Wechat Trademanager

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Tianjiao

SHANDONG TIANJIAO BIOTECH CO.,LTD.

A specialist producer of high quality powdered products

Shandong ·China

TOGETHER WE CAN DO MORE+

OUR PRODUCT
YOUR TASTE

OUR MISSION

Always providing high quality
food ingredients and solutions for customers,
to be a leading brand in this field.

FOCUS ON QUALITY EXCELLENT SERVICE AND REASONABLE PRICING

NEW CONCEPT
NEW PRODUCT
RENEWING EVERYDY
INNOVATING BY
EVERYBODY

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ENJOY BEVERAGE WITH US EVERYDAY

PROFESSIONAL MANUFACTURER

COMPANY INTRODUCTION

Established in 2004, we are a high and new technological company specially engaged in technologic development,production and sales of Food Ingredients. We are professional manufacturing Non dairy Creamer all applications,Starch Sugar Ingredients includes Maltodextrin series, Maltose Powder, Isomaltooligosaccharide etc.Functional Food Ingredients includes Peptide series and Malt Extract Powder.Raw Material Series for Catering includes Smoothie Mate,Yogurt Powder,Milk Shake Powder,Milk Topping Powder,Pudding Powder,Souffle Premix,Ice Cream Premix.

We always support customers by providing high quality food ingredients that enable they to get their products to the market faster and more efficiently.

GLOBAL MARKET

WORLD WIDELY SALES IN MORE THAN 50 COUNTRIES AND REGIONS

OUR FACILITY

WORKSHOP

R&D

WAREHOUSE

HONORARY CERTIFICATE

QUALITY ASSURANCE PROGRAM

System Certification

Honors

Patents for Invention

OUR ADVANTAGE

QUALITY ASSURANCE

Advanced spray drying technology, production of high quality instant powder products, product quality assurance and stability

PROFESSIONAL R&D TEAM

It has high quality food processing talents and technical support from colleges and universities

CUSTOMIZED SERVICE

Formula,Packaging and Service customization

SOLUTION DESIGN

Understand the unique needs of customers and customize solutions according to their specific requirements.

BEST AFTER-SALES SERVICE

Respect customers and treat them with sincerity. Customers in heart, quality in hands.

Our Concept

CARE TO FOOD INDUSTRY

New ideas,new products for the global supply of healthy, safe food ingredients.

HEALTHY **SOLUTION** **INNOVATION**

WITH US EVERY DAY TO EXPLORE FOOD BEVERAGE

Learn how you can do your part.

pls visit www.tianjiao.cc

NON DAIRY CREAMER

Enhance the aroma, smoothness and milkiness of the beverage

Delicate and rich mouth feel

Different types for your choice

Customized packaging is acceptable

Coffee/Tea Creamer

- Various fat/protein ratios
- Both cold & hot instant properties
- Offer cost reduction solutions

Cold Soluble Creamer

- To add a smooth, rich sense to beverage
- To improve the quality of dairy drinks or soybean milk
- Cold solubility to prepare instant creamy beverage

Acidity Resistance Creamer

- Special for acidity resistance beverage
- High stability properties in acidic conditions

Customized creamers/OEM

- Various oil source, fat/protein ratios
- Various repack creamer(sachets, bags etc.)

Foaming Creamer

- Creamy thick layer of foam
- High and stable foam
- Good solubility
- Milky taste and flavor

SPECIALLY POWDER

To meet customer's individual need
Customzied design products and formula

Nutritional Fat Powder

- Consist of up to 80% fat content
- Nutritional oil source such as MCT oil, sunflower oil
- Especially convenient for sport nutrients premix

MCT Powder

- With good fluidity and thermal stability
- With milk flavor, good oxidation stability
- Instant solution in cold water
- Widely used in drinks and health product

Whipping Cream Powder

- High performance and stability
- Based on vegetable protein
- Excels in milky taste and fast whipping with high volume

High Fat Powder

- Stable source of vegetable fats and emulsifiers
- Fat content up to 80% with good emulsion stability
- Impart creaminess and whitening effect flexibility in fat source

THE BAKERY ASSORTMENT

More flavors, soluble, consistent and delicious
Improve taste, less cost
Improve the quality, make more favorable

Emulsified Oil Powder

- Small dosage only 1.5%
- High performance and stability
- High emulsifier content and convenient to use
- Improve the quality of the mouth and save costs
- Extend products shelf life

Fat filled milk powder

- Instant soluble quality
- Increase smoothness and milky smell
- Make more favorable characteristics
- Economical substitute for whole milk powder

