INTRODUCTION OF WORKSHOP

The workshop of Zhaoqing Foodstuffs Import & Export Company Limited of Guangdong was built in 1979 and was put into production in 1979. It is one of the major economic entities of that company.

The workshop covers an area of 10000 ㎡,mainly produces and sales “Guangshang” brand preserved meat series productions. Up to now, the workshop owns a preserved meat series productions production line and a western style filled meat production line, dried pork processing workshop, cold storage and inspection room and other facilities. The annual production capacity of preserved meat reaches 500 tons, and it has obtained national sanitation registration and QS certification. The main products are Chinese sausage, cured pork, cured duck, cured fishes, sanxian sausage, white sausage, chicken sausage, and dried pork. These products have got the Gold Medal and Fist Prize in food industry and our company has won the title of “ Outstanding Food Industry Enterprise of Guangdong”.

The workshop already has more than 40 years experience in processing meat products, and has established strict production management and quality control system; it owns experienced skills and stable customers. The workshop has become an important, rest assured, good quality production base.