



Stock Code: 605300

Cooperating with Academy of National Food and Strategic Reserves Administration to Engage in Plant-based Foods




Plant-Based Products

Encapsulated Oil

Coffee

Syrups

Innovative Foods & Beverages



“The Leading Innovator of Plant-based Products”

VISION: More Cograins, More Healthy & Yummy!

MISSION: Engaging in Plant-based Foods.

CORE VALUES:

Serving Customers, Creating Value, Taking Responsibility,
Keeping Cooperating, Staying Honest.

Great taste
Easy sharing

"Jia" means beauty, and "He" represents grain. The Chinese name "Jiahe" reflects our aspiration and mission to bring pure and delicious flavors into more people's lives.



David Liu

Founder

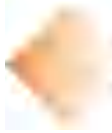
Winner of National Science and Technology Progress Award,

Provincial Industry Professor, Industrial Distinguished Professor of Jiangnan University,

Supervisor and shentian Professor of Jiangsu University of Science and Technology,

Provincial Model Worker, Senior Economist





Milestone

2001

Jiahe was founded

2010

Rated as "China Quality and Integrity Enterprise";
Being the director unit of Jiangnan University;
Total production exceeding 100,000 tons

2017

Cold brew coffee beginning standardized production and coming into the market

2019

Jiaziwei factory and Make factory putting into operation;
R&D building implemented and putting into operation

2021

listing on Shanghai Stock Exchange (Stock code: 605300) ;
Releasing "Zero Trans Fatty Acid Action Plan" ;
Releasing a brand new corporate image

2023

Jiahe Food was approved to establish a national postdoctoral research station

The National Grain Industry (Whole Grain) Technology Innovation Center and Jiahe Nutrition & Health Research Institute were unveiled

Awarded as a service-oriented manufacturing demonstration enterprise in Jiangsu Province

2006

Wujiang Production Base was put into operation

2015

introduced advanced equipments from Germany;
10,000-tons capacity coffee factory put into production;
Industry standard "Non-dairy Creamer Powder" drafted by Jiahe formally implemented

2018

Completing the shareholding reform;
Jiahe Foods Industry Co., Ltd officially putting into operation;
Oat milk beginning standardized production and coming into the market

2020

Healthy Encapsulated Oil (International) Joint Innovation Center founded;
Cereal Health (Nantong) Innovation Center established;
Rewarded the 2020 National Science and Technology Progress Award.

2022

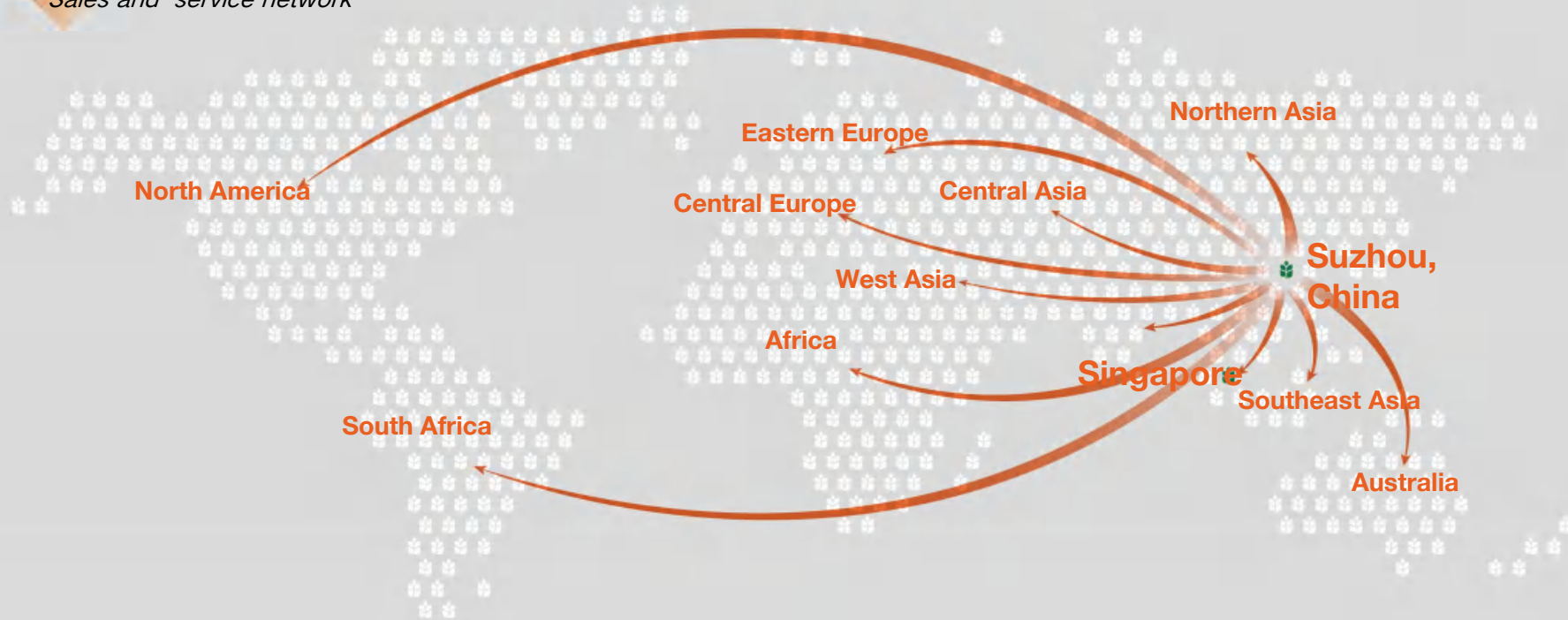
Kingcat Coffee Obtained National High Tech Enterprise Certification
Completed the "Zero Trans Fatty Acid Action Plan" and cleared all products to zero

