



秦皇岛丽华淀粉股份有限公司
QINHUANGDAO LIHUA STARCH CO., LTD.

产品手册

PRODUCT MANUAL



丽华淀粉
LIHUA STARCH

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SCOPE OF BUSINESS

玉米淀粉 / 蜡质玉米淀粉

执行标准: GB/T 8885-2017

生产许可证号: SC20113030500055

玉米淀粉除可直接使用外, 还可加工成各种变性淀粉、水解产品等。淀粉制成的食品如粉丝、粉条等可直接食用。作为原料可应用于方便面、火腿肠、冰淇淋等食品和可降解塑料制品中。作为发酵原料用于淀粉糖、氨基酸、酒精、味精等产品的生产。

主要技术参数

感官要求			
项目	指标		
	优级品	一级品	二级品
外观	白色或微带浅黄色阴影的粉末, 具有光泽		
气味	具有玉米淀粉固有的特殊气味, 无异味		

理化要求			
项目	指标		
	优级品	一级品	二级品
水分, % ≤	14.0	14.0	14.0
酸度, (干基) ° T ≤	1.50	1.80	2.00
灰分, (干基) % ≤	0.10	0.15	0.18
蛋白质, (干基) % ≤	0.35	0.40	0.45
斑点, (个/平方厘米), ≤	0.4	0.7	1.0
细度 % ≥	99.5	99.0	98.5
脂肪, (干基) % ≤	0.10	0.15	0.20
白度, % ≥	88.0	87.0	85.0

SCOPE OF BUSINESS

CORN STARCH/WAXY CORN STARCH

Executive standard: GB/T 8885-2017

Production license No.: SC20113030500055

Besides using directly, corn starch can be also processed into many kinds of modified starch and hydrolysis products. Using corn starch, we can produce direct consumption food, such as vermicelli. Corn starch is also the material to produce instant noodles, ham sausage, ice cream, degradable plastic products and so on. As the fermentation raw material, corn starch can be used to produce dextrose, amino acid, alcohol and monosodium glutamate.

MAIN TECHNICAL PARAMETERS

Sensory Requirements			
Items	Standard		
	Superior Grade	First Grade	Second Grade
Appearance	white or slightly with buff shadow powder, glossy		
Smell	Possess the smell of corn starch, no peculiar smell		

Physicochemical Requirements			
Items	Standard		
	Superior Grade	First Grade	Second Grade
Moisture, % ≤	14.0	14.0	14.0
Acidity, (on dry base) ° T ≤	1.50	1.80	2.00
Ash, (on dry bas) % ≤	0.10	0.15	0.18
Protein, (on dry bas) % ≤	0.35	0.40	0.45
Spot, (No./ cm ²) ≤	0.4	0.7	1.0
Particle Size, (100 mesh sieve m/m) % ≥	99.5	99.0	98.5
Fat, (on dry bas) % ≤	0.10	0.15	0.20
Whiteness, % ≥	88.0	87.0	85.0

SCOPE OF BUSINESS

葡萄糖（一水）

执行标准: GB/T 20880-2018

生产许可证号: SC20113030500055

葡萄糖是一种单糖，固体状态溶于水稍有甜味。其氧化反应放出的热量是人类生命活动所需能量的重要来源。

主要技术参数

感官要求	
项目	指标
状态	结晶性粉末或颗粒，无正常视力可见杂质
色泽	白色
气味	具有葡萄糖的特有气味，无异常气味
滋味	柔和甜味，无异常滋味

理化要求		
项目	指标	
	优级品	一级品
比旋度, (°)	+52.0 ~ +53.5	
葡萄糖含量(干基) % ≥	99.5	99.0
pH	4.0 ~ 6.5	
氯化物 % ≤	0.01	
水分 % ≤	10.0	
硫酸灰分 % ≤	0.25	

DEXTROSE MONOHYDRATE

Executive standard: GB/T 20880-2018

Production License No.: SC20113030500055

Dextrose is a kind of monosaccharide, and is soluble in water with slight sweet. The energy released from its oxidizing reaction is a main source for human life activities.

