企业简介

青岛琅琊台集团股份有限公司坐落于国家级新区——青岛西海岸新区。公司始建于1958年，是一家以白酒产业为依托发展起来的大型现代化企业集团，下设青岛琅琊台酒销售有限公司、青岛加斯克尼酒业有限公司、青岛科源海洋生物有限公司、青岛哈尼康生物科技有限公司、青岛科海生物有限公司、青岛科海健堂生物有限公司等多家子公司。近几年，公司先后成功上马了海洋微藻DHA、异麦芽酮糖等生物健康产业，开创了以微生物发酵技术为核心，白酒产业、啤酒产业、果酒产业、海洋生物健康产业、有机酸产业、胶原蛋白肽产业、有机饲料有机肥产业、房地产产业八大产业齐头并进、蓬勃发展的多元化产业格局。

公司先后荣获首批“国家制造业单项冠军示范企业”、“国家循环化改造示范试点企业”、“国家技术创新示范企业”、“国家知识产权示范企业”、“山东省工业突出贡献企业”、“山东省百年品牌重点培育企业”、“山东省首批厚道鲁商上榜企业”、“中国工业大奖表彰奖”等荣誉称号，企业无形资产大幅增值，为打造世界一流健康产业、建设百年强企奠定了坚实的基础。

Qingdao Langyatai Group is located in the national new district “Qingdao West Coast New District”. Established in 1958, Qingdao Langyatai Group Co., Ltd is a large modern enterprise developed on the basis of white spirits. Over the years, the Group has adhered to its mission “to dedicate itself to create the healthier and better life for the public and consumers” and advocated the product culture themed by “Green, Safety, Health and Sustainability”. The Group took the lead in seizing the significant opportunity of the Blue Ocean Economy Strategy developed by Qingdao West Coast New District. Having insisted on implementing marine strategy and taking the lead in blue leap-forward development as its dominant strategy for enterprise development and economic transition, the Group has formed diversified industrial patterns focusing on microbial fermentation technology, which concentrates on the overall development of seven backbone industries, respectively baijiu industry, fruit wine industry, beer industry, marine biological health industry, organic acid industry, collagen peptide industry,organic feed and organic fertilizer industry, and real estate industry. At present, the Group has been developed as one of the Top 100 White Spirits Enterprises in China, the national largest research and production base for marine microalgae and isomaltulose, and the world largest research, production and sales base for itaconic acid and its derivatives. The markets have been expanded throughout Europe, the US, Japan, Korea, Australia and many other countries and regions. The Group has shown strong vitality in the international market and laid solid foundation for creating the world first-class health industry and a time-tested enterprise.

八大产业

白酒产业BAIJIU INDUSTRY 啤酒产业BEER INDUSTRY 果酒产业FRUIT WINE INDUSTRY 海洋生物健康产业MARINE BIOLOGICAL HEALTH INDUSTRY 有机酸产业ORGANIC ACID INDUSTRY 胶原蛋白肽产业COLLAGEN PEPTIDE INDUSTRY 有机饲料有机肥产业ORGANIC FEED AND ORGANIC FERTILIZER INDUSTRY 房地产产业REAL ESTATE INDUSTRY

蛋白核小球藻粉Chlorella Pyrenoidosa Powder

青岛科海生物有限公司是青岛琅琊台集团的子公司，青岛市高新技术企业，依托多年的微生物发酵核心技术，采用发酵罐异养培养，研发生产的蛋白核小球藻系列产品，可有效避免杂质、重金属及菌落超标的问题，年产量可达500吨。科海蛋白核小球藻系列产品的优良品质，受到国内外客户的一致好评。

青岛科海生物公司拥有自己的专业质量工程师队伍，并且凭借过硬的专业技术水平顺利通过了中国合格评定国家认可委员会（CNAS）认可鉴定，标志着科海生物分析检测中心具有国家认可的管理水平和检测技术能力，从而对小球藻等产品进行严格的质量把控，为争创世界一流小球藻发酵异养企业打下坚实基础。

Qingdao Kehai Biological Co., Ltd. is a subsidiary of Qingdao Huantai Group, a high-tech enterprise in Qingdao with many years of experience in fermentation technology. The chlorella powder products in the large health industry are produced with an annual output of 500 tons. Heterotrophic culture can effectively avoid the problem of impurities and heavy metals exceeding the standard. The colonies in the production process are also effectively controlled, and received high quality praise from domestic and foreign customers.