2024

Jiahe was selected as a "Green Development Leading Enterprise" in the Yangtze River Delta;
Jiaziwei received recognition as a "Jiangsu Smart Manufacturing Factory";
Kingcat Coffee was awarded the title of "Jiangsu Smart Manufacturing Workshop";
Jiahe established a "Jiangsu Provincial Academician and Expert Innovation Center".

销售&服务网络

Sales and service network



Jiahe established a comprehensive marketing service network, with 13 subsidiaries, 5 factories, and more than 600 dealers. Its products are exported to more than 30 countries and regions.

13 subsidiaries

5 Production Base

600 Dealers

30 Countries & Regions



Jiahe



Kingcat



Jiazhiwei



Make



Kingmao



Plant-based products



Coffee



Encapsulated oil

Core Products



Syrup



Innovative Foods & Beverages



PLANT-BASED

Jiahe has always been committed to providing consumers with healthy, natural & sustainable product ingredients and integrated solutions. As a leading food ingredient company, Jiahe has in-depth cooperation with Academy of State Administration of Grain(ASAG) in the joint development and industrialisation of oat milk and plant-based milk.

The plant-based research team is dedicated to researching cereals grown in the country (e.g. oats, barley, sesame etc.), nuts (e.g. almonds, hazelnuts etc.) and legumes (e.g. chickpeas, peas, soybeans etc.) and has obtained a number of technological achievements and industrialisation giving consumers diverse choices and healthy experiences.

Relying on its self-developed enzymatic digestion, de-slugging and concentration technology, Jiahe first launched the product of oat beverage, providing more natural and high-quality raw materials for the development of the oat milk industry. Currently, the annual production capacity of oat slurry has reached 30,000 tonnes, and the commencement of the 40,000 tonnes per annum oat pulp production line project will further provide the supply of high quality plant-based raw materials.

Leading Innovator of Plant-Based Ingredients

Jiahe is committed to working with our customers to improve and upgrade our products, working together to build a more popular brand.

Plant-based product innovation moves from a mere 'need' to 'want', creating new consumer scenarios.



Plant-Based Milk

Plant-Based Concentrate

Plant-Based Powder

Coconut Series

Rice Milk Series



Technical Strength

The team is headed by the founder, Liu Xinrong, who has been working in the grain and oil industry for more than 30 years and understands the logic of plant-based products from the field to the table.

The plant-based research team of the Enterprise Technology Centre was established in 2016. All six members of the team have a master's degree or above in food science and engineering from well-known universities.

The team signed a technology development cooperation agreement with the SGA to conduct in-depth scientific research and extensive product development on "oat milk and plant-based milk:" .

