



Qingdao Changshou Foods Co., Ltd. is a high-tech enterprise integrating peanut cultivation, processing and sales. The company takes the production of high quality and high added value peanut protein series products and cold pressed peanut oil as the core, mainly engaged in deep development, research and production and application of peanuts. The company's exclusive research and development of "low temperature method for producing original peanut oil and textured protein" has won the national invention patent.

The company is located in the beautiful Jiaodong Peninsula - Changyang Industrial Park, Qingdao, with a base area of 100,000 Mu and a plant area of 260 mu. It was completed and put into operation in October 2003. The first phase of the project invested 160 million yuan and processed 20,000 tons of peanuts annually. The main products are cold pressed peanut oil, peanut protein powder, peanut textured protein, peanut protein food, etc. The products are mainly sold to Europe, America, Japan, South Korea and Southeast Asia and other countries and regions.

In order to ensure the quality of raw materials, the company takes Shandong Peanut Research Institute as a partner, and based on its national peanut breeding base and experimental base, takes the lead in implementing the model of

"company + planting experiment + base (peasant household) + scientific research institute" for peanut cultivation in the whole country. Now it has reached the production scale of 10,000 tons of peanut protein powder and 8,000 tons of peanut oil.

In the process of development, the company continuously strengthens and improves the systematic construction in the production process, establishes and passes the ISO 9001, ISO 14001, HACCP certification, and establishes GMP, SSOP, HACCP management system according to the standard requirements. At present, the company has obtained the QS mark of food quality and safety, and has taken the lead in passing the organic food certification. The whole process strictly conforms to the requirements of food quality standards to ensure the quality of food. Reliability and safety of quantity.

