



Xinjiang Zhongke Seabuckthorn Technology Co., Ltd

Speaker: Xu Jun
(Chairman)



Simple Direct Efficient Communication Excellence





Catalogue

C O N T E N T S

01

PART ONE

Company
General
situation

Company Profile

02

PART TWO

Company
Feature

Company Features

03

PART THREE

Company
Product

Company Product

ECONOMIC
INSTITUTE

1962



Company Profile



Xinjiang Zhongke Seabuckthorn Technology Co., Ltd. was launched in Kezhou, Xinjiang in 2018

Aheqi County was established. The company integrates seabuckthorn storage and preservation, production and processing,

A food production enterprise integrating product research and development, operation and sales. Company accounts for

The land area is 60 mu, and the factory building area is 7,700 square meters. The supporting construction includes

There are two low-temperature freezers of 2000 square meters. Relying on the abundant seabuckthorn resources in

Aheqi County

Source, Xinjiang Zhongke has established a high-tech, multi-industrial chain seabuckthorn production base

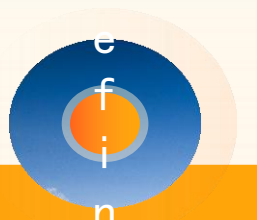
Earth. After the establishment of the company, it actively introduced domestic leading production equipment and has

There is one fluidized ultra-low temperature freezing tunnel, 9 sea buckthorn product production lines,

And adopt the Siemens automation control system integrated in the whole plant to carry out strict

Production and quality control greatly protect the original nutrition of sea buckthorn fruit, and the work

The annual production and processing capacity of the factory reaches 6,000 tons.



Company Honors



"National High-tech Enterprise"
"National Green Factory"
"National Intellectual Property Advantage Enterprises"
Key Leading Enterprises of Agricultural Industrialization in Autonomous Region
"Specialized, Specialized and New" Enterprises in Autonomous Region
First Prize of Xinjiang Uygur Autonomous Region Science and Technology Progress Award
"Xinjiangs" Specialized, Special and New "Special Boards First Batch of Enterprises Entering the Board"
"The First Batch of Innovative Enterprises in Autonomous Region"
Xinjiang Seabuckthorn Deep Processing Engineering Technology Research Center



ECONOMIC INSTITUTE

1962



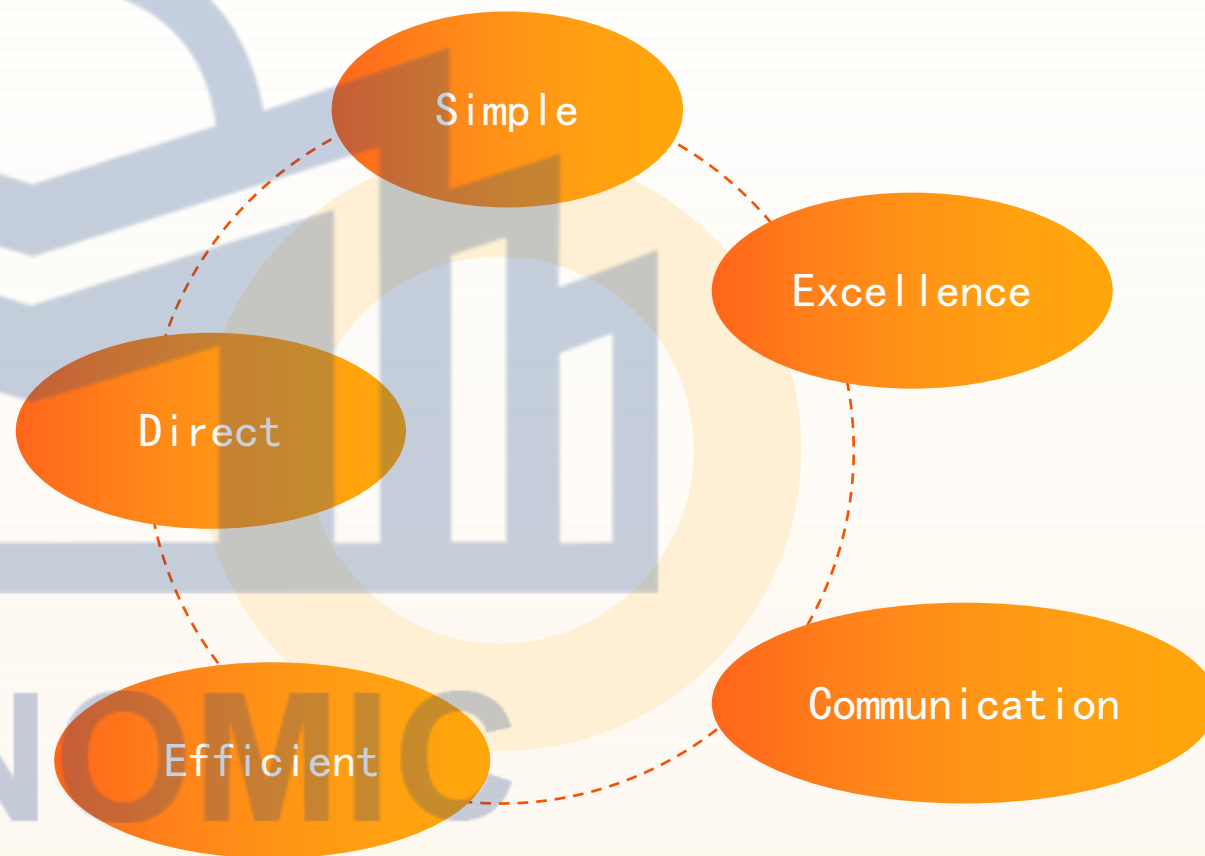
棘鲜丰

——找到我的C味——

Become the "Depth Charge" of seabuckthorn industry

In January, 2020, the company founded the "Ji Xianfeng" brand. Ji Xianfeng is to ensure the freshness of seabuckthorn in the production process and retain the rich nutrition of seabuckthorn until consumers hands. Ji Xianfeng is also homophonic with "Depth Charge", which also symbolizes the determination and courage of enterprises to be not afraid of difficulties and charge ahead

