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Supplier of Green Healthy Raw Material



冠县新瑞实业有限公司

GUANXIAN XINRUI INDUSTRIAL CO., LTD.

山东嘉华油脂有限公司

SHANDONG KAWAH OILS CO., LTD.

冠县瑞昌贸易有限公司

GUANXIAN RUICHANG TRADING CO., LTD.

冠县新瑞实业有限公司 GUANXIAN XINRUI INDUSTRIAL CO., LTD.
山东嘉华油脂有限公司 SHANDONG KAWAH OILS CO., LTD.
冠县瑞昌贸易有限公司 GUANXIAN RUICHANG TRADING CO., LTD.

地址: 山东冠县经济开发区
电话: 0635-2912077 (谷朊粉)
0635-2912536 (大豆蛋白)
售后服务: 400-635-7677
公司网站: <http://www.xinruigroup.cn>

Add.: Guanxian Industrial Zone, Shandong, China
Tel: 0086 635 2912059 (Vital Wheat Gluten)
0086 635 2912535 (Isolated Soy Protein)
After-sale Service: 0086-400-635-7677
Website: <http://www.xinruigroup.cn>



专注客户需求 为客户创造价值 做全国一流的小麦、大豆健康产品供应商
Focus on customer demands to create value for customers and become the first-class
supplier of wheat and soybean healthy products in China.



Introduction of Xinrui Group

集团简介

集团公司成立于2003年5月，总占地面积1000余亩，历经数年的发展形成了冠县新瑞木业有限公司年30万立方密度板林业三剩物综合深加工产业，民生热电联产、城区供暖、园区供气产业；冠县新瑞实业有限公司年30万吨小麦综合循环经济精深加工业；山东嘉华油脂有限公司年18万吨大豆综合循环经济精深加工业；小麦、非转基因大豆种植基地，形成了多元化产业集团公司，实现年产值28亿元。冠县瑞昌贸易有限公司成立于2011年，注册资金600万元，负责大豆分离蛋白和谷朊粉的国际销售业务，出口额占比超公司产能的60%，实现产地直销和工贸一体化。

XINRUI GROUP was established in May 2003, covering a total area of more than 1,000 mu, after several years of development, formed GUANXIAN XINRUI WOODEN INDUSTRY CO., LTD. with annual production quantity of 300,000 cubic meters of density board in 3- residual comprehensive deep processing forestry industry, people's livelihood cogeneration, urban heating, gas supply; GUANXIAN XINRUI INDUSTRIAL CO., LTD. deeply processes 300,000 tons of wheat annually; SHANDONG KAWAH OILS CO., LTD. deeply processes 180,000 tons of soybean annually; WHEAT AND NON-GMO SOYBEAN PLANTING BASES, formed diversified industrial group company, achieved an annual output of 2.8 billion yuan. GUANXIAN RUICHANG TRADING CO., LTD was founded in 2011 with 6 million yuan of registered capital, exports isolate soy protein, wheat gluten and solubel dietary fiber directly to customer from factory, the export proportion is over 60% of the group companys' production capacity, achieved integration of industry and trade.

Group Rewards 集团荣誉





GUANXIAN XINRUI INDUSTRIAL CO., LTD 冠县新瑞实业有限公司简介

冠县新瑞实业有限公司（原名冠县瑞祥生物科技开发有限公司）成立于2014年，注册资金6千万元，年加工小麦30万吨，是以小麦为原料逐层次提取特精粉、谷朊粉（小麦蛋白）、小麦A淀粉、B淀粉、戊聚糖再转化为特级、优级酒精产品和饲料。形成了精深加工循环经济产业链，其中谷朊粉生产工艺采用全球先进的三相卧螺离心机分离技术、实现全封闭清洁式生产加工，其规模产值、生产设备、工艺技术、产品质量均位居全国同行前列。



GUANXIAN XINRUI INDUSTRIAL CO., LTD (original name is GUANXIAN RUIXIAING BIOTECHNOLOGY DEVELOPMENT CO., LTD)was set up in 2014 and had registered funds 60 million Yuan. The company can process 300,000 tons of wheat per year, and using the wheat material we can produce wheat flour, wheat gluten, wheat starch A and wheat starch B. Starch B and pentosan can be used into producing alcohol and animal feed. The company has deep processing circular economy industry chain. We imported the most advanced technology, tri-canter separation technology, in the wheat gluten production. All the line is clean and closed. Its output value, production equipment, technology and quality are in front of national counterparts.



