



神奇的酵母

THE MAGIC YEAST

ANGEL YEAST

ANGEL YEAST

ANGEL

LY YEAST

Distilled spirits and Biofuels
酿造与生物能源

YE seasoning
YE-调味

Home kitchen
家庭厨房

Plant nutrition
植物营养

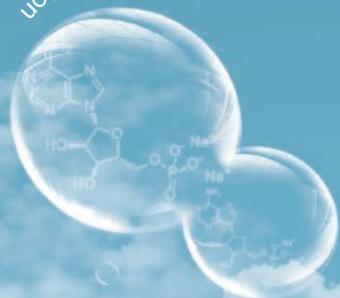
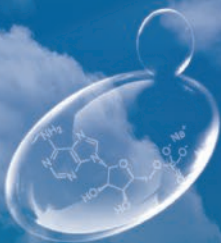
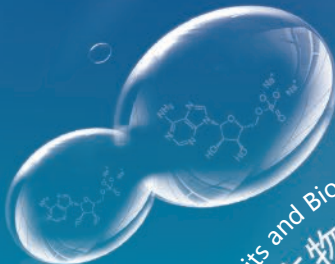
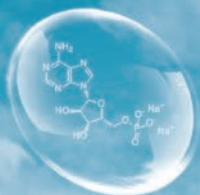
Animal nutrition
动物营养

Microbial nutrition
微生物营养

Special enzymes
特种酶制剂

Yeast nutrition
酵母营养

Baking and fermented dim sum
烘焙与发酵面食



酵母——人类健康的神奇小伙伴

酵母与人类的伙伴关系，已经有几千年的历史。

4000 多年前，修建金字塔的古埃及人用发酵的面包作为主食，古代中国人用酒曲酿造美酒，那时的人们并不知道是酵母在发挥重要作用。17 世纪，列文虎克通过显微镜发现了酵母，开启了人类科学利用酵母的历史，随着科学的日新月异，小小的酵母已作为生物工程、基因工程的重要材料，人类的智慧让酵母的价值发挥得淋漓尽致。

酵母是杰出的面点大师，它将面团发酵，才有了面包、馒头等主食。酵母不仅使面点变得松软可口，还为面点增添了更多营养，酵母发酵了面团，分解了面粉中阻碍营养吸收的植酸，使人们轻松获取钙、铁、锌等矿物质营养。

酵母是卓越的酿造大师。它将糖类物质转化为酒精，帮助人类酿造出了美味的葡萄酒、威士忌和中国白酒。在能源日益紧缺的今天，酵母正在将丰富的糖类物质转化成燃料乙醇，为人类奉献可再生的清洁能源。

酵母是天才的美食家。酵母抽提物YE是人类获取

的最新一代鲜味物质，它具有纯天然、营养丰富、味道鲜美醇厚等优点，赋予了食品无以伦比的美味。

酵母是专业的生物发酵能手。酵母浸出物富含有机氮源和各种维生素，是微生物所必需的生长元素，已广泛用于生物实验室和新型发酵工业，促进了生命科学和生物产业的发展。

酵母是神奇的营养大师。酵母富含优质蛋白、氨基酸和维生素，是天然均衡的营养源；酵母葡聚糖等多糖物质是人类理想的免疫增强剂。酵母能将无机微量元素转化为有机微量元素，大规模制造的酵母硒、酵母锌、酵母铬等，成为人类最佳的微量元素补充剂。

酵母是动物健康的守护者。在食品安全越来越受到重视的今天，酵母源生物饲料被广泛应用于动物养殖业中，能显著增强动物机体的免疫力，提高动物产品的品质，促进人类的食品安全和营养健康。

酵母，浑身是宝，百般武艺，无比神奇，是人类健康的神奇小伙伴。

Yeast – a Magic Partner of Human Health

Yeast has been a partner of human kind since over 4000 years ago, when the ancient Egyptians built the pyramids, and ate fermented bread as staple food, and when the ancient Chinese people made liquor with distillery yeast, but at that time people did not know that yeast played an important role in fermentation. In the 17th century, Leeuwenhoek discovered the yeast through a microscope, marking the history of human using yeast. With the rapid development of science, yeast has become an important material for biological engineering and genetic engineering, giving full exertion of its value through human wisdom.

Yeast is an excellent master of pastry. It helps ferment dough during the process of Making bread, steamed bun and other staple food. Yeast not only makes the pastry soft and delicious, but also adds more nutrients to it in the yeast fermentation process. It decomposes the phytic acid in the wheat flour that hinders the absorption of nutrients and allows people to easily obtain calcium, iron, zinc and other mineral nutrients.

Yeast is a great master of brewing. It converts sugar into alcohol, helping people make delicious wine, whisky and Chinese liquor. To fight against the present energy shortage, yeast converts a variety of carbohydrate into ethanol, providing clean renewable energy for the human kind.

Yeast is a genius of gourmet.YE is the latest generation of umami substances, and it is natural, nutritious, delicious, which makes the food taste better.

Yeast is a specialist in biological fermentation.YE is rich in organic nitrogen and various vitamins that are vital elements for the growth of microorganisms, so it has been widely used in biological laboratories and the fermentation industry to promote the development of life sciences and bio-industry.

Yeast is a wonderful master of nutrition. Yeast, rich in high quality protein, amino acids and vitamins, is a natural and balanced source of nutrition, yeast glucan and other polysaccharides are ideal immune-enhancers for humans . Yeast can convert inorganic trace elements into organic ones and produce selenium yeast, zinc yeast, chromium yeast in large-scale, making it the best trace element supplement for human life.

Yeast is the guardian of animal health. Presently, increasing attention is paid to food safety. The wide use of yeast source bio feed in animal breeding can enhance animal immunity and improve the quality of animal products, and hence promote food safety, and nutrition and health of the mankind.

Yeast, nutritious and natural, is a magic partner of human health.

酵母的历史

History of Yeast

1 约4000年前，古埃及人开始利用酵母制作面包。

About 4000 years ago, ancient Egyptians used yeast to make bread.



图为古埃及人做的面包以及做面包用的陶罐

The picture shows the bread made by ancient Egyptians and gallipot used in making bread.



正在准备啤酒桶的古埃及人
This Egyptian was preparing beer barrel.



2 考古学家在挖掘埃及遗迹时发现用来制作酵母面包的磨石和焙烤室，还发现了4000年前的面包房及酿酒厂的绘图。

Archaeologists exploring Egyptian heritage sites found early grinding stones and baking chambers for making yeasted bread, as well as drawings of 4000-year-old bakeries and breweries.

3 3000多年前的殷商时期，古代中国人就利用酵母酿制白酒。2000多年前的汉朝时期，中国人开始用酵母制作馒头、饼等面点。

As early as in the Yin and Shang dynasties over 3,000 years ago, ancient Chinese used yeast to make wine. In the Han dynasty over 2,000 years ago, Chinese began using yeast to make steamed bread, cake and other pastry desserts.



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明朝末年（17世纪）出版的辞书中记载有“以酒母起面曰发酵”、“发酵，浮起者是也”等解释。但当时人们并不知道是酵母菌等微生物对酿酒起着重要作用。

In the late Ming dynasty (17th century), the word book recorded that "Fermentation is leavening dough with wine yeast", "Fermentation is when the dough is swelling". But at that time, people did not know that yeast and other microorganisms played an important role in brewing wine.

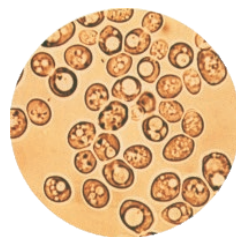


列文虎克
(Antonie van Leeuwenhoek)

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17世纪，列文虎克首次通过显微镜发现酵母。

In the 17th century, Dutchman Antonie van Leeuwenhoek observed yeast under a microscope for the first time.



