



**VEGAEGG 嘉美蛋业**

**VEGAEGG**  
河北嘉美食品有限公司

愿景

VISION

成为世界一流的  
蛋品加工企业

BE A WORLD-  
CLASS  
EGG PROCESSOR

使命

MISSION

让蛋品消费更健康

DRIVE HEALTHY  
EGG  
CONSUMPTION

BETTER EGGS, HEALTHIER  
好蛋品更健康

GRO

UP

# VEGGEGG 嘉美蛋业

## LIQUID EGGS PASTEURIZED 企业介绍

全产业链整合

国际尖端工艺

河北嘉美食品有限公司是浙江惠嘉生物科技股份有限公司（简称惠嘉集团）的成员企业，位于河北省深州市经济开发区桃仙大街西侧，专业从事蛋制品研发、生产、销售。致力于为我们的客户和合作伙伴提供安全、优质的蛋粉、蛋液产品。

公司总投资规模1.5亿元，从丹麦引进全球尖端的赛诺沃（SANOVO）整套蛋制品生产线和成熟工艺，全流程采用自动化控制系统，可实现清洗消毒、分级、打蛋、巴氏杀菌等流程的全部自动化。嘉美食品的鲜蛋源均来自于公司旗下的大型专业蛋禽养殖合作社，通过整合集团内部资源，实现了从健康原料到健康鸡到健康蛋品的完整产业链优化，最大程度上保证了产品安全可靠。

公司主要产品有全蛋液、蛋白液、蛋黄液，全蛋粉、蛋白粉、蛋黄粉。

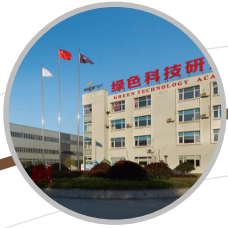
Hebei Jiamei Food Co., Ltd., a member of Zhejiang Huijia Biotechnology Co., Ltd. (Huijia Group), is located on the west side of Taoxian Street in the Economic Development Zone of Shen County, Hebei Province. The company specializes in the research, development, production, and sales of egg products, dedicated to providing customers and partners with safe and high-quality egg powder and liquid egg products.

With a total investment of 150 million RMB, Jiamei has introduced the world's leading SANOVO egg product production line and advanced processing technology from Denmark. The entire process is managed through a fully automated control system, covering cleaning and disinfection, grading, egg breaking, and pasteurization.

All fresh eggs used by Jiamei come from the company's large professional poultry farming cooperative. By integrating internal group resources, Jiamei has optimized a complete industry chain — from healthy feed and healthy hens to healthy egg products — ensuring maximum product safety and reliability.

The company's main products include whole egg liquid, egg white liquid, egg yolk liquid, whole egg powder, egg white powder, and egg yolk powder.

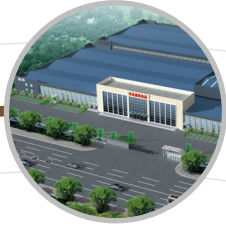
# PROFESSIONAL



**VEGAMAX  
惠嘉集团**

惠嘉集团成立于2003年,以“绿色科技促进健康养殖”为使命。业务涵盖饲料、动保、添加剂和蛋品深加工,形成了从养殖支持到食品原料的完整产业链。全球100多个国家享受惠嘉产品科技红利。

Founded in 2003, Huijia Group is committed to the mission of "Advancing Healthy Farming through Green Technology." Its business covers feed, animal health, additives, and deep processing of egg products, forming a complete industrial chain from farming support to food ingredients. Huijia's products and technologies benefit customers in more than 100 countries worldwide.



**VEGAEGG  
嘉美食品**

年产2万吨鸡蛋粉、10万吨鸡蛋液、10吨溶菌酶,引进国际尖端设备。实现蛋品深加工全自动化生产。

With an annual output of 20,000 tons of egg powder, 100,000 tons of liquid egg, and 10 tons of lysozyme, the company has introduced world-class equipment to achieve fully automated deep processing of egg products.



