



华旭药业  
HUAXU PHARMACEUTICAL



石家庄华旭药业有限责任公司  
SHIJIAZHUANG HUAXU PHARMACEUTICAL CO., LTD

地址：石家庄经济技术开发区工业大街33号

ADD: NO.33 INDUSTRIAL STREET, ECONOMIC DEVELOPMENT ZONE,  
SHIJIAZHUANG CITY, HEBEI, CHINA

邮编：052160

<http://www.huaxu.com.cn>

<http://www.huaxu-pharma.com>

**国内业务部 ( DOMESTIC SALE DEPARTMENT ):**

电话：0311-89105188/89105101

传真：0311-89105111

**国际业务部 ( EXPORT DEPARTMENT ):**

Tel: 0086-311-8910105/6/7/8

Fax: 0086-311-89105200

[mannose@hotmail.com](mailto:mannose@hotmail.com)

石家庄华旭药业有限责任公司  
SHIJIAZHUANG HUAXU PHARMACEUTICAL CO., LTD

发展企业 富裕员工



**企业愿景:**

健康到永久

**企业宗旨:**

发展企业, 富裕员工

**企业理念:**

以客户为中心,  
以奋斗者为本。

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## 企业简介 | COMPANY PROFILE

石家庄华旭药业有限责任公司，位于河北省石家庄经济技术开发区，始建于1992年，占地50000平方米，拥有员工300余人，是生产原料药甘露醇、果糖，食品级结晶果糖、D-甘露糖、乳果糖、阿洛酮糖、塔格糖以及食品添加剂山梨糖醇液的企业，在国内外占有一定市场位置，享有良好声誉。

华旭以人类的健康为动力，一切为客户，以严谨的态度进行科学研究和开发，以先进的生产技术和设备、高质量的产品标准不断创新，努力进取。产品分别通过了GMP认证、质量管理体系认证、食品安全体系认证，非转基因身份保持认证等。

“发展企业，富裕员工”是华旭的企业宗旨，散发人性魅力的企业文化凝聚了人才，形成了一个协作、拼搏、挑战极限的团队。华旭人与企业共命运，经过二十多年的拼搏和发展，华旭销售额持续增长，业绩保持优良，销售网络遍布全球。

激情成就梦想，责任承载希望。华旭将始终坚持精益求精的精神，以尊重生命，尊重人的仁爱态度把工作落实到每一个细节，产品落实到每一道工序，做到对客户负责、对员工负责、对社会负责，竭诚为创造全人类的健康生活服务。

激情成就梦想 责任承载希望  
PASSION MAKES DREAMS COME TRUE. RESPONSIBILITY CARRIES HOPE

Shijiazhuang Huaxu Pharmaceutical Co.,Ltd is located in Shijiazhuang city, Hebei province. Which is founded in 1992, the company has over 300 employees and holds an area of about 50000 square meters. We mainly produce Mannitol, Fructose, D-Mannose, Sorbitol, Allulose, Lactulose and tagatose, we have good market share in the domestic and foreign market, which enjoys high reputation among customers.

Huaxu people take the soul of "TO BE HEALTHY FOREVER", to force for people's health, everything for the customer. We gave precise attitude to make scientific research and development. We adopt most advanced production technology and equipment, high-quality product standards to innovative forever and keep developing. The company has successively passed certificate of ISO22000:2018 / FSSC22000, ISO9001, GMP, NON-GMO, HALAL and KOSHER of Food Additives etc.

Developing the enterprise and enriching staff is the company philosophy, the company culture with human charm attracts talent people. We formed a team with cooperation, fighting and challenge spirits. Huaxu people and enterprise share the same fate. After ten years fighting and development, the sales amount keeps increasing, sale achievement keeps well and sales network has extended globally.

Enthusiasm makes dreams come true, responsibility bearing hope, Huaxu always adhere to the spirit of excellence with attitude of respecting for life and people, to make sure responsible for every clients, working staff and social society, dedicated to create a healthy life for humans.