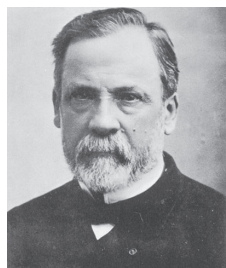
用显微镜观察到酵母

Yeasts observed under a microscope

6

1857年，法国微生物学家路易斯·巴斯德通过实验证实酒精发酵是活性酵母发挥了作用，而不是用化学催化剂。依据该实验得出了著名的“巴斯德效应”。

In 1857, French microbiologist Louis Pasteur confirmed it is the active yeast but not the chemical catalyst that played a role in alcohol fermentation through experiment. According to the experiment, the famous "Pasteur effect" came into being.



路易斯·巴斯德
(Louis Pasteur)

7

20世纪80年代中期，酵母在中国实现了现代化生产。

In the mid-1980s, modern production of yeast began in China.



安琪公司是中国最早实现酵母现代化生产的企业，目前为亚洲规模最大、世界第三大酵母生产企业。Angel is the first enterprise to embark upon modern production of yeast in China, and is presently Asia's largest and the world's third largest yeast producer.



安琪充分利用生物高科技，聚焦酵母技术的开发和应用，坚持“天然、营养、健康、美味”的产品开发理念，追求客户价值，形成了全球领先的酵母系列产品，服务于烘焙面食、食品调味、酿造与生物能源、微生物营养、人类营养健康、动物营养、植物营养等领域，不断促进食品安全与营养健康，满足人们对更加美好生活的追求。

Angel fully utilizes biotechnology and focuses on the development and application of yeast technology. We follow our product philosophy of 'natural, nutritious, healthy and delicious', and insist on pursuing value for our customers and developing the world's leading yeast products. Angel's business mainly serves the fields of baked wheaten food, food seasoning, brewing and bioenergy, microbial nutrition, human nutrition and health, animal nutrition, plant nutrition, etc., continuously promoting the safety, nutrition and health of food, and meeting people's aspirations for a better life.

我们的公司

Our Company



公司始创于1986年，前身为宜昌食用酵母基地。三十多年来，安琪深耕酵母行业，依靠科技进步引领了中国现代酵母工业的发展，成为了国内标杆企业、全球第三大的酵母企业。三十多年来，安琪坚持以市场为中心，勇当改革开放和行业发展的弄潮儿，完成了从地方科研单位向高科技公司的艰辛蜕变，实现了做国际化、专业化酵母大公司的战略目标。

With the devotion to yeast industry for more than 30 years since its establishment in 1986, Angel Yeast Company, originally known as Yichang edible yeast base, has become a leading enterprise in China's modern yeast industry, and the world's third largest yeast company, relying on its scientific and technological progress. For over 30 years, Angel, with its focus on the market and scientific and technological development, has become a leading enterprise in the reform and opening up and the development of industry. It has successfully achieved the strategic transformation from a local scientific research company into a high-tech multinational enterprise, and has realized its goal of becoming a large international specialized yeast company.

150

产品销往150多个国家和地区
Products have been exported to over
150 countries and regions

13

以酵母为核心13个业务群
13 business groups with yeast business
as core

57

2017年实现销售收入57.8亿元
Achieve sales revenue of 5.78 billion yuan
in 2017

25

10个生产基地和15条酵母生产线
10 production bases and 15 yeast
production lines

10

2次获得国家科技进步奖，8次获得
省部级科技进步一等奖
Won The National Science and Technology
Progress Award twice. Won The first prize
for Provincial Science and Technology
Progress Award 8 times

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3名国务院津贴专家
12名省级和外籍专家
3 experts awarded allowance by state
council, 12 provincial level and foreign
experts

党委书记、董事长：俞学锋

Chairman: Yu Xuefeng



- 第十届全国人大代表
- 享受国务院特殊津贴专家
- “全国五一劳动奖章”获得者
- 两次获得“国家科技进步奖”
- 中国生物发酵产业协会副理事长
- 中国焙烤食品糖制品工业协会副理事长
- 中国粮油学会副理事长
- 中国食品添加剂和配料协会副理事长
- 中国调味品协会副会长
- 中国生物发酵产业协会酵母分会理事长
- 中国焙烤食品糖制品工业协会面包师分会理事长
- 中国粮油学会发酵面食分会会长
- Member of the Tenth National People's Congress
- Expert with the State Council Special Allowance
- Winner of the National Labor Medal
- Winner of the National Science and Technology Progress Award twice
- Vice Chairman of China Fermentation Industry Association
- Vice Chairman of China Association of Bakery & Confectionery Industry
- Vice Chairman of Chinese Cereals and Oils Association
- Vice Chairman of China Food Additives & Ingredients Association (CFAA)
- Vice Chairman of China Condiment Industrial Association
- Chairman of the Yeast Branch of China Fermentation Industry Association
- Chairman of the China Association of Bakery & Confectionery Industry Baker-master Committee
- Chairman of Chinese Cereals and Oils Association Fermentation Pasta Committee

经营理念

使命：发展生物科技，创新健康生活

愿景：做国际化、专业化生物技术大公司，打造百年安琪

核心价值观：员工为本，用户为源，技术质量为生命

企业精神：追求满意 永不满足

服务承诺：为您，我们全力以赴

工作作风：一丝不苟 马上就办

Business Philosophy

Mission: Focus on Yeast Biotechnology, Innovate for Healthy Life

Vision: To be a large specialized international biotech company, to build a centurial Angel

Core values: Angel regards its employees as fundamentals, customers as priority, and technology and quality as life

