



河南豫鑫糖醇有限公司
YUSWEET CO., LTD.

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Yusweet Introduction



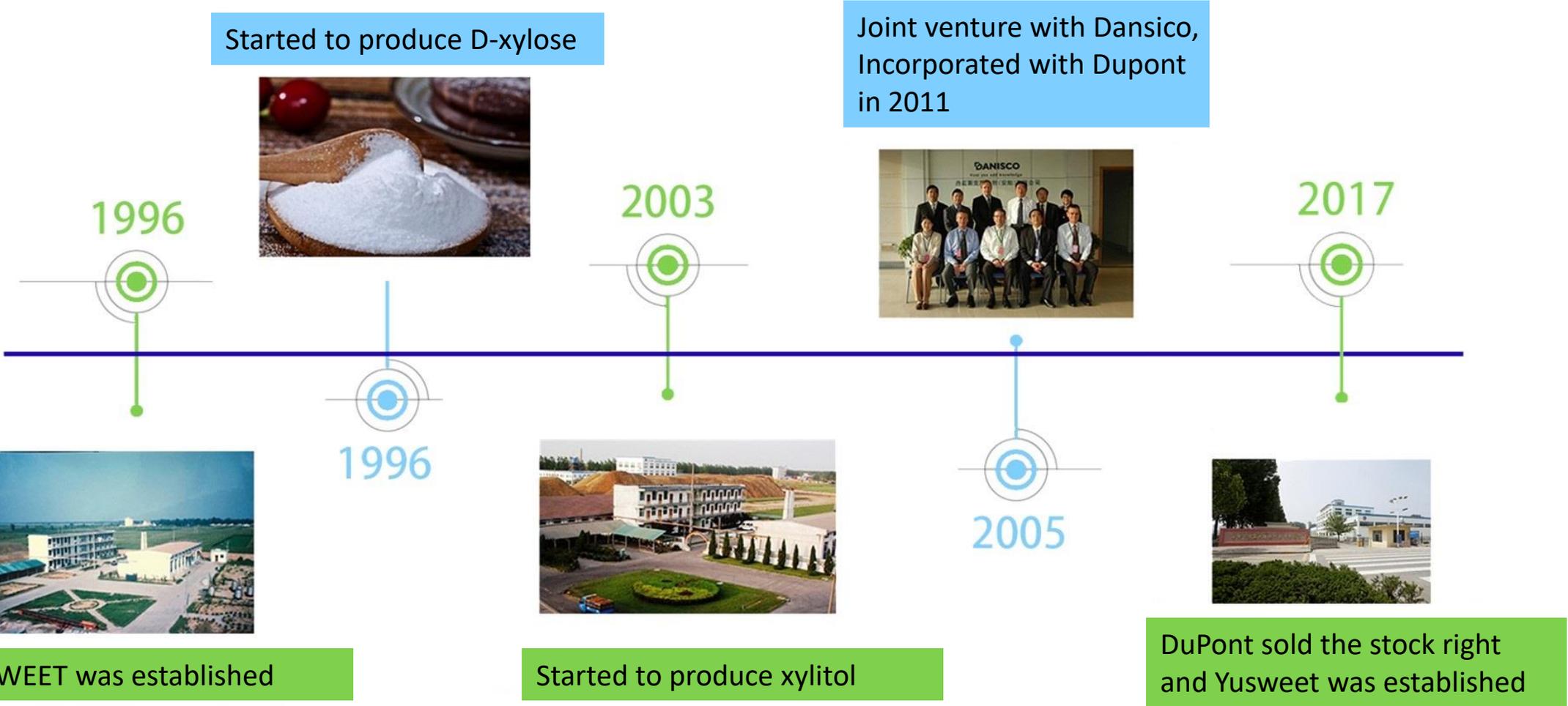
Yusweet, established in 1996, adhering to the European quality management system, focuses on sweeteners industry more than 25 years.

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 global well-known enterprises on Food, Health care products, Medicine, Daily chemical and Pet food on domestic and international market.

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The logo for Yusweet, featuring a stylized green leaf icon followed by the word "Yusweet" in a blue and green font.

