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宁夏塞北雪面粉有限公司

Ningxia Saibeixue Flour Co., Ltd

企业及产品介绍

Group purchase product introduction

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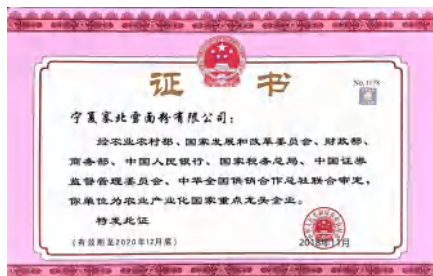
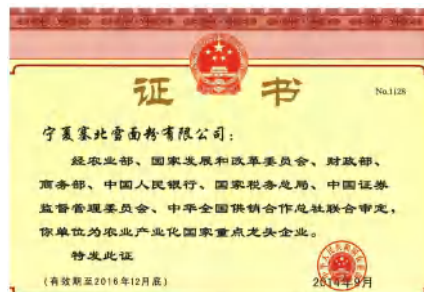
Company Introduction

Ningxia Saibeixue flour Co., Ltd. was established in 1994. Since then, it has been the main modern food processing enterprise producing high-grade green food powder, and is a national high-level agricultural industrialization key long-running enterprise. At the beginning of the company's construction, the product location was high, green, safe, and healthy. Saibeixue produced product Green Food Development Center certified as green food A grade product, also in 1996 China Green Food Expo Group Committee awarded green food gold medal, at the same time Saibeixue produced 50 national powdered noodles. Nationwide 10 strong product labels, Introducing the world's leading powder production line and the domestic advanced production line of Swiss Bühler Co., Ltd., Increase quantity management, high emphasis on staff placement, facility placement, personnel training, etc. , Establishment of the first problem and the struggle against the food production and food safety dynamics in the fast food market. In terms of raw material purchase and wheat quality, we have a high-quality selection, so we can proceed with high-quality testing, and the quality is guaranteed from the source.

At present, the company's annual turnover is about 300 million yuan, and the annual tax payment is about 20 million yuan, which is a key taxpayer enterprise in Ningxia Hui Autonomous Region.

One step to open up the market, "Saibeixue" family product hot spot in Beijing, Shanghai, Guangzhou, Gansu, Qinghai, Sichuan and other provincial and municipal areas, Hong Kong, Canada, Singapore, Hungary, Austria and other regions and countries.

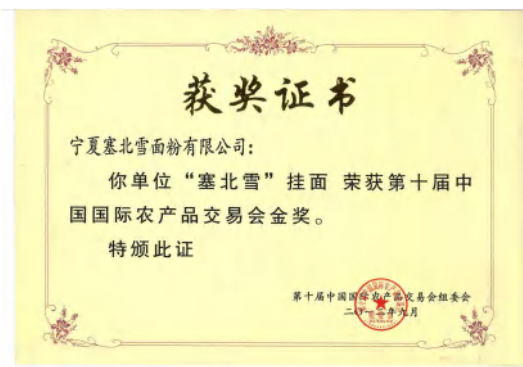
Corporate honor



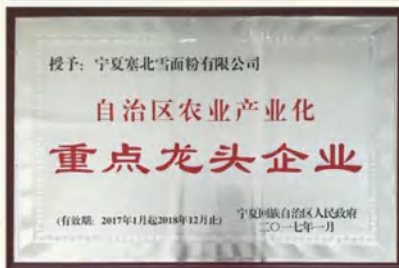
Corporate honor



Corporate honor



Corporate honor





面粉工艺介绍

Flour craft introduction



Introduction to flour technology

Saibeixue company has always been in line with the attitude of serious responsibility to consumers, relying on the production of green, high-quality, safe products, paying attention to every detail in the production process, especially food safety and health links, increasing investment, and constantly improving process technology, in addition to ensuring the quality of flour conventional indicators safety and qualification, but also to study the inherent protein and starch quality of flour and the total number of microbial colonies control, so that our products with better taste, color, nutrition and safety by the majority of consumers praise, for this reason, The company has added some key equipment to the cleaning section compared with the general manufacturer, such as the color sorter, which effectively removes other grains and diseased grains other than wheat and ensures the purity of wheat grains.

In the milling section, in order to ensure the maximum food hygiene indicators, we control the total number of microbial colonies, especially from the Swiss company Bühler introduced the world's most advanced wheat peeling machine, peeling the outer skin of the wheat and removing the bacterial impurities adhering to the wheat, so that the surface of the wheat after peeling into the milling section is crystal clear.

At present, this advanced process is only adopted by our company, although it increases the production cost of the enterprise, but the product hygiene index has reached the world's advanced level, thereby ensuring food safety.



Introduction to flour technology



The picture above is a stone removal machine



The photo on the left shows wheat that has not been destoned.

The picture on the right shows pure wheat after being destoned by a delithoning machine.