The "40,000 tons per annum biotransformed plant-based beverage project "declared by Jiahe was honored with "Jiangsu Province's strategic emerging industry", which is supported by national policies to ensure the supply of products for the plant-based market.

organic product

Qualification certifications

ASAG
Technical
Cooperation

Certified by
European
Vegetarian Union

organic product

FSSC22000

ISO9001



Breakfast or with meals

Sports Drinks

Combined with other Beverages

Relief Greasiness

With Oats or Cereals

With Coffee





COFFEE

Suzhou KINGCAT Coffee Co., Ltd. was founded with a registered capital of RMB 150 million by Jiahe. Kingcat is dedicated to the research and development, production and sales of coffee products in the whole coffee industry chain. The area of the factory is about 35,000 square meters and has 8 Probat roasters imported from Germany, including the Neptune 3000 roaster, which can roast 600kg of green coffee per batch & satisfy the customized needs of different customers.

In 2017, the self-developed & standardized cold brew coffee production line was put into operation with an annual capacity of 6,000 tons.

In 2019, Kingcat Coffee was certificated by UTZ, HALAL, FSSC22000.

In 2020, Kingcat Coffee passed the rainforest certification and built a UHT sterilization production line with an annual capacity of 40,000 tons.

In 2021, the annual production capacity of 70 tons of freeze-dried coffee production plant began to construct.

In 2022, KINGCAT Coffee was honored as a "National High-tech Enterprise".

In 2023, KINGCAT Coffee was recognized as one of the "First Batch of Provincial Star-level Cloud-based Enterprises in 2023".

In 2024, KINGCAT Coffee's freeze-dried coffee workshop was appraised as a "Smart Manufacturing Workshop in Jiangsu Province".

Coffee Supply Chain & Coffee Products Manufacturer

The whole coffee industry chain, professional customized service,
showing the responsibility of big brands.





Roasted Coffee



Ground Drip Coffee



Cold Brew Coffee



Concentrate Coffee



Instant Coffee



Brew Freeze-Dried Coffee

Technical Strength

- Selection of Raw Beans - Senior bean purchaser goes deep into the origin and selects the best raw beans, with strict grading tests, moisture monitoring, and quality control from the source
- Freshly Roasted - SCA international certificated roasters roast the coffee beans followed with orders, to ensure the freshness of coffee.
- Quality Control - 7 members of the R&D team have all achieved Q-Grader International Coffee taster certificate and SCA-Roaster International Coffee Roaster certificate. Each batch of coffee beans should be strict test through cupping test and E-nose SQC test to ensure the quality.
- Customisation - Products can be customized according to consumers demand, and 999 coffee roasting curves can be chosen from

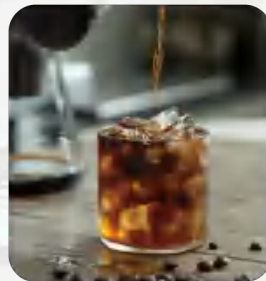
Applications



Cafe



Drip Coffee



Ready to Drink Coffee



Cold Brew Coffee



3 in 1 Instant Coffee



Specialty Instant Coffee

Qualification certifications



FSSC22000



ISO9001



MU HALAL



Rainforest Alliance



2024 IAC Platinum Medal



ENCAPSULATED OIL

The encapsulated oil industry is the main business of Jiahe and has been honored with Provincial SRDI (Specialized; Refinement; Differential; Innovation) Products. Jiahe has built a joint innovation centre for healthy encapsulated oil (international) and Suzhou functional fats and oils engineering technology research centre, and other R&D medium. The project of "Key Technology and Industrialisation of Upgraded Manufacturing of Specialized Oil" won the National Science and Technology Progress Award in 2020.

After nearly 20 years of development and growth, Jiahe has built 2 production bases in Suzhou and Nantong, with 12 spray drying production lines and a production capacity of 250,000 tons per year, making Jiahe a leading manufacturer of encapsulated oil in the industry. According to the data of China Food News, Jiahe has gained a strong competitive advantage in the industry.

Jiahe focuses on the research and development, production and technological innovation of food ingredients especially encapsulated oil and has granted a number of core invention patents and utility model patents such as medium chain triglycerides (MCT) powder oil have been obtained. The company has participated in drafting a number of standards such as "non-dairy creamer", "encapsulated oil" and "Plant-based cream" and is deeply engaged in the field of specialized oils.

Mastering technologies for Encapsulation of Fats & Oils

Awardee of the National Science and Technology Progress Award

KING
FLOWER



Non-Hydrogenated Creamer



Acid Resistant Creamer



Cold Soluble Creamer



Plant-based Creamer



Foaming Creamer



Specialised Oil

Technical Strength

Product won the "National Science and Technology Progress Award"! Introduction of National Award Project:

Specialized oils in food industry can give food special characteristics, taste and color. They are made from animal and vegetable oils through special processing techniques, including shortening, margarine, vegetable butter, powder oil, frying oil. For nearly 100 years, hydrogenated oil has been used as a traditional specialized oil base material. At the end of last century, the prevention of trans fats acids attracted global attention, and the use of non-hydrogenated technology to produce oils has become a global consensus.

