成功就是对标准的坚持

文雅君

ZHONGDA

ZHONGDA®

LET YOU ENJOY A HEALTHIER LIFE
BRING MORE TASTE TO YOU
MAKE YOUR DREAM MORE COLORFUL

QUALITY CONTROL INTTEGRATED TO FARM ALL COLOR RANGE SUPPLY
MICROENCAPSULATION STABILIZED TECHNJOLOGY NATURAL COLOR APPLICATION EXPERT

Henan Zhongda Hengyuan Biotechnology Stock Co.,Ltd.
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COMPANY PROFILE

Henan Zhongda Hengyuan Biotechnology Stock Co., Ltd. is a National High-tech Enterprise specializing in the R&D, production, and application services of natural healthy functional food ingredients. The company possesses leading technological advantages and profound expertise in the extraction and purification of natural compounds, biosynthesis, and application solution development.
Recognized as a National Manufacturing Single Champion Enterprise, National "Little Giant" Enterprise (specialized and sophisticated SME), National Key Leading Enterprise in Agricultural Industrialization, National Intellectual Property Advantage Enterprise, and National Green Factory, the company maintains 8 high-level R&D platforms. These include a National Enterprise Technology Center, a Professional R&D Center for Pepper Processing Technology, a Postdoctoral Research Station, and a CNAS-accredited laboratory.

COMPANY PROFILE

The company has undertaken 14 major scientific research projects, including National Key R&D Programs during the "13th Five-Year Plan" and "14th Five-Year Plan''. It has achieved 11 significant scientific outcomes and holds 128 patents globally (including 13 U.S. and 8 Japanese patents). Additionally, Zhongda Hengyuan has led or participated in formulating 48 national food safety standards and 464 hygiene standards.
With a comprehensive full-life cycle traceability system, the company ensures full-chain control and traceability across its three major product series:Natural colorsNatural healthy sweetenersFunctional health ingredients encompassing over 40 individual products and 1,000+ compoundedformulations. It maintains long-term strategic partnerships with thousands of renowned global brands in health foods, conventional foods, pharmaceuticals, and cosmetics industries.



COMPANY CULTURE

COMPANY MISSION

Continuous Efforts for Human Health

COMPANY TENET

Let You Enjoy a Healthier Life Bring More Taste to You
Make Your Dream More Colorful

COMPANY VALUE

Success is Adherence to Standards

COMPANY SPIRIT

Tenacity Hardworking High-efficiency Innovation Transcendence



QUALIFICATION AND HONOR

national-level honor



R&D platform



provincial or municipal honors



RAW MATERIALS CULTIVATION BASE

The company's raw material bases are distributed all over the country. The company has also cultivated and developed a number of independent raw material planting and breeding bases, and implemented a standardized management system centered on the "Six Unifications" of Unified Seedlings, Unified Fertilization, Unified Picking, Unified Acceptance, Unified Processing, and Unified Transportation. It realizes large-scale planting, standardized management and base supply of raw materials, and the planting safety at the source is effectively controlled.



