



DEVELOPING YEAST BIOTECHNOLOGY
Innovate for Healthy Life

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THE MAGIC YEAST

Yeast is a tiny, unicellular fungus invisible to the naked eye which can ferment sugar into alcohol and carbon dioxide. It is a natural starter distributed throughout nature. The size of a single yeast cell is 4-7μm (1/10 the size of an average human hair).

The ancient Egyptians used yeast to make bread, and the ancient Chinese made traditional wine, all without knowing that it was yeast that played a key role. Until the 17th century, when Antonie van Leeuwenhoek first discovered yeast through the microscope, and since then yeast had become a 'magic' partner of mankind.

Yeast is widely used for baking, food taste, brewing, biological fermentation, nutrition & health, and so on. Yeast itself is a natural and balanced nutrition source, rich in quality protein, amino acids and vitamins. Yeast converts inorganic trace elements into top-class human trace element supplements, and the polysaccharide, such as the glucan in the yeast body, is an ideal human immune regulator.

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WHO WE ARE ▼



Angel: Innovator in yeast fermentation

For more than 30 years, Angel continually focused on the research of yeast biotechnology, it has become an important player in the global yeast industry.

Angel Yeast was founded in 1986, it originated from the China National Yeast Research Center. Angel Yeast Co., Ltd was listed on the Shanghai Stock Exchange in 2000. As one of the leading companies in the worldwide yeast industry, we are committed to the mission of developing yeast biotechnology and innovate for healthy life. Our business activities range from baking to food taste, nutrition & health, and biotechnologies. Our products are available in more than 155 countries and regions.

ANGEL IN NUMBERS ▼



OUR LOGO, MISSION & VISION ▼ CORE VALUES

OUR LOGO



THE ANGEL LOGO FULL OF POWER AND ACTIVITY

The inspiration comes from the growth and fission of biological cells. It is shaped like a rotating cell, constantly giving birth to new life, symbolizing that Angel will keep pressing forward and growing stronger.



MISSION

Developing yeast biotechnology, innovate for healthy life.



VISION

To be an international specialized biotechnology group.

CORE VALUES



Based on staff

Respect for talents, knowledge and creativity, and the interaction between company development and staff promotion.



Customer oriented

Focused on the market and customer concerns, and committed to creating customer value.



Technology & quality as driving force

Technological progress as the primary driving force and quality management as the guarantee.



OUR MILESTONES



1986

National Yeast Pilot Base project started construction, birth of Angel Yeast.



1994

Finished expansion of the first yeast plant, production capacity was doubled to reach 4000 tons.



1997

Hubei Angel Biotechnology Group Ltd. was established.



2000

Angel Yeast Co., Ltd was listed on the Shanghai Stock Exchange. Export Dept was established to develop the international market.



2002

Baking & Chinese Dim Sum Technical Center was established.



2003

Yeast Extract Dept & Animal Nutrition Dept was established.

2009

Microbial Nutrition Dept was established.



2011

Brewing & Biofuels Dept was established.



2012

Yeast plant in Beni Suef, Egypt started production; Special Enzymes Dept was established.



2017

Yeast plant in Dankov, Russia started production.



2019

Yeast extract line in Egypt started production.