This project creatively conducted the research in non-hydrogenated grease related basic theory, processing technology and core equipment design and manufacture. This project not only improves the theoretical basis system of non-hydrogenated specialized oil, but also overcomes the core processing technical problems, and realizes the innovative manufacturing of a series of non-hydrogenated specialized oil products. Furthermore, this project has developed a series of relevant national industry standards and comprehensively promoted the upgrading of domestic relevant processed food.

Qualification certifications



National Science and Technology Progress Award



Provincial SRDI Products



Jiangsu Fine Product Certification



HALAL



FSSC22000



ISO9001

Applications



RTD Milk Tea



Juice



Both Cold and Hot Drinks



Milk Tea Application



Cappuccino



Specialized Foods



SYRUP

Nantong Jiaziwei Food Co., LTD., is a wholly owned subsidiary of Jiahe, founded in June, 2018. It is located Haimen economic and technological development zone in Haimen City, and covers an area of 7.8 hectares. The total investment is more than 1 billion yuan. Jiaziwei cooperates with Jiangsu University of Science and Technology, to establish Healthy Grains (Nantong) Innovation Center, which is committed to the research, development and upgrading of products.

Jiaziwei is a professional manufacturer of starch syrup and other edible syrup, with a daily output of more than 600 tons. Products includes liquid maltodextrin, beer syrup, grape syrup, malt syrup, sucrose syrup and functional syrup. Business scope covers product innovation & research, production & technical support, to provide customers with high-quality raw materials and one-stop solutions to customers nationwide, with products serving beverages, food industry, restaurants, bakery and other fields.

Seeker of Sweetness and Good Taste

Starch syrup, sucrose syrup, functional
syrup, sweet career!





Glucose syrup, maltose syrup, and fructose-glucose syrup series



Flavor syrup series

Technical Strength

Effective evaporator – more energy saving and environmentally friendly. compared with normal evaporator, it can save 600kg steam/ton.

Ion exchange column -- using latest research results, the syrup product is with low color value and pure flavor.

Automatic production workshop -- professional workshop management system, less labor, stable production process, standard product.

600 tons/day capacity -- managed to achieve continuous feeding during production

Professional R&D team -- constantly optimize product production and improve product quality to provide technical support, aiming to provide customers with more precise & customized services

Qualification certifications



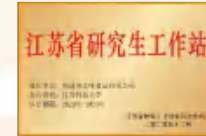
FSSC22000



Food
Production
Exportation
License



Kosher
Certification



Postgraduate
Enterprise
Workstation



Joint Innovation
Center

Applications



Beverage



Beer



Candy



Mooncake, pastry



Innovative Beverages



Fruit tea



INNOVATIVE FOODS & BEVERAGES

Over the years, Jiahe has been deeply engaged in the food ingredients industry, precisely positioning the market demand, actively digging into the needs of professional customers and putting innovative products into industrialization through continuous innovation. Jiahe continuously develops accurate and suitable standardized products for tea, coffee, baking, catering and other food industries.

Jiahe took the lead in revolutionizing the application of UHT aseptic filling technology in the fields of jelly, pudding, and prefabricated aseptic bean curd products, providing ready-to-eat jelly, pudding, bean curd products for new tea drinks and catering customers, saving more than 95% of the time while standardizing store menus, significantly reducing the cost of tea drinks and prefabricated dishes.

Jiahe insight into the differentiated needs of customers, with encapsulated oil (non-dairy creamer) as the target, developed 4 times thick milk base products and rich & smooth coffee drinks concentrated cream products, actively advocate the "liquid" of beverage ingredients, timely provide more solutions for the market, power the industry innovation.

Krima milk tea is carefully crafted with high-quality milk sources from New Zealand, achieving a perfect balance of rich milk flavor and slightly astringent tea aroma. Infused with traditional Chinese famous tea using ancient hot extraction methods, it retains the freshest and fullest tea flavors while avoiding the use of tea powder. With a clean list of ingredients, it contains 0 added non-dairy creamer and 0 trans fatty acids, allowing for healthy indulgence without guilt.