MAIN TECHNICAL PARAMETERS

Sensory Requirements

ITEMS	STANDARD
Appearance	Crystalline powder or granule without visible impurity in normal vision
Color	White
Smell	The characteristic smell of glucose and no abnormal smell
Flavour	Soft sweet taste, no unusual taste

Physicochemical Requirements

ITEMS	STANDARD	
	Superior Grade	First Grade
Specific Optical Rotation, (°)	+52.0 ~ +53.5	
Glucose content, (on dry base) % ≥	99.5	99.0
pH	4.0 ~ 6.5	
Chloride, % ≤	0.01	
Moisture, % ≤	10.0	
Sulphate ash, % ≤	0.25	

葡萄糖（一水）

执行标准：CP2015

一水葡萄糖氧化反应放出的热量是人类生命活动所需能量的重要来源，增加人体能量，具有解毒、利尿作用，用于血糖过低、心肌炎和补充血液等。

主要技术参数

项目	指标	
性状	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，乙醇中微溶。	
比旋度，°	+52.6° ~ +53.2°	
鉴别 1	符合规定	
鉴别 2	与对照图谱一致	
酸度，ml	≤ 0.2	
溶液的澄清度与颜色	符合规定	
乙醇溶液的澄清度	符合规定	
氯化物，%	≤ 0.01	
硫酸盐，%	≤ 0.01	
亚硫酸盐与可溶性淀粉	符合规定	
干燥失重，%	7.5 ~ 9.5	
炽灼残渣，%	≤ 0.1	
蛋白质	符合规定	
钡盐	符合规定	
钙盐，%	≤ 0.01	
铁盐，%	≤ 0.001	
重金属，%	≤ 0.0005	
砷盐，%	≤ 0.0001	
微生物限度	细菌数，cfu/g	≤ 1000
	酵母菌与霉菌，cfu/g	≤ 100
	大肠埃希菌	不得检出

SCOPE OF BUSINESS

DEXTROSE MONOHYDRATE

Executive standard: Chinese Pharmacopoeia 2015

The energy released from Dextrose Monohydrate's oxidizing reaction is a main source for human life activities. It can increase the body energy, detoxicate, and has the diuretic effect. The product can be used to treat hypoglycemia, myocarditis, and supplement blood, etc.

MAIN TECHNICAL PARAMETERS

Tests	Standard	
Character	Colorless or white crystal powder, or granular powder; smell-less, sweet taste. Freely soluble in water, slightly soluble in grain alcohol.	
Specific Optical Rotation, °	+52.6° ~ +53.2°	
Distinguish 1	Conformed	
Distinguish 2	Conformed	
Acidity, ml	≤ 0.2	
Clarity and colour of solution	Conformed	
Clarity of alcohol solution	Conformed	
Chloride, %	≤ 0.01	
Sulfate, %	≤ 0.01	
Sulfite and Soluble Starch	Conformed	
Loss On Drying, %	7.5 ~ 9.5	
Residue By Burning, %	≤ 0.1	
Protein	Conformed	
Barium	Conformed	
Calcium, %	≤ 0.01	
Molybdate, %	≤ 0.001	
Heavy Metal, %	≤ 0.0005	
Arsenic, %	≤ 0.0001	
Microbial limit	Germ, cfu/g	≤ 1000
	Yeast & Mould, cfu/g	≤ 100
	Colon Bacillus	None

SCOPE OF BUSINESS

葡萄糖（无水）

执行标准：GB/T 20880-2018

生产许可证号：SC20113030500055

葡萄糖是一种能直接吸收利用，补充热能的碳水化合物，是人体所需能量的主要来源。由于无水葡萄糖纯度高、杂质少，过滤速度快，在制作各种食品和饮料过程中可缩短过滤时间，降低过滤成本，从而大大提高了生产效率。

主要技术参数

感官要求	
项目	指标
状态	结晶性粉末或颗粒，无正常视力可见杂质
色泽	白色
气味	具有葡萄糖的特有气味，无异常气味
滋味	柔和甜味，无异常滋味

理化要求		
项目	指标	
	优级品	一级品
比旋度, (°)	+52.0 ~ +53.5	
葡萄糖含量(干基) % ≥	99.5	99.0
pH	4.0 ~ 6.5	
氯化物 % ≤	0.01	
水分 % ≤	2.0	
硫酸灰分 % ≤	0.25	

SCOPE OF BUSINESS

DEXTROSE ANHYDROUS

Executive standard: GB/T 20880-2018

Production License No.: SC20113030500055

Dextrose is a kind of carbohydrates which can be absorbed directly by body and supplement heat energy. It is the main source of energy for human. With high purity, less impurities, and filtering speed of dextrose anhydrous, it can reduce the filtering time and costs in the process of production of all kinds of food, so it can improve the production efficiency.

