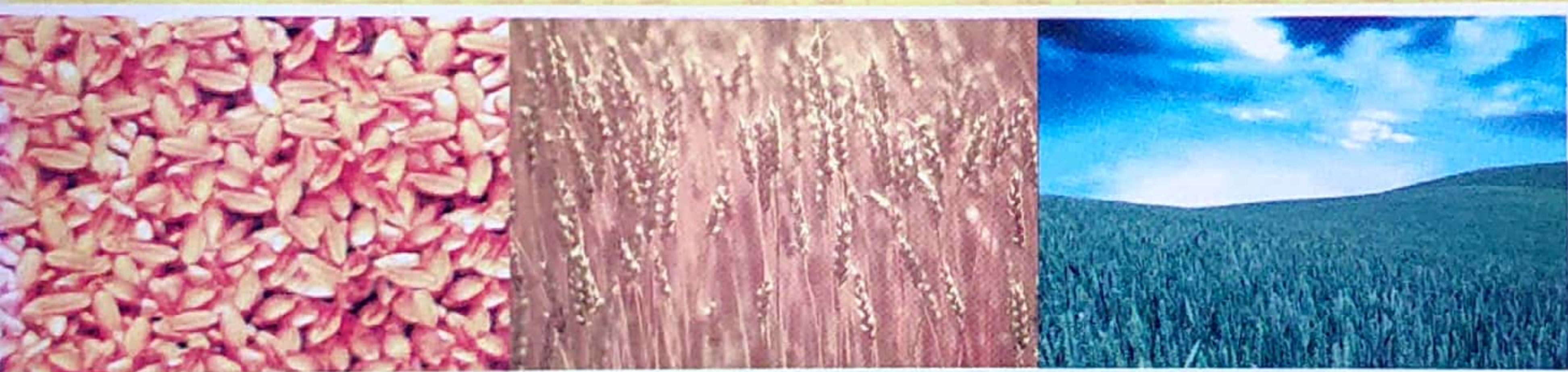




内蒙古双福面业有限公司
NEI MENG GU SHUANG FU MIAN YE YOU XIAN GONG SI

双福面业

SHUANG FU MIAN YE



INNER MONGOLIA SHUANGFU FLOUR LIMITED COMPANY



绿色食品

LB-18-0101059311



双福

双福面王

SHUANG FU MIAN WANG



内蒙古双福面业有限责任公司 SHUANG FU MIAN YE
INNER MONGOLIA LIMITED LIABILITY COMPANY

产品特点:

- 1、双福面王是我公司名牌高档面粉。选用河套地区绿色小麦基地优质红春硬麦为原料，采用独特的制粉工艺提纯精制而成。
- 2、加工精度高、自然麦香、洁白如雪，操作性能好、品质稳定。
- 3、是制作高档水饺、稍麦、手工延面、速冻类食品的最佳原料。

用法:

称取定量面粉，加温水(约30℃)44-52%，经和面揉光后，静置醒发20-30分钟（应封闭保持水分），然后经手



主 要 理 化 指 标			
水分 (%)	Moisture (%)		≤14.5
白度 (%)	Whiteness (%)		80.1
灰分 (以干基计%)	Ash (in dry basis%)		0.34-0.39
蛋白质 (以干基计%)	Protein (in dry basis%)		13.5-14.2
面筋 (以湿基计%)	Gluten (in wet basis%)		32.5-33.5
稳定时间 (分钟)	Stable time (Minute)		12.0-15.0
规格	Specification		25kg 10kg 5kg 2.5kg

擀或压面机逐次压延，切片或切条，包制，速冻等工序制作食品。

COMPANY SYNOPSIS

Our company owns three advanced flour production lines, which are capable of processing wheat 300t every day. We're able to produce superior, medium and standard grades flour because of advanced production equipment, perfect technology of processing flour, as well as our unique method of compounding flour ingredients. We research and develop over 40 varieties of these products in 6 lines, such as "Xuewang" high-grade dumpling flour, "Shuangfu" top grade king flour, "snow flake" flour, No.1 high-strength hand-pulled noodle flour, high-strength bread flour, popular high-gluten flour, family cooking flour, No.1 top grade flour, No.2 special class flour and so on. They are fit for being used for all kinds of processing food and family cooking. We are also able to research and develop all kinds of special flour to meet consumers' demands.

双福面业遵循“诚挚信誉为本、优质服务为根”的经营理念，积极倡导“公司+基地+农户”的源头治绿工程，努力扩展绿色粮源基地建设，确保双福用户放心享用“双福”绿色食品。多年来，双福面业在新老用户的支持与关爱下，

经过全体员工的不懈努力，现已发展成为内蒙古地区面粉行业重点生产企业。

Our company considers following the permanent principle of sincere credit and good service as our ideas of operation. We initiate actively the green source project that we combine the company and the base with farmers. We try to expand the base of growing green wheat and make sure that our consumers have confidence in us and enjoy our green food. Thanks to many years of our new and old

consumers' concern and support together with our staffs' great effort, we have developed into the key flour enterprise in Inner Mongolia.

1999年我公司“双福”牌、“高筋”牌系列面粉被评为内蒙古消协推荐产品；2000年“双福雪王饺子粉”荣获乌兰巴托国际食品博览会金奖；2001年



成品仓库



产品



办公大厅



绿色食品证书



进出口企业资格证书



内蒙古双福面业有限责任公司

“双福”牌、“高筋”牌系列产品经中国绿色食品发展中心认证为A级绿色食品；同年“双福”牌、“高筋”牌商标被评为内蒙古著名商标；2002年“双福”牌、“高筋”牌系列面粉经中国技术监督情报协会食品专业委员会审定确认为“放心健康食品重点保证品牌”；2003年公司通过了ISO9001：2000版国际质量体系认证；第一批

获得了QS标志认证生产许可和市场准入资格；也是我区为数不多取得进出口自营权的企业之一。



质量体系认证



全国工业产品生产许可证



消费者协会推荐商品



内蒙古著名商标

2004年5月北京市食品安全办发布“合格面粉生产企业”，双福的

“高筋牌面粉”榜上有名。双福系列面粉产品已在全国东北、华北、西北等省、地、县级近三十多座城市落户组建了营销网络，销量逐年上升，市场扩展迅速。为继续拓展业务领域，双福面业诚招未开发城市、地区代理商加盟双福营销网络。

In 1999, "Shuangfu" and "Gaojin" (the flour brand of our company) were evaluated as recommended products of the Consumers' Association in Inner Mongolia Autonomous Region; In 2000, "Xuewang" flour for dumpling was honored with the gold award by Ulan Bator international food fair; In 2001, "Shuangfu" and "Gaojin" series of products were assessed as Grade A green food by China Green Food Centre; At the same year, "Shuangfu" and "Gaojin" were assessed as the famous trademark of Inner Mongolia; In 2002, "Shuangfu" and "Gaojin" series of products were examined and approved as healthy food of key guarantee brand by China technology supervisory information association and professional committee; In 2003, We passed the judgement by ISO9001:2000 international quality system; We won the sign QS, getting the permission of production and the quality of entering the market for the first batch. Our company is one of the minority of companies that won the permission of import and export. When Beijing Food Safety Station awarded up-to standard flour enterprise in May, 2004, brand "Gaojin" flour ranked the list of the names. Our Shuangfu series of products have been sold to many provinces, cities and counties in Northeast China, North China, Northwest China and so on. We have set up the network of selling in more than 30 cities. The quantity sold increases year by year. Our market is expanded very rapidly. In order to extend the



成品车间