In addition, Jiahe is committed to providing professional and innovative ingredients solutions for global customers, promoting customers' in-depth management and making delicious innovations everywhere, such as cream-based products based on high-fat creamer powder technology, ice cream powder based on cold soluble powder oil patent and fruit milk based on acid-resistant powder oil patent, etc.

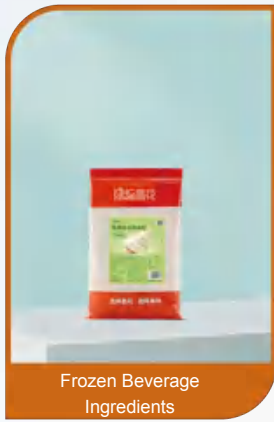
Advocater of Innovation in Food Applications

Our products serve all types of business, including beverage chains, bakery, catering and vendor's stands, creating deliciousness everywhere.





Premade Desserts



Frozen Beverage
Ingredients



Beverage Ingredients



Liquid Products

Technical Strength

"Great taste, easy sharing" is the concept of innovative food business. The simplified innovative food is the result of the industrialization of market demand. The series of products are "integrator" of the company's patents and technology

Instant jelly -- based on the patent of instant jelly

Cream cream powder -- based on the patent of high fat content non-dairy creamer powder

Compound milk tea powder -- based on the patent of instant milk tea

Ice cream powder -- based on the patent of cold soluble encapsulated oil

Creamer powder suitable for juice --based on the patent of acid resistant encapsulated oil

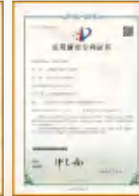
Qualification certifications



ISO9001



HALAL



Patents

Applications



Tofu Pudding



Ice



Fruit



Creamatory
Drinks

THE PLATFORM OF TECHNOLOGICAL INNOVATION



Platform qualification



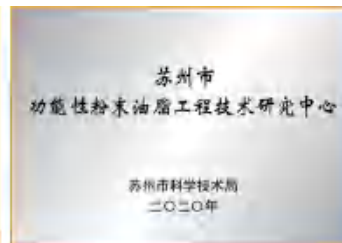
HEALTHY ENCAPSULATED OIL
POWDER INTERNATIONAL
INNOVATION CENTER



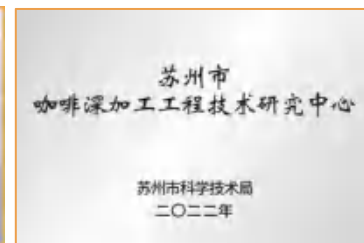
ENTERPRISE TECHNOLOGY
CENTER RECOGNIZED BY THE
JIANGSU PROVINCE



INNOVATION
CENTER CO-BUILT WITH JIANGSU
INDUSTRIAL TECHNOLOGY
RESEARCH INSTITUTE



SUZHOU FUNCTIONAL
ENCAPSULATED OILS
ENGINEERING TECHNOLOGY
RESEARCH CENTER



Suzhou Coffee Deep Processing
Engineering Technology
Research Center

**THE PLATFORM OF
TECHNOLOGICAL INNOVATION**

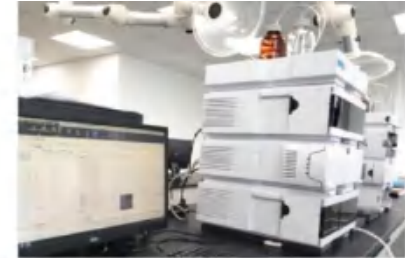
Advanced Equipments



Spraying Dry Tower



Sensory Evaluation Lab



**High Performance Liquid
Chromatography**



**Heracles NEO E-
nose**



Laser Particle Size Analyzer



Texture Analyzer

THE PLATFORM OF TECHNOLOGICAL INNOVATION

Platform construction

佳禾食品 cograin 专业美味 简单分享

Food Technology Research Platform

食品工艺研究平台

佳禾食品食品工艺研究平台拥有国际领先的专业设备，致力于为客户提供专业的食品工艺研究服务。该平台由多个专业实验室组成，为客户提供从产品研发到生产的全方位技术支持。平台拥有先进的设备和技术，为客户提供从产品研发到生产的全方位技术支持。平台拥有先进的设备和技术，为客户提供从产品研发到生产的全方位技术支持。