MAIN TECHNICAL PARAMETERS

Sensory Requirements

ITEMS	STANDARD
Appearance	Crystalline powder or granule without visible impurity in normal vision
Color	White
Smell	The characteristic smell of glucose and no abnormal smell
Flavour	Soft sweet taste, no unusual taste

Physicochemical Requirements

ITEMS	STANDARD	
	Superior Grade	First Grade
Specific Optical Rotation, (°)	+52.0 ~ +53.5	
Glucose content, (on dry base) % ≥	99.5	99.0
pH	4.0 ~ 6.5	
Chloride, % ≤	0.01	
Moisture, % ≤	2.0	
Sulphate ash, % ≤	0.25	

SCOPE OF BUSINESS

无水葡萄糖

执行标准: CP2015

无水葡萄糖是营养药。可以用于制作葡萄糖注射液、葡萄糖氯化钠注射液、复方乳酸钠葡萄糖注射液等药品。

主要技术参数

项目	指标	
性状	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，乙醇中微溶。	
比旋度, °	+52.6° ~ +53.2°	
鉴别 1	符合规定	
鉴别 2	与对照图谱一致	
酸度, ml	≤ 0.2	
溶液的澄清度与颜色	符合规定	
乙醇溶液的澄清度	符合规定	
氯化物, %	≤ 0.01	
硫酸盐, %	≤ 0.01	
亚硫酸盐与可溶性淀粉	符合规定	
干燥失重, %	≤ 1.0	
炽灼残渣, %	≤ 0.1	
蛋白质	符合规定	
钡盐	符合规定	
钙盐, %	≤ 0.01	
铁盐, %	≤ 0.001	
重金属, %	≤ 0.0004	
砷盐, %	≤ 0.0001	
微生物限度	细菌数, cfu/g	≤ 1000
	酵母菌与霉菌, cfu/g	≤ 100
	大肠埃希菌	不得检出

SCOPE OF BUSINESS

DEXTROSE ANHYDROUS

- Executive standard: Chinese Pharmacopoeia 2015
- Dextrose Anhydrous is one kind of nutraceutical, and can be used to produce the Glucose Injection, GNS, Compound sodium lactate and glucose injection, etc. .

MAIN TECHNICAL PARAMETERS

Tests	Standard	
Character	Colorless or white crystal powder, or granular powder; smell-less, sweet taste. Freely soluble in water, slightly soluble in grain alcohol.	
Specific Optical Rotation, °	+52.6° ~ +53.2°	
Distinguish 1	Conformed	
Distinguish 2	Conformed	
Acidity, ml	≤ 0.2	
Clarity and colour of solution	Conformed	
Clarity of alcohol solution	Conformed	
Chloride, %	≤ 0.01	
Sulfate, %	≤ 0.01	
Sulfite and Soluble Starch	Conformed	
Loss On Drying, %	≤ 1.0	
Residue By Burning, %	≤ 0.1	
Protein	Conformed	
Barium	Conformed	
Calcium, %	≤ 0.01	
Molibsite, %	≤ 0.001	
Heavy Metal, %	≤ 0.0004	
Arsenic, %	≤ 0.0001	
Microbial limit	Germ, cfu/g	≤ 1000
	Yeast & Mould, cfu/g	≤ 100
	Colon Bacillus	None

SCOPE OF BUSINESS

麦芽糊精

- 执行标准: GB/T 20884-2007
- 生产许可证号.: SC20113030500055
- 麦芽糊精具有甜度低、无异味、易消化、溶解性好、增稠性强、载体性好、稳定性好的特性, 广泛应用于饮料、糖果、食品等行业。

主要技术参数

感官要求			
项目	指标		
	MD10	MD15	MD20
外观, 色泽	白色或略带浅黄色的无定形粉末, 无肉眼可见杂质		
气味	具有麦芽糊精固有的特殊气味, 无异味		
滋味	不甜或微甜, 无异味		

理化要求			
项目	指标		
	MD10	MD15	MD20
DE 值, %	<11	11 ≤ DE 值 < 16	16 ≤ DE 值 ≤ 20
水分, % ≤	6.0		
溶解度, % ≥	98.0		
pH	4.5 ~ 6.5		
硫酸灰分, % ≤	0.6		
碘试验	无蓝色反应		

SCOPE OF BUSINESS

MALTODEXTRIN

Executive standard: GB/T 20884-2007

Production License No.: SC20113030500055

Maltodextrin possesses the properties of low sweetness, no abnormal smell, digestible, high solubility, strong thickening, good carrier and high stability. It is widely used in the production of beverage, candy, food, etc.