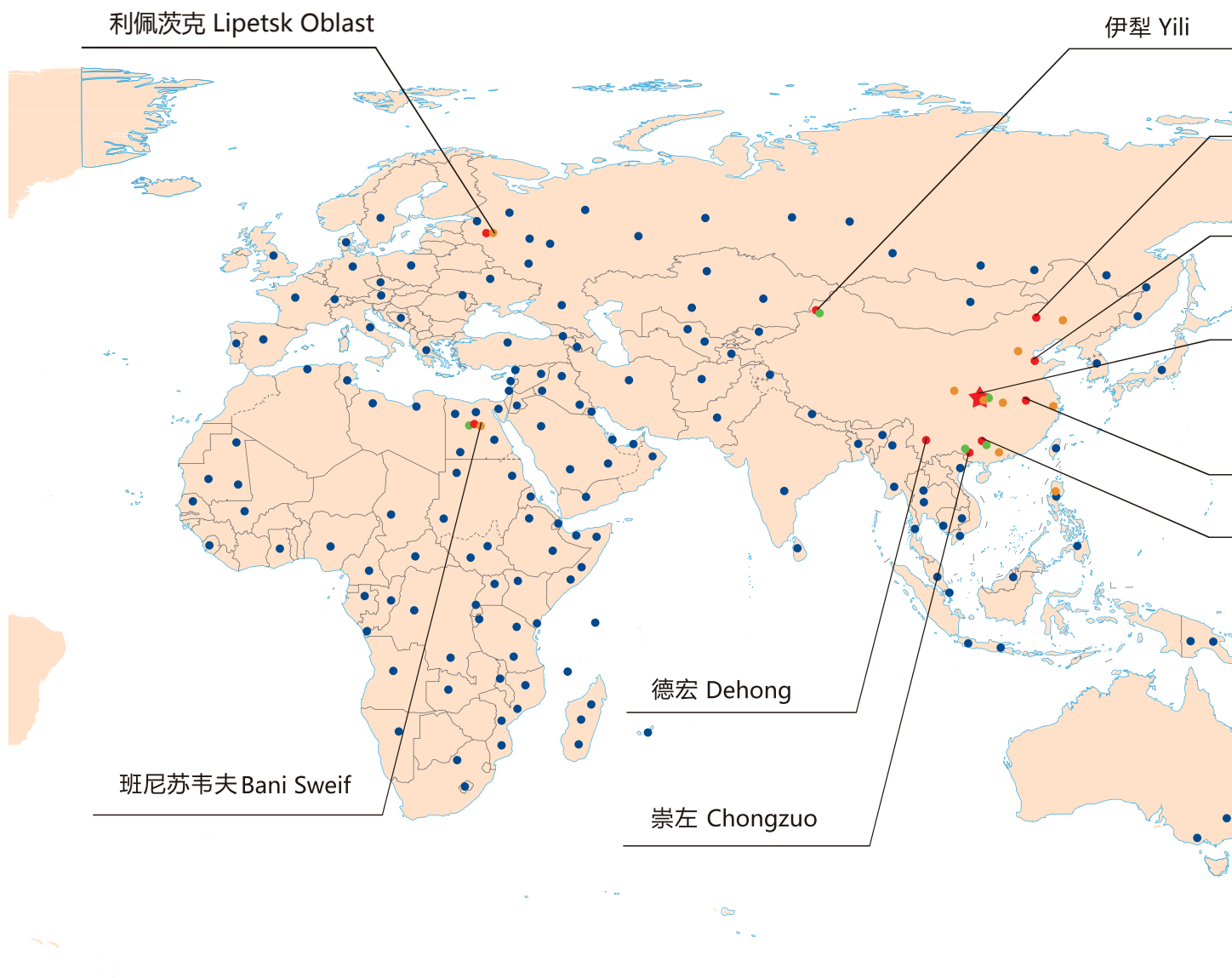
Entrepreneurial Spirit: Pursue satisfaction, never be complacent

Service Pledge: For you, we spare no pains

Working Style: Meticulous and instant

国际化发展

International Development



公司2000年提出“做国际化、专业化酵母大公司”的目标，已成为全球酵母市场的主要供应商。

市场国际化：产品远销包括美国、日本、欧盟在内的150多个国家和地区。

技术国际化：在研发、生产、信息技术、工程技术等方面开展了广泛的国际交流与合作。

管理国际化：采用SAP S/4 HANA企业管理商务套件，导入了卓越绩效标准和一系列第三方认证管理体系。

Angel, proposing the objective of "being a large international specialized yeast company" in 2000, has now become one of the main suppliers in the global yeast market.

Global market: Angel's products are exported to more than 150 countries and regions including the United States, Japan, and the European Union.

Global technology: Angel has developed extensive international communication and cooperation on R&D, production, information technology, engineering technology, etc.

Global management: Angel has adopted the SAP S/4 HANA enterprise management business suite, with the introduction of the performance excellence standards and a series of third party certifications and management systems.

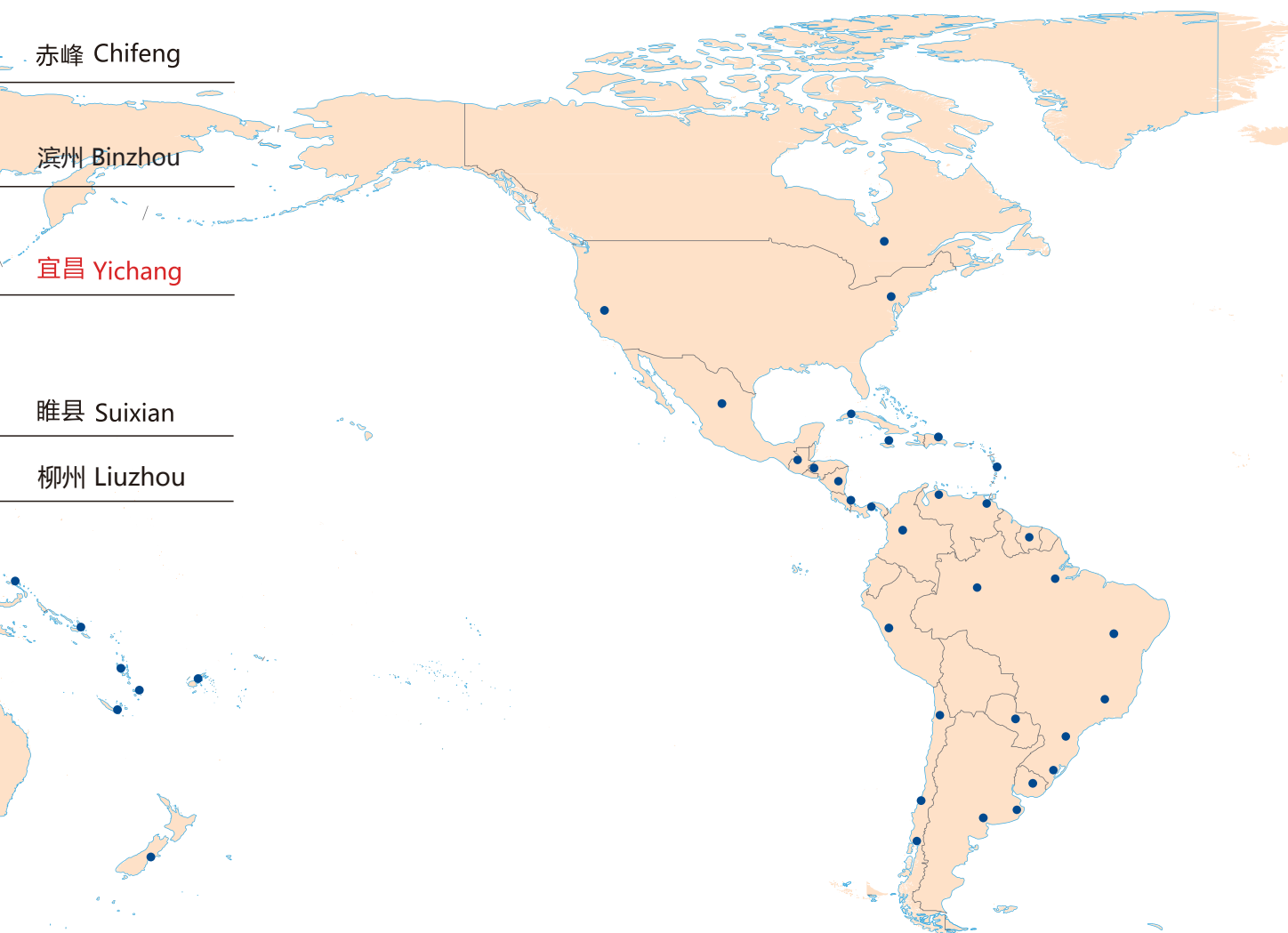
★ 公司总部
Headquarters

● 酵母工厂
Yeast factory

● 海外代理商
Overseas agent

● 技术中心
Technology center

● 酵母抽提物工厂
YE factory



制造国际化：首家海外工厂埃及安琪于2013年投产，实现了预期目标；第二家海外工厂俄罗斯安琪于2017年建成。

人才国际化：公司培养了一大批具有国际化能力的高素质人才，拥有海外高技术人才团队；埃及安琪、俄罗斯安琪的人才本土化达90%。

品牌国际化：安琪在150多个国家和地区申请注册商标1083件，获权583件。在部分国际市场的品牌影响力领先。

融资国际化：公司取得中国人民银行授予的“跨国公司外汇资金集中管理”资格，开展海外贸易融资和境外金融机构直接融资。

Global manufacture: Angel's 1st overseas factory in Egypt was put into production 2013, and its 2nd overseas factory in Russia was built in 2017.