# 公司认证证书 | Company certification



质量管理体系认证  
Quality Management System



食品安全体系认证  
FSSC





# 甘露醇<sup>®</sup> Mannitol

甘露醇是一种己六醇，有甜味。因溶解时吸热，对口腔有舒服感，故广泛用于醒酒药、口中清凉剂等咀嚼片的制造。其颗粒型专作直接压片的赋形剂，甘露醇可用作硝酸甘油片等药物的基料。

Mannitol is a hexanol with a sweet taste. Because of the absorption of heat during the dissolution, it has a comfortable feeling to the mouth, so it is widely used in the manufacture of chewing tablets such as antialcoholic medicine and mouth cooling agent. Mannitol granules are used as excipients for direct compression in tablets and Mannitol can be used as base materials for nitroglycerin tablets.



## 作用 用途 | Application

大输液的原料，用于生产甘露醇注射液，降低颅内压、眼内压和利尿等作用。填充剂和赋形剂，用于抗癌、抗菌药、抗组胺药、维生素、醒酒药、清凉剂等片剂。脑血管舒张剂，用于治疗脑血管梗塞。利尿剂，甘露醇是一种温和的轻泻剂，对水肿，烧伤等引起的少尿症及肾功能衰退有特殊疗效。

Mannitol is used as raw materials for large volume parenterals, to produce Mannitol Injection, which has the efficacy of reducing intracranial pressure, intraocular pressure and diuresis. As filler and excipient, Mannitol is used in tablets for Anticancer medicine, Antibacterial medicine, Antihistamines medicine, Vitamins, Antialcoholic medicine, Refreshing agent. As cerebral vasodilator, Mannitol is for the treatment of cerebral vascular infarction, As diuretics, Mannitol is a mild laxative, it has special effects on oliguria and renal function decline caused by edema and burns.

## 甘露醇 执行标准 | Mannitol standard

我公司甘露醇质量标准能够同时符合中国药典、欧洲药典、美国药典等多个国家标准规定。

Our company's Mannitol quality standard meet the requirements of Chinese pharmacopoeia, European pharmacopoeia, American pharmacopoeia and other national standards.





## 直压型甘露醇<sup>®</sup> Mannitol for Direct Compression

SD、DC直压型甘露醇都适用于做片剂和辅料

Mannitol SD and Mannitol DC apply to tablet as excipient.

### SD直压型甘露醇

喷雾干燥工艺生产，从外形来看更接近球形。SD甘露醇具有以下特点：1、水溶性比常规的甘露醇好，溶解速度快。2、堆密度小于常规的甘露醇。3、流动性优于常规的甘露醇。

#### Mannitol SD for direct compression

Mannitol SD is produced by spray dried process, its appearance is nearly spherical.

Mannitol SD has the following features:

- 1, Water solubility of Mannitol SD is better than that of normal grade Mannitol. And it has fast dissolution.
- 2, Bulk density of Mannitol SD is lower than that of normal grade Mannitol.
- 3, Flowbility of Mannitol SD is better than normal grade Mannitol.



### DC直压型甘露醇

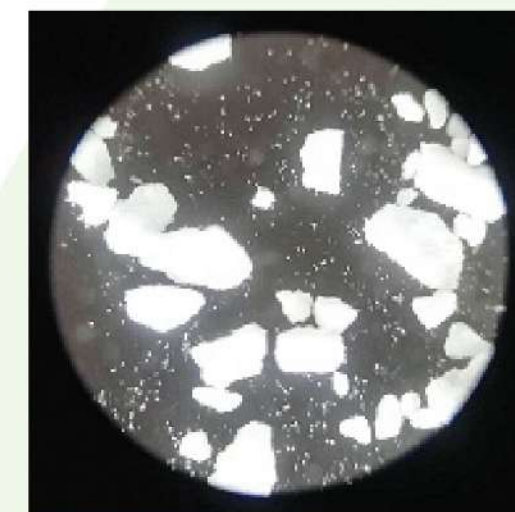
常规甘露醇二次挤压造粒而成，从外形看为不规则形状。DC甘露醇具有以下特点：1、堆密度大于常规的甘露醇甘露醇。2、流动性优于常规甘露醇。

#### Mannitol DC for direct compression

Mannitol DC is produced by secondary extrusion granulation of normal grade Mannitol. And its appearance is irregular shape.