Qingdao Kehai Biological Company has its own team of professional quality engineers, and with excellent quality assurance, Qingdao Kehai Analytical Testing Co., Ltd. of langyatai Group successfully passed the China National Accreditation Service for Conformity Assessment (CNAS) accreditation, marking Qingdao Kehai Analytical Testing Center has a nationally recognized management level and testing technology capabilities, so as to control the quality of chlorella and other products, and lay the foundation for striving for world-class chlorella fermentation heterotrophic enterprises.

小球藻在食品领域的应用：

小球藻保健品：小球藻加工成片剂或胶囊能高度保持藻体的营养与生物活性成分，故一直在保健食品市场占据主导地位。

Chlorella health products：The processing of chlorella into tablets or capsules can maintain the nutritional and biologically active components of algae, and has always dominated the health food market.

小球藻饮品：小球藻微藻保健饮料、微藻乳酸奶及微藻茶等具有特色的健康饮品，其特有小球藻生长因子（CGF），有益身体健康。

Chlorella drink:Microalgae health drink, microalga milk yogurt and microalgae tea, etc., which have a characteristic health drink containing chlorella extract growth factor CGF, which is good for health.

小球藻食品：把小球藻添加到其他食品原料中混合，可加工制成面条、面包、香口胶 、糕点 、糖果、雪糕 、豆腐等。

Chlorella Foods:Add chlorella to other food ingredients to make noodles, bread, chewing gum, cakes, sugar,ice cream, tofu, etc.

小球藻养殖领域的应用：

畜禽养殖：小球藻可以为动物提供多种的营养物质，同时有助于增强动物免疫力，长期使用，利于动物的健康生长。

Livestock and poultry farming:Chlorella can provide a variety of nutrients for animals, and can directly kill bacteria in animals, enhance animal immunity, and long-term use, which is conducive to the healthy growth of animals.

水产养殖：研究表明小球藻在养殖水体中可调节优化浮游生物的群落结构，降低水体中氮、磷的浓度，增加溶解氧，改善水体的化学环境条件，达到防病的目的。目前资料显示小球藻作为轮虫的首选饵料，能够增加轮虫体内的EPA和DHA的含量，而这两种物质对水产品如鱼、虾等的生长发育有重要的作用。

Aquaculture:Studies have shown that chlorella can regulate and optimize the community structure of plankton in aquaculture water, reduce the concentration of nitrogen and phosphorus in water, increase dissolved oxygen, improve the chemical environment of water, and achieve the purpose of disease prevention. Current data show that chlorella is the preferred bait for rotifers, which can increase the content of EPA and DHA in rotifers, and these two substances play an important role in the growth and development of aquatic products such as fish and shrimp.

裂殖壶藻粉SCHIZOCHYTRIUM POWDER

裂殖壶菌，又名裂壶藻，是一种可异养发酵培养的海洋微藻，是一种理想生产 DHA 的优良藻种。

裂殖壶藻粉是以裂壶藻种为原料，通过发酵、分离、干燥等工艺生产的富含DHA的藻粉，其油脂含量可占细胞干重的50％以上，二十二碳六烯酸（DHA）含量高达20％以上，是一种优质的饲料原料。

Schizochytrium sp., also known as Schizochytrium sp., is a kind of marine microalgae that can be cultured by heterotrophic fermentation. Its oil content can account for more than 50% of dry cell weight, and its docosahexaenoic acid ( DHA ) content can be as high as more than 20%. It is an ideal fine algae species for industrial production of DHA.