Development milestone



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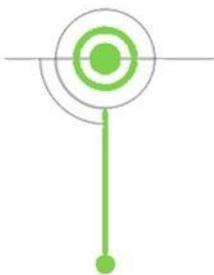


豫鑫发展历程

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



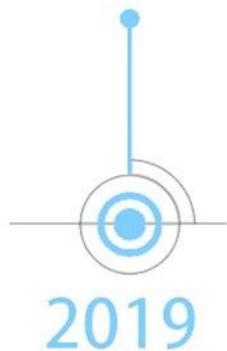
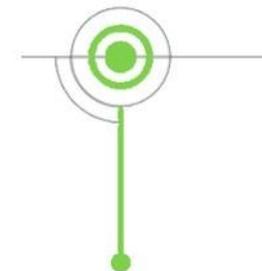
2020



Erythritol plant and maltitol plant are put into operation



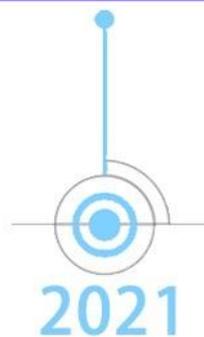
鑫未来



2019



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



2021



The projects of sorbitol, isomaltitol and Arabinose are being constructed

Yusweet sugar alcohols



Xylitol

Annual capacity:
35,000mt



D-xylose

Annual capacity:
32,000MT
PuTang plant: 27,000mt
TangYin plant: 5,000mt



Erythritol

Annual capacity:
30,000MT



Maltitol

Maltitol project:
20,000MT/year



**Allulose
Liquid sorbitol**

Plan to construct and put
into operation in 2022

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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



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- ◆ 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.

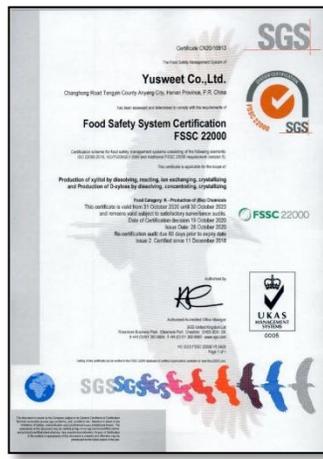


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◆ Perfect quality management system

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



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Characteristics of Yusweet xylitol

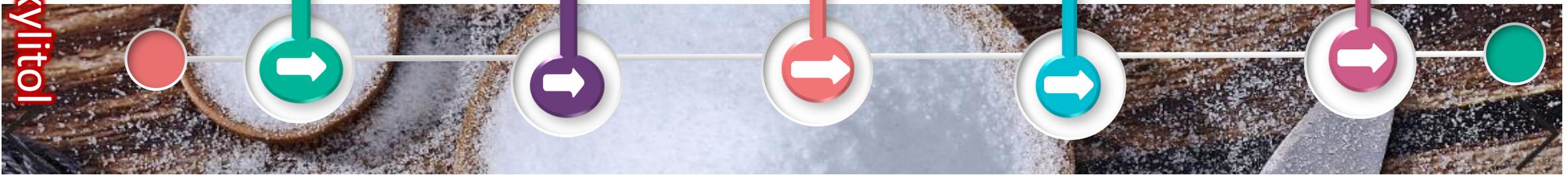
High purity $\geq 99.5\%$

Quality assurance

Made from natural raw materials

Perfect sweetness

A pleasant sense of coolness



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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