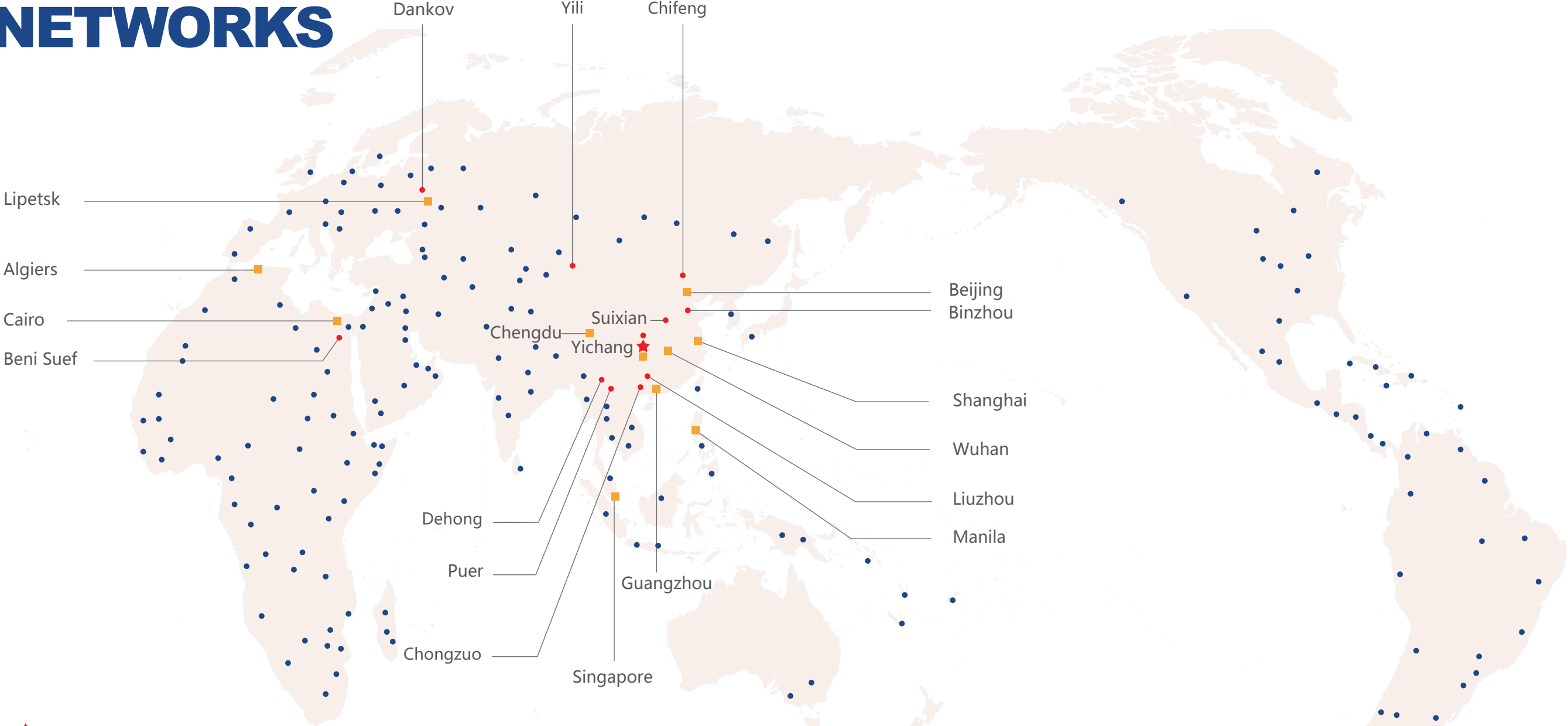


2020

Free Trade Zone company was established which engaged in bonded import & export, processing, R&D, and cross-border e-commerce.