Mannitol DC has the following features:

- 1, Bulk density of Mannitol DC is higher than that of normal grade Mannitol.
- 2, Flowbility of Mannitol DC is better than that of normal grade Mannitol.



## D-甘露糖® D-Mannose

甘露糖为一种单糖，分子式 $C_6H_{12}O_6$ ，白色晶体或结晶粉末，味甜带苦。极易溶于水，微溶于乙醇。D-甘露糖与氯化钙容易形成结晶化合物，并显示复杂的变旋光作用。D-甘露糖可被酵母发酵。

D-mannose is a monosaccharide, the formula  $C_6H_{12}O_6$ , white crystal or crystalline powder, it tastes sweet and bitter, highly soluble in water, slightly soluble in ethanol. D-mannose and calcium chloride easily form crystalline compounds and shows complex optical rotation. D-mannose can be fermented by yeast.



## 作用 用途 | Application

- 1、甘露糖可用于食品饮料的添加剂，对糖尿病、肥胖病、便秘和高胆固醇等症状康复有良好的辅助作用。
- 2、甘露糖具有抗炎作用，甘露糖能抑制伤口愈合的炎症反应。另外，甘露糖的衍生物对腹膜炎、佐剂性关节炎有抗炎作用。
- 3、抑制肿瘤生长，预防寄生虫、细菌、病毒及细菌的感染。
- 4、改善睡眠药物成分之一。
- 5、可用于生产出D-甘露糖避孕药物。
- 6、D-甘露糖以有效的方式达到维持泌尿系统健康的目的，而且不会干扰血糖的调节。

1. D-mannose can be used in food and beverage additives, it has adjuvant efficacy for recovery of diabetes, obesity, constipation and high cholesterol.
2. D-mannose has anti-inflammatory effects, it can inhibit the inflammatory response of wound healing. In addition, the derivative of D-mannose has anti-inflammatory effect to peritonitis, adjuvant arthritis.
3. D-mannose inhibits tumor growth and prevents parasite, bacteria, virus and bacterial infection.
4. D-mannose is used as ingredient for drugs that improve sleep.
5. It can be used to produce D-mannose contraceptive.
6. D-mannose maintains a healthy urinary system in an effective way without interfering with the regulation of blood sugar.





## 果糖 (医药级)<sup>®</sup> Fructose (Pharma grade)

医药级果糖为一种吸湿性极强的白色结晶体或结晶性粉末。因其代谢不依赖胰岛素，对血糖影响小，因此在一般情况下可作为糖尿病人的能量和体液补充药物。另外，甘油-果糖注射液作为降颅压药物，该产品对肾功能损害小，能平稳降低颅内压，在降低颅内压的同时，可供给能量，改善脑血流量和脑代谢，耐受性好，安全性高，不易结晶，使用方便，市场前景广阔。

Pharmaceutical grade fructose is a highly hygroscopic white crystal or crystalline powder. Because its metabolism does not depend on insulin, it has little effect on blood sugar, so it can be used as energy and humoral supplement medicine for diabetics in general. In addition, glycerol-fructose injection as a medicine to reduce intracranial pressure, the product has little damage to renal function, it can steadily reduce intracranial pressure. It can supply energy, improve cerebral blood flow and brain metabolism while reducing intracranial pressure, it has good tolerance, high safety, not easy to crystallization, easy to use, it has broad market prospects.



## 产品性能 | Product performance

有较低的血糖生成指数，GI值为19~21。高渗透压，渗透压为砂糖的2倍。糖肝糖生成量为葡萄糖的3倍，糖尿病人不能利用葡萄糖但能利用果糖。

It has a low glycemic index (GI) of 19-21. High osmotic pressure, twice the osmotic pressure of granulated sugar. Glycogen production of fructose is three times the amount of that of glucose, and people with diabetes can't use glucose but they can use fructose.

