIPTION:** Selectde high-quality raw materials,natural milk flavor,rich nutrition,make the cereal milk fragrance rich,smooth taste,convenient and fast,cost-effective.

**Packaging:** 25kg/bags or as per customer's requirements

### Product Characteristics:

- 1.Good stability:tablet candy production does not crack,sufficient bardness,easy to shape,uniform color;
- 2.Excellent grain feeling:convenient feeding,will not float up;
- 3.Strong liquidity:it can be evenly mixed with various auziliary materials.

# 调味品专用 植脂末

Non-dairy creamer used for Condiments

## 【产品简介】

产品细腻，无杂质，专用于调味料、调味酱等生产加工使用，可改善口感，提升成品品质。

## 【产品规格】

25kg/袋或根据客户要求。

## 【产品特性】

- 1.调节汤料色泽，增加白浊；
- 2.提高爽滑度；
- 3.口感更细腻，口味更香醇；
- 4.提供更多的酪蛋白酸钠，更优良的性价比。

**PRODUCT DESCRIPTION:** The product is delicate and impurity-free, special for the production and processing of seasonings and sauces, which can improve the taste and improve the quality of finishes products.

**Packaging:** 25kg/bags or as per customer's requirements

## Product Characteristics:

1. Adjust the color of the soup to increase the white turbidity;
2. Improve the smoothness;
3. More delicate taste, more mellow taste;
4. Provide more sodium caseinate, better cost performance.

# 耐酸型专用 植脂末

Acid proof  
Non-dairy creamer

## 【产品简介】

采用特殊的工艺及配方，完全解决了植脂末在酸性条件下乳化分层现象，在PH值3.8-5的条件下保持稳定。

## 【产品规格】

25kg/袋或根据客户要求。

## 【产品特性】

- 1.在PH值4左右饮料中性能稳定、不分层、不沉淀；
- 2.增强饮料的奶质感和润滑丰富的口感；
- 3.提高产品的能量和营养价值；
- 4.处理饮料中的不良品味，使产品醇香可口；
- 5.增强酸性调味品的饱满感，可与食醋混合使用；

**PRODUCT DESCRIPTION:** Selectde high-quality raw materials, natural milk flavor, rich nutrition, make the cereal milk fragrance rich, smooth taste, convenient and fast, cost-effective.

**Packaging:** 25kg/bags or as per customer's requirements

## Product Characteristics:

1. Stable performance, no stratification and on precipitation in drinks around PHvalue 4;
2. Enhance the milk texture and the rich and lubricating taste of the drink;
3. Improve the energy and nutritional value of the product;
4. Deal with the bad taste in the drinks to make the product mellow and delicious;
5. Enhance the fullness of acidic condiments, which can be mixed with vinegar;

# 冷溶专用 植脂末

植脂末

Gold dissolved  
Non-dairy creamer

## 产品简介

采用特殊的工艺及配方，完美解决传统产品无法在常温冷饮料中速溶的难题。

## 产品规格

25kg/袋或根据客户要求。

## 产品特性

### DESCRIPTION

- 1.冷水条件下快速溶解；
- 2.零反式脂肪酸；
- 3.柔和饮品口感，提高顺滑度；
- 4.良好的分散性、水溶性、稳定性。

## PRODUCT DESCRIPTION:

Using special process and formula, perfectly solve the problem that traditional products can not be rapidly soluble in normal temperature cold drinks.