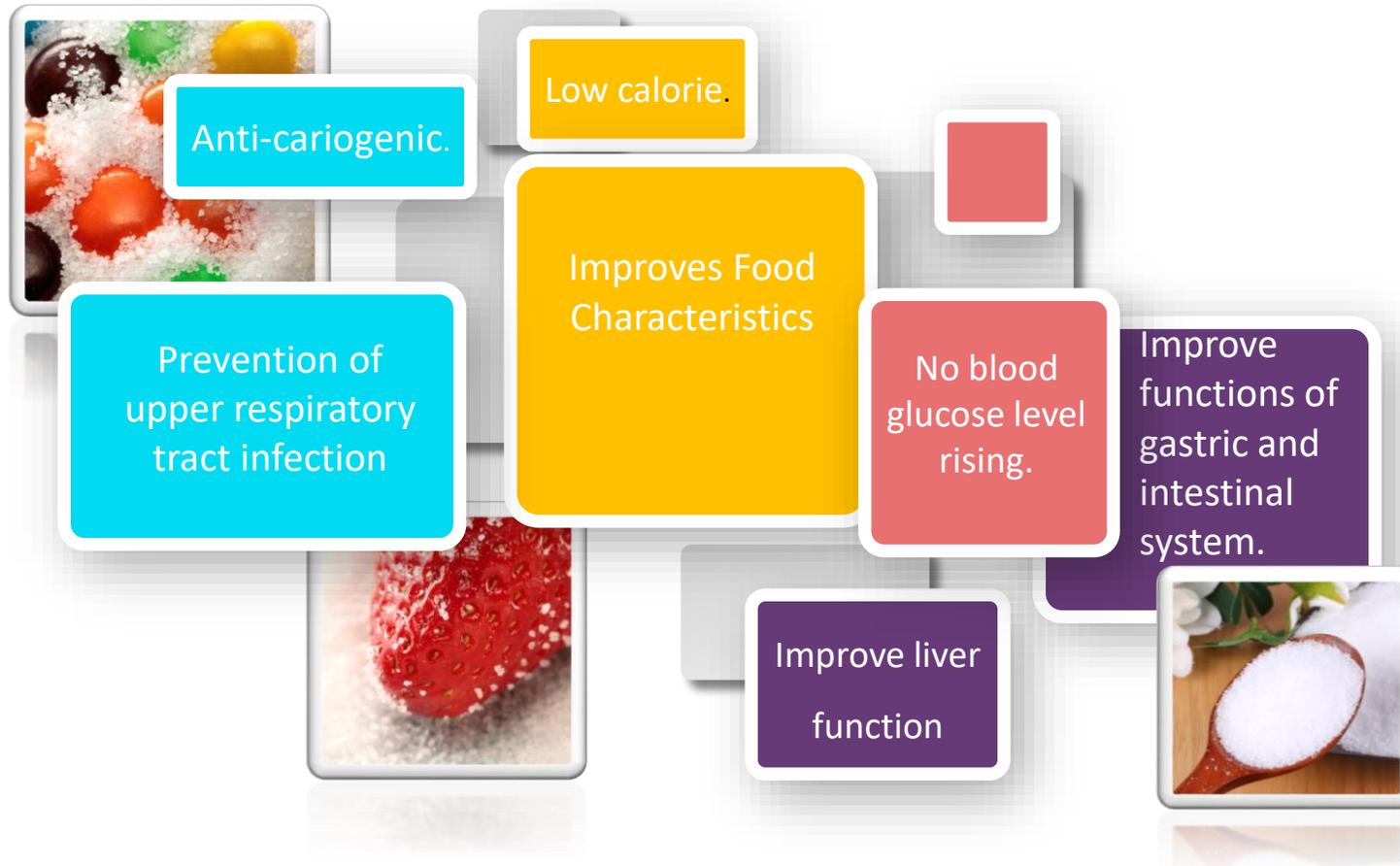
GMP Standard Workshop,
Customized package such as
5g,100g,1000g.

OEM and
Tailor-made
small package

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Yusweet xylitol , set your mind at rest



Nutrition and function

- ◆ Extending shelf-life of foods : Xylitol can'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



Chewing gum

Sugar free candy



Chocolate



Coffee sugar



Traditional foods



Beverage



desserts



Ice cream



personal care and cleaning



Wet tissue



Tooth pastes and mouth washes



Children foods



clothes



Skin care and cosmetic



health care and medicine



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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

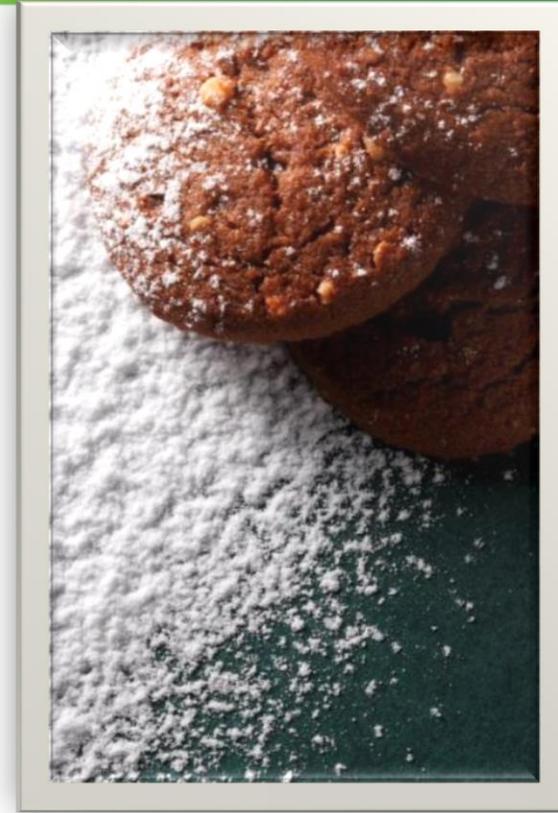
Browning reaction with amino acids.

