

## Product Introduction

### Refined White Sugar

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Refined white sugar syrup uses natural refined white sugar and water as raw materials. It is boiled into a natural golden syrup through ancient methods without adding any artificial colors, preservatives, fructose, etc. It is applicable to use in many industries.

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#### 5Kg in Barrel

4 barrels per box (total weight 20Kg)

Features

Large-capacity barrels are suitable for customers with heavy use, and the best choice for those who use a single bottle repeatedly.

Validity period

Unopened can be stored for two years

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#### 2Kg in Bottle

12 bottles per box (total weight 24Kg)

Features

Small-volume bottles are suitable for customers who use small quantities in batches, and are applicable to both food businesses and family.

Validity period

Unopened can be stored for two years

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#### 3Kg in Soft Bag

8 bags per box (total weight 24Kg)

Features

Use Bagged products to reduce the storage space required, and suitable for businesses that use large quantities at once.

Validity period

Unopened can be stored for two years

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#### 10ml in Balls

50 tablets per pack (total weight 500ml)

Features

Good storability and small packing, suitable for those who need self-service addition such as coffee industry, beverage industry and snacks.

Validity period

Unopened can be stored for two years

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## Product Application-Brown Sugar Cane Syrup

The taste is sweet and rich, which is suitable for richer products such as cooked tea, juice, coffee, barley tea, Luoshen tea and compound flavored drinks, which can enhance the taste and have a better flavor.

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### Refined White Sugar Matured Black Tea

The method is for reference only, you can adjust it according to your needs

Application characteristics

The matured black tea is perfectly matched with the sweetness of refined white syrup, making its thick taste smoother.

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### Refined White Sugar BaoZhong Tea

The method is for reference only, you can adjust it according to your needs

Application characteristics

Fresh fragrance of the BaoZhong Tea, combined with refined white sugar syrup, will bring you a smooth taste experience.

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### Refined White Sugar Milk Tea

The method is for reference only, you can adjust it according to your needs

Application characteristics

Refined white sugar syrup added to milk tea can produce a unique strong and milky aftertaste, making the tea base mellower.

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### Refined White Sugar Fruit Tea

The method is for reference only, you can adjust it according to your needs

Application characteristics

Refined white sugar syrup can enhance the unique natural sweetness of fruit tea, and it can also increase the aroma of tea, leaving a pleasant aftertaste.

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### Refined White Sugar Fresh Juice

The method is for reference only, you can adjust it according to your needs

Application characteristics

Refined white sugar syrup can not only blend into various fruit drinks, but also enhance a fruity flavor.

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### Refined White Sugar Milk Foam

The method is for reference only, you can adjust it according to your needs

Application characteristics

The rich milk cap foam combine with the fragrant tea base with refined white sugar syrup to create a multi-level and richer taste experience.

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### Refined White Sugar Latte

The method is for reference only, you can adjust it according to your needs

Application characteristics

The mellow taste from the combination of fresh milk and coffee, adding appropriate refined white sugar syrup can expand its milky aroma and mellow texture.

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### Refined White Sugar Blended Drinks

The method is for reference only, you can adjust it according to your needs

Application characteristics

Refined white sugar syrup can naturally create a rich taste experience, and can be used in various blended drinks.

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