MAIN TECHNICAL PARAMETERS

Sensory Requirements

Items	Standard		
	MD10	MD15	MD20
Appearance, color	White or slight buff amorphism power, no visible impurities		
Smell	Maltodextrin inherent natural smell, no peculiar smell		
Flavor	No sweet or slight sweet, no peculiar smell		

Physicochemical Requirements

Items	Standard		
	MD10	MD15	MD20
DE Value, %	<11	11 ≤ DEvalue < 16	16 ≤ DE value ≤ 20
Moisture, % ≤	6.0		
Solubility, % ≥	98.0		
pH	4.5 ~ 6.5		
Sulphate ash, % ≤	0.6		
Iodine test	Negative		

SCOPE OF BUSINESS

山梨醇

执行标准: Q/LHCO 18-2018

山梨醇是一种用途广泛的化工原料, 主要用于牙膏、化妆品行业。

主要技术参数

感官要求

项目	指标	
	维 C 级	日化级
外观	无色、透明, 带有甜味粘稠状液体	无色清亮, 有甜味粘稠状液体

理化要求

项目	指标	
	维 C 级	日化级
水分, %	≤ 31	≤ 31
pH (50% 水溶液)	5.0—7.0	5.0—7.0
比旋度 (20 °C), °	≤ 5.50	—
山梨醇含量, %	≥ 97.0	71.0—83.0
还原糖, %	≤ 0.15	≤ 0.15
总糖, %	≤ 0.6	5.0 — 10.0
密度, g/ml	≥ 1.285	≥ 1.285
折光率, (20°C)	≥ 1.4550	≥ 1.4550
灼烧残渣, %	-----	≤ 0.1
氯化物, mg/kg	≤ 10	≤ 5
硫酸根, mg/kg	≤ 50	≤ 5
重金属, mg/kg	≤ 1.0	≤ 1.0
铁, mg/kg	-----	≤ 2.0
砷, mg/kg	≤ 1.0	≤ 1.0
镍, mg/kg	≤ 1.0	≤ 1.0
色泽	浅于标准色	浅于标准色
菌落总数, cfu/ml	-----	≤ 100
霉菌, cfu/ml	-----	≤ 10
抗冻性, 结晶倾向	-----	-18°C, 48h 不结晶

SCOPE OF BUSINESS

SORBITOL

Executive standard: Q/LHCO 18-2018

Sorbitol is a widely used industrial chemicals, which can be mainly used in toothpaste and cosmetic industries.

MAIN TECHNICAL PARAMETERS

Sensory Requirements

Item	Standard	
	Crystallizable	Non-Crystallizable
Appearance	Colourless and transparent viscous liquid, possesses the sweet taste.	Colourless and clear sticky liquid, possesses the sweet taste.

Physicochemical Requirements

Items	Standard	
	Crystallizable	Non-Crystallizable
Water, %	≤ 31	≤ 31
pH (50%,water solution)	5.0—7.0	5.0—7.0
Specific optical rotation (20 °C), °	≤ 5.50	—
Sorbitol content, %	≥ 97.0	71.0—83.0
Reducing sugar, %	≤ 0.15	≤ 0.15
Total sugar, %	≤ 0.6	5.0 — 10.0
Density, g/ml	≥ 1.285	≥ 1.285
Refraction index, (20 °C)	≥ 1.4550	≥ 1.4550
Residue by burning, %	-----	≤ 0.1
Chloride, mg/kg	≤ 10	≤ 5
Sulfate, mg/kg	≤ 50	≤ 5
Heavy metal, mg/kg	≤ 1.0	≤ 1.0
Fe,mg/kg	-----	≤ 2.0
Arsenic, mg/kg	≤ 1.0	≤ 1.0
Nickel, mg/kg	≤ 1.0	≤ 1.0
Color	Lighter than standard color	Lighter than standard color
Total plate count, cfu/ml	-----	≤ 100
Mold, cfu/ml	-----	≤ 10
freeze and crystal	-----	-18 °C ,48h,not to crystal