Global talents: Angel has trained a large number of high-quality talents with international competence, and has a team of global high-tech talents. 90% of staff working in Angel's factories in Egypt and Russia are local people.

Global brand: Angel has applied for registration of 1,083 trademarks in more than 150 countries and regions, and 583 trademarks have been granted. Angel's brand influence is in the leading position in some international markets.

Global financing: Angel has obtained the qualification of "centralized management of foreign exchange funds of transnational corporations" granted by Bank of China, to conduct the overseas trade financing and direct financing of overseas financial institutions.

研究开发

Research & Development

安琪以“发展生物科技，创新健康生活”为使命，以客户需求为导向，始终围绕酵母、酵母衍生物研究开发创新性产品，建立了酵母菌种选育、酵母发酵、固态发酵、酵母水解、酵母营养研究、YE食品调味、环境治理与保护等技术研发平台，形成了生产技术、产品技术、应用技术开发与服务等完备的技术体系。

安琪致力于打造“一流课题、一流装备、一流人才、一流效率”的技术开发平台，倡导“把骨干员工作为合作者”的人才观念，培育了酵母行业领先的研发人才团队。

公司取得国内外授权专利520项。主持或参与制定了30多项国家、行业标准，提升了中国酵母产品的先进性和国际化，引领了中国酵母工业的发展，带动了相关应用领域的技术进步。

Being customer-oriented, Angel takes 'Focus on Yeast Biotechnology, Innovate for a Healthy Life' as its mission, and develops innovative products based on yeast and yeast derivatives. It has established a series of technology R&D platforms including yeast breeding, yeast fermentation, solid fermentation, yeast hydrolysis, yeast nutrition research, YE food seasoning and environmental governance and conservation, as well as a complete technology system embracing production technology, product technology and application technology development and services.

Angel is dedicated to building a technology R&D platform of 'first-class subjects, first-class equipment, first-class talents and first-class efficiency', and advocates the talent concept of 'regarding key staff as collaborators', through which it has built a first-class R&D team.

The company has obtained 520 patents authorized at home and abroad. Angel has presided over or participated in the establishment of more than 30 national and industry standards, to enhance the advanced nature and internationalization of the yeast products. It is now leading the development of China's yeast industry, promoting the technical progress of the related application areas.



1997

- 获得“国家科技进步奖”
The Prize for National Science and Technology Progress Award



2011

- 技术中心被认定为国家级企业技术中心
Technology center identified as state-level enterprise technology center



- 国家人事部批准建立博士后科研工作站
Postdoctoral scientific research station

2001



- 获得“国家科技进步奖”
The Prize for National Science and Technology Progress Award

2014

品质管理

Quality Management



品控理念

安琪坚持“技术质量为生命”的核心价值观，坚持“质量第一”，坚持“源头控制、预防为主、追求零缺陷”。

三个服从：数量服从质量、计划进度服从质量、经济效益服从质量。

四不放过：事故原因未查清不放过；没有落实防范措施不放过；事故责任人未处理不放过；相关人员没共享信息和教训不放过。

品控装备

公司实现了自动化、智能化全程质量控制。生产线以西门子PCS7控制系统为支撑，实现全集成自动化控制。采用智能图像识别技术、自动称重、松包检测技术、除铁器、金属探测器、X光机检测，保障食品安全。



检测设备
Testing Equipment

智能化车间
Intelligent Workshop



金属检测
Metal Detection



感官评价
Sensory Evaluation



品控模式

公司“CIP无菌管理模式”被评为“全国质量标杆奖”。

C：是客户关注焦点、源头控制、引进先进管理方法、持续改进、诚信自律等5C最佳实践。

I：ISO9001、ISO22000、ISO17025、ISO14001四大管理体系系统管理各过程。

P：以卓越绩效管理（Performance Excellence）为统领，评价管理和方法成熟度。

最终实现产品零缺陷、管理无隐患。

Quality Control Concept

Angel adheres to its core values of "technical and quality for life", "quality first", and "source control, prevention first, and zero defect".

Quality first: quality comes before the quantity, the planned progress, and the economic benefit.

Four things that Angel should not let go: the cause of the accident that has not been cleared up; the preventive measures that have not been implemented; the responsible persons that have not been dealt with; and the relevant personnel that have not shared information and lessons.

Quality Control Equipment

The company has realized automatic and intelligent whole-process quality control. The production lines have achieved fully integrated automation with SIEMENS PCS7 process control system.

Angel adopts technologies and devices such as intelligent image recognition technology, automatic weighing, loose package detection technology, iron separator, metal detector, and X-ray machine to ensure food safety.

Quality Control Model

Angel's 'CIP Aseptic Management Model' has received the 'National Quality Benchmark Award'.

C: This model is a 5C best practice for customer focus, source control, introduction of advanced management methods, continuous improvement, integrity and self-discipline, etc.

I: The four management systems of ISO9001, ISO22000, ISO17025 and ISO14001 systematically manage the processes.

P: Taking 'Performance Excellence' as the lead in evaluating management and method maturity.

Finally realizing zero defect in products and no hidden dangers in management.

市场服务

Marketing Service

坚持以市场为中心，以顾客为关注焦点，把实现顾客价值作为实现企业价值的基本途径。

50多个驻外机构、8个区域总部（技术中心），两千多人的市场服务团队，超过万余名经销商，形成了信息灵敏、反应迅速、渠道畅通、服务高效的市场服务网络。

围绕顾客价值开发产品，每年创新提供300多项应用技术解决方案。

以SAP-ERP为平台，打造了网上下单、网络付款、快速结算的便捷支付系统。

实施信用融资、“好伙伴服务”、“新二代培训”等增值服务。

建立各地工厂为依托、多个分拨中心相结合的物流布局，实施基于云端的物流信息系统，实现高效供应与物流全程透明化。

下图为全球布局的区域总部（技术中心）



Angel insists on taking the market as the center, the customer as the focus and the realization of customer value as the basic way to realize enterprise value.

Angel has more than 50 overseas agencies, 8 regional headquarters (technical centers), more than 2,000 market service teams and more than 10,000 distributors, forming a market service network with sensitive information, rapid response, smooth channels and efficient services.

Developing products based on customer value, Angel provides more than 300 innovative application technology solutions each year.

Angel takes SAP-ERP as the platform to create a convenient payment system for online orders, online payment and quick settlement.

Angel has implemented such value-added services as credit financing, 'good partner service' and 'new generation training'.

Angel has established a logistics system backed by production factories and multiple distribution centers so as to achieve efficient delivery. By using an online logistics information system, it can achieve transparency in efficient supply and logistics delivery.