## 作用用途 | Application

主要用于能量，体液补充剂，降颅内压。果糖注射液是一种能量和体液补充剂，果糖比葡萄糖更易形成糖原，主要在肝脏通过果糖激酶代谢，易于代谢为乳酸，迅速转化为能量。果糖氯化钠注射液用于烧创伤、感染及术后等，胰岛素抵抗状态下或不适宜使用葡萄糖时需补充水分、钠盐或能源的患者的补液治疗。甘油果糖注射液用于脑血管病、脑外伤、脑肿瘤、颅内炎症及其他引起的急慢性颅内压增高，脑水肿等症。

Fructose is mainly used for energy, body fluid supplement, reduce intracranial pressure. Fructose injection is an energy and body fluid supplement. Fructose forms glycogen more easily than glucose and is mainly metabolized by fructokinase in the liver, which is easy to metabolize into lactic acid and quickly converts into energy. Fructose and sodium chloride injection is used for burn injury, infection and post-operation, rehydration therapy for patients with insulin resistance or who need to replenish water, sodium or energy when glucose is not suitable. Glycerol and fructose injection is used for cerebrovascular diseases, brain trauma, brain tumors, intracranial inflammation and other causes of acute and chronic intracranial pressure increase, cerebral edema, etc.

## 果糖执行标准 | Fructose standard

我公司果糖质量标准同时符合中国药典、欧洲药典及美国药典等多个标准规定。

Our company Fructose quality standards meet with the Chinese pharmacopoeia, European pharmacopoeia and the United States pharmacopoeia and other standards.



## 结晶果糖 (食品级) Fructose (Food grade)

结晶果糖一种最为常见的己酮糖，存在于蜂蜜、水果中，和葡萄糖1:1混合相当日常食用的蔗糖。一种自各种水果和谷物提炼，纯天然、甜味浓郁的新型功能糖，因其代谢不依赖胰岛素，也不易产生脂肪堆积而发胖，不会产生龋齿，而被更多的人所认识。

Crystalline fructose is one of the most common hexanosaccharides, found in honey, fruit, and 1:1 mixture of fructose and glucose is equivalent to usual sucrose. Fructose is extracted from all kinds of fruit and grain, all natural, sweet rich new function sugar, because its metabolism does not depend on insulin, also not easy to produce fat accumulation and get fat, it will not produce caries, and known by more people.



## 产品性能 | Product performance

果糖是一种吸湿性极强的白色、无臭结晶或结晶性粉末。味甜，甜度是蔗糖的1.3~1.8倍。

Fructose is a highly hygroscopic white, odorless crystal or crystalline powder. It tastes sweet, Sweetness is 1.3-1.8 times of that of Sucrose.

## 作用用途 | Application

食品营养型的甜味剂。有良好的吸湿性，特别适用于需要保湿的食品、糖果，以防止结晶发生。

Nutritional sweeteners for food. It has good hygroscopicity, especially applies to food and candy that need moisturizing to prevent crystallization.

## 果糖执行标准 | Fructose standard

我公司结晶果糖符合国家标准规定。

Our Crystalline Fructose meet with the national standards.





## 山梨糖醇液<sup>®</sup> Sorbitol solution

山梨醇味甜，极易溶于水，微溶于甲醇、乙醇和乙酸，在水中溶解时吸收大量的热量，有清凉口感，与金属离子有螯合作用，化学性质稳定，不与酸碱发生化学反应，不与可溶性氨基化合物发生美拉德反应，对微生物的抵抗力比相应的糖强。

常温下，为无色透明有甜味的粘稠液体，与水可以任意比例混溶。

Sorbitol tastes sweet, easily soluble in water, slightly soluble in methanol, ethanol and acetic acid, absorb a lot of heat when dissolved in water, has cool and refreshing taste, it can chelate with metal ions, stable chemical properties, does not react with acid and alkali, it doesn't have Maillard reaction with soluble amino compound, the microbial resistance is stronger than the corresponding sugar.