**SHENZHOUWANJIA  
深州万嘉**

深耕专业发酵30余年,产品供应国内饲料企业,同时出口欧美等国家。

With over 30 years of expertise in professional fermentation, our products supply domestic feed enterprises while also exporting to countries in Export to global market



**HEBEIJIALEMENG  
河北嘉乐盟**

专业生产预混料,浓缩料及发酵饲料。  
Specialized in premixes, concentrates, and fermented feed.



**JIAJIHEZUOSHE  
嘉吉合作社**

蛋鸡规模化、标准化养殖,年存栏产蛋鸡近300万羽。  
Large-scale and standardized layer farming, with nearly 3 million laying hens raised annually.

好蛋品来自于

**完整产业链支撑**

Better eggs come from a complete industrial chain support

嘉美食品通过整合集团内部资源打造的蛋鸡产业链涵盖饲料生产,商品鸡规模化、标准化养殖,蛋品研发、深加工与销售等环节。公司旗下的大型专业蛋禽养殖合作社目前年存栏产蛋鸡近300万羽,全程不使用抗生素,为嘉美食品提供48小时内新鲜、安全、可靠蛋源。

By integrating internal resources, Jiamei Food has built an egg industry chain that covers feed production, large-scale and standardized layer breeding, egg product research and development, deep processing, and sales. The company's large professional poultry farming cooperative currently maintains nearly 3 million laying hens annually, with no antibiotics used throughout the process, ensuring the safety and reliability of egg sources.

好蛋品来自于

## 全球尖端加工设备

Better eggs come from  
world-class processing equipment

嘉美食品从丹麦引进全球尖端水平的赛诺沃 (SANOVO) 整套蛋制品生产线和成熟工艺, 可实现蛋品生产的全流程自动化控制。集蛋系统可实现轻柔高效的两次CIP自动清洗。OptiBreaker PLUS会在不切开蛋黄的情况下将蛋壳打碎、沥干, 蛋液分离更久, 使蛋黄具有最高的干物质含量和透明蛋白。巴氏灭菌系统配合SANOVO科技集团的专利微波技术, 可以实现比任何其他巴氏灭菌器数十倍的细菌灭活, 延长保质期同时保持产品的功能特性。

Jiamei Food has introduced the world's most advanced SANOVO egg product production line and mature processing technology from Denmark, enabling fully automated control throughout the entire egg production process. The egg collection system performs gentle and efficient dual CIP automatic cleaning. The OptiBreaker PLUS cracks and drains eggs without cutting the yolk, ensuring longer separation time and achieving yolks with the highest dry matter content and clear egg whites. The pasteurization system, combined with SANOVO Group's patented microwave technology, inactivates up to ten times more bacteria than conventional pasteurizers, extending shelf life while preserving the product's functional properties.



集蛋系统



CIP清洗系统

OptiBreaker PLUS  
打蛋分离系统巴氏杀菌与微波  
协同灭菌系统

储存区

我们的优质蛋品

48小时鲜蛋匠心出品

# 巴氏杀菌蛋液

Pasteurized liquid egg

全蛋液 WHOLE EGG LIQUID

蛋黄液 EGG YOLK LIQUID

蛋白液 EGG WHITE LIQUID

以新鲜鸡蛋为原料，经集蛋选蛋、清洗消毒、打蛋分离、过滤、均质等多道工序精制成全蛋液、蛋白液、蛋黄液，再经过巴氏杀菌、金探、无菌包装制成产品，从根本上解决了食品生产企业遇到的微生物超标、蛋壳残留、异物等风险。

产品广泛应用于食品工业、餐饮、烘焙等。

Using fresh eggs as raw materials, the products are refined through multiple processes — including egg collection, cleaning, disinfection, separation, filtration, and homogenization — to produce whole egg liquid, egg white liquid, and egg yolk liquid. They are then pasteurized, metal-detected, and aseptically packaged, effectively eliminating risks such as microbial contamination, eggshell residue, and foreign matter. Widely used in the food industry, catering, and baking.



