

# SHANDONG SANYUAN BIOTECHNOLOGY CO.,LTD

*A Reliable Erythritol Supplier*



# Company Introduction



- **Founded in 2007**
- **Locates in Binzhou, China**
- **Covering 60,000 square meters with 300 sets of advanced production equipments and own power station.**
- **Focus on production of Erythritol and Erythritol blends more than 10 years**
- **Listing in 2015 , Stock Code: 834971**
- **Clients First, Honesty First.**

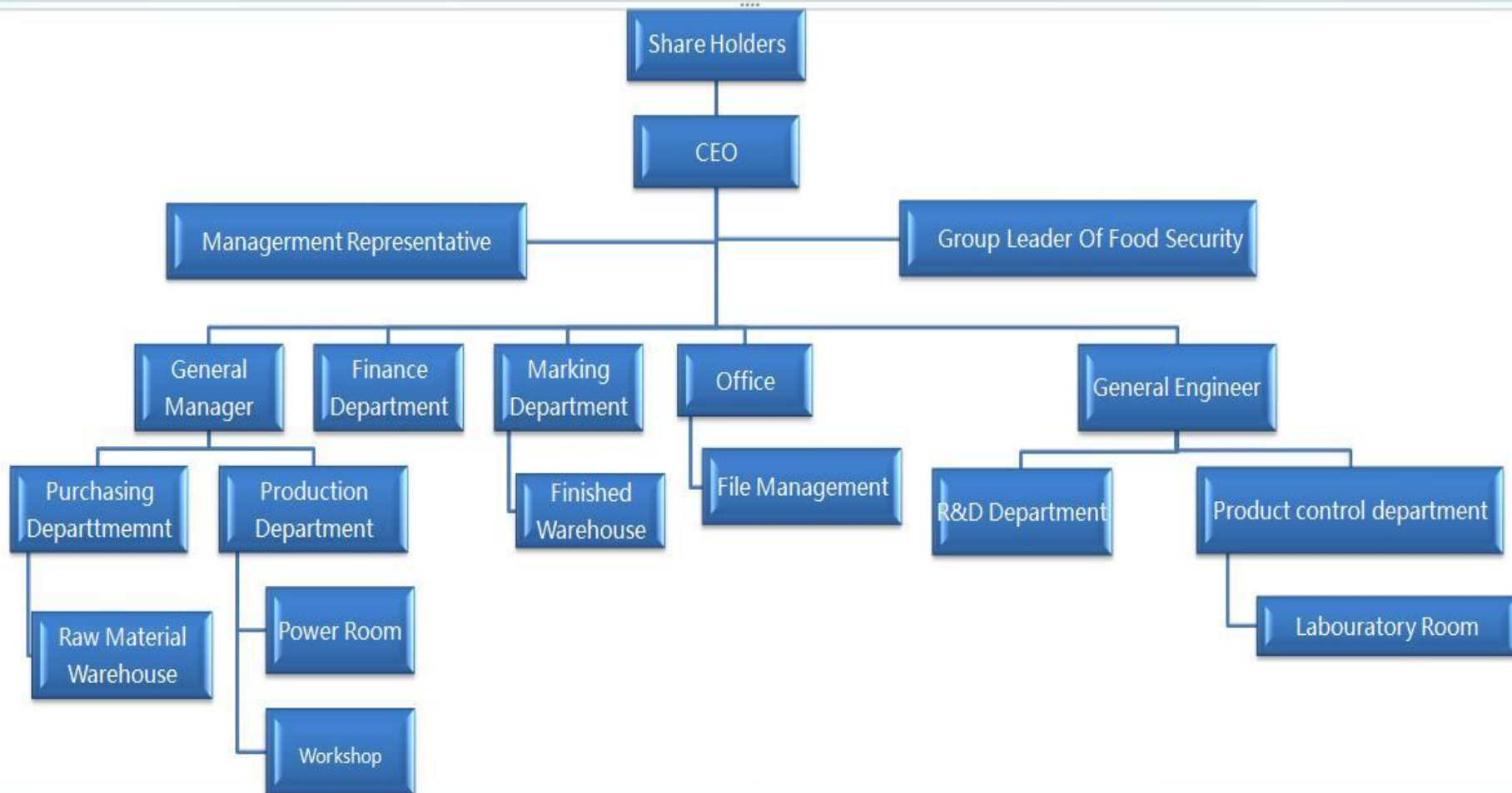
## New Production Line/ Capacity

- The new production line is put into production in March 2018.
- The annual capacity is 20,000 metric tonnes since 2018, the largest capacity in China
- We are in the process of Organic Certificate in 2018.