Introduction of Shandong Kawah Oils Co.,LTD 山东嘉华油脂有限公司简介

山东嘉华油脂有限公司成立于2014年，注册资金1.2亿元，是集种植、研发、精深加工及进出口于一体的省级农业产业化重点龙头企业，年加工非转基因大豆18万吨，是以国内非转基因大豆为原料，逐层次提取非转基因大豆油、低温食品级豆粕、分离蛋白、膳食纤维等，大豆蛋白生产选用先进的生产工艺，主要核心设备采用大川原喷雾干燥塔，单线产能突破12500吨，是目前国内单线产能最大的生产线。



SHANDONG KAWAH OILS CO.,LTD was established in 2014 with a registered capital of 120 million yuan. It is a provincial leading agricultural industrialization enterprise integrating plantation, research & development, deep process and import & export, processing 180,000 tons of NON-GMO soybeans annually. It takes domestic NON-GMO soybeans as raw materials and extracts NON-GMO soybean oil, low-temperature food grade soybean meal, isolated soy protein, dietary fiber step by step. Advanced production technology is applied in producing isolated soy protein. The core equipment is the spray drying tower of the DACHUANYUAN, with a single line capacity exceeding 12,500 tons annually. It is the largest single production line in CHINA



Group Culture 集团文化

诚信 竞争 责任 创新

1. 诚信是我们的重要资源，更是企业生存和发展的基石。对内外讲信用，赢得了创业和发展的机遇。内部真诚相待，形成了强烈的凝聚力，众志成城：对外诚实守信，形成了巨大的吸引力，建立良好的长期合作共赢关系。诚信正直是我们全体员工共同的行为准则。

2. 市场竞争是我们能够持续发展的外在驱动力，我们提倡企业内部的竞争，具备竞争精神的人才，是我们企业的重要财富。

3. 责任是我们企业精神的核心。一个企业承担的社会责任有多大，它的舞台就会有多大；一名员工承载的责任有多大，就意味着它的价值就有多大。

4. 创新是发展的灵魂，创新的前提是大胆。我们鼓励并提倡员工敢于破除传统思维模式和现状的结束，大胆舍弃，大胆尝试，大胆设想，提出新思路，拿出新举措，开创新局面。

Integrity Competition Responsibility Innovation

1. Integrity is our important resource, but also the foundation of enterprise survival and development. The internal and external credit, will win the opportunity of entrepreneurship and development. Internal treat each other sincerely, will form the strong cohesion and unity is strength, external the honest code of honor, will form the huge attraction, establish a good long-term cooperation and win-win relationship. Integrity integrity is our staff a common code of conduct.

2. Competition in the market we can continue to develop is the external driving force, we advocate within the enterprise competition, have the spirit of competition of talent, is our enterprise's important wealth.

3. Responsibility is the core of our enterprise spirit. How to undertake the social responsibility of an enterprise, its stage will have how old, how big is bearing the responsibility of an employee, means big of his value.

4. Innovation is the soul of development and innovation is the precondition of bold. We encourage and promote employees who dared to break traditional thinking mode and the status quo, bold, bold attempt, bold ideas, put forward new ideas, take out the new measures, create a new situation.