Corporate culture



Advantage of origin



Aheqi, Xinjiang



Natural environment

At the foot of Tianshan Mountains in Xinjiang, On the Pamir Snow Mountain Plateau, The natural environment is superior, far from the town

Organic quality

Seabuckthorn is planted in the plateau valley of Tianshan Mountains with snow water irrigation at an altitude of 2000 meters

Soil climate

The orchard soil is sandy alkaline soil rich in trace elements, Large temperature difference and sufficient sunshine

Advanced equipment



严控关键技术和招标
层层严苛的生产流程
十万级无菌车间
确保产品的卓越品质

Strict control of key technology
and bidding layer by layer
strict production process
100,000 aseptic workshop
to ensure product quality

符合GMP标准生产车间



HIGH QUALITY
JIXIANFENG

Smart

Siemens control software for processing machines, one-button operation, Clean and efficient.

Sterility

The fruit is filled in a 100,000-level aseptic workshop without any manual contact from cleaning to filling.

Material

The pipe is 316 medical grade stainless steel, laser welded Smooth and traceless, no residue.

Clean

Fully automatic CIP cleaning system, circulating cleaning and disinfection in a closed loop, is safe, energy-saving and efficient.

技术研发



Jiangnan
University

Edible value,
processing value
And medicinal
value

Landmark Green Organic
Seabuckthorn Features
Product deep
processing and
utilization mode

Heilongjiang
Academy of
Agricultural

Xinjiang
Agricultural
University

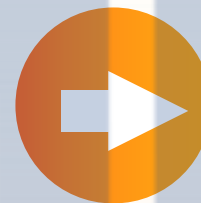
"Full Utilization"
Processing System



Product Introduction



[Organic seabuckthorn puree series]



[Seabuckthorn oil series]



[Organic seabuckthorn fruit powder series]



[Seabuckthorn Juice Beverage Series]

Organic seabuckthorn puree



Fresh

Jixianfeng seabuckthorn puree is selected from organic large fruit seabuckthorn puree in Aheqi County,

Alcohol

Yinjiang without adding alcohol and additives. It is a real seabuckthorn puree. It adopts a fully automatic and fully closed continuous production line and high-pressure homogenization technology to make the pulp like milk, retaining the original nutrition of seabuckthorn fruit to the greatest extent and better absorption.

Raise

Seabuckthorn puree contains high vitamin C, vitamin E, carotenoids, SOD, total flavonoids of seabuckthorn, unsaturated fatty acids, amino acids, organic acids and other active substances, and has multidimensional nutrition, providing daily nutrition for people of all ages.

INSTITUTE

Seabuckthorn and Lycium barbarum compound juice



Xinjiang Aheqi Organic
Big Fruit Seabuckthorn

Origin: without adding
homeland of Chinese
Lycium barbarum in
Zhongning, Ningxia

Double source, good
proportion, nutritional
compound

Sweet and sour, mellow,
no additives, pure natural

Seabuckthorn fruit oil



Technology

Using Aheqi organic seabuckthorn as raw material, the pure physical separation and extraction process of

Nutrition

Seabuckthorn fruit oil contains ultra-high β -carotene, vitamin E, amino acids, protein, etc.

Contains unsaturated fatty acids omega 3,

omega 9

Seabuckthorn seed oil



Technology

Physical extraction of sea buckthorn seeds using pure physical CO₂ supercritical extraction technology without chemical solvent residues



Nutrition

Seabuckthorn seed oil has a higher content of rarer elements and a higher content of unsaturated fatty acids and antioxidant activity. Unsaturated fatty acids include: omega 3, omega 6, omega 7, omega 9

Organic seabuckthorn whole fruit powder



Technology

Xinjiang Aheqi big fruit seabuckthorn is selected, processed in low-temperature vacuum completely sealed, and the low-temperature wall-breaking powder technology fully releases the nutrition of seabuckthorn. Do not peel seeds, retain fruit oil and seed oil, contain whole fruit ingredients,



Nutrition

It contains vitamin C, vitamin E, total flavonoids of seabuckthorn, SOD, α -linolenic acid, linoleic acid, β -carotene and other nutrients. It can be appropriately added with honey, white sugar, etc. for seasoning, or poured into vegetable salad and yogurt as seasoning.

Seabuckthorn protein powder



Technology

6 levels of nutritional power, health care, more dimensions

Seabuckthorn protein is extracted from seabuckthorn seeds. It is not only rich in protein content, but also has a relatively balanced amino acid composition. It contains essential amino acids such as lysine. Protein molecules are easy to absorb, and it is an important supplementary source of high-quality protein for human body.



Nutrition

Seabuckthorn protein powder contains protein, lysine, α -linolenic acid, magnesium, iron, selenium and other daily nutrients, and is an important substance necessary for human life activities.

Seabuckthorn juice beverage



Refuse Greasy

Thick juice is the savior of hot pot, barbecue and big fish and meat

and additives. It is seabuckthorn puree.

Refuse Spicy

Sweet and sour juice, one bottle solves spicy, spicy, spicy and spicy

Easy drink

No appetite, fear of burden, sweet and sour fruit juice releases good vitality



Thanks for watching

Ji Xianfeng's healthy life is always with you!

Xinjiang Zhongke Seabuckthorn Technology Co., Ltd