- 灭菌工艺平台
- 热处理工艺平台
- 罐装冷加工工艺平台
- 灌装灌装设备工艺平台
- 促进剂加速实验平台
- 真空冷冻干燥工艺平台



为全球客户提供专业的食品配料解决方案

佳禾食品 cograin 专业美味 简单分享

Food Flavor Scientific Research Center

食品风味科学研究中心

佳禾食品食品风味科学研究中心拥有国际领先的专业设备，致力于为客户提供专业的食品风味研究服务。该平台由多个专业实验室组成，为客户提供从产品研发到生产的全方位技术支持。平台拥有先进的设备和技术，为客户提供从产品研发到生产的全方位技术支持。

- 色调分析室
- 物性分析室
- 理化实验室
- 原子吸收室
- 微生物实验室
- 食品感官研究室



为全球客户提供专业的食品配料解决方案

THE PLATFORM OF TECHNOLOGICAL INNOVATION

Research Team

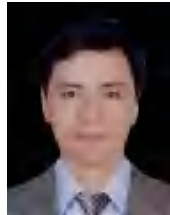
Introduction of Technical Leaders



David Liu

Founder, President, Director of Technology Center, Senior Economist, Provincial Industry Professor, Industrial Distinguished Professor of Jiangnan University, Shenlan Professor of Jiangsu University of Science and Technology, Provincial Model Worker, Executive Director of China Beverage Industry Association. He has more than 60 patents, including medium chain triglycerides (MCT) powder oil, cold soluble encapsuled oil, acid resistant creamer powder, instant milk tea powder and other invention patents. He has participated in drafting of many industry standards and group standards. He has been awarded the title of "Excellent Entrepreneur". Also, the per capita output rate of his enterprise has ranked first in the region for many years.

Vice President, Senior Engineer, Industrial Distinguished Professor of Jiangnan University, Vice President of Solid Beverage Branch, New Retail Beverage Branch and Coffee Branch of China Beverage Industry Association, Guest Editor of Journal of Food Science and Biotechnology. He graduated from Wuxi Institute of Light Industry (now Jiangnan University) in 1990 with a major in food science and engineering. For 30 years, he has been working in food engineering, grain and oil industry. He is a senior expert in powder oil industry and the main participant of invention patents of MCT powder oil, acid resistant creamer powder and zero sugar creamer powder.



Steven Zhang



INNOVATION PLATFORM CONSTRUCTION

Jiahe adheres to research-driven innovation. By leveraging multi-resource collaboration, it strengthens sustainable innovation and core competitiveness, catering to diverse consumer needs. Leveraging its technology center, it partners with institutions like the National Grain Academy, Jiangnan University, and Jiangsu University of Science and Technology for multi-faceted research and product development, driving project research and innovation. It also fosters industry collaboration to share advanced ideas and technologies, charting new paths for innovation.

Academician care



On April 30, 2021, Dr. Chen Junshi, the Chief Consultant of the National Center for Food Safety Risk Assessment, made his first visit.



On July 29, 2021, Dr. Chen Junshi made his second visit to inspect the Klingcat factory.



On October 2, 2022, Dr. Chen Junshi made his third visit and tasted the Very Wheat Oat Milk.



On February 23, 2023, Dr. Chen Junshi, posed for a cordial photo with the company's Chairman Liu Xinrong and senior executives.



Dr. Chen Junshi presented Chairman Liu Xinrong with the "Health Food Industry Leadership Award."



During the 2024 FIC exhibition, Dr. Chen Junshi visited the company's booth.



In February 2024, we were invited to participate in the 2024 FHE

Education & Research

For years, Jiahe and Jiangnan University have collaborated, establishing a "Joint Lab" to explore projects like coffee-specific unsaturated fats, low-temp cold brew coffee, trans fat detection, and unsaturated oil emulsions & microcapsules.



Co-established a joint laboratory with Jiangnan University



Appointed as the Vice Chairman Unit of the Seventh Board of Directors of the School of Food Science and Technology, Jiangnan University



Led the establishment of the Health Powder Oil (International) Joint Innovation Center with Jiangnan University



In August, 2023, the National Grain Industry (Whole Grain) Technology Innovation Center was unveiled.



In August, 2023, Jiahe Nutrition and Health Research Institute was officially unveiled.