2018年公司参加上海国际烘焙展



安琪先后组织了5期经销商新一代培训班



智能化包装车间

投资者关系

Investor Relationship

建立了透明、公开、长效的投资者沟通机制。在网站开设了“投资者关系”板块，建立了投资者微信交流群，开展丰富的DIY等体验活动促进同投资者沟通。

注重对内规范运作，对外营造良好资本市场环境。外部董事超过全部董事的50%，支持了公司决策的科学性。

建立了科学、持续、稳定的利润分配决策和监督机制，积极回报广大股东，自上市以来公司已连续18年进行现金分红。

以规范的信息披露、持续增长的收入规模、良好的利润水平，实现了股东利益和债权人权益最大化，受到海内外投资者的青睐。

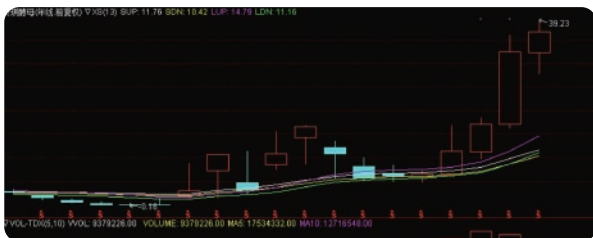
荣获2017年“中国主板上市公司价值百强”、“2017最佳上市公司最佳投行暨行业冠军排行榜-A股上市公司行业冠军”等荣誉。



安琪酵母股份有限公司2017年度股东大会



公司出席投资人见面会



安琪酵母分年股价走势（2001-2018）

Angel has advocated a transparent, open and long-term communication mechanism with its investors. It has established an 'Investor Relations' platform on its website and an investors' WeChat exchange group, and carried out such rich experience activities as DIY to promote communication with investors.

Angel attaches importance to internal standard operation and a good external capital market environment. Its external directors account for more than 50% of all directors, supporting the scientific nature of the company's decisions.

Angel has established a scientific, continuous and stable profit distribution decision-making and supervision mechanism through which it actively sends returns to its shareholders. Since being listed, Angel has distributed cash dividends for 18 consecutive years.

With regulated information disclosure, continuously increasing revenue scale and a good profit level, Angel has realized maximum shareholder interests and creditor rights, gaining the appreciation of its overseas investors.

Angel has been honored as one of the 2017 'Top 100 Listed Companies on the Chinese Main Board' and '2017 Best Investment Company and Industry Champion of Listed Companies – A-share Listed Companies Industry Champion'.

发展历程

Development History



第一条高活性干酵母生产线——年产2000吨高活性干酵母生产线在宜昌动工

In 1986, Angel started the construction of its first instant dry yeast production line with annual output of 2000 tons in Yichang



完成二期技术改造，酵母产能达到4000吨/年，成为国内规模最大的酵母生产基地

In 1994, Angel's 2nd phase of technical transformation was completed, and its yeast production capacity reached 4000 tons per year, making Angel the largest yeast production base in China



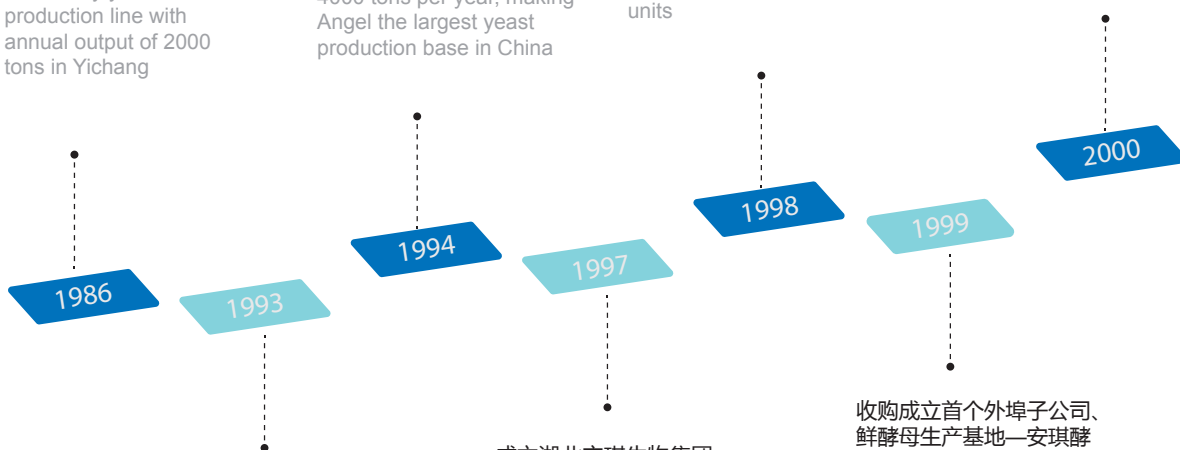
湖北安琪生物集团有限公司联合其他单位发起设立湖北安琪酵母股份有限公司

In 1998, Hubei Angel Biological Group Company initiated the establishment of Hubei Angel Yeast Co., Ltd together with other units



安琪酵母股票在上交所上市

In 2000, Angel Yeast share was listed on the Shanghai Stock Exchange



年产2000吨高活性干酵母生产线首次达产并实现产品全部销售，公司进入健康发展阶段

In 1993, the high active dry yeast production line with annual output of 2000 tons firstly reached its target output. All the products were sold out. Angel entered a healthy development stage



成立湖北安琪生物集团有限公司

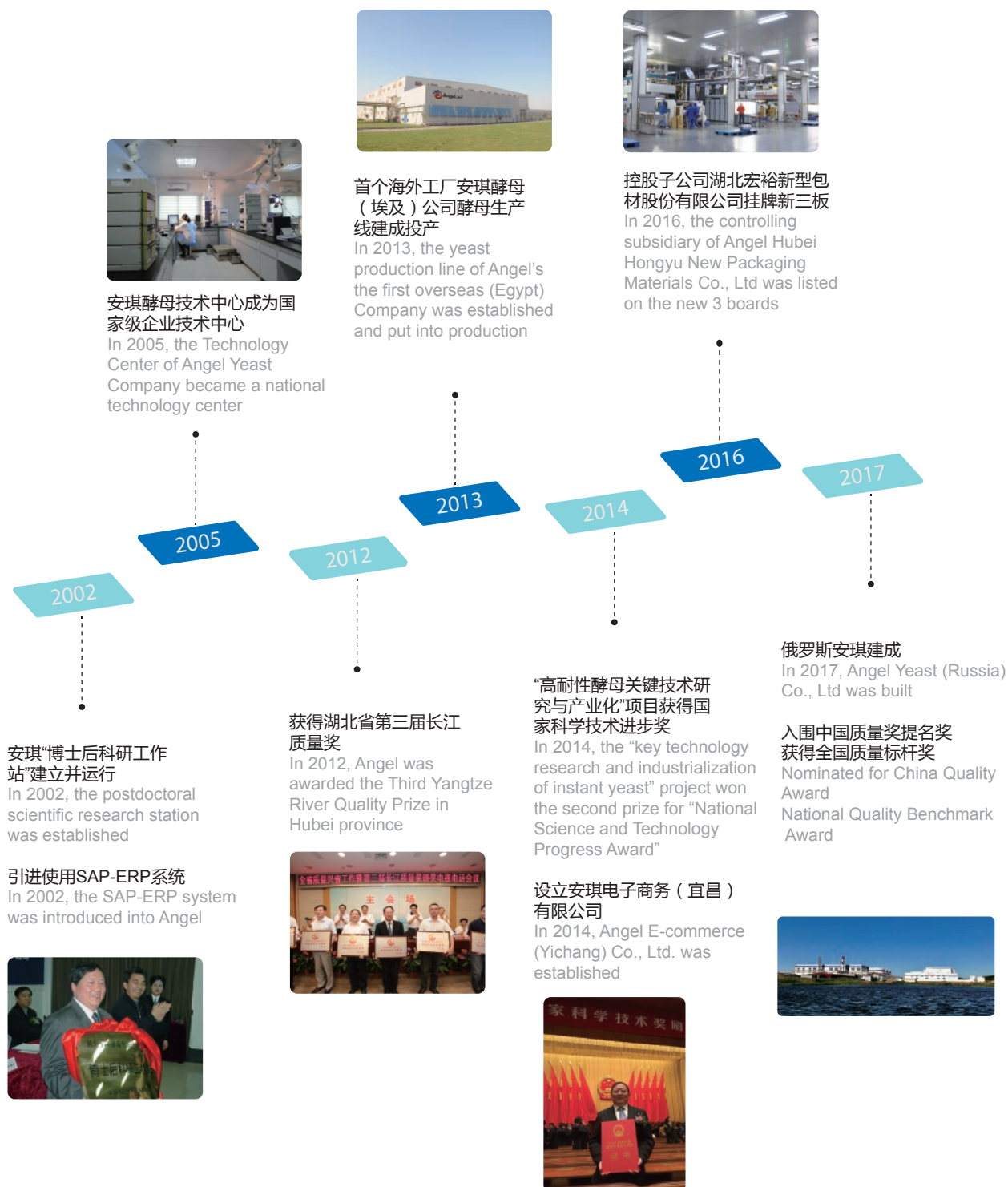
In 1997, the Hubei Angel Biological Group Company was established