Plantation


Gardenia Plantation Base


Turmeric Plantation Base


Marigold Plantation Base


Spirulina Base

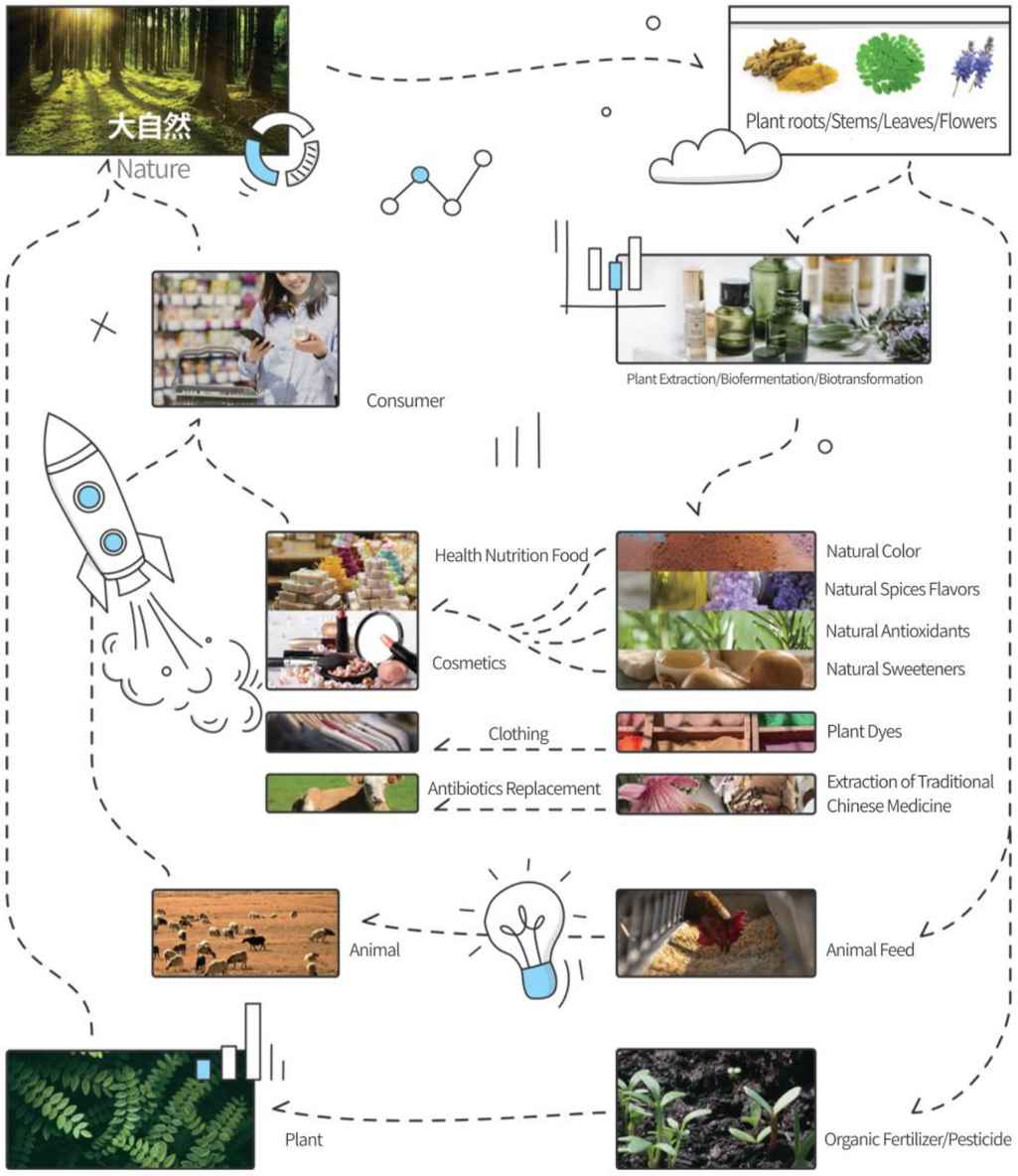

Radish Plamtation Base


Paprika Plantation Base


Rosemary Plantation Base


Beet Plantation Base

GREEN BIOLOGICAL INTELLIGENT MANUFACTURING



PRODUCT SYSTEM

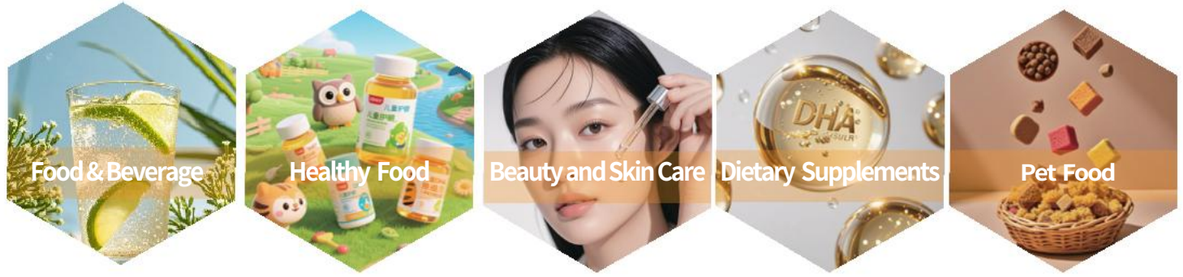
Natural Color
Coloring Food Ingredient (Vegetable and Fruit Juice/ Powder)