At room temperature, it is a colorless transparent sweet viscous liquid, it can dissolve in the water in any ratio.



## 作用 用途 | Application

用于牙膏的保湿、赋形剂。  
用于卷烟生产用的保湿剂和甜味剂。  
用于化妆品生产时的增湿剂和软化剂。  
用于生产乳化剂、增塑剂、除垢剂、粘结剂的原料。

Used as moisturizer and excipient in toothpaste.  
Used as moisturizer and sweetener in cigarette production.  
Used as humidifier and softner in cosmetic production.  
Used as raw material in producing emulsifier, plasticizer, disincrustant, binder.

## 适用范围 与使用量 | Scope and amount of usage

1、鱼糜及其制品最大使用量0.5g/kg，糕点最大使用量5.0g/kg。  
2、豆制品工艺、制糖工艺、酿造工艺，按生产需要适量使用。

1. The maximum usage of sorbitol in fish surimi and its products is 0.5g/kg, and the maximum usage of cakes is 5.0g/kg.  
2. Soy products process, sugar production process, brewing process, use appropriately according to production needs.

## 山梨糖醇液 执行标准 | Sorbitol standard

我公司山梨糖醇液符合国家标准规定。  
Our sorbitol solution conforms to the national standard.



# 阿洛酮糖® Allulose

D-阿洛酮糖(D-psicose/D-allulose)又名D-核糖-2-己酮糖，是一种自然界中存在但含量极少的稀有糖类。D-阿洛酮糖为D-果糖C-3位的差向异构体。具有与蔗糖相近的口感及容积特性，并与蔗糖一样可与食物中的氨基酸或蛋白质发生美拉德反应，是食品中蔗糖的最佳替代品，被称作“低卡路里蔗糖”。

Psicose D-psicose, also known as D-allulose, or D-ribo-2-hexulose, is a natural but rare mono-saccharide. D-psicose is a C3 epimer of D-fructose which has similar taste and volume property to sucrose, and can react with amino acids or proteins in food like sucrose. It is an ideal substitute for sucrose in food and is called "low-calorie sucrose".



## 产品性能 | Product performance

阿洛酮糖具有等量蔗糖70%的甜度，但却仅有蔗糖0.3%的能量。每克产生0.2kcal的热量。D-阿洛酮糖在人体内是通过小肠吸收进入血液循环中，在小肠吸收后不会被代谢成能量，且对于肠道微生物具有较低的发酵利用度。

Allulose is 70% as sweet as sucrose, but it has only 3% of the calories of sucrose, or 0.2kcal per gram. D-allulose can be absorbed by the small intestine and enter into the blood circulation in the human body. It will not be metabolized into energy after being absorbed by the small intestine and has low fermentability for intestinal microorganisms.

## 作用用途 | Application

1、阿洛酮糖是一种缓解进食后血糖上升的零脂肪糖，具有高溶解性，所以特别适合用来加工食品。

2、D-阿洛酮糖具有甜度高、低卡路里等优点，被认为是最理想的蔗糖替代品之一。在食品中添加D-阿洛酮糖，不仅能提高它的胶凝度，还可以改善其风味。

1. Allulose is a soluble zero-fat sugar and has little effect on blood glucose, making it particularly suitable for food processing.

2. Allulose has the advantages of high sweetness and low calories, and it is considered to be one of the most ideal substitutes for sucrose. Adding D-allulose to food can not only improve the degree of gelation, but also improve the flavor of food.