DHA对水产动物的作用：

随着水产养殖技术水平的提高，新型营养强化剂越发受到水产养殖者的重视。DHA是鱼、虾、蟹等水产动物生长发育所必需的一种脂肪酸，能提高受精卵孵化率和苗种成活率，降低鱼苗白化病发病率，改善肉质和肉色，降低饵料系数，促进水产动物生长发育，是水产动物必不可少的营养强化剂。

Effect of DHA on Aquatic Animals

With the improvement of aquaculture technology, new nutritional supplements have been paid more and more attention by aquaculture operators. DHA is a kind of fatty acid necessary for the growth and development of aquatic animals such as fish, shrimp and crab, which can improve the hatching rate of fertilized eggs and survival rate of fry, reduce the incidence rate of albinism of fry, improve meat quality and color, reduce bait coefficient and promote the growth and development of aquatic animals. DHA is an essential nutrient enhancer for aquatic animals.

DHA对宠物的作用：

可拌料饲喂，也可按一定比例添加到宠物食品中；长期使用，有助于增强宠物免疫力。

DHA's role in pets:

Feed the mixture and feed it directly according to the ratio of 100kg of schistosomiasis powder per ton of feed (that is, 10% of the burrowing algae powder is added to the feed). Long-term use, the effect is better.

DHA对禽畜类的作用（以鸡为例）：

连续喂养十四天，可以明显提高鸡蛋、鸡肉中DHA含量。

The role of DHA in poultry (taking chicken as an example):

Continuous feeding for 14 days can increase the DHA content in the egg and increase the DHA content in the meat.

我们的优势:

1、先进的工艺技术：具备多年的微生物发酵生产经验，由中国科学院提供技术支持。

2、采用德国原装进口设备生产，产品上市前经过严格的检测，确保产品品质。

3、产品技术指标达到国际先进水平。

Our advantage:

1. Advanced technology: With many years of experience in bio-fermentation production, the Chinese Academy of Sciences provides technical support.

2. The products are produced with imported equipment from Germany. The products are strictly tested before being put on the market to ensure the quality of the products.

3. The product index has reached the leading level in the same industry in China.

异麦芽酮糖 / 伊代欣糖

Isomaltulose≥98%

异麦芽酮糖是一种天然新型的功能性糖，甜度为蔗糖的42%，甜味纯正，不致龋齿，且能作为糖尿病人或其它疾病病人的肠道能量来源而应用在临床上。对于不宜摄入蔗糖而需要慎重选择甜味剂的特殊人群来说，异麦芽酮糖是良好的蔗糖替代品。异麦芽酮糖低G.I.、低I.I特性不会激活LPL酶活性，同时其缓慢释放、在体内长时间存在的特性能抑制LPL酶活性不被其他物质激活，对减脂瘦身有一定的作用。

Isomaltulose is a kind of new functional natural sucrose which is the sweetness is 42% of sucrose. Isomaltulose has non-cariogenicity(prevent dental caries) function and slower hydrolysis rate than that of sucrose. It can be applied to clinic as non-intestinal energy source for patients with diabetes or other disease. For these patients and the special crowd who should not intake sugar and need to prudently choose sweeteners, Isomaltulose is the better sugar substitute. The low G. I. and low I.I characteristics of Isomaltose did not activate the activity of LPL enzyme and release it slowly at the same time. The characteristics that existed for a long time internal could inhibit the activity of LPL enzyme from being activated by other substances, and had a certain effect on lose weight.