Functional Extract/Powder
Raw Powder of Medicine-Food Homologous Materials Plant Extract Precision Nutrition Delivery Preparation

PLANT EXTRACT BIO-MANUFACTURING

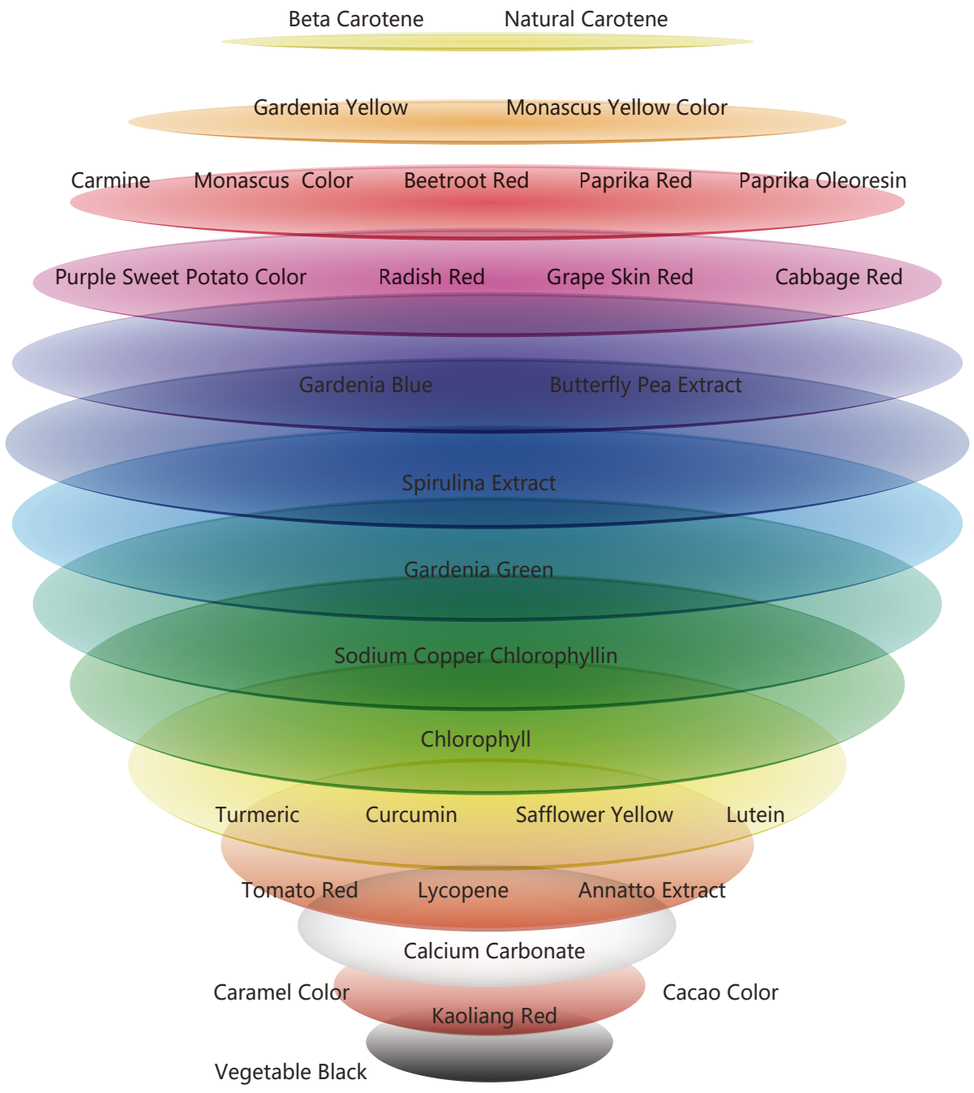
Natural Antioxidant
Natural Antioxidant
Natural Flavors