In order to process wheat flour more purely, we have added a destoned process in the wheat cleaning section, the purpose of which is to remove the pebble particles in the wheat grain, effectively reduce the ash in the flour, make the flour more pure, and improve the quality of the flour.



Introduction to flour technology



The picture above is the color sorter



The photo on the left shows other grains and other grains that are not wheat removed from wheat by color sorting

The picture on the right is pure wheat after color sorting.

In order to process wheat flour more purely, we have added a color sorting process in the wheat cleaning section, the purpose of which is to select other non-wheat grains mixed in the wheat, such as oats, joborg, immature grains and mildew grains, so that the flour produced is purer.



Introduction to flour technology



The picture above shows the Swiss Bühler peeling machine



The picture on the left shows the outer skin of wheat peeled by a peeler and the unripe deflated wheat through winnowing

The picture on the right shows pure wheat after peeling

In order to process wheat flour more purely, we have added a peeling process in the wheat cleaning section, the purpose of which is to reduce the total number of colonies in the flour and make the flour produced more hygienic and safer. Saibeixue flour adopts wheat from high-quality production areas and the world's advanced technology technology, from color sorting to peeling of the fine process, the cost increases, in exchange for the high quality of Saibeixue products.



02 无盐挂面 工艺介绍

Introduction of salt-free vermicelli process

Introduction to the noodle process

Now the noodle production process, almost all manufacturers will add a certain amount of edible salt to increase the gluten of the noodles, and more manufacturers add a certain amount of salt to increase the gluten of the noodles when the flour is low in the gluten, of course, this is in line with the national standard, but when the noodles add a certain amount of salt, will increase the intake of Na, will cause the blood pressure of hypertensive patients to rise, will have a certain impact on the health of these groups, and some noodles if not added salt, hanging noodles are not gluten, paste soup, broken strips when cooking noodles. Saibeixue uses high-quality high-gluten wheat, and the gluten completely relies on its own intrinsic quality to ensure the gluten of the noodles, and does not need to add any edible salt, ensuring the original taste of the noodle products.

Saibeixue salt-free noodles, using Saibeixue's own production of wheat core flour, through the sealed pipeline to the noodle workshop, and using direct drinking pure water and noodles, while not adding any additives (including salt and alkali), so that the noodles have a better taste and hygiene standards.

When people pay attention to food safety, we also solemnly promise to consumers that all kinds of flour produced by our company will not add any food additives, and noodles will not add any additives and salt except for direct drinking pure water and noodles, and the sodium content is 0.





03

产 品 介 绍

Product introduction and quotation



The main model display of hanging noodles and flour series



Salt-free noodle series



Salt-free hardcover tie-bar series



Refinement of small fine noodle series



Wide strip bag noodle series



Sauce bag noodle series



Snowflake powder 2.5kg



Snowflake powder 5kg



Snowflake powder 10kg



Saibeixue snowflake powder 25kg



Saibeixue No. 2 powder 25kg

Flagship product introduction



Saibeixue dragon beard noodles using Saibeixue flagship snowflake powder as raw materials, the use of pure water and noodles, without adding salt and any additives, through a variety of processes to make, maximize the snowflake powder high-quality characteristics to the extreme, through a series of exquisite processing made of noodles mellow, resistant to cooking, gluten, smooth taste, dragon beard noodles for cylindrical shape, noodles 1 mm thin, is the finest noodles, easy to cook, soft in the mouth but not lacking in gluten taste, into the soup color, not paste soup, low fat content, belongs to low-fat noodles, It is one of the customer's favorite noodles, the noodles are free of salt and additives, and babies can eat it, which is healthier!

SAIBEIXUE

Flagship product introduction



Saibeixue big wide ramen using Saibeixue flagship snowflake powder as raw materials, using pure water and noodles, without adding salt and any additives, through a variety of processes to make, maximize the high-quality characteristics of snowflake powder to the extreme, through a series of exquisite processing made of noodles mellow, resistant to cooking, gluten, smooth taste, 6mm width is moderate, using embossed treatment, boiled noodles are not mushy soup, not sticky, is a rare good thing in the noodle industry, comparable to the taste of handmade noodles, let you eat once can not forget, for many years best-selling throughout the country!

SAIBEIXUE

Flagship product introduction



Product name: Saibeixue 500g 3mm

Product specifications: 500g*30/carton

Recommended Ways to Eat:

- 1. Adjust the soup in advance in the bowl (a little salt + sesame oil + white pepper + balsamic vinegar + chicken essence + green onion, etc. with boiling water);**
- 2. Boil the noodles in boiling water for 3.5 minutes, then put them into a bowl with a soup ratio of 1/3.**

SAIBEIXUE

Flagship product introduction



Product name: Saibeixue oil-spicy noodles

Product specifications: 500g*20/carton

Product features: oil poured spicy noodles, using imitation knife cutting process, made of noodles on both sides thin and thick in the middle, easier to cook, wavy shape solves the pain point of wide noodles boiled noodles do not stick, making oil poured spicy noodles more relaxed, the latest Saibeixue noodles process does not add salt and any additives, eating healthier.