应用领域：

1.低血糖营养健康食品、临床营养品； 2. 运动功能饮料、健脑食品、功能水；

3.口香糖、无龋齿巧克力； 4. 保健品、减肥食品、营养补充剂；

5.速溶饮料、乳制品和其他营养品 ； 6.焙烤制品、焙制混合物。

Applications:

1. Hypoglycemia nutritional health products, Clinical nutrition.

2. Sports Drink, Brain Food, Functional Water.

3. Gum, No-dental caries chocolate.

4. Weight-losing Products, Supplements, Healthy Care Products.

5. Instant Powder Drinks, Dairy Products and other Nourishment.

6. Baked Products.

技术优势:

公司拥有异麦芽酮糖发酵核心技术和强大的研发能力，设有GMP生产车间，配有一批国际先进的自动化生产和检验设备，同时建立了严格的品质控制和检测体系，已通过ISO9001、ISO14001、Kosher、Halal等权威认证。公司与多家科研院校建立了长期友好的合作关系，年产可达万吨。

Technological Superiority：

With core technology and superior R&D institutions, the company is equipped with standard GMP production workshop and international advanced automatic production and test facilities. Meanwhile, the company has established strict quality control and detection system, and already obtained the authorized certification of Kosher、Halal、ISO9001 and ISO14001. Having established long-term friendly cooperative relationship with several scientific research institutes. With approximately 10,000 tons annual output.

包装：

牛皮纸袋 25公斤/袋或根据客户需要。

Package: 25kg/bag or according to the needs of the customer

鳕鱼胶原蛋白肽COD COLLAGEN PEPTIDE

高标准规范企业

HIGH STANDARD SPECIFICATION ENTERPRISE

青岛科海健堂生物有限公司，是一家以高标准为执行标准的生产企业，主要从事胶原蛋白肽、海洋鱼低聚肽等海洋生物原料的生产。

Qingdao KehaiJiantang Biochemistry Co., Ltd. is a manufacturer with high standards as the implementation standard. It is mainly engaged in the production of marine bio-materials such as collagen peptides and marine fish oligopeptides.

公司具备全套高标准工艺技术、生产流程、管理模式、检测标准，产品线涵盖了健康食品、调味品、化妆品三大领域。

The company has a full set of high-standard process technology, production process, management mode, testing standards, product line covers three major areas of health food, condiments, cosmetics.

公司拥有世界一流的胶原蛋白肽生产技术，以深海鳕鱼鱼皮为原料，采用先进的生物酶解技术提取胶原蛋白肽。

The company has world-class collagen peptide production technology, using deep sea carp fish skin as raw material, using advanced bio-enzymatic technology to extract collagen peptides.

胶原蛋白肽3大功效COLLAGEN PEPTIDE 3 GREAT EFFECT

1护肤美容 逆转衰老SKIN CARE BEAUTY REVERSING AGING

激活细胞 补充营养 重构组织 恢复弹性 营养肌肤 锁住水分

Activate cells, supplement nutrition, restructure tissue, restore elasticity,Nutritional skin, lock in moisture

2锁定钙质 坚韧骨骼 Lock calcium Tough bone

胶原蛋白肽是骨骼的粘合剂，在骨骼中起到骨骼塑形的作用。

胶原蛋白肽在骨骼中织就了一张基制网，骨骼中的钙和磷以羟基磷灰石的形态沉淀在基制网的网孔中，骨骼才得以坚固强韧。

Collagen peptides are bone binders that act as bones in bones.

The collagen peptide woven a base network in the bone. The calcium and phosphorus in the bone are deposited in the form of hydroxyapatite in the mesh of the base mesh, and the bones are strong and strong.

3增强免疫力 ENHANCE IMMUNITY

NK(Natural Killer)细胞和巨噬细胞是人体免疫系统中最重要的细胞，担负着抵抗病毒和有害细菌的重任。

当人体受到外来病毒侵害的时候，胶原蛋白肽能够为NK细胞和巨噬细胞提升数倍活力，以此更好的保卫人体不受侵害。

NK cells and macrophages are the most important cells in the human immune system, and they are responsible for fighting viruses and harmful bacteria.

When the human body is attacked by foreign viruses, the collagen peptide can enhance the vitality of NK cells and macrophages, thereby better protecting the human body from infringement.