## ④ 执行标准 | Executive standard

	项目	指标要求
感官指标	外观	白色或微黄色粉末
	气味	味甜无异味
	杂质	无肉眼可见异物
理化指标	D-阿洛酮糖含量(以干基计算) % ≥	98.0
	灼烧残渣 % ≤	0.1
	干燥失重 % ≤	2.0
	PH值	3.0-7.0
卫生要求	铅(以Pb计) / (mg/kg) ≤	0.5
	总砷(以As计) / (mg/kg) ≤	0.5
	菌落总数 / (CFU/g)	103
	大肠菌落 / (CFU/g)	不得检出
	沙门氏菌 / (CFU/g)	不得检出

	Item	specification
Sensory index	Appearance	White or yellowish powder
	Smell	Sweet and no peculiar smell
	Impurity	No visible impurities
Physical & Chemical Indicators	D-psicose content (dry basis) % ≥	98.0
	Residue on ignition % ≤	0.1
	Loss on drying % ≤	2.0
	PH Value	3.0-7.0
Hygienic Requirements	plumbum(Pb) / (mg/kg) ≤	0.5
	Total Arsenic (As) / (mg/kg) ≤	0.5
	Total bacterial count / (CFU/g)	103
	Coliform bacteria / (CFU/g)	Not Detected
	Salmonella / (CFU/g)	Not Detected

## 塔格糖® Tagatose

D-塔格糖 (D-tagatose, CAS 87-81-0) 是存在于自然界但较为稀有的天然六碳酮糖, 果糖的差向异构体, 相对分子质量180.16。甜味与蔗糖相似, 甜度为蔗糖的92%, 基本无不良异味和后味, 产生的热量仅为蔗糖的1/3, 为低热量甜味剂。

D-tagatose (CAS 87-81-0) is a rare natural six-carbon hexose and an epimer of fructose, with a relative molecular mass of 180.16. With similar taste to sucrose, tagatose is 92% as sweet as sucrose, and basically there is no unpleasant odor or aftertaste. It produces only 1/3 of the calories of sucrose and is a low-calorie sweetener.





## ④ 产品性能 | Product performance

塔格糖的甜味是蔗糖的92%，热量仅为蔗糖的三分之一，同样具有蔗糖的加工特性，易发生焦糖化反应和美拉德反应，可以作为蔗糖的替代品用于食品加工。同时，塔格糖与其他甜味剂共用时，能够呈现独特的风味。塔格糖在人体的吸收率较低，仅有20%被小肠吸收，血糖水平无明显变化，人体内的塔格糖大部分被肠道微生物选择性发酵，有利于有益菌的增值，改善肠道菌群。

The sweetness of tagatose is 92% of sucrose while the calorie content of tagatose is only one-third of sucrose. It has the same processing properties as sucrose, such as caramelization and maillard reaction, and can be used as a substitute for sucrose in food processing. In addition, tagatose can provide a unique flavor when used with other sweeteners. D-tagatose appears to be poorly absorbed. Only 20% of D-tagatose can be absorbed by the small intestine, so it does not produce an obvious glycemic response. Most tagatose in the human body is selectively fermented by the intestinal flora, which is conducive to the multiplication of probiotics and the improvement of intestinal flora.

## ④ 作用用途 | Application

塔格糖作为功能性甜味剂在食品中应用广泛，主要用于健康饮料、乳制品、糖果、谷物食品等。

1、健康饮料：主要利用D-塔格糖对甜蜜素、阿斯巴甜、安赛蜜、甜菊糖等强力甜味剂的协同增效作用。改善饮料口感。

2、乳制品：添加少许就能改善乳制品口感。如巧克力乳制品、酸奶。

3、谷物制品：塔格糖低温易焦糖化，可以用于烘焙食品中。

糖果：塔格糖可以作为甜味剂应用于巧克力中，工艺无需太大改变，巧克力的粘性以及吸热性和添加蔗糖时相似。

Tagatose is widely used as a functional sweetener in food industry, including healthy drinks, dairy products, sweets, cereals and so on.

1. Healthy drinks: The synergistic effect of D-Tagatose on strong sweeteners such as sodium cyclamate, aspartame, acesulfame and stevia can improve the taste of beverages.

2. Dairy products: Adding only a small amount tagatose can improve the taste of dairy products, such as chocolate, dairy products, and yogurt.

3. Cereals: Tagatose caramelizes easily at low temperature and can be used in baked food.

4. Sweets: Tagatose can be used as a sweetener in chocolate without greatly changing the production process. In addition, the viscosity and heat absorptivity of chocolate are similar to that when using sucrose.