## Packaging:

25kg/bags or as per customer's requirements

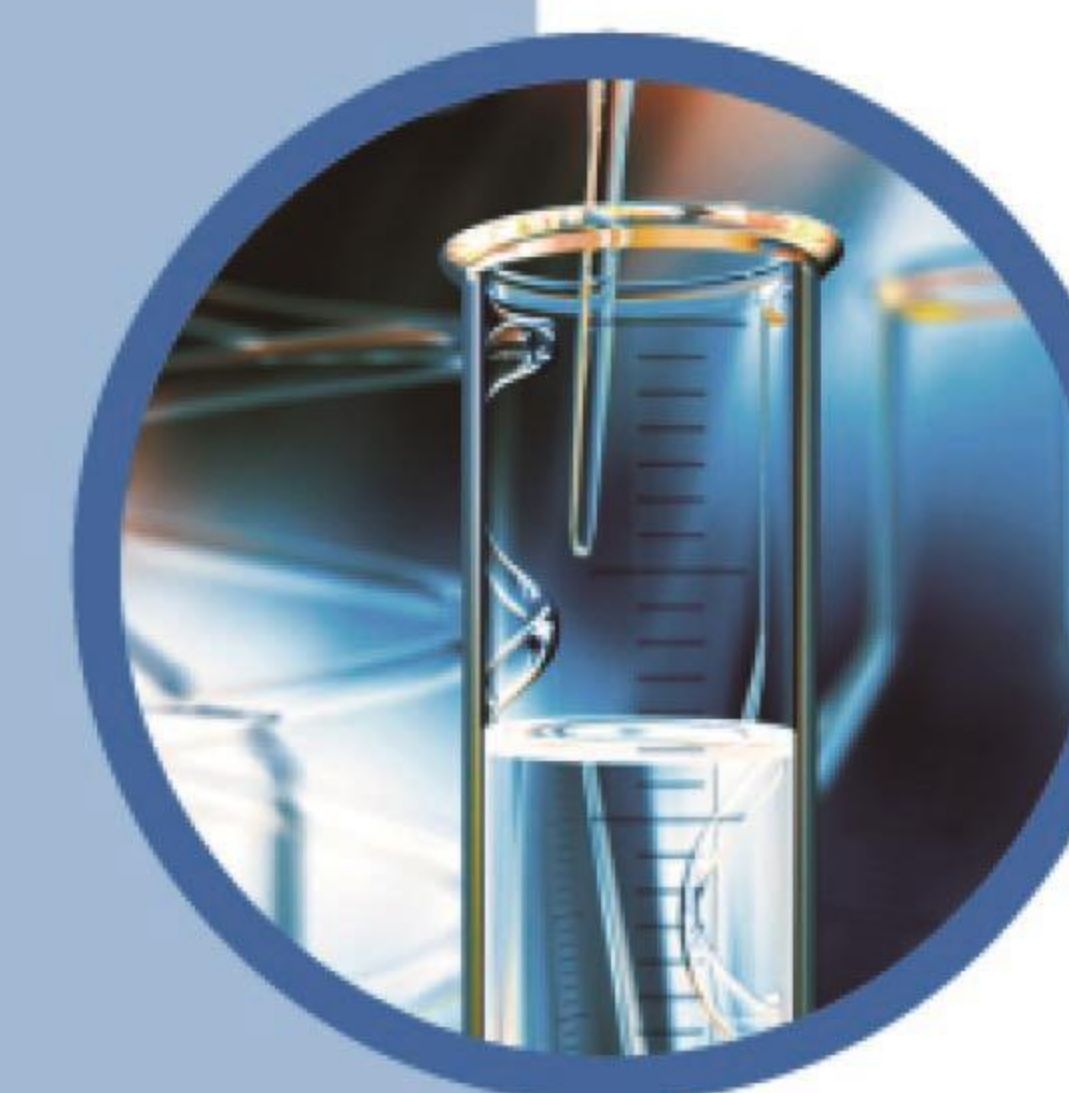
## Product Characteristics:

1. Rapid dissolution under cold water conditions;
2. Zero trans fatty acids;
3. Soft drink taste to improve the smoothness;
4. Good dispersion, water solubility, and stability.

# SHENGTAI GROUP

## 潍坊森瑞特生物科技有限公司

潍坊森瑞特生物科技有限公司成立于2008年，占地面积200亩，注册资金292万美元，位于山东省昌乐县开发区，地理位置优越。主要生产变性淀粉，设计产能10万吨。现有职工130人，其中研发、质量技术人员35名；公司生产线严格按照SC要求高标准建设，自动化程度高。已通过食品生产许可认证，以及ISO9001、FSSC22000、ISO14001、ISO45001、HALAL、KOSHER等体系认证。



### 【公司主要产品】

以食用淀粉为原料，生产各种变性淀粉（酸处理淀粉、氧化淀粉、醋酸酯淀粉、磷酸酯双淀粉、乙酰化二淀粉磷酸酯、乙酰化双淀粉己二酸酯、羟丙基淀粉、羟丙基二淀粉磷酸酯、氧化羟丙基淀粉、辛烯基琥珀酸淀粉钠、复配增稠剂）、预糊化淀粉和干燥淀粉。主要应用于肉制品、面制品、调味料、冷冻食品、糖果、膨化食品、烘焙等行业。