胶原蛋白肽适用人群Collagen peptide for the crowd

改善皮肤、增强骨质、提升免疫力，不仅适用于女性群体，男性、青少年、中老年人也同样适用。对健康的需求是无年龄段和性别限制的，尤其对于产后妈妈，更要及时补充胶原蛋白肽。

It is not only suitable for women, but also for men, adolescents and middle-aged people. It is suitable for women, adolescents and middle-aged people. The need for health is limited by age and gender, especially for postpartum mothers, and it is necessary to supplement collagen peptides in time.

八大核心工艺Core process

预处理Pretreatment 热抽提Hot extraction 复合生物酶定向剪切Compound biological enzyme directed shear 专利双脱Patent double 过滤Filter 浓缩Concentrate 杀菌Sterilization 喷雾干燥Spray drying

32道工序+十万级洁净区+生物酶定向剪切等专利技术

32 procedures+Class 100,000 clean area+Patented technology such as biological enzyme directed shearing

优质原材料High quality raw materials

鳕鱼捕捞 Squid fishing 鳕鱼皮Cod skin 胶原蛋白肽粉Collagen peptide powder

深海鳕鱼

无污染

零脂肪

生物活性好

全新鲜

Deep-sea cod

No pollution

No fat

Good biological activity

All fresh

淡水鱼

各类激素超标

重金属超标

生物活性破坏

水污染

抗生素残留

Freshwater fish

Excess hormone

Heavy metal exceeds the standard

Poor biological activity

Water pollution

Antibiotic residue

猪、牛、羊皮骨等

疫病

脂肪高

生物安全性低

味道难闻

抗生素残留

Pig, cow, sheep skin, etc.

Blight

High fat

Low biosecurity

Bad smell

Antibiotic residue

业务范围BUSINESS SCOPE

终端产品：包含科海健堂胶原蛋白所有产品的渠道嫁接和代理商、分销商的直接销售。

End products：It includes the channel grafting of all products of Kehai Jiantang Collagen and the direct sales of agents and distributors.

原料供应：胶原蛋白原料的直接销售。

Raw material supply：Direct sales of collagen raw materials.

OEM / ODM：利用科海健堂的前端生产研发优势进行产品代工和定制。

Take advantage of the front-end production and research and development advantages of Kehai Jiantang for product OEM and customization.

其他：各种对于胶原蛋白事业的推广事宜。

Other：Various promotion issues for the collagen business.

胶原蛋白肽应用范围：固体饮料SOLID DRINK、液态饮品LIQUID DRINK、化妆品COSMETIC、片剂胶囊TABLET CAPSULE、其他产品OTHER PRODUCTS（软糖 乳制品 果冻 营养棒等）

DHA

DHA藻油 ≥40% DHA Algae Oil≥40% DHA藻油微囊粉≥10% DHA Algae Powder≥10%

DHA（二十二碳六烯酸），俗称脑黄金，是一种对人体非常重要的Ω- 3多不饱和脂肪酸，对婴儿智力和视力发育至关重要。藻油DHA由裂殖壶藻经发酵等工艺提取而来，其EPA含量低，适合婴幼儿及孕妇食用。

DHADocosahexaenoic Acid(DHA) is, an very important omega-3 polyunsaturated fatty acid for human being，of great importance to Intellectual and visual development for babies. DHA Algae products，which is high in DHA and low in EPA, is very good for infants and pregnant women.

技术优势

青岛科源海洋生物有限公司依托中科院青岛生物能源与过程研究所的先进技术，自主培育裂壶藻，采用物理法提取DHA藻油，避免了有机溶剂的使用与回收，无有机溶剂的残留，更安全更健康。

Technological Superiority Based on the advanced technology of Qingdao Institute of Bioenergy and Bioprocess Technology, Chinese Academy of Sciences (QIBEBT, CAS), Qingdao Keyuan Marine Biochemistry Co., ltd adopts Centrifuge to extract DHA algae oil by its own Schizochytrium. Centrifuge technology avoids the use and recovery of organic solvents, and has no residual organic solvents. It is safer and healthier.