Product Catalog 产品目录

- 大豆分离蛋白-凝胶乳化型 Isolated Soy Protein-Gel Emulsion Type
- 大豆分离蛋白-注射型 Isolated Soy Protein-Injection Type
- 大豆分离蛋白-分散型 Isolated Soy Protein-Dispersion Type
- 大豆膳食纤维 Soy Dietary Fiber
- 粉状谷朊粉 Vital Wheat Gluten - Powder
- 颗粒谷朊粉 Vital Wheat Gluten - Pellets



KOSHER



HALAL



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大豆分离蛋白—凝胶乳化型

Isolated Soy Protein-Gel Emulsion Type (NON-GMO)

产品介绍:

采用优质非转基因大豆生产, 专门应用于乳化类高温火腿肠, 西式灌肠等低温肉制品, 冷冻产品(如肉丸, 鱼丸等), 罐头食品, 烘焙制品, 面制品, 糖果, 糕点及水产品等

产品应用:

我公司生产的大豆分离蛋白是利用我国东北优质非转基因大豆生产而成的高质量蛋白质, 具有蛋白含量高, 几乎不含胆固醇等特点, 具有良好的乳化性、凝胶性、溶解性、起泡性、吸油性和持水性等性能, 是其它动物蛋白所不能替代的, 广泛应用于肉制品、鱼制品、乳制品、面制品、饮品、儿童食品、糖果、方便食品、冷食制品和糖制品等营养食品和现代功能食品中, 不仅可以有效地提高蛋白质的含量, 并且可以改善食品的营养成份和口感, 降低成本, 延长保质期, 具有很高的营养价值和市场应用范围。

理化指标:

蛋白质 (干基, N x 6.25, %)	≥90
水分 (%)	≤7.0
脂肪 (%)	≤1.0
灰分 (干基, %)	≤6.0
粗纤维 (干基, %)	≤0.5
颗粒度 (100目筛, %)	≥95

微生物指标:

细菌总数	≤20000cfu/g
E大肠杆菌	阴性
沙门氏菌	阴性

产品特点:

乳化性能好, 提高产品出品率, 提高产品中脂肪和水的添加量, 降低成本, 改善产品的质地和切片性等。

包装:

20 公斤/袋, 或根据买方要求

运输与贮存:

在运输及贮存过程中应该防潮防霉, 不能与其他有味物品混装混存, 贮存于阴凉干燥处, 最佳温度应在25℃, 保质期: 12个月



Product Introduction

Isolated Soy Protein-Emulsion Type

It is made from high quality Non-GMO soybean, produced and designed for application in emulsion type high-temperature sausage, low temperature meat products such as Western-style sausage/kish, frozen products(e.g. meat balls, fish balls), can foods, baking products, flour products, confectionary, cakes and aquatic products etc.

Physical & Chemical Index

Protein (dry basis, N x 6.25, %)	≥90
Moisture (%)	≤7.0
Fat (%)	≤1.0
Ash (dry basis, %)	≤6.0
Crude fiber (dry basis, %)	≤0.5
Particle Size (100 mesh, %)	≥95

Microbiological Index

Total plate count	≤20000cfu/g
E.coli	Negative
Salmonella	Negative

Characteristics

Excellent emulsification and lower production cost; can improve product yield ratio, enhance the volume of fat and water to be added and improve texture and slicing of product, etc.

Packing

20 kg/bag, or up to the buyer's request.

Transportation & Storage

Keep away from rain or damp during transportation and storage, and not loaded or stored together with other smelly products. To be stored in a dry & cool place away from sunlight, best storage temperature: below 25℃, Shelf life: 12 Months



大豆分离蛋白—注射型

Isolated Soy Protein-Injection Type (NON-GMO)

产品介绍:

采用优质非转基因大豆生产, 专门应用于大块肉制品, 低温烤肉产品等。

产品应用:

我公司生产的大豆分离蛋白是利用我国东北优质非转基因大豆生产而成的高质量蛋白质, 具有蛋白含量高, 几乎不含胆固醇等特点, 具有良好的乳化性、凝胶性、溶解性、起泡性、吸油性和持水性等性能, 是其它动物蛋白所不能替代的, 广泛应用于肉制品、鱼制品、乳制品、面制品、饮品、儿童食品、糖果、方便食品、冷食制品和糖制品等营养食品 and 现代功能食品中, 不仅可以有效地提高蛋白质的含量, 并且可以改善食品的营养成份和口感, 降低成本, 延长保质期, 具有很高的营养价值和市场应用范围。

理化指标:

蛋白质 (干基, N x 6.25, %)	≥90
水分 (%)	≤7.0
脂肪 (%)	≤1.0
灰分 (干基, %)	≤6.0
粗纤维 (干基, %)	≤0.5
颗粒度 (100目筛, %)	≥95

微生物指标:

细菌总数	≤20000cfu/g
E大肠杆菌	阴性
沙门氏菌	阴性

产品特点:

在肉中具有良好的溶解性和分散能力。

包装:

20 公斤/袋, 或根据买方要求。

运输与贮存:

在运输及贮存过程中应该防雨防潮, 不能与其他有味物品混装混存, 贮存于阴凉干燥处, 最佳温度应在25℃。

保质期: 12个月。



Isolated Soy Protein-Injection Type

It is made from high quality Non-GMO soybean, produced and designed for application in large piece of meat products by injecting, low-temperature barbecue products etc.

Physical & Chemical Index

Protein (dry basis, N x 6.25, %)	≥90
Moisture (%)	≤7.0
Fat (%)	≤1.0
Ash (dry basis, %)	≤6.0
Crude fiber (dry basis, %)	≤0.5
Particle Size (100 mesh, %)	≥95

Microbiological Index

Total plate count	≤20000cfu/g
E.coli	Negative
Salmonella	Negative

Characteristics

Good solubility and dispersed well in meat

Packing

20 kg/bag, or up to the buyer's request.

Transportation & Storage

Keep away from rain or damp during Transportation & Storage, and not loaded or stored together with other smelly products. To be stored in a dry & cool place away from sunlight, best storage temperature: below 25℃.

Shelf life: 12 Months

大豆分离蛋白一分散型

Isolated Soy Protein-Dispersion Type (NON-GMO)

产品介绍:

采用优质非转基因大豆生产, 专门应用于营养食品, 乳品, 保健食品, 饮料和大豆肽的生产等。

产品应用:

我公司生产的大豆分离蛋白是利用我国东北优质非转基因大豆生产而成的高质量蛋白质, 具有蛋白含量高, 几乎不含胆固醇等特点, 具有良好的乳化性、凝胶性、溶解性、起泡性、吸油性和持水性等性能, 是其它动物蛋白所不能替代的, 广泛应用于肉制品、鱼制品、乳制品、面制品、饮品、儿童食品、糖果、方便食品、冷食制品和糖制品等营养食品和现代功能食品中, 不仅可以有效地提高蛋白质的含量, 并且可以改善食品的营养成份和口感, 降低成本, 延长保质期, 具有很高的营养价值和市场应用范围。

理化指标:

蛋白质 (干基, N x 6.25, %)	≥90
水分 (%)	≤7.0
脂肪 (%)	≤1.0
灰分 (干基, %)	≤6.0
粗纤维 (干基, %)	≤0.5
颗粒度 (100目筛, %)	≥95

微生物指标:

细菌总数	≤20000cfu/g
E大肠杆菌	阴性
沙门氏菌	阴性

产品特点:

无豆腥味, 冲调性好, 溶解迅速, 溶解后稳定, 不易分层

包装:

20 公斤/袋, 或根据买方要求

运输与贮存:

在运输及贮存过程中应该防雨防潮, 不能与其他有味物品混装混存, 贮存于阴凉干燥处, 最佳温度应在25℃。

保质期: 12个月



Isolated Soy Protein-Dispersion Type

It is made from high quality Non-GMO soybean, produced and designed for application in the nutritional food, dairy industry, health-care foods, beverage products and producing soybean peptide.

Physical & Chemical Index

Protein (dry basis, Nx6.25, %)	≥90
Moisture(%)	≤7.0
Fat(%)	≤1.0
Ash(dry basis, %)	≤6.0
Crude fiber(dry basis, %)	≤0.5
Particle Size(100 mesh, %)	≥95

Microbiological Index

Total plate count	≤20000cfu/g
E.coli	Negative
Salmonella	Negative

Characteristics

Non-bean flavor, highly soluble and dispersible, dissolved rapidly and steadily.

Packing

20 kg/bag, or up to the buyer's request.

