



QIANXUANJINCHOU

# 保定乾玄进出口有限公司

Baoding Qianxuan Import & Export Co., Ltd.



# Natural Essence, Pure Choice!



## Company Profile >>>

**B**aoding Qianxuan Import & Export Co., Ltd., located in Baoding, Hebei—a city renowned for its history and culture—is a specialized high-tech enterprise dedicated to the research, development, and production of nutritional and health-oriented food ingredients.

**T**he company possesses internationally advanced production processes and equipment, a professional R&D team, strict quality control standards, and a dedicated international trade team. It has obtained ISO 9001 and ISO 22000 certifications, and its products have received Halal certification. The company actively participates in industry standard exchanges and has established long-term, stable cooperative relationships with many well-known domestic and international food enterprises, serving as a key importer and exporter of core ingredients such as acid-hydrolyzed plant protein seasoning solutions.

**T**he company's main products are widely used in various food sectors, including condiments, flavorings, soup bases, convenience and snack foods, savory flavorings, meat products, and pickled foods, and are exported to the United States, Canada, Japan, South Korea, Hong Kong, and countries and regions across Southeast Asia. As the company advances its expansion projects—including new business ventures and product lines—product quality will be effectively enhanced and guaranteed, technical applications and services will become more refined, and the marketing and service network will extend globally. With the goals of professional management, modernized production, superior products, and high-quality service, the company is committed to establishing Qianxuan Import & Export as a leading core service provider for food ingredient imports and exports in China and the world.

The main raw materials of this product are high-quality defatted soybeans and corn protein from the Northeast. It is a savory seasoning liquid produced through food-grade hydrochloric acid hydrolysis, alkali neutralization, purification, and filtration. The product is rich in more than 20 kinds of amino acids, including those essential for the human body. It has been widely used in industries such as seasonings, edible flavors, and ingredients.

## 【 Product Features 】

- Unique aroma of vegetable protein amino acids, delicious taste, and mellow fragrance;
- Wide variety and high content of amino acids, with extremely effective taste-enhancing properties;
- Resistant to prolonged steaming and boiling, with lasting flavor that can compensate for the loss of other fresheners.

## 【 Product Applications 】

- Adding to compound seasonings (such as fresh flavor sauce, Maggi, etc.) can supplement amino acid nitrogen, increase freshness, improve texture, enhance product grade, increase production capacity, reduce manufacturing costs, and increase product added value. Recommended dosage: 5 ~ 20%;
- Adding to pickled vegetables can maintain bright color, crisp and refreshing taste, and prominent umami flavor. Recommended dosage: 10 ~ 40%;
- Adding to flavors participates in the Maillard reaction, providing the necessary amino acids for the reaction, making the main aroma of the heat-reacted flavor more prominent, the taste more mellow, and the fragrance softer and more lasting. Recommended dosage: 5 ~ 20%;
- Adding to seasonings can supplement amino acids, increase freshness, and improve texture. Recommended dosage: 5 ~ 10%;
- Adding to vinegar can improve the product's flavor, making the sour taste softer, less irritating, and the texture richer. Recommended dosage: 2 ~ 8%.

## 【 Storage, Shelf Life 】

- Store in a sealed container in a cool, dry place with a temperature below 25°C and humidity below 60%. If not fully used after opening, seal it properly to avoid contamination;
- Under the above storage conditions, the shelf life is 12 months.

## 【 Packaging, Specifications 】

- Plastic drums, food-grade transport tanks; 1 x 30 kg/drum, 1 ton/tank, 10 tons/tank.
- High-strength cardboard boxes, lined with double-layer high-pressure PE plastic bags; 1 x 25 kg/box.

