

YUSWEET CO., LTD.

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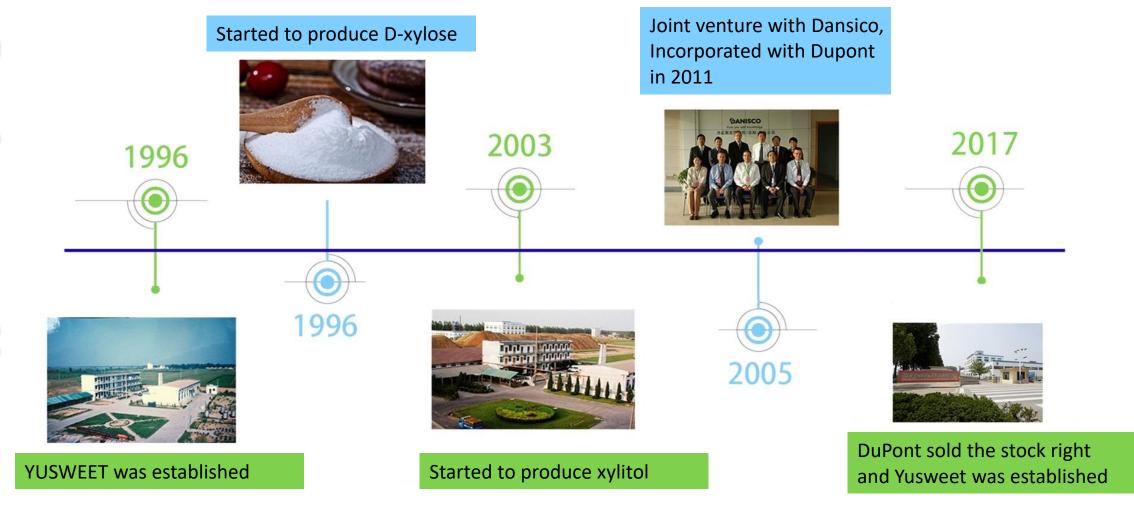
Yusweet Introduction



Yusweet, established in 1996, adhering to the European quality management system, focuses on sweeteners industry more than 25 years.

Now we have developed into a manufacturer of various sugar alcohols such as xylose, xylitol, erythritol, maltitol and L-arabinose. With the principle of stability, safety and efficiency, we have established long-term and stable cooperation relation with gobal well-known enterprises on Food, Health care products, Medicine, Daily chemical and Pet food on domestic and international market.







In Jan., the Intelligent Plant was constructed to produce sugar alcohol products In Feb., Set up Qingdao Branch

Erythritol plant and maltitol plant are put into operation























2020

The intelligent plant started to work. Acquired one D-xylose plant





The projects of sorbitol, isomaltitol and Arabinose are being constructed





Yusweet ——three improvements



- The intelligent plant started to work. Acquired one Dxylose plant
- Annual capacity xylitol:35,000mt D-xylose:32,000mt Erythriol: 30,000mt Malitol: 20,000mt



- Alternative raw materials for production:
- corncob or wood fiber



- GMP-standard refined D-xylose production line
- Annual capacity: 5,000mt





Yusweet Intelligent Plant

- Adopt automated distributed control system (DCS)
- Production lines comply with GMP standards and the capacity reaches 35000MT of xylitol
 and 5000mt of refined D-xylose







- Adopt the technology of ion exchange and comprehensive utilization of heat energy to dramatically reduces energy consumption and emissions.
- Adopt MES management system to implement management of energy, environment, safety, production, planning, equipment and logistics. Collect, analyze and optimize data to make improvements.



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Advanced technology and testing equipment

- National high-tech enterprise, Anyang Engineering Technology Center,30% technical R&D personnel of all staffs
- 25 years advanced testing equipment in the industry. bring foreign inductively coupled plasma emission spectrometer (ICP), gas chromatograph, liquid chromatograph and other advanced equipment
- A laboratory with strong technical force, advanced testing methods, and elegant working environment.