收购成立首个外埠子公司、鲜酵母生产基地——安琪酵母（滨州）有限公司

In 1999, Angel successfully acquired its first subsidiary company—Angel Yeast (Binzhou) Co., Ltd. as a fresh yeast production base





社会责任

Social Responsibility

致力食品安全与营养

恪守“天然、营养、健康、美味”理念，坚持前瞻性、领先性开发产品。

倾听消费者声音，把客户需求转化为研发动力和改进方向，聚焦客户价值，引导行业向更高标准发展。

组织、参与多项全民科普活动，编制出版酵母营养科普读物、协助CCTV制作酵母科普宣传片等，参加国际食品安全与营养大会、参与全民营养周系列活动，推动食品消除铝害行动，持续传播营养健康和食品安全知识。

Commitment to food safety and nutrition

Angel adheres to the principles of 'natural, nutritious, healthy and delicious', and develops products in a forward-looking and lead-taking way.

Angel pays close attention to consumer voices and transforms them into its R&D motives and improvement direction, thereby guiding the industry to a higher standard of development on the basis of customer value.

Angel has organized and participated in a number of universal popular science activities, compiled and published nutritional yeast science books, and assisted in CCTV's production of yeast science popularization films. In addition, Angel has participated in the International Forum on Food Safety and series of activities about Health and National Nutrient Week, promotes the elimination of aluminum hazards in food and continuously disseminates knowledge on nutrition, health and food safety.



安琪出席国际食品安全与健康大会并提供赞助



安琪赞助全国职业院校在校生创意面包大赛活动



承办中华发酵面食大赛等全球赛事



汶川地震、玉树地震等重大灾难发生后，安琪第一时间捐款或提供志愿者服务。

参与社会公益事业

协办、承办国际国内行业重大赛事，包括中华发酵面食大赛、世界技能大赛、中国面包技术大赛、中国调味品行业科技论文大赛等。

设立奖学金支持大学科研开发、赞助大学生创新竞赛、全国职院创意面包大赛等校园创新活动。

连续多年组织发酵面食产业大会、开展面点师之乡、面点技术培训班等活动，为逾50万人提供职业技能培训。

持续多年向五峰、长阳精准扶贫，印尼海啸、汶川地震、玉树地震等重大灾难发生后，安琪第一时间捐款或提供志愿者服务。



保护生态环境 追求国家标准、社区满意双达标

积极履行企业公民责任，在环保治理方面追求“国家标准、社区满意”的“双达标”。

全面推行清洁生产，大力采用清洁原料、低能耗新设备、推动工艺技术进步，推广应用能源数据分析和智能化节能系统，深度开发与延伸环保产业链，提高资源综合利用率。

Improvement of energy efficiency and protection of the ecological environment

Achievement of both government and community satisfaction

Angel actively fulfills its civic responsibilities, pursuing the 'double standards' of 'national standards and community satisfaction' in the field of environmental protection.

Angel improves its production organization in accordance with the clean production, and vigorously promotes clean production process, the use of clean raw materials, low energy consumption equipment to promote technology progress; it upgrades energy management, including energy data analysis and intelligent energy saving system; it applies energy-saving technology and processing equipment to in-depth develop and extend the environmental protection industry chain and improve the comprehensive utilization of resources; and it promotes the paperless office to reduce energy consumption and develop green plants.



如森林公园一般自然和谐的酵母工厂

Active participation in public welfare

Angel has organized and co-organized major international and domestic industry competitions including the Chinese Fermented Pasta Contest, World Skills Contest, China Bread Technology Competition, Science and Technology Academic Paper Competition of the Chinese Condiment Industry, and other activities.

Angel has established scholarships to support such innovative university activities as university research and development, sponsorship of college student innovation contests, national career college creative bread contests and other innovative college activities.

For many years, Angel has organized such activities as the fermentation pasta industry conference, development of the pastry chefs' hometown and pasta technology training class, providing vocational skills training for more than 500,000 people.

Angel implemented long-term targeted poverty alleviation measures in Wufeng and Changyang. After the occurrence of such major disasters as the Indonesian tsunami, Wenchuan earthquake and Yushu earthquake, Angel donated money or provided volunteer services as early as possible.



工厂的污水处理及净化设施



烘焙领域

适应“天然、营养、健康、美味”的消费需求，创新开发多种食品原料和烘焙技术解决方案，汇聚全球智慧，推动烘焙产业化、现代化、智能化与产业升级。

作为中国焙烤糖制品工业协会面包师分会会长单位，承办或举办全国面包技术大赛、全国职院创意面包大赛、饼店高峰论坛、烘焙加工技术培训班、面包师之乡等活动，助力烘焙行业的创新和发展。

构建媒体、社群、电商为一体的家庭烘焙业务，为烘焙爱好者服务。

主要产品：面包酵母、面包改良剂、蛋糕/面包预拌粉、膨松剂、烘焙糖、脱模油、乳制品、黄油、蔓越莓等果料、其它辅料。

Baking

To meet the demand of "natural, nutritious and healthy", Angel has innovated and developed various food raw materials and baking technology solutions, and Angel has brought together global wisdom to promote the industrialization, modernization, intellectualization and industrial upgrading of the baking industry.

As Chairman unit of the China Association of Bakery & Confectionery Industry Baker-master Committee, Angel holds and sponsors a series of activities including the National Bakery Technology Competition, the Angel Cup Creative Bread Contest for Vocational School Students, the China Bakery Summit Forum, baking processing technology trainings, the hometown of baking masters, to assist the innovation and development of the baking industry.

Angel also builds its family baking business through the integration of the media, the community and E-business to serve the baking enthusiasts.

Main products: baker's yeast, bread improvers, cake/bread premixes, baking powder, decoration sugar, releasing oil, dairy products, butter, cranberries, etc.



中式发酵面食领域

以推动中华发酵面食商品化、产业化、现代化、国际化为使命，开发了馒头、包子等系列原料和规模发展技术；开发了无铝油条膨松剂，赋予传统油条新的生命力；开发了米发糕预拌粉，开创了发酵米制品工业化制作。

作为中国粮油学会发酵面食分会会长单位，创建了发酵面食产业发展大会、中华发酵面食大赛、面点师之乡活动、面点加工技术培训班等平台，引领了中华发酵面食的快速发展。

主要产品：面用酵母、馒头改良剂、甜酒曲、预拌粉（窝窝头、米发糕、芝麻球、油条等）、无铝泡打粉、膨松剂（油条、芝麻球、麻花等）、馅料、食糖等。

Chinese Fermented Wheaten Food

In order to promote the commercialization, industrialization, modernization and internationalization of Chinese fermented wheaten food, Angel has developed a series of raw materials and scale development technologies of steamed bread and steamed stuffed buns; Angel has developed aluminum free deep-fried dough stick leavening agent injects new vitality to the traditional deep-fried dough sticks; Angel has developed fermented rice cake mix marked the beginning of the industrialization a fermented rice products.