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Product Name	Product Model	Key Indicators(g/100ml)				Main ingredients	Main Process	Product Features
		Solids	Total Nitrogen	Amino Nitrogen	Sodium Chloride			
Hydrolyzed Vegetable Protein (HVP)	HVP-YSA	≥ 36	≥ 1.95	≥ 1.4	≤ 25.0	Soy Protein	Acid Hydrolysis	It has the characteristic aroma of soy hydrolyzed protein seasoning liquid, featuring rich sauce notes, light and pure ester fragrance, and appears reddish-brown or light yellow, clear and transparent.
	HVP-YSB	≥ 36	≥ 1.95	≥ 1.4	≤ 25.0	Soy Protein		
	HVP-YSBH	≥ 38	≥ 2.3	≥ 1.7	≤ 25.0	Soy Protein		
	HVP-YDAL	≥ 36	≥ 1.95	≥ 1.4	≤ 25.0	Soy Protein		
	HVP-YBI	≥ 38	≥ 2.1	≥ 1.5	≤ 25.0	Soy Protein		
	HVP-YSD	≥ 35	≥ 1.9	≥ 1.3	≤ 25.0	Soy Protein		
	HVP-YYA	≥ 36	≥ 2.2	≥ 1.6	≤ 25.0	Corn Protein	Blending	Features the unique aroma of corn hydrolyzed protein seasoning liquid, with rich savory sauce notes. Appears reddish-brown or light yellow in color, and is clear and transparent.
	HVP-YYB	≥ 36	≥ 2.4	≥ 1.8	≤ 25.0	Corn Protein		
	HVP-YYC	≥ 36	≥ 2.2	≥ 1.6	≤ 25.0	Corn Protein		
	HVP-YYD	≥ 36	≥ 2.4	≥ 1.8	≤ 25.0	Corn Protein		
	HVP-YMA	≥ 36	≥ 2.2	≥ 1.6	≤ 25.0	Soy Protein Corn Protein	Blending	The characteristic mixed flavor of soy and corn hydrolyzed protein seasoning liquid
	HVP-YMB	≥ 36	≥ 2.4	≥ 1.8	≤ 25.0	Soy Protein Corn Protein		
	Remarks	3-chloro-1,2-propanediol (3-MCPD) ≤ 0.4 mg/kg						

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This product is a seasoning powder made from high-quality acid-hydrolyzed vegetable protein seasoning liquid as the main raw material, supplemented with other auxiliary materials, after blending, microencapsulation, sterilization treatment, and spray drying.

## 【Product Features】

- High amino acid content, extremely delicious taste, and long-lasting aftertaste;
- Enhances the nutritional components and umami of food, with the function of masking off-flavors;
- Can serve as a base flavor platform. When combined with other umami agents, it rapidly doubles taste intensity, resulting in a richer, fuller overall flavor profile.

## 【Product Applications】

- Added to chicken essence, chicken powder, instant seasonings, soups, meat products, catering ingredients, and savory foods, it can supplement amino acids, improve nutritional components, increase umami, improve taste, and mask off-flavors. It can also reduce the usage of monosodium glutamate and I+G, improve product grade, and lower costs;
- Added in the production of savory flavors, it participates in the Maillard reaction, providing the required amino acids for the reaction, making the produced meat flavor base purer and the taste fuller;
- Recommended dosage: 2 ~ 10% (customers can adjust according to their own product characteristics).

## 【Storage & Shelf Life】

- Store in a cool and dry place with temperature below 25°C and humidity below 60%. If the product is not fully used after opening, it should be tightly sealed to avoid contamination. Under the above storage conditions, the shelf life is 12 months.

## 【Packaging & Specifications】

- High-strength cardboard cartons with inner double-layer high-pressure PE plastic bags: 4×5kg/carton, 2×10kg/carton, 1×20kg/carton.

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# Hydrolyzed Vegetable Protein Powder