Perfect quality management system

- Products are authorized by FSSC22000 and ISO 9001.
- Halal and Kosher certificates.
- Comply with GB, USP, BP, EU and JP standards















ENVIRONMENTAL MANAGEMENT

SYSTEM CERTIFICATE

GB/T 24001-2018 / ISO 14001:2015



Skill training and practices



Emergency drill



Fire-drill



Product training



R&D discussion

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Employees family day





Team building



Excellent staff award



End of year company party



Safety Micro Film Collection Awards



Sales Team construction



Outdoor training











Yusweet xylitol, set your mind at rest

Various package 20/25kg / paper bag 800/1000kg /big bag 20kg/carton Various specifications

C,CS,C30,C50,C300, CM50,CM70,CM90,CM170

Used for direct compressing

DC(4%CMC) DC(2%CMC)

DC(Arabic gum) DC

(maltodextrin)

DC grade

GMP Standard Workshop, Customized package such as 5g,100g,1000g. OEM and Tailor-made small package





Yusweet xylitol, set your mind at rest



Nutrition and function

- Extending shelf-life of foods: Xylitol cann't be fermented by yeast, it is a bad medium for microorganisms, and its sweet taste lasts long, so it can prolong its shelf life.
- ◆ No "Maillard" browning reaction :

 Xylitol don't have the structure of aldehyde and ketone so it does not produce "Maillard" Browning reaction when heated ∘



Xylitol applications







Chocolate



Coffee sugar



Chewing gum

Traditional foods



Beverage



desserts



Ice cream



Wet tissue



personal care and cleaning



Skin care and

cosmetic

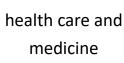


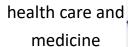
Tooth pastes and



Children foods

mouth washes







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clothes



Yusweet D-xylose

- > Applied to pet food, brown beverage, yogurt, flavor raw .
- Improve food characteristics
 60%-70% Refresh sweet taste is refreshing, 60%-70 sweetness of sucrose.
- Rich colors and stronger flavor

Xylose belongs to aldopentose, and the aldehyde group in it can efficiently cause maillard Browning reaction with amino acids.

Meet functional requirements

Xylose has no calorie and is not digested by the body, apply to the people who love desserts and worry about getting fat.

Improve functions of gastric and intestinal

It can activate bifidobacterium in human intestinal tract and promote its proliferation, and improve intestinal microbial environment.