➤ **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

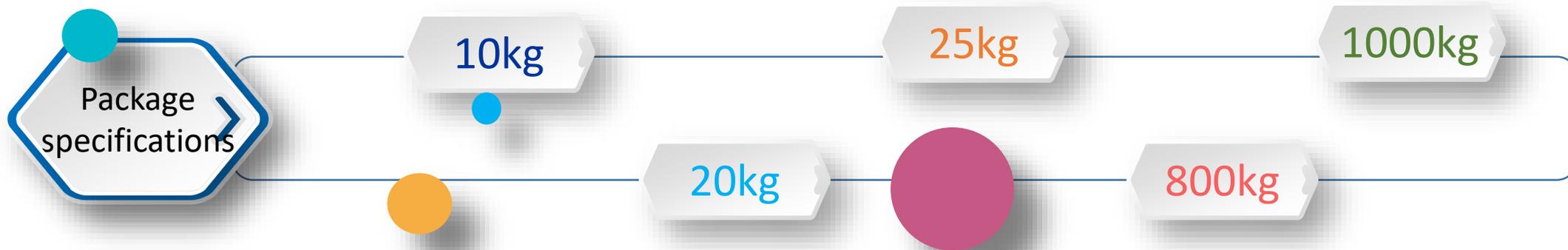
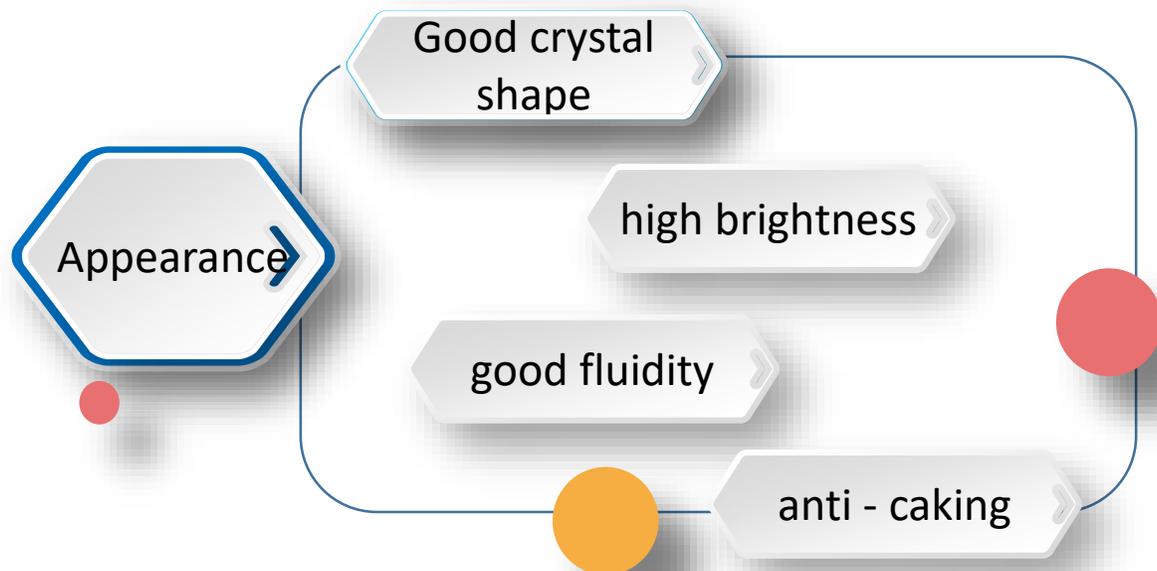


Standardization :
production environment,
GMP production workshops

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Characteristics of Yusweet xylose



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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 0 glycemic index, erythritol cannot cause fluctuation of plasma glucose and insulin and is suitable 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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Erythritol 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



Yogurt

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



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

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Erythritol 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



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Yusweet maltitol

Improve food properties

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

Meet functional requirements

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.



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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.

drinks

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

Desserts

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



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Yusweet advantages—competitive products and service



25 years production experiences



Various specifications



Strict contract spirit



Advanced European quality and management system



Professional services



Effective cost control