GLOBAL NETWORKS



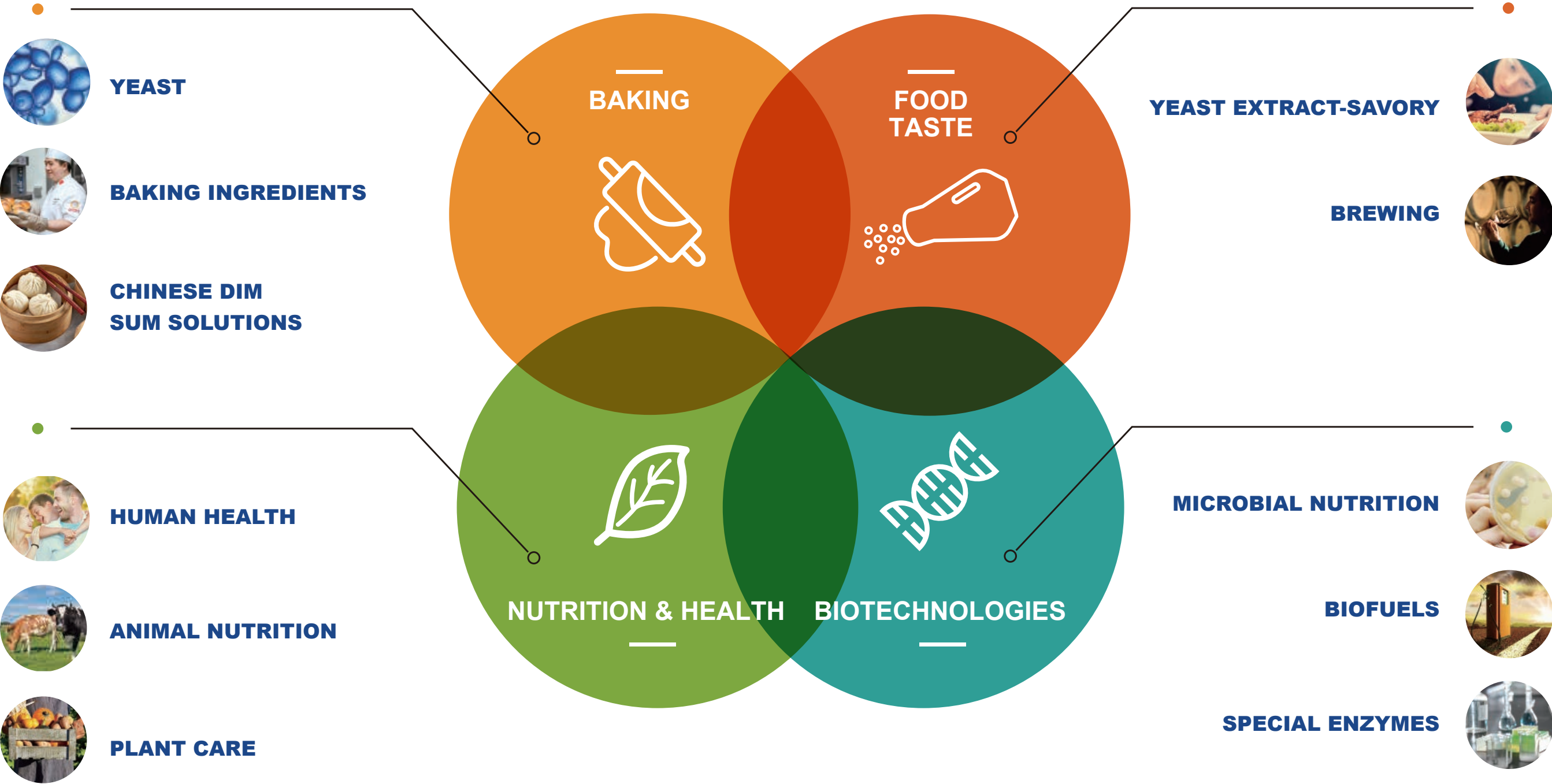
-  Headquarters
-  11 Production bases
-  11 Applied science service centers
-  155 Countries and regions with customers

WHAT WE DO ▼



We make full use of biotechnology, focusing on the research and application of yeast technology, which developed the world's leading yeast and deep-processed products.

Our products are widely used in baking, food taste, nutrition & health and biotechnologies.





BAKING ▼

WE GO BEYOND YEAST



Yeast for baking is our core product, we are adding new food ingredients with in depth communication with our customers worldwide.

YEAST & BAKING INGREDIENTS

With the trust of customers and the drive to innovate, Angel baking products have become the first choice for bakers in more than 150 countries and regions.

Committed to customized requirements, Angel provides baker's yeast, bread improver, premix, and other ingredients for global and personalized baking. All products are manufactured under a modern production system to ensure product safety and consistency.

Through continuous communication and joint innovation with customers, Angel has accumulated excellent experience in global baking. This not only enables Angel to provide high-quality products, but also to provide timely and professional technical services, and to work together with customers to meet the latest market demands.



CHINESE DIM SUM SOLUTIONS

Being headquartered in China, Angel inherited the tradition of Chinese fermented dim sum, combined it with the latest innovative technology in baking, and injecting new vitality into an old culture, benefiting thousands of people. From typical Chinese dim sum, mantou, baozi, and youtiao to the improved fermented rice cake, Angel aims to connect the baking industry in China to a diversified world.