*Customers' satisfaction  
is our eternal pursuit !*



# Structure of Sanyuan





## **Our Advantages**

- **Committed to R&D and production of Erythritol products for 10 years**
- **Strong R&D and quality management group**
- **Stable Quality without any peculiar smell or caking problem**
- **Obtained certificates of NON-GMO Project, NON-GMO (IP), BRC, FDA, HALAL, KOSHER, SQF, ISO9001, ISO14001, ISO22000 etc**
- **Product can be OEM, package can be done as customer's request**
- **Prompt respond and timely delivery**

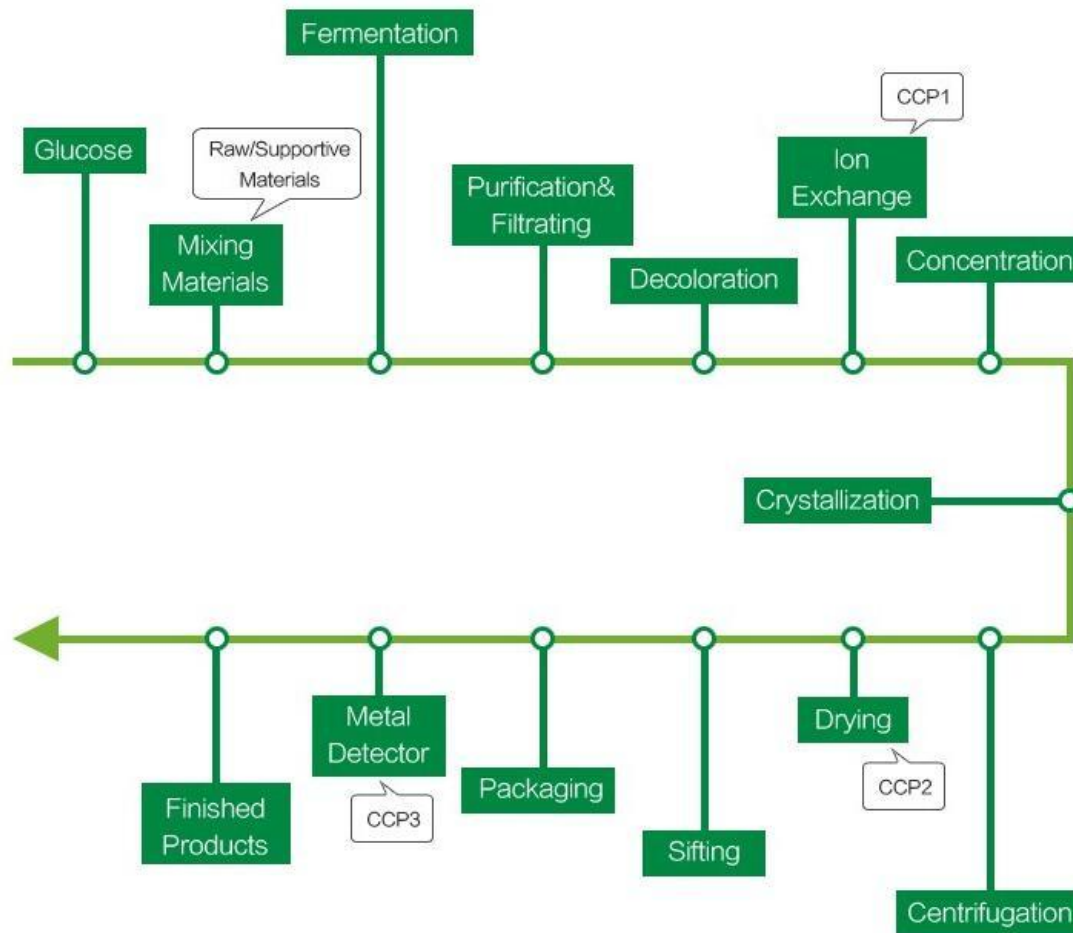
## Main Products

- **Erythritol**
- Erythritol + stevia
- Erythritol + Monk Fruit
- Erythritol + Sucralose