Recommended Ways to Eat:

1. Boil the oil-poured ramen in boiling water for 8.5-9 minutes, then put it into a container with purified water prepared in advance, stay for 5 seconds and then take it out;
2. Put an appropriate amount of salt + cucumber shredded + old godmother in the noodles, stir and eat.

Flagship product introduction



Product Name: Saibeixue put dragon beard noodles

Product specifications: 600g*25 bags/carton

Product features: salt-free, purified water and noodles, noodles ultra-fine 1mm, easy to cook, non-sticky, non-paste soup, strong taste, no additives.

Flagship product introduction



Saibeixue snow powder is processed with high-quality high-gluten wheat, extracted wheat core essence, flour powder is delicate, white as snow, wheat aroma rich to obtain green food certification, the use of imported Swiss Bühler peeling machine to remove wheat skin makes the flour less impurities, flour whiter, Saibeixue flour does not use any additives, low ash content, good gluten quality, is a bit fine powder processing accuracy higher flour, the finished product is rich in nutrition, the taste is lubricated, wrapping dumplings, making wontons without breaking the skin, making noodles gluten not mushy soup;

Saibeixue is a brand, but also a quality, you see Saibeixue flour is more expensive than ordinary flour, and behind this is all Saibeixue on the quality of flour unremitting pursuit, our wheat core powder nutritional value far beyond ordinary flour, and the taste than similar flour more gluten, the mouth is smooth, bring you the taste experience of Q bomb, a little more expensive, but a lot more!

Flagship product introduction



Saibeixue snow powder is processed from high-quality wheat, extracted wheat core essence, flour is delicate, white as snow, and rich in wheat aroma to obtain green food product certification, the use of imported Swiss Bühler peeling machine to remove the skin of wheat makes the flour less impurities, the flour is whiter, Saibeixue flour does not use any additives, low ash content, good gluten quality, is a bit fine powder processing precision higher flour, the finished product is rich in nutrition, the taste is lubricated, wrapping dumplings, making wontons without breaking the skin, making noodles gluten not mushy soup;

Saibeixue is a brand, but also a quality, you see Saibeixue flour is more expensive than ordinary flour, and behind this is all Saibeixue on the quality of flour unremitting pursuit, our wheat core powder nutritional value far beyond ordinary flour, and the taste than similar flour more gluten, the mouth is smooth, bring you the taste experience of Q bomb, a little more expensive, but a lot more!

Flagship product introduction



Product Name: Green Food Saibeixue

Flagship Snowflake Powder

Product specification: 10kg (2.5kg*4 bags)

Product advantages: use wheat wheat core grinding powder, fine powder, pink white as snow, no additives, through green food certification, dumplings do not break the skin, boiled noodles gluten not mushy soup, delicate powder, pink white.

Flagship product introduction



Product Name: Green Food Seibe Snow Flagship Snowflake Powder

Product specification: 25kg/bag

Product advantages: wrapping dumplings without breaking the skin, boiling noodles gluten without mushy soup, delicate powder, pink and white.

Suitable for making: high-end dumplings, noodles, wontons, siu mai, and also the raw powder of high-end breadcrumbs without any additives.

SAIBEIXUE

Flagship product introduction



Product name: Flagship Sebeixue No. 2 powder

Product specification: 25kg/bag

Product advantages: whiteness is second only to Sebeixue's flagship snowflake powder, but the gluten quality is higher than other products and cost-effective, which is the largest product sold by our company.

Suitable for making: Lanzhou ramen, high-end dumplings, soup dumplings, and also the raw powder of high-end breadcrumbs without any additives.



Product Advantages

- **Product reputation**

- The company always adheres to the principle of making high-quality good flour, Sebei snow flour and hanging noodles with high-quality quality and taste, loved by the majority of consumers, and has an excellent reputation

- **Production advantages**

- We always adhere to technological innovation, 26 years of continuous updating of production equipment, always maintain technological innovation without falling behind, with the world's most advanced technology to make the best flour, our company now has the world's best peeling machine, imported precision detector, the use of Switzerland's most advanced milling production line, etc., these advanced equipment combined with Sebeixue years of industry experience for Sebeixue to manufacture high-quality flour to lay a solid foundation.

- **Raw material advantages**

- Saibeixue flour is refined from high-quality wheat in the Hetao Plain of Ningxia, Ningxia wheat has the characteristics of high gluten quality and strong toughness, and the noodles, dumplings are not pasty soup, continuous strips, smooth taste and gluten.

- **R&D advantages**

- Saibeixue company keeps pace with the times in the process of development, constantly invests in research and development funds, and will launch new products every year, and it is also the continuous high-frequency R&D investment that keeps pace with the times so that Sebeixue company always maintains a leading position in high-end flour and noodle manufacturing.



SAIBEIXUE



Business cooperation

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**Thank you
so much for
watching**

Ningxia Saibeixue Flour Co., Ltd