FOOD TASTE



THE ART OF TASTE

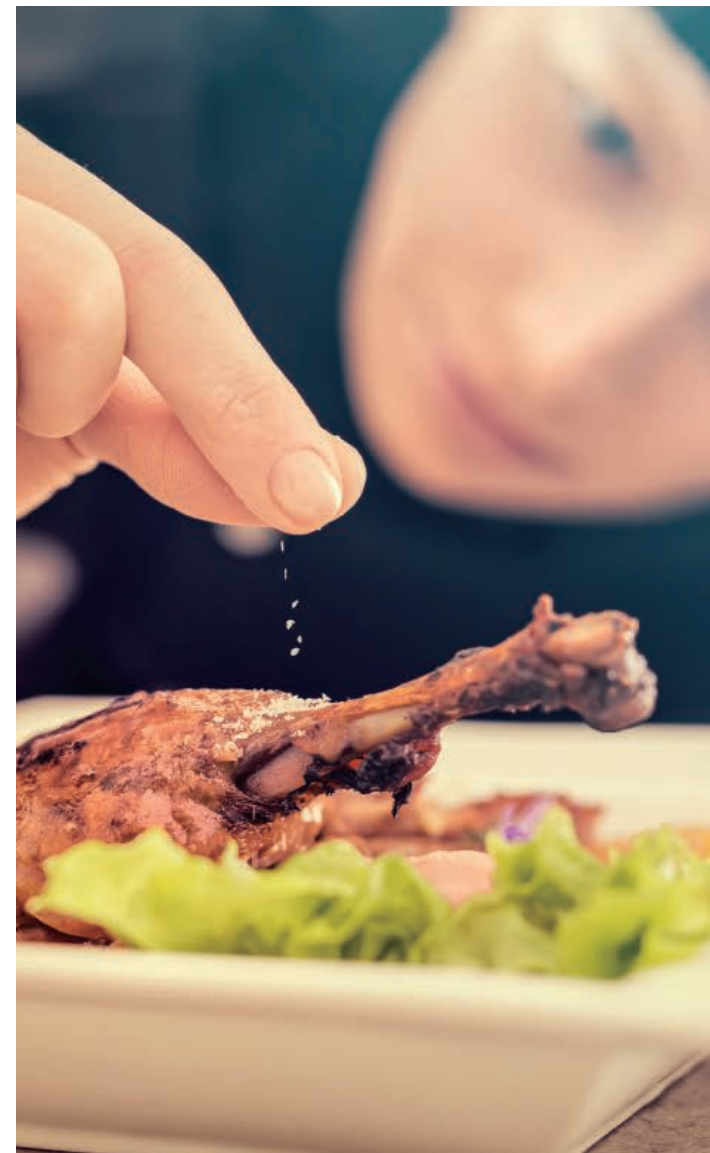


With yeast extract offered with Angel quality and expertise, food manufacturers can make delicious recipes that are guaranteed with taste and nutrition.

Angel Yeast, adding more flavors to your wine, beer, and spirit. Brewing has never been easier.

YEAST EXTRACT SAVORY

Yeast extract (YE) is a rich source of proteins, peptides, amino acids, and nucleotides. These valuable properties make it an ideal natural flavor giver applied to food and beverage with various benefits: intensified Xianness/umami taste and Hou-feel/mouthfulness, off-notes masking, sodium and sugar reduction, and high nutrition value.



BREWING

Based on traditional brewing, and oriented with research and application of multi-strains and pure microorganisms, we have developed brewing & aromas yeast, fermentation raw materials and technical service solutions which are natural, safe and high-quality, and also optimize the process of the brewing, wine and alcohol industry.



NUTRITION & HEALTH



FROM NATURE AND BACK TO IT

WE CARE ABOUT YOUR HEALTH
AND THE EARTH ITSELF

We live in a planet with limited resources for human, animals and plants as well. To maintain a sustainable future, food with less energy consuming, solutions which are more productive and environmental friendly should be provided.



HUMAN HEALTH



Angel Nutritech is a leading brand in Chinese early life nutrition industry. Adhering to the business philosophy of "Conscience, Love & Wisdom", it has established an efficient marketing network all over the country, to provide nutritional supplements and professional services to the consumers.