**Packing Way: 25KG / Bag ,  
500g, 1kg/Bag etc.**

# Flow Chart of Erythritol



*We strickly obey  
HACCP plan, under  
FCC10-USP38/NF33.*

# Advantages of Erythritol

- **Sugar Free**
- **No Calories**
- **Tooth Friendly**
- **100% nature- can be found in fruit**
- **Does not increase blood sugar (GI=0)**
- **Is an antioxidant**
- **Easily Digestible**





# Usage of Erythritol



## Food

- Great sugar-like taste in combination with intense sweeteners
- Excellent heat and acid stability
- Improved shelf life
- Excellent water activity management
- Enhanced bulk and body
- Optimal freezing point depression

# Usage of Erythritol

## Beverage

- Sugar-like taste
- Works well with high intensity sweeteners
- Enhanced body and mouthfeel
- Optimal freezing point depression
- Excellent heat and acidity characteristics



# Usage of Erythritol



## Confectionery

- Clean sweet taste
- Fine crystal structure
- Non-hygroscopic
- Attractive cooling effect

- Attractive cooling effect
- Non-hygroscopic



## Usage of Erythritol

# Tabletop Sweeteners



- Sugar-like taste when used in combination with intense sweeteners
- Non-hygroscopicity



## Our Certificates





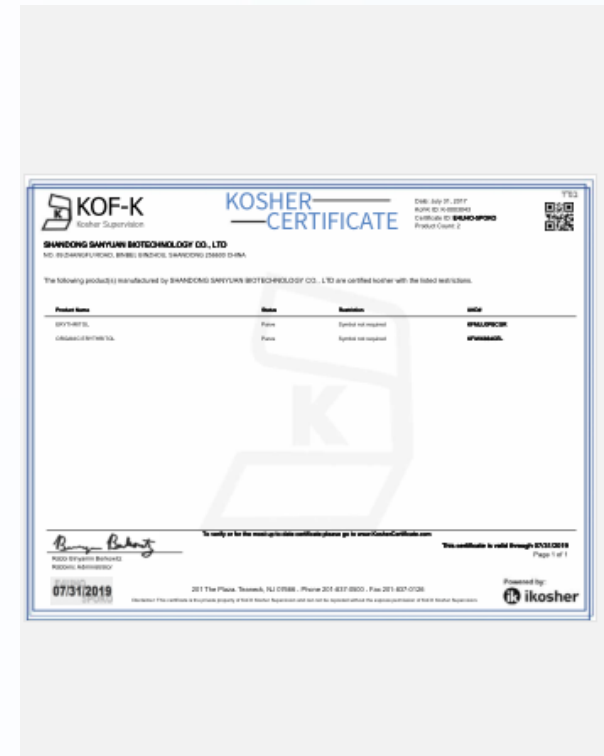
# Our Certificates



**FDA**



**HALAL**



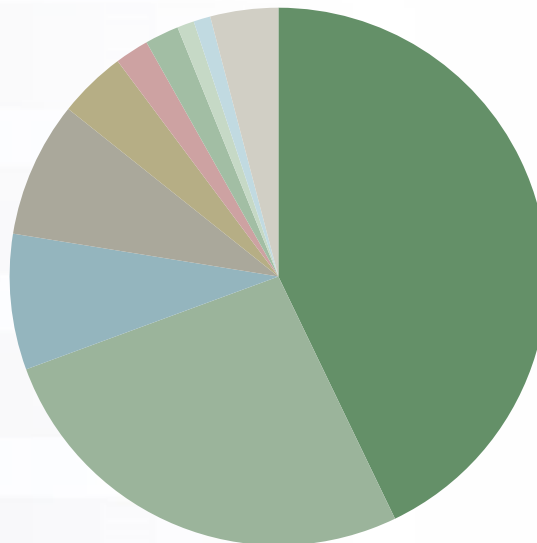
**KOSHER**



# Global Market

*Till now, we have exported our Erythritol to more than 50 countries.*

## Top Ten Markets



- USA
- Germany
- Spain
- Australia
- Russia
- Slovenia
- Japan
- Hungary
- Poland
- Others

*Choose Sanyuan,  
Give You No Burden Of Sweet Life.*