SCOPE OF BUSINESS

玉米蛋白粉

执行标准: Q/LHCO 03-2018

生产许可证号: 冀饲证(2017)35901

玉米蛋白粉主要由玉米蛋白组成, 含少量淀粉和纤维, 可直接做蛋白原料。

主要技术参数

项目	指标
	颗粒
水分 %, ≤	10.0
粗蛋白质(湿基) %, ≥	59.0
三聚氰胺, mg/kg ≤	2.5
谷氨酸 %, ≥	11.5
砷(As) mg/kg, ≤	2
铅(Pb) mg/kg, ≤	5
沙门氏菌	不得检出

SCOPE OF BUSINESS

CORN GLUTEN MEAL

- Executive standard: Q/LHCO 03-2018
- Production License NO.: JI SI ZHENG (2017)35901
- Corn gluten meal is mainly composed of corn gluten and has a little corn starch and fiber. It can be directly used as protein materials.

MAIN TECHNICAL PARAMETERS

Items	Standard
	Granule
Moisture%, ≤	10.0
Crude Protein(on wet base)%, ≥	59.0
Melamine mg/kg ≤	2.5
Glutamic Acid%, ≥	11.5
As mg/kg, ≤	2
Pb mg/kg, ≤	5
Salmonella	None

SCOPE OF BUSINESS

喷浆玉米皮

- 执行标准: Q/LHCO 11-2018
- 生产许可证号: 冀饲证(2017)35901
- 喷浆玉米皮中含有一定的粗蛋白质和粗纤维, 在饲料加工行业有广泛的应用。

主要技术参数

项目	指标
水分%, ≤	11.0
粗蛋白质(干基)%, ≥	18.0
粗纤维(干基)% ≤	11.0
三聚氰胺 mg/kg, ≤	2.5
砷(As) mg/kg, ≤	2
铅(pb) mg/kg, ≤	5
沙门氏菌	不得检出

SCOPE OF BUSINESS

CORN GLUTEN FEED

Executive standard: Q/LHCO 11-2018

Production License No: JI SI ZHENG(2017)35901

The corn gluten feed contains crude protein and fibre, it is widely used in feed processing industry.



MAIN TECHNICAL PARAMETERS

Items	Standard
Moisture%, ≤	11.0
Crude Protein(on dry base)% ≥	18.0
Crude Fibre(on dry base) % ≤	11.0
Melamine mg/kg, ≤	2.5
As mg/kg, ≤	2
Pb mg/kg, ≤	5
Salmonella	None

SCOPE OF BUSINESS

产朊假丝酵母蛋白

执行标准: Q/LHCO 20-2018

生产许可证号: 冀饲证(2017)35901

蛋白质含量高, 含有容易吸收的氨基酸。适用于反刍动物、单胃动物、短肠道及特种动物等配合饲料中添加使用。



主要技术参数

项目	指标
水分% , ≤	9.0
细胞数, 亿个/克, ≥	150
粗蛋白质(干基)% , ≥	45.0
粗灰分(干基)% , ≤	12.0
粗纤维(干基)% , ≤	3.0
赖氨酸% , ≥	1.5
三聚氰胺, mg/kg, ≤	2.5
砷(As) ,mg/kg, ≤	2
铅(Pb) ,mg/kg, ≤	5
黄曲霉素 B1, ug/kg, ≤	10
沙门氏菌	不得检出

CANDIDA UTILIS PROTEIN

Executive standard: Q/LHCO 20-2018

Production License No:JI SI ZHENG(2017)35901

The candida utilis protein contains rich protein and easily absorbed Amino Acid, and can be used in the compound feed for ruminant, monogastric, short intestine and special animal.



MAIN TECHNICAL PARAMETERS

Items	Standard
Moisture ≤	9.0
Cell No, No./g ≥	150*10 ⁸
Crude Protein (on dry base)%, ≥	45.0
Crude Ash (on dry base)%, ≤	12.0
Crude Fibre (on dry base)%, ≤	3.0
Lysine%, ≥	1.5
Melamine mg/kg, ≤	2.5
As mg/kg, ≤	2
Pb mg/kg, ≤	5
Aflatoxin B1 ug/kg, ≤	10
Salmonella	None