**乾玄** Product Introduction  
**QIANXUAN FOOD**

Hydrolyzed vegetable protein powder

Product Name	Product Model	Key Indicators(g/100ml)				Main ingredients	Main Process	Product Features
		Moisture	Total Nitrogen	Amino Nitrogen	Sodium Chloride			
Acid-Hydrolyzed Vegetable Protein Seasoning Powder	HVP-FSA	≤7.0	≥3.0	≥2.0	≤42.0	Soy Protein	Spray Drying	Rich and natural soy aroma, mellow taste, reddish-brown powder
	HVP-FSAH	≤7.0	≥4.0	≥3.0	≤45.0	Soy Protein		
	HVP-FSB	≤7.0	≥3.5	≥2.5	≤42.0	Soy Protein		Rich and full soy aroma, good umami, light tea-colored powder
	HVP-FSBE	≤7.0	≥2.7	≥2.0	≤45.0	Soy Protein		
	HVP-FSBG	≤7.0	≥3.7	≥3.0	≤36.0	Soy Protein	Mixing	Rich and natural soy aroma, mellow taste, light yellow powder  Rich soy aroma, full meaty flavor, brownish-yellow powder  Corn protein flavor, reddish-brown to yellow powder
	HVP-FSC	≤7.0	≥3.0	≥2.0	≤45.0	Soy Protein	Spray Drying	
	HVP-FSCH	≤7.0	≥4.0	≥3.0	≤45.0	Soy Protein		
	MF 01	≤7.0	≥2.3	≥1.5	≤33.0	Soy Protein		
	HVP-NS	≤7.0	≥1.8	≥1.3	≤45.0	Soy Protein		
	WK-F03	≤7.0	≥1.2	≥0.8	≤21.0	Soy Protein		
	HVP-FYC	≤7.0	≥4.5	≥3.5	≤45.0	Corn Protein		
	HVP-FYA	≤7.0	≥4.0	≥3.6	≤42.0	Corn Protein		
Remarks	3-chloro-1,2-propanediol (3-MCPD) ≤ 1.0 mg/kg							

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This product is a seasoning powder made from high-quality naturally brewed soy sauce produced via different fermentation processes as the main raw material, after blending, microencapsulation, sterilization, and spray drying.

### 【Product Features】

- Features the unique soy sauce aroma and mellow notes of naturally brewed soy sauce, with a prominent flavor profile;
- Delivers a savory and fresh taste, fully integrating with the aromas of other raw materials, enhancing roasted notes and extending the mouthfeel;
- Functions to remove fishy odors, cut greasiness, and mask off-flavors.

### 【Product Applications】

- Appropriate addition in puffed foods (e.g., rice crackers, rice cakes, shrimp crackers, wheat crackers) and snack foods (e.g., potato chips, crisps, French fries) enhances the umami taste, imparts an appealing aroma, and delivers a crispy, savory flavor;
- Appropriate addition in flavor seasonings, hot pot bases, and various powder seasoning sachets provides a rich soy sauce and mellow aroma;
- When used in meat product processing and pickled vegetables, it enhances the savory taste, improves mouthfeel richness, balances flavors, promotes the release of top notes and the persistence of base notes in meat products, and delivers the effects of removing fishy odors, cutting greasiness, and masking off-flavors;
- Recommended dosage: 2~10% (customers may adjust the dosage according to their own product characteristics).

### 【Storage and Shelf Life】

- Store in a cool, dry place with temperature below 25°C and humidity below 60%. Reseal tightly after opening to avoid contamination; Under the above storage conditions, the shelf life is 12 months.

### 【Packaging and Specifications】

- High-strength cardboard cartons with inner double-layer high-pressure PE plastic bags; available in 1×10kg/carton, 4×5kg/carton, 2×10kg/carton, and 1×20kg/carton specifications.