In January, 2024, the Academy of National Food and Strategic Reserves Administration held an annual project summary meeting with Jiahe

Jiahe and the Academy of National Food and Strategic Reserves Administration have formed a long-term cooperation to promote the application of domestic oat milk research, enhancing its market competitiveness. In 2023, the National Grain Industry (Whole Grain) Technology Innovation Center and Jiahe Nutrition and Health Research Institute were established at Jiahe's headquarters, further boosting the company's development in grain industry and national nutrition.

Education & Research

Jiahe and Jiangsu University of Science and Technology have focused on the technological innovation of cereal health and carried out industry-university-research cooperation. They have jointly established the Cereal Health (Nantong) Innovation Center and launched research projects such as "Innovation and Product Technology Development of Cereal Health" and "Key Technology Development of Cold Brew Coffee Production".



Jiaziwei and Jiangsu University of Science and Technology established the Cereal Health (Nantong) Innovation Center.



Jiangsu University of Science and Technology Grain College visited Jiahe for research and exchange.



Jiangsu University of Science and Technology granted Chairman Liu Xinrong the appointment of "Shenlan Professor".

In recent years, Jiahe has collaborated with Yangzhou University, Wageningen University & Research in the Netherlands, and other domestic and overseas institutions of higher learning on research and development projects such as "Cultivation and Utilization of Edible Mushrooms with Coffee Grounds" and "Comprehensive Utilization of Coffee Grounds and Carbon Emission Management Demonstration." Through these collaborations, Jiahe seeks to extract high-value-added components and effectively promote the utilization and transformation of coffee grounds.

THE PLATFORM OF TECHNOLOGICAL INNOVATION

Authorized patents

- 17 Invention Patents



- 14 Industrial Design Patents



- 42 Utility Model Patents



- 7 Foreign Patents



THE PLATFORM OF TECHNOLOGICAL INNOVATION

Rewards



National Science and
Technology Progress Award



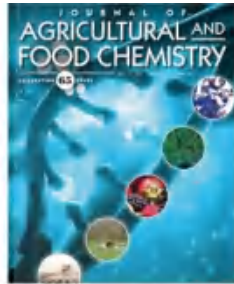
National Science and
Technology Progress Award



Science and Technology
Progress Award of China
National Light Industry
Council

THE PLATFORM OF TECHNOLOGICAL INNOVATION

Scientific Papers



{Journal Of Agricultural And Food Chemistry}

γ-Aminobutyric Acid (GABA) Accumulation in Tea (*Camellia sinensis* L.) through the GABA Shunt and Polyamine Degradation Pathways under Anoxia



{Food Science and Technology}

Thermal Stability Analysis of Pressure-Cooked Meat in Meat Type



{Frontiers in Bioengineering and Biotechnology}

Analysis of the Effect of Metal Ions on the Ability of Xylanase to Hydrolyze Wheat Bran by Molecular Dynamics Simulations



{Journal of Yangzhou University}

Thermal Stability Analysis of Pressure-Cooked Meat in Meat Type



{Beverage Plant Research}

Effect Of Sterilization Methods On The Flavor Of Cold Brew Coffee 等2篇



{ACTA Tea Sinica}

Study on Aroma Changes and Measures of Preserving Aroma During Instant Coffee Processing



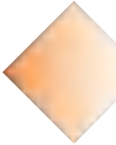
{CHINA OILS AND FATS}

Study on the Flavor Characteristics of Six Kinds of Specialty Fats and Oils for Food Use



{Journal of Food Science}

Study on Aroma Changes and Measures of Preserving Aroma During Instant Coffee Processing