Transportation & Storage

Keep away from rain or damp during Transportation & Storage, and not loaded or stored together with other smelly products. To be stored in a dry and cool place away from sunlight, best storage temperature: below 25℃.

Shelf life: 12 Months

大豆膳食纤维

Soy Dietary Fiber

产品介绍:

是从优质国产非转基因大豆中提取的纯天然产品。它主要是指那些不能为人体消化酶所消化的大分子糖类的总称。主要包括纤维素、果胶、木聚糖、甘露糖等，被称之为“第七营养素”。

产品应用:

具有良好的持水性和膨胀力，良好的乳化性、悬浮性及增稠性，其吸水能力高达8-10倍，适用于肉类加工行业。其特性优良，如它可以使肉类产品在烹调过程中使水分损失减少。大豆蛋白膳食纤维广泛应用于制造香肠、汉堡、烘焙产品、营养食品、保健食品等。

理化指标:

蛋白质(干基, N x 6.25, %)	≤20
水分(%)	≤8.0
脂肪(%)	≤1.0
灰分(干基, %)	≤6.0
纤维总量(干基, %)	≥65
颗粒度(100目筛, %)	≥95

杀菌后微生物指标:

细菌总数	≤30000cfu/g
E. coli	阴性
沙门氏菌	阴性

包装:

20 公斤/袋, 或根据买方要求

运输与贮存:

在运输及贮存过程中应该防潮防霉，不能与其他有味物品混装混存，贮存于阴凉干燥处，最佳温度应在25℃。保质期：12个月



Soy Dietary Fiber

Description

It is made from high quality non-GMO soybeans, being the general name to macromolecules of saccharides that cannot be digested by the human body, and that include cellulose, pectin xylan, mannose, etc. And it is acknowledged as "the seventh nutrient".

Characteristics

Excellent capacities in water retaining, expanding, emulsifying, suspending and thickening; due to many active groups on the surface of the fiber, it can intercalate and absorb organic molecules such as cholesterol and bile acid. It is widely used in seasoning & dressing products, canned food, nutrition food, dietary food, fast food, meat products, bakery, confectionary, drinks, etc. confectionary, drink, etc.

Physical & Chemical Index

Protein (dry basis, Nx6.25, %)	≤20
Moisture(%)	≤8.0
Fat(%)	≤1.0
Ash(dry basis, %)	≤6.0
Total Edible Fiber(dry basis, %)	≥65
Particle Size(100 mesh, %)	≥95

After Sterilization Microbiological Index

Total plate count	≤30000cfu/g
E. coli	Negative
Salmonella	Negative

Packing

20 kg/bag, or up to the buyer's request.

Transportation & Storage

Keep away from rain or damp during Transportation & Storage, and not loaded or stored together with other smelly products. To be stored in a dry and cool place away from sunlight, best storage temperature: below 25℃. Shelf life: 12 Months



粉状谷朊粉

Vital Wheat Gluten - Powder

产品介绍:

谷朊粉又称活性面筋粉、小麦面筋蛋白,是从小麦(面粉)中提取出来的天然蛋白质,由多种氨基酸组成,蛋白质含量高达 75%~85%,含有人体必须的十五种氨基酸,是营养丰富的植物蛋白资源,具有粘性、弹性、延伸性、薄膜成型性和吸脂性。

产品应用:

谷朊粉是一种优良的面团改良剂,广泛用于面包、方便面的生产中,也可用于肉类制品中作为保水剂,同时也是高档水产饲料的基础原料。目前国内还把谷朊粉作为一种高效的绿色面粉增筋剂,将其用于高筋粉、面包专用粉的生产,添加量不受限制。谷朊粉还是增加食品中植物蛋白质含量的有效方法。

理化指标:

蛋白质(干基, N x 6.25, %)	≥82
水分(%)	≤8.0
脂肪(%)	≤1.0
灰分(干基, %)	≤1.0
吸水率(%)	≥160
颗粒度(80目筛, %)	≥95

微生物指标:

细菌总数	≤20000cfu/g
E. coli 大肠杆菌	阴性
沙门氏菌	阴性

包装:

25 公斤/袋, 1000 公斤/吨包, 或根据买方要求。

运输与贮存:

在运输及贮存过程中应该防雨防潮, 不能与其他有味物品混装混存, 贮存于阴凉干燥处, 最佳温度应在 25℃。

保质期: 24个月。



Vital Wheat Gluten

Description

It is made from high-quality wheat by three-phase separation technology. It can be used in a wide variety of applications including bakery products, breadings, batters, coatings & flavors; breakfast cereals; cheese analogues & pizza; meat, fish, poultry & surimi-based products; milling and flour fortification; nutritional snacks; personal care; pharmaceutical industry; pet foods; animal feed; aquaculture feed and more.

Physical & Chemical Index

Protein (dry basis, N x 6.25, %)	≥82
Moisture(%)	≤8.0
Fat(%)	≤1.0
Ash(dry basis, %)	≤1.0
Water Absorption Rate (%)	≥160
Particle Size(80 mesh, %)	≥95

Microbiological Index

Total plate count	≤20000cfu/g
E. coli	Negative
Salmonella	Negative

Packing

25 kg/bag 1000kg/ton bag, or up to the buyer's request.

Transportation & Storage

Keep away from rain or damp during Transportation & Storage, and not loaded or stored together with other smelly products.

To be stored in a dry and cool place away from sunlight, best storage temperature: below 25℃.

Shelf life: 24 Months

颗粒谷朊粉

Vital Wheat Gluten - Pellets

产品介绍:

颗粒谷朊粉是粉状谷朊粉经过调质、颗粒剂造粒、冷却塔冷却、分级筛选加工而成,是营养丰富的植物蛋白,具有粘性、弹性、延伸性、成膜性和吸脂性。

产品应用:

颗粒谷朊粉主要用于高档水产饲料的基础原料,例如三文鱼养殖、深海大虾等,同时颗粒谷朊粉具有不扬尘的特点也用于部分医药行业和食品添加。

理化指标:

蛋白质 (干基, Nx6.25, %)	≥ 82
水分 (%)	≤ 12
脂肪 (%)	≤ 1.0
灰分 (干基, %)	≤ 1.0
吸水率 (%)	≥ 160
颗粒度 (80目筛, %)	≥ 95

微生物指标:

细菌总数	≤ 20000cfu/g
E. coli 杆菌	阴性
沙门氏菌	阴性

产品特点:

无豆腥味, 冲调性好, 溶解迅速, 溶解后稳定, 不易分层

包装:

1000公斤/吨包, 或根据买方要求。

运输与贮存:

在运输及贮存过程中应该防潮防霉, 不能与其他有味物品混装混存。

贮存于阴凉干燥处, 最佳温度应在25℃。

保质期: 12个月



Vital Wheat Gluten - Pellets

Description

Wheat gluten pellet is further pelleted from wheat gluten powder, which is pale yellow nutritious vegetable protein with the characteristics of viscous, elastic, extensible, film-forming and liposuction.

Wheat gluten pellet is mainly used as basic raw materials for high-grade aquatic feed, such as salmon, deep-sea prawns and so on. Meanwhile, with the characteristic of dust-free, wheat gluten pellet is also used in pharmaceutical industry.

Physical & Chemical Index

Protein (DS, Nx6.25, %)	≥ 82
Moisture (%)	≤ 12
Fat (%)	
Ash (DS, %)	≤ 1.0
Water Absorption Rate (%)	≥ 160
Granularity (80 Mesh, %)	≥ 95

Microbiological Index

Total Bacteria	≤ 20000cfu/g
E. coli	Negative
Salmonella	Negative

Characteristics

Non-bean flavor, highly soluble and dispersible, dissolved rapidly and steadily.

Packing

Pack: 1000 kg/ton bag, as per buyer's demand.

Transportation & Storage

Transportation and storage: During transportation and storage, it should be rain-proof and moisture-proof. It should not be mixed with other goods with strong smell. It should be stored in a cool and dry place. The optimum temperature should be 25℃.

Shelf-life: 12 months



集团形象

Group Images