## ④ 执行标准 | Executive standard

塔格糖符合行业标准（中华人民共和国轻工行业标准 QB/T1643-2013）

	项目	指标要求
感官指标	色泽	白色或近白色粉末
	气味	无异味
	形态	结晶性粉末
	杂质	无肉眼可见异物
理化指标	D-塔格糖含量（以干基计算）% ≥	98.0
	灼烧残渣 % ≤	0.5
	水分 % ≤	0.5
	比旋度℃	-4.0 ~ -7.0
	熔点℃	133-144
卫生要求	污染物限量	符合国标 2762
	菌落总数/（CFU/g）	符合国标15203
	大肠菌落/（CFU/g）	
	沙门氏菌/（CFU/g）	

Light Industry Standard of the People's Republic of China QB/T1643-2013

	Item	Specification
Sensory Index	Colour	White or near-white powder
	Smell	No odor
	Form	Crystalline powder
	Impurity	No visible impurities
Physical & Chemical Indicators	D-tagatose content (dry basis) % ≥	98.0
	Residue on ignition % ≤	0.5
	Moisture content % ≤	0.5
	Specific rotation °C	-4.0 ~ -7.0
	Melting point °C	133-144
Hygienic Requirements	Pollutant limit	Meet the National Standard 2762
	Total bacterial count/ (CFU/g)	Meet the National Standard 15203
	Coliform bacteria/ (CFU/g)	
	Salmonella / (CFU/g)	



# 科研团队

## 自主创新，一切为人类健康服务



### 技术研发中心



我公司拥有一支强大的科研队伍，并成立专门研发机构，先后与清华，北大等高校，建立了战略合作关系，多次联合举办学习培训班。邀请国内外专家来公司考察指导，交流技术，并派遣研发人员参加各种学术研讨。

自主研发合成法制备甘露醇，利用葡萄糖制取甘露醇的方法获得了发明专利；也是全国较早生产甘露糖的企业。同时，有多项自主发明获得了国家认可的专利证书。

Our company has a strong research team, and sets up a special research and development department, and has established cooperation relationship with Tsinghua university, Pecking university, and held training course many times. We invited domestic and foreign experts to visit our company, exchange technology, and send r&d personnel to participate in various academic studies.

Mannitol is produced by our independent research and development, and patent of producing Mannitol by glucose is obtained, and our company is the first D-mannose producer in China, many independent inventions have obtained national patents at the same time.



# 生产实力

全程自主生产，品质更有保障

公司引进具有国内先进水平的新技术、新工艺，装备了我国医药行业较先进的产品生产流水线。所有产品使用现代化检测手段，质量达到现行业国际标准，全自动自主生产，品质更有保证。

Our company introduces new technologies and process with domestic advanced level, and is equipped with advanced production lines in China's pharmaceutical industry. All products use modern detection means, quality meets with current international standard, with full automatic and autonomous production, quality is guaranteed.

制水车间 ▶  
Water making workshop



离心车间  
Centrifugation workshop

干燥车间 ▶  
Drying workshop



## PRODUCTION ABILITY

autonomous production,  
quality is guaranteed





① 结晶车间 Crystallization workshop  
② 筛分车间 Screening workshop  
③ 交换柱 Exchange column

④ 包装车间 Packing workshop





市场与未来，代表了我们的价值观念。

我们把实现全民健康为主导，为人类健康事业服务。

我们的服务理念远远超过了产品范畴，发挥各自优势，获取卓越的竞争力。

全心全意，全方位及时周到的售后服务，使客户放心使用。

The market and the future represent our values.

We take the realization of the national health as the leading role, serve for human health.

Our service concept far beyond the product category, play their respective advantages, to obtain excellent competitiveness.

Whole-hearted, comprehensive and timely after-sales service; so that customers can use at ease.

**创造健康生活 世界与您更精彩**  
Create a healthy world and your life more exciting





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辉煌30年 还看今朝