包装

DHA藻油：充氮铝罐4.5KG、25KG或根据客户需要。

DHA微囊粉：铝箔袋1KG 、5KG或根据客户需要。

Package

DHA Algae Oil:

Nitrogen filled aluminum cans of 25KGS and 4.5KGS or as needed.

DHA Algae Powder

Nitrogen-filled aluminum foil bag of 5KGS and 1KGS or as needed.

储存及保质期

DHA藻油：在冷冻（-13℃）未开封充氮铝罐保存下，保质期为24个月。

DHA微囊粉：在冷藏（0~10℃）未开封原包装条件下，保质期为24个月。

Storage and quality guarantee period

DHA Alage Oil : 24 months under -13°C in unopened nitrogen-filled aluminum cans.

DHA Alage Powder : 24 month under 0~10℃ and unopened original package.

叶酸

叶酸，也称为维生素B9，是一种水溶性维生素。叶酸也是维生素B复合体之一，是米切尔（H.K.Mitchell,1941）从菠菜中提取纯化的，故而命名为叶酸。

Olic acid, called Vitamin B9, is a type of water-soluble vitamin.Folic acid is one of compound vitamin B, equals to pteroylglutamic acid, which was extracted and purified from spinach leaves by H.K.Mitchell.

分子式：C19H19N7O6 CBN号：CB5100903 分子量：441.40 HS编码：29362900 CAS号：59-30-3

Molecular Formula: C19H19N7O6 Molecular Weight: 441.40 CAS No.: 59-30-3 CBN No.: CB5100903 HS Code:29362900

功能

预防胎儿畸形 促进骨髓中幼细胞成熟

改善头晕，美容养颜 补血养血，保护心脑

Function

Prevent birth defects Promote maturation of young cells in bone marrow;

Improve dizziness and beauty Blood nourishing and blood protecting in the heart and brain;

用途

食品添加剂 营养强化剂

化妆品添加剂 饲料添加剂

Usage

Food additive Nutrition enhancers

Cosmetic additive Feed additive

标准：USP/EP/GB/FCC

包装：20公斤/桶，25公斤/桶。 储存：阴凉干燥处，避光储存。

保质期：保质期24个月，开封后尽快使用，以免变质。

公司证书：FAMI-QS；HALAL，Kosher；FDA；BRC；

 ISO9001；ISO22000

Package: 20KG/Barrel, 25KG/Barrel Storage: Store in a cool and dry place;

Quality guarantee period: 24 months.

Certificates of Hualilang: FAMI-QS; Halal; Kosher; FDA; BRC; ISO9001;

 ISO22000.

壳寡糖Chitosan Oligosaccharide

壳寡糖又叫壳聚寡糖、低聚壳聚糖，是将壳聚糖经特殊的生物酶技术降解得到的一种聚合度在2-10之间的寡糖产品。壳寡糖是水溶性较好、功能作用大、生物活性高的低分子量产品，在人体内吸收率近100%，有助于补充人体必需的生命要素，增强肝脏机体功能，清除自由基，在国外素有“软黄金”之美誉。壳寡糖是自然界中唯一带正电荷阳离子碱性氨基低聚糖，是动物性纤维素。

Chitosan Oligosaccharide,also called oligochitosan,is a type of oligosaccharide.

Generated by degrading chitosan with special bio-enzyme technology, the degree of polymerization between 2 and10. Chitosan Oligosaccharide is a type of low molecular weight product with the feature of good water solubility, high functionality and biological activity. Its absorption rate in human body is nearly 100%.

Chitosan Oligosaccharide is beneficial for supplementing the human body with essential life elements, enhancing liver function,strengthening the body and eliminating free radicals. It has long been known as “soft gold ”abroad. Chitosan Oligosaccharide is the only alkaline amino oligosaccharide with positively-charged cations in nature and also a type of animal cellulose.