Natural Sweetener
Monk Fruit Extract
Stevia Extract
D-Allulose



NATURAL COLOR SERIES

Food Color Maunfacturer With Full Color Range And Complete Industry Chain



COLORING FOOD

High Stability Fruit and Vegetable Powder

Genuine Materials / Fine and smooth powder, Easily dissolvable / Clean Label


Carrot Powder

Pumpkin Powder

Tomato Powder

Strawberry Powder


Beet Powder/juice


Purple Sweet potato Powder/juice


Purple Carrot Powder/juice


Red Radish Powder


Dragon Fruit Powder


Spinach Powder


Matcha Powder


Mulberry leaf Powder


Wheatgrass Powder


Chlorella Powder


Spirulina Powder


Cuttlefish Powder

Continuous Development of Customized Products...

FUNCTIONAL HEALTHY RAW MATERIAL

Product Name	Main Ingredient	Product Functionality
Curcumin	Curcumin	Protect stomach, protect liver, reduce blood lipid, antioxidant, enhance immunity, joint protection
Lutein Ester	Lutein Ester Zeaxanthin	Prevents blue light damage, macular degeneration, slows down aging, antioxidant, beauty care
(3R,3'R) -dihydroxy-beta-carotene	Zeaxanthin	Prevents blue light damage, macular degeneration, slows down aging, antioxidant, beauty care
Tomato Red Lycopene	Lycopene	Anti-oxidation, scavenging free radicals, preventing prostate cancer, preventing cardiovascular diseases, improving immunity, slowing down aging
Haematococcus pluvialis powder	Astaxanthin	Antioxidant, aids in eye protection, boosts immunity
Dunaliella Salina and Extract	Beta-carotene	Enhance immunity, relieve visual fatigue
Green Coffee Bean Extract	Chlorogenic Acid	Anti-oxidation, anti-aging, enhance the body's immunity, lower blood pressure,lower blood fat, burn fat, increase the body's metabolic rate, refresh the mind
Enoki Mushroom Extract	Plant Chitosan, Beta-glucan Dietary Fiber	Losing fat and weight, anti-tumor, immune regulation, lowering cholesterol, lowering blood pressure, improving memory function, anti-inflammation, anti-virus, antibacterial and anti-oxidation
Glutinous Rice Extract	Rutin	Used as a dietary antioxidant and nutrient enhancer
Fructus Aurantii Fructus Extract	Dihydromyricetin	Anti-alcoholic, anti-thirst, anti-fatigue, anti-hypertensive, anti-aging, anti-emetic, diuretic
Polygonatum Extract	Polysaccharide Saponin	Moisturizing the lungs and nourishing the spleen, lowering blood sugar, lowering blood fat, anti-inflammation, anti-aging, regulating immunity, anti-tumor
Red Ginseng Extract	Ginsenoside	Antioxidant, anti-inflammatory, vasodilator, enhance strength