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Product Name	Product Model	Key Indicators (g/100ml)				Main Ingredients	Main Process	Product Features	
		Moisture	Total Nitrogen	Amino Nitrogen	Sodium Chloride				
Brewed Soy Sauce Powder	FSP-AA	≤7.0	≥1.35	≥0.8	≤35.0	Brewed High-Salt Diluted Soy Sauce	Spray Drying	Characteristic flavor of Japanese-style high-salt diluted soy sauce, light tea-colored powder	
	FSP-DAA	≤7.0	≥1.20	≥0.8	≤35.0			Characteristic soy sauce and mellow aroma of high-salt diluted soy sauce, reddish-brown powder	
	FSP-AB	≤7.0	≥1.4	≥0.7	≤35.0			Brewed Drip Soy Sauce	Rich and mellow soy sauce aroma, balanced saltiness and umami, yellowish-brown powder
	FSP-AC	≤7.0	≥1.4	≥0.7	≤35.0				Rich soy sauce aroma, naturally mellow taste, reddish-brown powder
	FSP-BA	≤7.0	≥1.3	≥0.6	≤40.0	Brewed Low-Salt Solid-State Soy Sauce	Spray Drying	Rich and natural soy sauce aroma, prominent mellow notes, balanced saltiness and umami	
	FSP-BC	≤7.0	≥1.6	≥0.8	≤40.0			Mixed protein flavor, reddish-brown/light yellow powder	
	FSP-CB	≤7.0	≥1.1	≥0.6	≤40.0				
	FSP-CD	≤7.0	≥1.1	≥0.6	≤40.0				
	FSP-CE	≤7.0	≥3.0	≥1.7	≤40.0				
	FSP-CM	≤7.0	≥1.1	≥0.6	≤40.0				
Soy Sauce Powder	FSP-MA	≤7.0	≥3.0	≥2.0	≤45.0	Brewed Soy Sauce & Vegetable Protein Liquid	Spray Drying	Mixed protein flavor, reddish-brown/light yellow powder	
	FSP-MB	≤7.0	≥3.0	≥2.0	≤45.0				
Remarks	3-chloro-1,2-propanediol (3-MCPD) ≤ 1.0 mg/kg (for products with added vegetable protein liquid)								

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This brewed vinegar powder is a seasoning powder made from premium Shanxi Mature Vinegar, Dule Aged Vinegar, Zhenjiang Fragrant Vinegar, Northern White Rice Vinegar, and Ningbo Red Vinegar as raw materials, after blending, microencapsulation, sterilization, and spray drying.

## 【Product Features】

- Mature vinegar powder features the unique smoky and mellow aroma of Shanxi Mature Vinegar, with rich and full flavor, mild acidity, long-lasting aftertaste, and balanced sweet-sour taste;
- Fragrant vinegar powder has the characteristic delicate fragrance of Zhenjiang Fragrant Vinegar, with mild acidity, slight sweetness, and no bitter or astringent notes;
- White vinegar powder has a light and clean vinegar aroma, with mild and non-irritating acidity;
- Red vinegar powder carries the distinct fragrance of Ningbo Red Vinegar, with a reddish color, mild acidity, and balanced sweet-sour taste.

## 【Product Applications】

- Appropriate addition in instant food seasonings (e.g., rice crackers, rice noodles, rice vermicelli, hot and sour noodles), condiments (e.g., hot pot bases, instant seasonings), puffed snack toppings, and prepared dishes helps balance flavors, remove fishy odors and greasiness, mask off-flavors, and boost appetite. Moderate consumption also offers certain health benefits;
- When added to chicken essence and chicken powder, it balances the overall taste, masks off-flavors, and enriches the product's flavor profile;
- Recommended dosage: 2~10% (customers may adjust the dosage according to their own product characteristics).

## 【Storage and Shelf Life】

- Store in a cool, dry place with temperature below 25°C and humidity below 60%. Reseal tightly after opening to avoid contamination;
- Under the above storage conditions, the shelf life is 12 months.

## 【Packaging and Specifications】

- High-strength cardboard cartons with inner double-layer high-pressure PE plastic bags; available in 1×10kg/carton and 2×10kg/carton specifications.

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Product Name	Product Model	Key Indicators (g/100ml)		Main Ingredients	Main Process	Product Features
		Moisture	Total Acidity			
Brewed Mature Vinegar Powder	VNP-A	≤7.0	≥10.0	Shanxi Mature Vinegar	Spray Drying	The unique smoky and mellow aroma of Shanxi Mature Vinegar, with a long-lasting aftertaste
	VNP-AB	≤7.0	≥15.0	Shanxi Mature Vinegar		
	VNP-AC	≤7.0	≥15.0	Dule Aged Vinegar		
Brewed Fragrant Vinegar Powder	VNP-B	≤7.0	≥15.0	Zhenjiang Fragrant Vinegar		The characteristic fresh aroma of Zhenjiang Fragrant Vinegar, sour with a hint of sweetness, mild and smooth taste
	VNP-BA	≤7.0	≥18.0	Zhenjiang Fragrant Vinegar		
	VNP-BB	≤7.0	≥12.0	Zhenjiang Fragrant Vinegar		
Brewed White Vinegar Powder	VNP-C	≤7.0	≥12.0	White Rice Vinegar		
	VNP-CA	≤7.0	≥26.5	White Rice Vinegar		
	VNP-CB	≤7.0	≥15.0	White Rice Vinegar		
	VNP-D	≤7.0	≥12.0	White Rice Vinegar		
Brewed Red Vinegar Powder	VNP-E	≤7.0	≥12.0	Zhejiang Red Vinegar	The characteristic fragrance of red vinegar, pure mellow aroma, balanced sweet and sour taste	
	VNP-EA	≤7.0	≥15.0	Zhejiang Red Vinegar		
Remarks						