As the chairman unit of the Fermentation wheaten food Branch of the Chinese Cereals and Oils Association, Angel initiated the Development Conference of Fermented Dim Sum Industry, the Chinese Fermented Dim Sum Contest, Baking Master Hometown activities, and pasta processing technology trainings to lead the development of Chinese fermented wheaten food.

Main products: baker's yeast, Mantou improvers, rice wine leaven, premixes (for Wowotou, fermented rice cake, sesame glutinous rice ball, Youtiao, etc.), aluminum-free baking powder, raising agents (for Youtiao, sesame glutinous rice ball, Mahua, etc.), fillings, sugar, etc.





食品调味领域

利用酵母抽提物（简称YE）“增鲜增味、降盐淡咸、平衡异味、耐受性强、食品属性”等价值，促进食品调味行业新品开发、产品升级换代和技术进步，助力食品行业降盐促健康行动与“清洁标签”的推广。

以YE为基料开发的YE调味品，适应了餐饮用户和广大消费者对“天然、营养、健康、美味”、“零添加”等需求。

主要原料产品：基础型、高鲜型、浓厚味型、肉类风味型等YE产品

主要终端产品：鸡精、特浓鲜味汁、鲜味粉、调馅料、馅旺、老卤膏等。

Food Seasoning

Yeast extract (YE) is characterized by enhancing flavor, lowering salt, balancing smell, and strong tolerance and food property. Angel makes use of these characteristics of YE to develop new products, upgrade the food seasoning industry and make technological progress, which help promote the salt reduction and "clean label" action in the food industry.

The YE seasoning products developed on the basis of YE meet the demand of "natural, nutritious, healthy, and delicious" and "zero addition" of customers and consumers.

Main raw material products: basic YE (KA series, LA series), strong umami taste YE (FIG series, KU series, LIG series), rich peptides YE (KK series), flavor YE

Main terminal products: granulated chicken bouillon, concentrated seasoning, flavor powder seasoning, stuffing flavor enhancer, pot-stewed seasoning



营养健康领域

安琪纽特
ANGEL NUTRITECH



以酵母技术为依托，营养素为主导，开创了酵母营养产品，丰富了中国营养保健行业的新品类，引领了孕婴童营养品领域的快速发展，提升了消费者的生活品质。

即食酵母粉入选国家应急商品目录。

安琪纽特连续五届荣获中国保健品行业“十大公信力”品牌。

开发酵母源健康食品原料和酵母源护肤品原料，为众多知名品牌提升了产品价值。

终端产品：酵母蛋白粉、酵母硒、酵母锌、酵母多糖、益生菌、酵母精华护肤品系列等。

原料产品：富硒酵母、富锌酵母、富铬酵母、酵母β-葡聚糖、护肤品原料等。

Nutrition and Health

Angel, relying on the yeast technology and taking nutrients as the lead, has developed a series of yeast nutrition products, which enrich the categories of products in the nutrition and health care industry, lead the development in the field of baby nutrition, and enhance the quality of life of consumers.

Angel's nutritional yeast has been included in the National Emergency Commodities Catalogue.

Angel Nutritech has won the honor as "Top 10 Public Trust Brands of Chinese Health Care Products" for 5 consecutive times.

Angel's development of yeast source healthy food and skin care products has promoted the value of many famous brands.

Terminal products: yeast protein powder, yeast selenium, yeast zinc, yeast polysaccharide, probiotics, yeast essence skin care products, etc.

Raw material products: selenium-enriched yeast, zinc-enriched yeast, chromium-enriched yeast, yeast β-glucan, personal-care ingredients, etc.





微生物营养领域

以“高效、安全、清洁、稳定”为特点的酵母源微生物营养产品，助推工业发酵与细胞培养产业减耗增效、转型升级，已在微生物发酵、细胞培养等多领域广泛应用。

通过新型有机氮源应用与发展趋势研讨会、工业生物过程优化与控制研讨会等行业学术交流活动，积极推动生物产业新产品、新技术、新装备应用；配合生物产业实现创新驱动、绿色发展。

创办博试生电商平台，为客户提供一站式采购和O2O融合的专业技术服务支持。

主要产品：酵母浸出物、酵母蛋白胨、动植物蛋白胨、酵母粉、复合营养盐等。

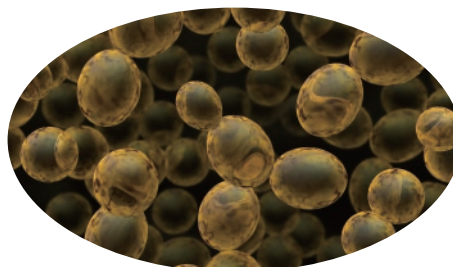
Microbial Nutrient

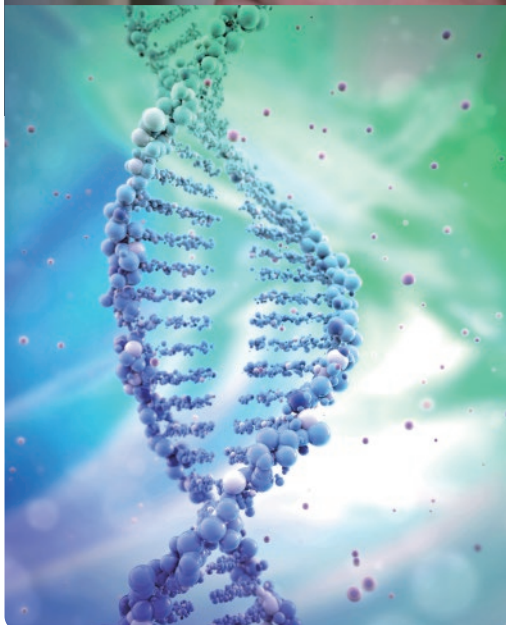
Yeast-based microbial nutritional products with such characteristics as 'high efficiency, safety, cleanliness and stability' can boost the low energy consumption, efficiency promotion, transformation and upgrading of the industrial fermentation and cell culture industries, and have been widely applied in fields including microbial fermentation and cell culture, etc.

Through academic exchange activities, Angel actively promotes the application of new products, technologies and equipment in the bio-industry to promote the green and innovation-driven development of the bio-industry.

The BIOLAB E-commerce platform provides customers with one-stop procurement and professional technical services support of O2O integration.

Main products: yeast extract, yeast peptone, animal and plant peptone, yeast powder, compound nutrient salt and so on.





酿造与生物能源领域

立足于中国传统酿造，聚焦饮料酒、酒精及燃料乙醇发酵行业，致力多菌种纯种微生物的研究和应用，帮助客户提高产率、优化风味、提升品质、节能降耗。

安琪超级酿酒酵母及浓醪发酵技术从中国市场开始，逐渐被推广到美国、巴西、泰国等燃料乙醇大国，为全球新能源开发和利用贡献了安琪智慧。

主要产品：酿酒酵母、酒曲、功能菌、葡萄酒酵母、啤酒酵母、酱油酵母等。

Biofuel and distilling spirit

Based on traditional Chinese brewing and focused on the distilling spirit, alcohol and fuel ethanol fermentation industry, we are committed to the research and application of multi-strain purebred microorganisms so as to help our clients improve their productivity, optimize the flavor, enhance quality, save energy. Angel super alcohol yeast and high gravity fermentation technology, starting from the Chinese market, and have gradually extended to the main fuel ethanol producing countries such as the US, Brazil and Thailand, for which Angel has contributed its wisdom to the development and utilization of new energy in the world.