THE PLATFORM OF TECHNOLOGICAL INNOVATION

System Certification



ISO 14001



ISO 45001



ISO 9001



FSSC 22000



EnMS Certification



Certified by Vegetarian Union



organic product



HALAL



FDA of America



Rainforest Alliance

SOCIAL RESPONSIBILITY

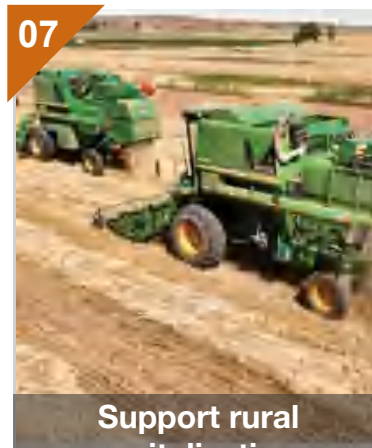
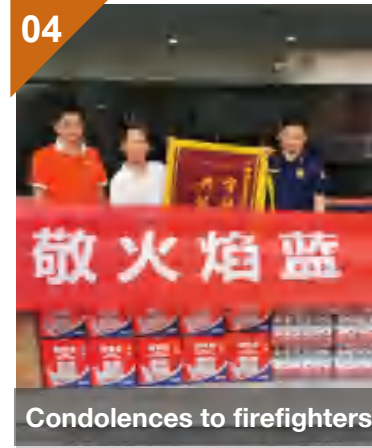
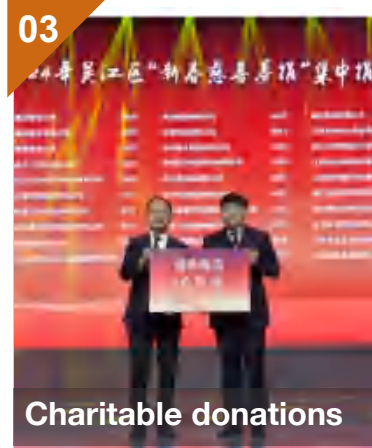
Taking Action, Reducing Carbon Emissions



To facilitate a comprehensive green transformation in economic and social development for high-quality growth and contribute more to the global fight against climate change, President Xi Jinping proposed the "30-60 Carbon Goals" at the 75th Session of the UN General Assembly, aiming to peak carbon dioxide emissions by 2030 and achieve carbon neutrality by 2060. Though not a regulated emitter, Jiahe proactively assumes corporate responsibility, implementing the Party and State's national carbon emission management policies and actively responding to carbon reduction initiatives. Since April 2021, Jiahe has established a carbon emission management team, promoted internal training and awareness, developed a robust carbon emission management system, and refined related documentation, encouraging full staff participation in emission reduction efforts. In 2023, Jiazhiwei plant further optimized its non-dairy creamer production process, reducing CO₂ emissions by 1,918 tonnes. Additionally, the Jiahe and Jinmao plants interconnected their heating systems, reducing CO₂ emissions by 539 tonnes. That year, both Jiazhiwei and Jinmao commenced their photovoltaic power generation projects, jointly cutting carbon emissions by over 700 tonnes. Jiahe remains committed to its environmental protection principles, strengthening its greenhouse gas emission management, formalizing reporting systems, and refining carbon accounting methods. Ultimately, Jiahe aims to institutionalize, standardize, and scientize its carbon emission management, establishing a comprehensive corporate carbon asset management system to support the achievement of the



SOCIAL RESPONSIBILITY



金猫® KINGCAT

现磨鲜萃 专利锁香

锁住新鲜锁住香 本源味道才是鲜

全新升级2.0
NEW LEVEL



0糖0脂肪



100%阿拉比卡
咖啡豆



便携百搭



Q-Grader 把控



非常麦
SupOat™

非常麦
SupOat™

限定海拔1100米以上麦田

有机
燕麦奶
ORGANIC OAT MILK

植物基
0添加蔗糖
0胆固醇

净含量: 1L

有机非常麦

0添加蔗糖、0胆固醇、0反式脂肪

— 含有 —
β-葡聚糖*

健康“肠”活力

北纬41度海拔1100米高原有机燕麦

*β-葡聚糖是一种优质膳食纤维

Krima 卡爾巴

专注奶茶20+年

FOCUS ON MILK TEA FOR 20+ YEARS



真茶真奶真健康

100% 新西兰进口乳源

原叶茶现泡鲜萃

随时随地随心享

0添加植脂末 0反式脂肪酸

极致性价比咖啡豆 盛映面世

金猫咖啡
KINGCAT COFFEE



- 100%阿拉比卡
- 精选优质产区
- 专业研发团队
- 德国进口PROBAT烘焙机

EXTREMELY
COST-EFFECTIVE
COFFEE BEANS
SOLEMNLY LAUNCHED

Krima 卡丽玛

清新
大米香气

卡丽玛米乳

轻盈丝滑 清甜米香



清爽
植物基

百搭
基底



佳禾餐饮服务公众号

Krima 卡丽玛

凝固型酸奶 保持酸奶本味

400亿活菌 3%优质乳蛋白 保质期9个月



5
5种活性益生菌
活菌含量≥400亿CFU/g

5种活性益生菌
5
活菌含量≥400亿CFU/g(2017年)

净含量:1kg



佳禾餐饮服务公众号

股票代码 605300

上交所主板上市企业!

More Cograins, More Healthy & Yummy!

佳禾让生活更添健康和美味



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公众号

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