FUNCTIONAL HEALTHY RAW MATERIAL

Product Name	Main Ingredient	Product Functionality
Jujube Seed Extract	Suanzaoren Saponin	Calm and soothe the nerves, relieve anxiety and depression
Pueraria Extract	Puerarin	Improve cardiovascular system, lower blood pressure, lower blood sugar, improve cerebral blood circulation and neuroprotection, improve learning and memory, relieve alcoholism, and prevent alcohol poisoning
Moringa Extract	polyphenol	Contains a large amount of GABA , improves sleep, controls weight, accelerates metabolism, eliminates stool, lowers blood pressure, lowers blood sugar, lowers blood fat, enhances memory, protects nerves, resists oxidation, anti-inflammation, and delays aging
Mulberry Leaf Extract	DNJ	Lowering blood sugar, clearing liver and improving eyesight
Lotus Leaf Extract	Nuciferine	Weight Loss
Dandelion Extract	Total Flavonoids	Cleanse and detoxify, reduce swelling and disperse stasis, diuresis and relieve stranguria
Astragalus Membranaceus Extract	Polysaccharide	Tonifying blood and nourishing qi, consolidating the essence and stopping sweating, suitable for symptoms of qi deficiency and blood loss, superficial deficiency and spontaneous sweating, and limb weakness
Astragalus Powder	AstragalosideIV	Invigorating qi and blood, enhancing immunity
Ophiopogon Japonicus Powder	Polysaccharide saponin	Nourishes yin and promotes fluid production, moistens the lungs. Supports immune health, blood sugar balance, and respiratory wellness.
Exocarpium Citri Grandis Powder	Naringin	Regulate qi and broaden the middle energizer, dry dampness and resolve phlegm, promote lung health, promote spleen and stomach health
Hawthorn powder	Maslinic acid	Abuse food accumulation and eliminate stagnation and blood stasis
Angelica Powder	/	Boost immunity, invigorate spleen and nourish lungs, improve iron deficiency anemia
Gallus Gizzard Membrane Powder	/	Strengthen the stomach and digest food, astringent sperm and stop renal reproduction, and promote fossils.
Tangerine Peel Extract	Hesperidin	Regulate qi and invigorate spleen, eliminate dampness and resolve phlegm. Used for chest and abdomen distention, anorexia, vomiting and diarrhea, cough and phlegm.
Poria powder	/	Promote diuresis and dampness, strengthens the spleen and calms the heart. Healthy spleen and stomach, healthy mood
Lotus seed powder	/	Tonify the spleen and stop diarrhea, stop the belt, benefit the kidneys and astring essence, nourish the heart and calm the mind. Healthy spleen and stomach, healthy mood

Continuous Development of Customized Products...

NATURAL ANTIOXIDANT



Product Name	Status Conventional Model	Product Characteristics
Rosemary Extract	Oil Soluble Liquid Oil Soluble Powder Water Soluble Powder	1、Strong anti-oxidation ability, broad spectrum and high efficiency, high temperature resistance 2、Anti-corrosion and fresh-keeping 3、Antioxidant effect is better than BHA, BHT, VE 4、It can provide decolorized, deodorized, uniform, stable and instant high-quality products
TP (Tea Polyphenol)	Water Soluble Powder	





FUNCTIONAL HEALTHY RAW MATERIAL

ANY TASTE FOR YOUR SWEET EXPECTATION

Sugar substitute products

Product Name	Status Conventional Model	Product Characteristics
Monkfruit Extract	Water Soluble Powder	High functional ingredients: zero calories, producing saliva and slake thirst, lowering blood fat, and having the effect of losing weight Sugar substitute products, no after-bitterness, long-lasting sweetness, high sweetness
Stevioside	Water Soluble Powder	Low calorie (1/300 of sucrose), taste close to sucrose, high sweetness, 250-450 times sweeter than sucrose
Glucoside Stevia	Water Soluble Powder	50 times sweeter than sucrose, good taste, no after bitterness





RARE SUGAR D-ALLULOSE

D-ALLULOSE

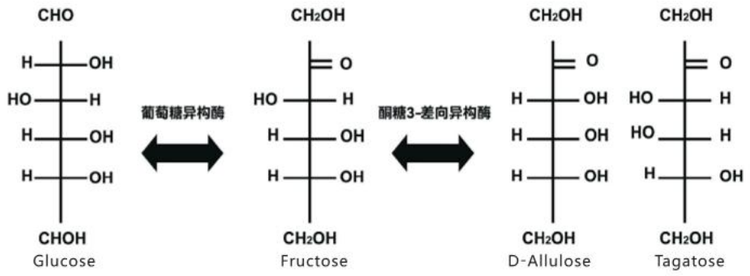
Sucrose-like Taste, Low-GI Food



Less sugar, same sweetness. 1:1 match for sucrose taste.