Main products: ethanol yeast, alcohol yeast, functional yeast, wine yeast, beer yeast, soy sauce yeast etc.

特种酶制剂



专注新、特型酶的研发和推广，建有谷物加工、抽提物、生物催化反应等专业技术应用平台，为用户提供转化效率高、专一性强、高性价比的产品，提供OEM订制产品和工业发酵服务，助力应用企业的高效生产、绿色环保和节能降耗。

主要产品和服务：核酸酶、脱氨酶、脱卤酶、酮基还原酶等。产品订制、工业发酵技术服务等。

Special Enzymes

Angel is dedicated to the research and development and promotion of new type of enzymes and it has built technology platforms for grain processing, YE, biological catalysis, to provide our clients with products featuring high conversion efficiency, better specificity and cost effectiveness, offering customized OEM products and industrial fermentation services, and promoting the efficient production, green environmental protection and energy conservation of applied enterprises.

Main products and services: nuclease, deaminase, dehalogenase, ketone reductase ;Product customization, technical services for industrial fermentation, etc.



动物营养领域



以“立足生物科技，服务健康养殖”为理念，致力推动绿色养殖、生态养殖、环境保护和食品安全。参与及推动多项酵母类产品国家或行业标准的建立和提升，通过核心技术引领行业发展。

公司首创“酵母源生物饲料”新品类，入选国家饲料原料目录；以功能性营养物质，满足动物肠道健康和营养需求，提高养殖效率，促进抗生素的禁用和减用，从源头为消费者筑牢食品安全与健康保障。

主要产品：饲用高活性酵母、酵母水解物、酵母硒、酵母细胞壁、霉菌毒素吸附剂等。

Animal Nutrition

With the concept of "serving the healthy culture with biological science and technology", Angel is committed to promoting green culture, ecological aquaculture, environmental protection and food safety. Angel has also participated in and promoted the establishment and upgrading of a number of national or industry standards for yeast products to lead the industry through core technologies.

The company pioneered the new category of yeast source bio feed products. Functional nutrients satisfy the intestinal health and nutritional requirements of animals, improve breeding efficiency, promote the prohibition and reduction of antibiotics, and uphold food safety and health security for customers from the source.

Main products: live yeast, yeast protein, selenium yeast, MOS, mycotoxin binder, etc.

植物营养领域



适应国家可持续发展战略，满足民众对食品安全、绿色健康等需求，为农业、种植业提供生态、有机、高效、环保的植物营养和土壤改良方案。

率先通过国标有机投入物认证和欧盟有机投入物双认证，通过绿色有机的产品，帮助用户提升产品品质和商业价值。

主要产品：酵母源生物有机肥、有机肥、水溶肥、水产肥等。

Plant Nutrition and Protection

To meet the national sustainable development strategy and people's needs for food safety and healthy and organic food, Angel provides an organic, green, efficient, environment-friendly, safe plant nutrition and soil improvement plan for the agriculture and planting industry.

Angel, with the national standard organic input certification and the EU organic input certification, help customers improve their product quality and business value through its organic products.

Main products: yeast source bio-organic fertilizer, organic fertilizer, water soluble fertilizer, aquatic fertilizer, etc.



电商与信息化

2000年，公司提出“鼠标+生物技术”的口号，逐步建立了以SAP ERP系统为核心的信息系统，推动企业管理、供应链的高度信息化，采取以西门子PCS7自动控制系统的智能化制造，打造了“互联网+全领域销售”跨境经营、“线上与线下”融合互动、“垂直平台和第三方平台”并行发展的电商模式，实现了安琪工业化、信息化的高度融合。

公司成为国家电子商务示范企业、国家级信息化和工业化深度融合示范企业。

企业管理：SAP S/4 HANA企业管理商务套件、协同办公系统、智能商务系统、移动工作平台。

智能制造：生产线采用西门子PCS7自动控制系统。

供应链：完整的供应链管理系统，如客户门户、供应商门户、智能物流运输管理、智能立体仓等。

电子商务：打造“互联网+全领域销售”跨境经营、“线上与线下”融合互动、“垂直平台和第三方平台”并行发展的电商模式，构建电商供应链与生态圈。

家庭美食厨房第一媒体及电商平台：贝太厨房



生物试剂耗材第一电商平台：博试生



营养健康电商平台

跨境电商业务

E-Commerce and Informatization

In 2000, Angel put forward the slogan of 'Mouse Plus Biotechnology', gradually established the SAP ERP-oriented information system, boosted the high informatization of corporate management and the supply chain, adopted the intelligent manufacturing of the SIEMENS PCS7 automated control system, built the E-commerce model of the collateral development of 'Internet+ Comprehensive Marketing' cross-border operation, 'Online and Offline' integration and interaction, and 'Vertical and Third-Party Platform', and realized highly integrated industrialization and informatization.

Angel has become a national E-commerce demonstration enterprise embodying the deep integration of information and industrialization.

Business management: Angel uses the SAP S/4 HANA enterprise management business suite, collaborative office systems, intelligent business systems, and a mobile work platform for management.

Smart manufacturing: The production lines have achieved integrated automation with Siemens PCS7 process control system.

Supply chains: Angel has a complete management system for supply chain, including the customer portal, supplier portal, smart logistics transportation management, and smart warehouse, etc.

E-commerce: Angel has built the "Internet plus full field marketing" cross-border business, online and offline interaction, E-commerce mode integrating "the vertical platform and the third party platform", to build E-commerce supply chain and ecosystem.

E-commerce and media platform for Kitchen: Betty's Kitchen

E-commerce platform for biological reagent supplies: BIOLAB

Nutrition and health E-commerce platform

Cross-border E-commerce



其他业务

Other Businesses

塑印包材



安琪控股子公司，新三板上市企业，全国包装行业百强、塑印包装前20强。通过了ISO9001、HACCP食品安全管理体系认证，取得《药品包装材料注册证》、《出入境食品包装备案许可证》等资质，是众多知名品牌供应商。

Plastic Packing

Hubei Yichang Hongyu Plastic Co., Ltd.

Hubei Yichang Hongyu Plastic Co., Ltd., as Angel's holding subsidiary company and a listed company at the New OTC Market, ranks among the top 100 in the national packaging industry and the top 20 in plastic printing companies. It has passed through the ISO9001, HACCP food safety management system certification, and has obtained such qualifications as "Drug Packaging Material and Container Registration Certificate", "Entry and Exit Food Packaging Record License". It is a supplier of many famous brands.

乳品业务



安琪控股子公司。“喜旺”为湖北省名牌，是宜昌及周边区域性乳制品主导品牌，提供巴氏鲜牛奶、酸奶、乳饮料等。

Diary

Yichang Xiwang Food Co., Ltd

Yichang Xiwang Food Co., Ltd is an Angel-owned subsidiary. "Xiwang" is a famous brand in Hubei Province. It is the leading brand of dairy products in Yichang City and its surrounding areas. It provides pasteurized fresh milk, yogurt, and milk drinks.

糖业业务



在内蒙古建糖厂，原材料实行定向种植、统一采购、严格筛选，提供细砂糖、绵白糖等在内的多种烘焙糖产品。

Sugar

Angel has built a sugar factory in Inner Mongolia with targeted planting, unified procurement and strict screening of raw materials and carbonization process, providing various baked sugar products including berry sugar, soft sugar, etc.

发展生物科技 创新健康生活
Focus on Yeast Biotechnology
Innovate for Healthy Life



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