应用领域Application field：

农业领域：叶面肥、冲施肥、控释肥、生物农药等，起到促进生长和抗病害等作用，而且微量高效。

Agricultural field: foliar fertilizer, water soluble fertilizer, controlled release, biological pesticide, etc. Trace amount of chitosan oligosaccharide is highly effective in promoting growth and resisting disease.

医药保健领域：辅助治疗高血压、糖尿病、便秘、减肥等方面的药品及保健品。

Medical and healthcare field: It can be applied to medicine and healthcare products used as adjuvant therapies of hypertension, diabetes, constipation and anti-obesity.

食品领域：功能性乳品、饮料、饼干、方便面等。

Food field: It can be applied to functional dairy products, beverage, biscuit, instant noodles,etc.

日用化工领域：可以应用在保湿、抗皱、防晒等类型的护肤品中。

Daily chemical field: It can be applied to skincare products used for moisture retention, wrinkle resistance and anti-sunburn function.

饲料添加剂领域：可作为饲料、饵料添加剂，壳寡糖对提高畜、禽、水产动物（鱼、虾、贝、参）的免疫力、抗病力及促生长等效果十分显著。壳寡糖还具有阻碍病原菌生长繁殖的功能，能促进蛋白质合成、细胞活化，从而提高畜禽生产性能。

Feed additive field: It can be applied to feed and bait additives, which has remarkable effects on immunity enhancement, disease resisitance and growth promoting for livestock, poultry, aquatic livestock(fish,shrimp,shellfish and holothurians). It is also able to impede the growth and propagation of pathogen. Besides, it can promote the synthesis of protein and cell activation so as to improve the performance of livestock and poultry.

亚麻籽油FLAXSEED OIL

琅琊台集团生产的亚麻籽油是选用加拿大优质亚麻籽，经过纯物理冷榨工艺低温脱蜡制取而成，其α-亚麻酸含量高达50%以上，处于行业领先水平。α-亚麻酸属于“Ω-3多不饱和脂肪酸”，对人体极其重要，但人体自身又无法合成，必须通过体外摄取才能满足人体所需。α-亚麻酸进入人体后，在酶的作用下，根据身体需要代谢生成DHA、EPA，因此被称为“陆地上的脑黄金”。

α-亚麻酸有助于调节注意力和提高认知能力，是人体合成DHA和EPA的前体物质。DHA是人体必需脂肪酸，有助于视力和智力发育。EPA具有软化血管，降低血液粘稠度，扩张血管，增强血管弹性的作用，可以预防动脉粥样硬化，从根源上达到预防多种疾病的目的。

Flaxseed oil is made from flaxseed and is one of the edible vegetable oils.Cold-pressed flaxseed oil is the vegetable oil with the highest content of a-linolenic acid.The flaxseed oil produced by langyatai group is made from the best flaxseed in Canada by pure physical cold pressing process and low temperature dewaxing.The test results show that the content of a-linolenic acid is as high as 50%, which is the leading level in the industry.

Business analysis have a - linolenic acid belongs to "Ω - 3 polyunsaturated fatty acids," is extremely important to the human body, but synthetic, and can't must pass important substances in vitro take to satisfy human needs.A - linolenic acid into the human body, under the action of enzymes, according to the body needs to produce DHA, EPA metabolism, therefore known as "brain gold".

食用建议

1.可以直接饮用。

2.可以调和酸奶一起食用（巴德维疗法）。

3.可以调拌凉菜和汤。

4.在所有热饭菜出锅后，滴入搅拌食用。

《中国居民膳食指南》中建议成人每天食用15-20g亚麻籽油有助于平衡膳食。

for everyone. Edible method:

1.Can drink directly.

2.Can be mixed yogurt together to eat (budweiser therapy).

3.Can mix cold dishes and soup.

4.Can be in all the hot meals out of the pot after the drip mixing food to achieve the ideal effect.