Belongs to hexulose, an important member of the rare sugar family. It is a white powdery crystal, soluble in water, methanol, ethanol,etc., and is the C-3 epimer of D-fructose. Exists in very small amounts in nature in sugarcane, wheat and plants of the Itea genus. It is a new functional monosaccharide with special health-care functions.

D-Allulose conversion structure





Characteristics of D-Allulose

Healthier, functional, light texture

Category	New Food Ingredient
Solubility	290g/100ml
Heat stability	High temperature resistance
GI value	GI value is almost "ZERO"

Sucrose sweetness ratio of 0.7:1

Its sweetness is 70% of that of sucrose, with a pure sweet taste. It has strong stability in high-temperature or acidic environments, making it perfectly suitable for processing needs such as baking and beverages

Low calorie

With only 0.4 kcal/g (just 1/10 the calories of sugar), it's the perfect sweetener for weight management and keto diets

Anti-caries

It cannot be decomposed by cariogenic bacteria to produce acid, so it can effectively prevent tooth decay. In contrast, sugars such as fructose will be used to produce acid, leading to tooth decay

Lnhibit blood sugar rise

Activate the secretion of glucagon-like peptide-1 (GLP-1), enhances insulin secretion, and slows down the rise of blood sugar

Promote satiety

Allulose stimulates the secretion of glucagon-like peptide-1 (GLP-1) → delays gastric emptying → promotes satiety and reduces food intake

Promote fat burning

It promotes fat decomposition and burning by regulating the activity of enzymes related to fat metabolism or influencing energy consumption mechanisms.

Lmprove Intestinal flora

Studies have shown that intake of Allulose can increase Coprococcus, a beneficial bacterium that produces butyric acid, thereby improving intestinal flora.

美国农业部有机认证 非转基因工程认证 ISO22000 食品安全管理体系 低GI食品认证 HALA 认证 KOSHER认证 (犹太教洁食认证) 中国质量认证中心

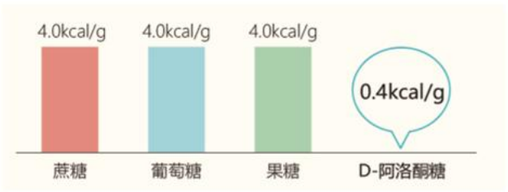
RARE SUGAR D-ALLULOSE

Performance Advantages of D-Allulose

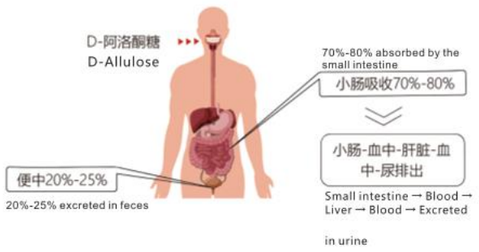
1. Extremely Low Calorie: Its calorie content is only 1/10 of that of traditional sugars. While providing sweetness, it significantly reduces calorie intake, making it suitable for people who want to lose weight or control sugar intake.

2. Unique Metabolism: It is excreted through feces and urine, reducing energy residue in the body, controlling calorie absorption from the source, and improving the feasibility of weight loss and sugar control plans. It is friendly to people who need to control sugar and can be used as a low glycemic index (GI) sweetener.

Comparison Between D-Allulose and Traditional Sugars



D-Allulose Metabolism Pathway



Application Advantages of D-Allulose

- High Solubility: Easily soluble in water, suitable for various beverages and liquid formulas. It reduces sugar intake while maintaining the overall taste and quality of drinks.
- Maillard Reaction: It can withstand high temperatures in baking (such as bread and cakes) and participates in the Maillard reaction to produce a golden color and a caramelized aroma.
- Improve Odor and Enhance Flavor: When added to dairy products such as modified milk and flavored fermented milk, it not only enhances the sweet taste and optimizes the flavor but also reduces sugar content, meeting the demand for healthy and low-sugar consumption.
- Water Retention: The molecular structure of Allulose contains hydroxyl hydrophilic groups, which form hydrogen bonds with water molecules to absorb and retain moisture. This helps baked foods maintain a soft texture and delay drying.
- Enhanced Gelation: In gelled foods such as jams and puddings, it can increase the product's viscosity, improve texture uniformity and elasticity, and enhance the taste.
- Inhibits Crystallization: Maintains the stability of food, avoids problems such as stratification and precipitation caused by crystallization, preserves product quality during storage and transportation, and extends the shelf life.