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This fermented flavor powder is a seasoning powder made from traditional northern yellow bean paste, Pixian doubanjiang, Yongchuan douchi, Japanese miso, Baoding sweet bean paste, northern red fermented bean curd, and southern white fermented bean curd as main raw materials, after blending, microencapsulation, sterilization, and spray drying.

### 【Product Features】

- Bean paste powder features the authentic flavor of northern yellow bean paste, with rich soy aroma, umami and sweet taste, and the ability to mask off-flavors;
- Doubanjiang powder has the unique soy aroma of Sichuan Pixian doubanjiang, with savory and slightly spicy notes, and rich nutrition;
- Douchi powder carries the rich and mellow flavor of Yongchuan douchi, with a delicious taste;
- Miso powder has the characteristic soy and rice aroma of Japanese miso, with a smooth texture, sweet and refreshing taste, and rich nutrition;
- Sweet bean paste powder has the authentic soy aroma of Baoding "Three Treasures" sweet bean paste, with a sweet and refreshing taste;
- Fermented bean curd powder has the unique flavor of fermented bean curd, with a smooth texture and natural mellow taste.

### 【Product Applications】

- Appropriate addition of doubanjiang powder, douchi powder, miso powder, and sweet bean paste powder in instant noodle seasonings, hot pot bases, catering ingredients, and various home-style instant seasonings provides authentic and rich soy aroma, improves mouthfeel, and boosts appetite;
- Moderate addition of fermented bean curd powder in instant soup bases, concentrated soup powders, rice noodle seasoning packets, and hot pot bases imparts a unique fermented bean curd flavor, enhancing umami and aroma, and improving the overall taste;
- Recommended dosage: 0.5~5% (customers may adjust the dosage according to their own product characteristics).

### 【Storage and Shelf Life】

- Store in a cool, dry place with temperature below 25°C and humidity below 60%. Reseal tightly after opening to avoid contamination;
- Under the above storage conditions, the shelf life is 12 months.

### 【Packaging and Specifications】

- High-strength cardboard cartons with inner double-layer high-pressure PE plastic bags; available in 1×10kg/carton and 2×10kg/carton specifications.

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Product Name	Product Model	Key Indicators (g/100ml)			Main Ingredients	Main Process	Product Features
		Moisture	Total Nitrogen	Sodium Chloride			
Bean Paste Powder	SP-A	≤7.0	≥1.6	≤38.0	Yellow Bean Paste	Spray Drying	Rich doubanjiang aroma, mellow mouthfeel, intense soy flavor
	SP-B	≤7.0	≥1.6	≤38.0	Yellow Bean Paste		
Doubanjiang Powder	SP-C	≤7.0	≥1.4	≤40.0	Pixian Doubanjiang		Pixian doubanjiang flavor, spicy notes, rich soy aroma
	SP-CA	≤7.0	≥1.4	≤35.0	Pixian Doubanjiang		
Garlic Chili Sauce Powder	SP-D	≤7.0	≥1.2	≤40.0	Garlic Chili Sauce		Garlic aroma, soy flavor, mild spiciness
Douchi Powder	LSP-A	≤7.0	≥2.0	≤45.0	Yongchuan Douchi		Yongchuan douchi flavor, rich aroma, delicious taste
	LSP-B	≤7.0	≥2.0	≤25.0	Yongchuan Douchi		
Miso Powder	MS-A	≤7.0	≥1.4	≤20.0	Miso Paste		Japanese miso soy & rice aroma, sweet and refreshing taste, balanced salty-sweet flavor
Sweet Bean Paste Powder	SFFP-A	≤7.0	≥1.0	≤38.0	Sweet Bean Paste		Sweet soy aroma, sweet and refreshing taste, mild saltiness
	SFFP-C	≤7.0	≥1.0	≤20.0	Sweet Bean Paste		
Fermented Bean Curd Powder	FRP-A	≤7.0	≥1.5	≤40.0	White Fermented Bean Curd	Cantonese-style fermented bean curd aroma, smooth and delicate taste	
	FRP-B	≤7.0	≥1.3	≤40.0	Red Fermented Bean Curd	Northern-style fermented bean curd aroma, smooth texture	
Remarks							