Milk substitute

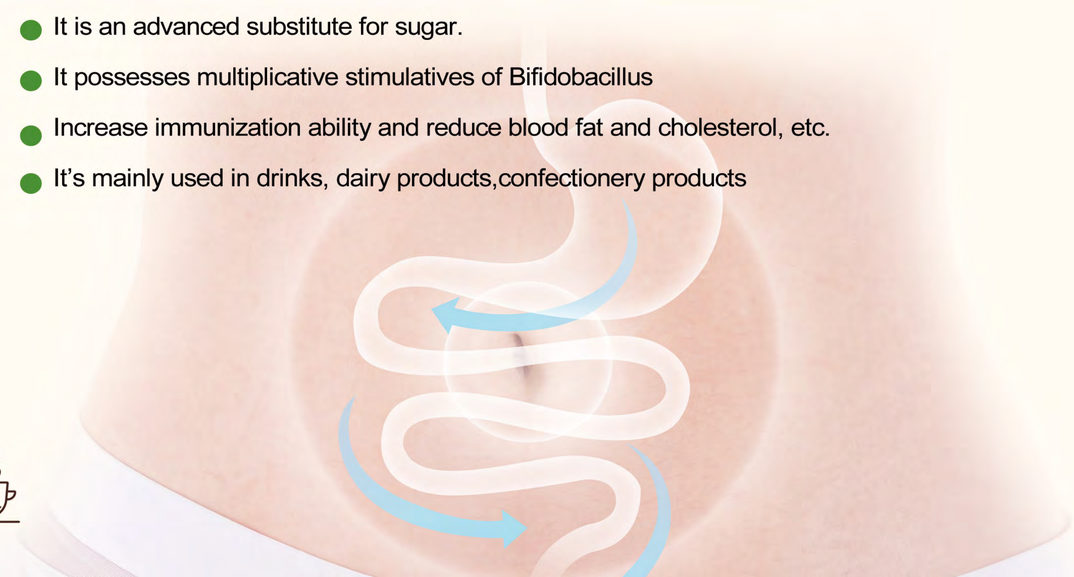
- Instant soluble quality
- Easy handling and storage
- Source of functional dairy solids
- Dairy taste and creamy mouth feel

FUNCTIONAL INGREDIENTS

Natural Health Starts Here

IMO (Isomaltooligosaccharide)

- It is an advanced substitute for sugar.
- It possesses multiplicative stimulatives of Bifidobacillus
- Increase immunization ability and reduce blood fat and cholesterol, etc.
- It's mainly used in drinks, dairy products,confectionery products



Malt Extract Powder

- Natural, safe and healthy food ingredients made from barley malt
- Richly contains much of purely natural materials, carbohydrate
- Preventing recrystallization and extending shelf life
- Improving foods shape, structure and quality
- Good food carrier,low fat and low sweet,good solubility with malt flavor

Peptides

- Soybean Peptide
- Corn Peptide
- Collagen Peptide

CATERING BUSINESS

WE'RE LOOKING FOR YOU

凯瑞玛®
KAIRUIMA

NOW SERVING

- MILK TOPPING POWDER
- MILK SHAKE POWDER
- SMOOTHIE PREMIX

SALES + RPS

- PUDDING POWDER
- SOUFFLE PREMIX
- ICE CREAM POWDER

BRANDED CONSUMERS

Instant Coffee Premix

Hot Chocolate Drink

Cappuccino Coffee

Milk Tea

Fruit Flavor Drinks

PRODUCT CATALOG

NON DAIRY CREAMER

Beverage Creamer (Coffee, Tea, etc.)
Cold Soluble Creamer
Foaming Creamer
Acidity Resistance Creamer

SPECIALLY POWDER

Nutritional Fat Powder
MCT Powder
High Fat Powder
Whipping Cream Powder
Emulsified Oil Powder

CONSUMER PRODUCTS

Instant Coffee Premix
Cappuccino Coffee
Peptide Coffee
Milk Tea
Hot Chocolate
Fruit Flavor Drinks
Lemonade Powder

FUNCTIONAL INGREDIENTS

Peptides
Malt Extract Powder
IMO (Isomaltooligosaccharide)

DAIRY INGREDIENTS

Fat Filled Milk Powder
Milk Substitute
Yogurt Powder
Cheese Powder
Compound Cheese Powder
Butter Fat Powder
Condensed Milk Powder
Dairy base powder

STARCH SUGAR PRODUCTS

Maltodextrin
Brown Maltodextrin
Corn Syrup Solids

RAW MATERIALS FOR CATERING

Milk Topping Powder
Milk Shake Powder
Smoothie premix
Pudding Powder
Souffle Premix
Ice Cream Powder

WORKING TOGETHER,
GROWING TOGETHER.
THANKS FOR BEING TOGETHER
WITH US ALL THE WAY.