RARE SUGAR D-ALLULOSE

Scientific Sugar Resistance and Taste Balance - Differentiated Advantages

Dimension	Traditional Sweeteners	D-Allulose	Zhongda Hengyuan Empowerment
Health Value	Only reduce sugar, no sugar-resistant effect	Sugar Reduction + Functional Enhancement	In-depth Development of Low-GI Products
Taste Experience	Sweetness distortion and obvious after-bitterness	70% sucrose sweetness with strong high-temperature stability	Exclusive compounding technology optimizes taste and solves application problems
Application Scenarios	Limited application (e.g., not heat-resistant)	Suitable for all product categories (Beverages/Low-GI baking/snacks)	Over 200 healthy formulas in the library, reducing R&D costs for enterprises
Cost Efficiency	Requires high addition amount (e.g., erythritol 30%+)	1:1 replacement for sucrose, reducing formula adjustment costs	Large-scale production, with smart factories enabling cost reduction and efficiency improvement of products

D-Allulose Production Capability

24-hour full-process automated "dark factory" (unmanned factory)



Application of D-Allulose



PERFECT MANAGEMENT SYSTEM

FSSC 22000
食品安全体系认证
Food Safety System Certification

ISO 22000
食品安全管理体系认证
Food Safety Management System Certification

ISO 9001
质量管理体系认证
Quality Management System Certification

ISO45001
职业健康安全管理体系认证
Occupational Health and Safety Management System Certification

CNAS国家认可实验室
CNAS National Accredited Laboratory

ISO50001
能源管理体系认证
Energy Management System Certification

知识产权管理体系认证
Intellectual property Management System certification

清洁生产认证
Cleaner Production Certification

社会责任认证
Social Responsibility Certification

ISO14001
环境管理体系认证
Environment Management System Certification

KOSHER犹太洁食认证
Kosher Certification

HALAL清真认证
HALAL Halal Certification

MUI清真认证（印尼）
MUI Halal Certification (Indonesia)

素食产品认证
Vegetarian Product Certification



CREATE THREE PLATFORMS

R&D Platform

Relying on the eight high-level research and development platforms that have been built, keep an eye on the international frontier of the industry, technical difficulties, market demand, and focus on plants extraction, biosynthesis, biofermentation and other research. Zhongda provides customers with professional value-added solutions through rapid response and precise service.Continuing to commit to product system research and industrialization development, Zhonda has formed its unique competitive advantage. It is a comprehensive research and development platform integrating product basic research, process design, large-scale production, and supporting application services.



CREATE THREE PLATFORMS

Testing Platform



UPLC-ESI/APCI-MS/MS



HS-GC-MS/MS



ICP-MS



HPLC-DAD/FLD/RID/ELSD



HS-GC-FID/ECD/NPD/FPD



HSCCC



AFS



IC



AAS



Low Background α/β Measuring Instruments



Ultra-Clean Workbench



Laboratory Management System



UV-Vis



Karl Fischer Moisture Meter



Colorimeter

Production Platform

CREATE THREE PLATFORMS

Zhongda independently designed 23 production lines and 8 pilot lines to form a system of plant extraction, biosynthesis,biofermentation pilot and mass production capacity to meet the needs of extraction, separation, purification and biotechnological transformation of different processes and raw materials.

It possesses the whole chain, intelligence, modularization, integration, and engineering supporting capabilities from processdesign, equipment research and development, equipment production, production line installation, production commissioning,optimization and improvement, and open up the final channel from research and development resuts to implementation.