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Compound Seasoning Powder is a flavor seasoning powder made from meat essence powder, fruit and vegetable powder, refined salt, monosodium glutamate, sugars, amino acids, and various spices as raw materials, after blending, mixing, and sieving. Such products include multiple flavors such as fruit & vegetable, milk, meat, and hot & sour flavors.

### 【Product Features】

- Mainly used as external coating powder and internal seasoning powder for puffed and snack foods;
- The product has good flowability and adhesion;
- Natural flavor with pure and refreshing taste.

### 【Product Applications】

- When applied in puffed and snack foods (e.g., rice crackers, shrimp crackers, crispy rice crackers, potato chips, steamed bun slices, snack cookies), it enhances aroma and flavor, and balances the mouthfeel;
- In fried and spicy foods (e.g., fried peanuts, green beans, spicy snacks, spicy meat skewers), it enhances aroma and flavor, balances the taste, and stimulates appetite;
- Recommended sprinkling rate: about 3%.

### 【Storage and Shelf Life】

- Store in a cool, dry place with temperature below 25°C and humidity below 60%. Reseal tightly after opening to avoid contamination; under the above storage conditions, the shelf life is 12 months.

### 【Packaging and Specifications】

- High-strength cardboard cartons with inner double-layer high-pressure PE plastic bags; available in 4×5kg/carton and 1×20kg/carton specifications.

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Product Name	Product Model	Key Indicators (g/100ml)			Main Ingredients	Main Process	Product Features
		Moisture	Total Nitrogen	Sodium Chloride			
Pepper Salt Powder	WK9704	≤8.0	≥1.0	≤30.0	Spices & Pure Meat Powder	Mixing & Screening	Rich and fresh prickly ash aroma, full-bodied taste
Spicy Chicken Powder	WK9802	≤8.0	≥1.5	≤20.0			Rich chicken flavor, spicy yet not greasy
Curry Beef Powder	WK9805	≤8.0	≥1.5	≤35.0			Authentic curry beef flavor, rich and mellow
Cumin Powder	WK9901	≤8.0	≥1.5	≤30.0			Pure cumin flavor
Spicy Chili Chicken Powder	XLJ-002	≤8.0	≥0.6	≤30.0			Rich chicken flavor, spicy and tasty
Brazil Roasted Pork Powder	KR-001	≤8.0	≥1.0	≤30.0			Rich roasted pork and savory aroma
Braised Beef Powder	HNP-002	≤8.0	≥0.6	≤30.0			Authentic braised beef flavor
Pepper Salt Powder (JYF)	JYF-001	≤8.0	≥0.6	≤30.0			Fresh and full prickly ash aroma
Curry Beef Powder (GLN)	GLN-002	≤8.0	≥0.6	≤30.0			Authentic Japanese curry beef flavor
Spicy & Hot Chicken Powder	MLJ-002	≤8.0	≥0.6	≤30.0			Rich chicken flavor, spicy and refreshing
Cumin Lamb Powder	ZR-001	≤8.0	≥0.6	≤40.0			Fresh and rich cumin lamb flavor
Tomato Powder	TMP-002	≤8.0	Total Acidity	≤10.0	Tomato Powder	Rich natural tomato flavor, sweet and sour	
Remarks							

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