

## CERTIFICATES

ISO9001  
ISO22000  
HACCP  
HALAL CERTIFICATE  
CERTIFICATE OF ORIGIN  
QUALITY CERTIFICATE  
HEALTH CERTIFICATE  
PHYTOSANITARY CERTIFICATE



## Factory



## Laboratory



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郸城博鑫生物科技有限公司  
DAN CHENG BO XIN BIOLOGY AND TECHNOLOGY CO., LTD

# 植脂末

## NON-DAIRY CREAMER

## CREMA NO LÁCTEA

## СЛИВКИ

## مبيض قهوة





## Company Profile

Dan cheng Bo xin Biology and Technology Co., LTD was established in 2008, covers an area of more than 23,000 square meters, annual output of 30,000 tons. According to the needs of strategic development, our new company "Henan Boxin Bio-technology Co., LTD" was formally established in December 2020, covering an area of 50,616 square meters, with an annual output of 100,000 tons after full operation. Our enterprise integrating product research and development, producing and sales, adhering to the "concentration, focus, professional" as the enterprise development concept, dedicated to the production of Non Dairy Creamer, which are widely used in milk tea, dairy products, solid beverage, liquid drinks, cold drinks, bakery food, candy, chocolate, jelly, condiments, fried food and so on. we own the ISO9001, ISO22000 (HACCP) quality management system certification, and have the export food production enterprise record certificates by the People's Republic of China Customs, take consumer health as the basis, market development as the guidance, the interests of merchants as the demand, to provide the market with better quality products and serve the society.



## Products

NON-DAIRY CREAMER FOR COFFEE  
TYPE:K35 K32 K30 K28 K26 C40 C30 T859



- A.To modify color of coffee by its excellent whitening powder and make coffee softer and smoother
- B.To add a smooth, rich sense to coffee
- C.To make coffee more appealing
- D.To restrain bitterness of coffee

NON-DAIRY CREAMER FOR MILK TEA  
TYPE:T90 T80 T60 T50 T40 32A T30 H90 T650 H92 33A



- A.To add smooth, rich, and natural creamy taste to tea without artificial essence
- B.To modify color of tea to make it glitter
- C.To restrain bitterness of tea and cover possible odd taste

NON-DAIRY CREAMER FOR ICE CREAM  
TYPE:K50-1.0 32A B14 B18 K32



- A.To increase expansion ration of ice cream
- B.To enhance the ability of products to keep shape and avoid to thawing soon
- C.To make products more exquisite without big ice crystal
- D.To whiten products to make them creamier



## Products

NON-DAIRY CREAMER FOR BAKERY FOOD  
TYPE:F60 K50 K28-2.5 K28-A N28-0.5 M25 M10



- A.To improve the organizational structure of baked products, to make the product appear shiny and attractive
- B.To improve physical property of paste and make it more operable
- C.To provide better flavor to baking
- D.To avoid aging of baking and prolong its shelf life

WHIPPING CREAM POWDER  
TYPE: NY35 NY30



- A.To Replace Liquid Whipping Cream
- B.To Decrease Cost Of Transportation And Storage
- C.To Extend Shelf Life Of Whipping Cream To 18 Months

NON-DAIRY CREAMER FOR CEREAL AND SEASONING  
TYPE:T80 T60 K35 T50 T40 32A K50-1.0 28A K28-A BX30-0.6



- A.To increase creamy sense and make cereal taste more delicious
- B.To make cereal smoother and improve its sense
- C.To provide vegetable oil and milk protein for products to add nutrition
- D.To whiten soup and increase its thickness
- E.To decrease costs of products in some Extent