Specialized in yeast and fermentation, We are committed to developing innovative, differentiated, science-based functional ingredients and customized solutions, to help our customers get enduring success, as well as contribute to a healthier and sustainable world together.



ANIMAL NUTRITION



Angel Animal Nutrition is committed to developing natural, efficient microbial feed derived from yeast with our industry-leading technology, providing the best service solutions for animal nutrition and health. We create value for global feed and animal husbandry customers through continuously upgraded products and professional services.



PLANT CARE



Angel is the founder of yeast sourced organic fertilizer, and the products all have passed through attestation of inputs suitable for use in Organic Farming according to (EC) n° 834/2007 & 889/2008 Regulations, the National Organic Program (NOP), the Japanese Agricultural Standard (JAS) and China Organic Certification.



EXPLORE THE POTENTIAL OF YEAST MAKING MORE POSSIBILITIES



The spirit of yeast is about fermentation, we strive to study deeper into the micro world of yeast, more puzzles to be solved.



MICROBIAL NUTRITION

Established based on the expansion of the global fermentation industry, Angel yeast nutrient products correspond to the demand for refined nutrients in the commercial fermentation of bio-chemicals, pharmaceuticals, probiotics, bio-control compounds, and dehydrated culture media by enhancing growth and improving the accumulation of metabolites on microorganisms and cells.



BIOFUELS

We worked on the fuel ethanol industry with the development of strains and high gravity fermentation technology, contributing Angel technology to the development and utilization of global new energy.



SPECIAL ENZYMES

Focusing on the R&D and promotion of special enzymes and biological products, to tap into the infinite possibilities of enzyme technology in baking, food taste, brewing, animal feed, pharmaceutical and chemical industries; meanwhile, it gives full play to the advantages of Angel's biological flexible manufacturing to provide client-oriented services for enterprises in the fermentation field.

▼ INNOVATION IS OUR LIFE



Innovation is at the heart of Angel's aspiration to grow sustainably. We strive to developing innovative products and services that meet the demand of our customers everywhere, across all business channels, in a way that is good for our planet.



EXTENSIVE COMMUNICATIONS

Extensive communications and partnerships with experts, specialists and engineers from within the industry, as well as universities and research institutes, enable us to share thinking and ideas and keep improving ourselves.



INNOVATE FOR CUSTOMER NEED

We keep growing rapidly. From our roots as a small research institution, we depend on innovations for development. For decades, all our innovations have been based on key insights into what customers are looking for.



OUR R&D ASSET

More than 591 R&D professionals are building our brands through innovation. We invest around \$50 million in R&D each year, and we hold a portfolio of more than 880 patents and patent applications.



QUALITY AS OUR PRIORITY



Angel has been very strict in terms of consumer safety and product quality.

Angel has obtained certifications including the ISO9001, ISO22000, HACCP, GMP, Kosher (OU), MUI Muslim HALAL certification, BRC certification, and SEDEX moral audit certification. Angel's testing center has been certificated by CNAS, and is the only testing center with a national laboratory accreditation in China.

The quality and safety of our products is our top priority. Our commitment is to never compromise on the safety and quality, and this requires everybody to be engaged.



SUSTAINABILITY



The Society:

- Angel has provided training for more than 500,000 people, who have gone on to become bakers, confectioners and some have even started their own businesses.
- As a listed company, Angel continues to improve its level of information disclosure, attaches great importance to investor relations, and fully guarantees the legitimate rights and interests of shareholders and creditors.

The Environment:

- We believe that good environmental protection is part of our competitiveness as a company. Therefore, we pursue sustainable development through our strict systems for environmentally friendly plants.
- More of our budget is allocated every year towards waste water treatment, energy saving, and emissions reduction.
- Through continuous improvement, we strive to always meet government standards and satisfy our communities.

The Economy:

- Actively implement the Chinese government's targeted poverty alleviation project to help disadvantaged groups.
- Founded the Biotechnology Public Service Center in Yichang, which supported the development of small and medium-sized biotechnology enterprises in the region.
- For years, we had hosted “The Home of Bakers” and “The Home of Winemakers” training events. Angel is the initiator and organizer of the “Angel Yeast Cup” Chinese Fermentation Food Competition, and an active promoter of Chinese traditional dim sum and its culture.