Characteristics of Yusweet xylose

Raw material Diversity

Wood fiber or corncob





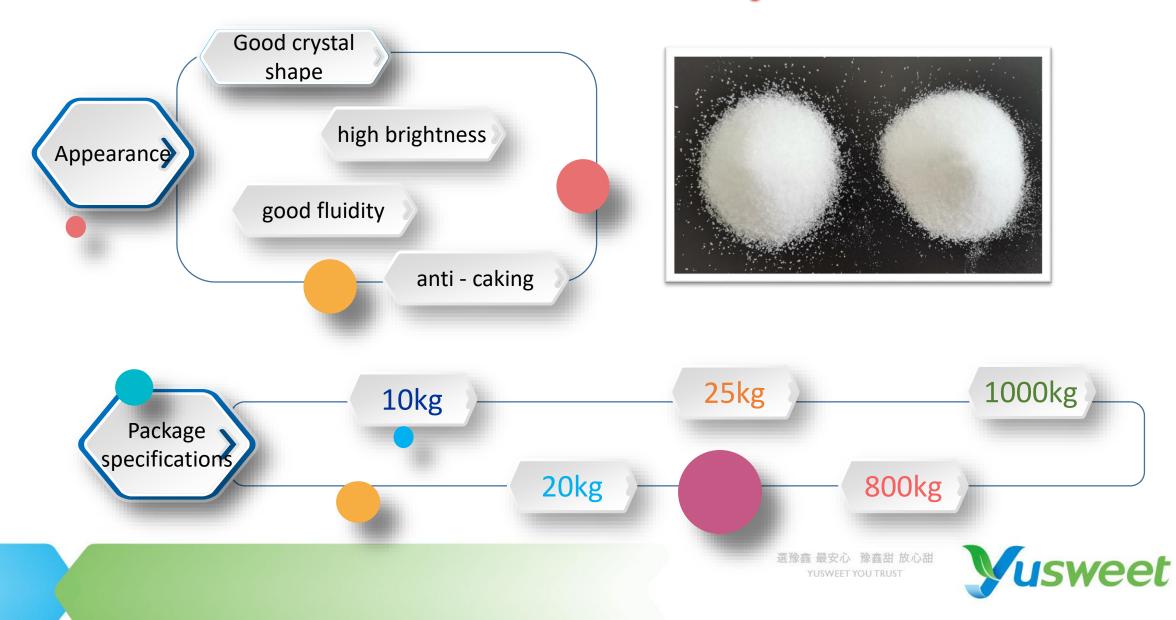




Standardization: production environment, GMP production workshops



Characteristics of Yusweet xylose



Characteristics of Yusweet xylose





Stable supply: Enough capacity to

ensure supply.



D-xylose application



Flavors and Fragrance



Food Seasoning and Toner



Functional food



Roasted food



Surimi products



Meat-processing products



Pet feed



Yusweet Erythritol







Does not affect blood glucose

With O glycemic index, erythritol cannot cause fluctuation of plasma glucose and insulin and Issuitable for diabetics

Anti-caries

The oral bacteria cannot ferment erythritol and produce acid to erode the teeth, so it doesn't cause dental caries

High tolerance

Erythritol is the most tolerated sugar alcohol. After entering the body, most are excreted in urine and don't cause abdominal distension or diarrhea

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Erythrtiol applicaiton

Foods



Beverages

Erythritol can improve beverage flavor, including sweetness, thickness and smoothness. It is the best sweetener for zero-sugar beverages



Candy and ice cream

With zero sugar, zero calorie, cooling and high tolerance, erythritol can be applied to candy and ice cream to improve the taste and reduce the sugar content. It is suitable for diabetics and obese people



Erythritol can inhibit lactic acid fermentation in yogurt and control the increase in sourness



Baked food

Erythritol can be used in baked foods to reduce the sugar content, improve baking stability and extend the shelf life of foods

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Coated food

With a low melting point and low hygroscopicity, erythritol can be used in coated foods, health products, and tablets. It can prevent moisture and extend the shelf life



Erythrtiol applicaiton

Coated tablets, effervescent tablets, compressed tablets and Medicine lozenge

Chemical

Pharmaceutical

High polymer components and additives, moisturizing ingredients in skin care, organic synthetic intermediate



Yusweet maltitol

Natural sweetness:

Maltitol is 80%-90% as sweet as sucrose, with good taste and Non Irritant.

Don't make Maillard reaction

Maltitol has sugar free glycosyl that can't cause Maillard browning reaction when heated with amino acids or proteins

Extend the shelf life of food

Maltitol is difficult to ferment, so it can extend the shelf life of food







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Yusweet maltitol

Anti-Caries

It cannot be converted into acid by oral bacteria so doesn't cause dental caries

Don't raise blood glucose

With low absorption and no stimulation for insulin, it doesn't have any effect on blood glucose so is an ideal sweetener for diabetic and obese people.

Promote calcium absorption

It promotes to absorb bone mineral.











Maltitol application

Candy

Maltitol can be used in high-quality candy based on good properties including moisture retention, anti-crystallization, absorption and retention for flavor and no Maillard reaction.



Maltitol can directly replace sucrose and its compound with other sugar alcohols can be applied to drinks, to improve the taste and stability, reduce calories, and prevent dental caries



Maltitol can keep biscuits and breads softer taste and better flavor than that of sucrose.











Yusweet advantages—competitive products and service