BAKING 烘焙



Food Processing 食品加工



Food service industry 餐饮行业

项目		巴氏杀菌 全蛋液	巴氏杀菌 蛋黄液	巴氏杀菌 蛋白液
感官指标		色泽黄褐色，具有产品特有的气味，无异味，状态均匀一致，无肉眼可见的杂质。	色泽金黄，具有产品特有的气味，无异味，状态均匀一致，无肉眼可见的杂质。	外观清澈透亮，具有产品特有的气味，无异味，状态均匀一致，无肉眼可见的杂质。
规格		10kg x 2袋/箱		
储存条件		0-4°C		
保质期		21天		
理化指标	水分 (g/100g)	≤ 78.0	≤ 59.0	≤ 89.0
	蛋白质 (g/100g)	≥ 11.0	≥ 13.0	≥ 9.0
	脂肪 (g/100g)	≥ 7.0	≥ 23.0	≤ 0.5
	钠 (mg/100g)	≤ 160	≤ 150	≤ 180
卫生指标	菌落总数 (CFU/g)	n = 5; c = 2; m = 5×10 <sup>4</sup> ; M = 10 <sup>6</sup>		
	大肠菌群 (CFU/g)	n = 5; c = 2; m = 10; M = 10 <sup>2</sup>		
	沙门氏菌	不得检出		

我们的优质蛋品

48小时鲜蛋匠心出品

蛋粉

Egg powder

全蛋粉 WHOLE EGG POWDER

蛋黄粉 EGG YOLK POWDER

蛋白粉 EGG WHITE POWDER

以新鲜蛋液为原料，经喷雾干燥、过筛、磁选、金探等工艺制成蛋粉，蛋粉不仅很好的保持了鸡蛋原有的营养成分和风味特质，而且有显著的凝胶性、起泡性、乳化性、黏着性、着色性等功能特性，可显著改善食品品质。

蛋粉产品广泛应用于肉制品，面条，方便面，糖果，裹粉，冰淇淋、调味品、膨化食品、焙烤食品、卵磷脂提取等。具有使用方便，安全卫生，易于储存和运输等特点。

Made from fresh liquid eggs, the powder is produced through spray drying, sieving, magnetic separation, and metal detection. It retains the eggs' natural nutrition and flavor while offering excellent gelling, foaming, emulsifying, binding, and coloring properties that enhance food quality.

Widely used in meat products, noodles, candies, coatings, ice cream, seasonings, puffed foods, baked goods, and lecithin extraction. Convenient, safe, and easy to store and transport.



项目		全蛋粉	蛋黄粉	蛋白粉
感官指标		淡黄色，包裹性强，具有新鲜鸡蛋特有的气味和滋味，无异味，无结块，可均匀分散于水中。	淡黄色，气味纯正，具有新鲜蛋黄特有的气味和滋味，无异味，无结块，可均匀分散于水中。	淡黄色，气味纯正，具有新鲜蛋白特有的气味和滋味，无异味，无结块，可均匀分散于水中。
使用方法		1: 3复水搅拌均匀充分，静置10分钟后使用；或根据所做产品需求后使用。	1: 1.3 复水搅拌均匀充分，静置10分钟后使用；或根据所做产品需求使用。	1:8 复水搅拌均匀充分，静置10分钟后使用；或根据所做产品需求使用。
规格		20kg /袋		
储存条件		清洁干燥、通风、平稳的环境下存储，产品开封后请尽快使用，防止吸潮变质		
保质期		12个月	12个月	24个月
理化指标	水分 (g/100g)	≤ 4.5	≤ 4.0	≤ 9.0
	蛋白质 (g/100g)	≥ 43.0	≥ 28.0	≥ 78.0
	脂肪 (g/100g)	≥ 39.0	≥ 56.0	-
	钠 (mg/100g)	≤ 600	≤ 420	≤ 2000
卫生指标	菌落总数 (CFU/g)	n = 5; c = 2; m = 5×10 <sup>4</sup> ; M = 10 <sup>6</sup>		
	大肠菌群 (CFU/g)	n = 5; c = 2; m = 10; M = 10 <sup>2</sup>		



好蛋品 更健康  
BETTER EGGS, HEALTHIER



河北嘉美食品有限公司



河北·深州

深州市经济开发区桃仙大街西侧