PART  
9

## 变性淀粉系列

MODIFIED STARCH SERIES



PART 10 新产品  
NEW PRODUCTS

超细产品  
Super Fine Powder

【产品特点】 可根据不同需求生产 30-1200目以上的粉末，干法研磨、环保健康、不易结块。

【应用行业】 食品领域、冷饮及兽药等对细度有特殊需求的行业。

全糖粉  
Refined Glucose

【产品性状】 白色蓬松颗粒，无臭、味甜，速溶于水。

【产品特点】 蓬松，溶解快；有20-120目不同粒径。

高端玉米  
High Quality Corn

【产品特点】 毒素及重金属含量低，适口性好。

【应用行业】 国内高端宠物养殖行业。

SHENGTAI  
GROUP

PART 11

副产品  
系列

BY-PRODUCTS SERIES

## 喷浆

### 玉米皮

Corn Gluten Feed

【产品性质】本品呈淡黄色至黄褐色的粉状或颗粒状，色泽均匀。

【应用行业】适合多种饲料的蛋白质和能量补充，是饲养鸡、鸭、鹅、猪、鱼和各类大牲畜的理想饲料。

**Product Properties:** light yellow to yellowish-brown powder or granular

**Application industry:** it is suitable for protein and energy supplement of variety of feeds. mainly used as feed additives, such as feed for chickens, ducks, pigs, fish, etc.

## 玉米

### 蛋白粉

Corn Gluten Meal

【产品性质】本品呈淡黄色至黄褐色的颗粒状粉末，色泽均匀。

【应用行业】本品是高蛋白质的饲料原料，是各种畜禽饲料的主要蛋白源，可替代豆饼、鱼粉等饲料原料。

**Product Properties:** light yellow to yellowish-brown powder or granular

**Application industry:** it is suitable for protein and energy supplement of variety of feeds. mainly used as feed additives, such as feed for chickens, ducks, pigs, fish, etc. It can replace feed materials such as soya-bean cake and fish meal.

## 玉米

### 胚芽粕

Corn Germ Meal

【产品性质】本品呈淡黄色至黄褐色的颗粒状粉末，色泽均匀。

【应用行业】玉米胚芽粕中含有较多的粗蛋白质，粗脂肪，粗纤维，适合多种饲料的蛋白质和能量补充，可以替代DDGS等蛋白饲料。

**Product Properties:** light yellow to yellowish-brown powder or granular

**Application industry:** It contains much crude protein, crude fat, and crude fiber. It is suitable for protein and energy supplementation of various feeds, and can replace protein feeds such as DDGS.

## 玉米

### 胚芽

Corn Germ

【产品性质】以玉米为原料，在生产玉米糝、玉米淀粉或玉米淀粉糖的过程中分离出玉米胚芽，经收集后可以用来制取玉米胚芽油和玉米胚芽蛋白等。

【应用行业】玉米胚芽经压榨可生产玉米胚芽粕和玉米胚芽油，其中玉米胚芽粕用作饲料，有蛋白质等丰富的营养成分，既可以用作饲料也可以用作食品添加剂。而玉米胚芽油不仅能精炼成色拉油、烹饪油和人造奶油等营养丰富的食用油脂，且能用于颜料、油漆和制皂工业。

**Product Properties:** Using corn as the raw material, the corn germ is separated in the process of producing corn grits, corn starch or corn starch sugar, which can be used to make corn germ oil and corn germ protein after being collected.

**Application industry:** Corn germ meal and corn germ oil can be produced by pressing corn germ. Among them, corn germ meal is used as feed. It has rich nutrients such as protein. Corn germ oil can not only be refined into nutritious edible fats such as salad oil, cooking oil and margarine, but also can be used in the pigment, paint and soap industry.

## 玉米

### 毛油

Corn Crude Oil

用于精炼加工食用玉米胚芽油  
used to refine edible corn germ oil

# 合作 共赢

COOPERATION AND  
MUTUAL BENEFITS

睿智进取 聚势共赢  
Wisdom aggressive poly-win situation

