

huakang
华康股份

证券简称:华康股份
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Stock Name: Huakang
Stock Code: 605077

做世界领先的糖醇专家
TO BECOME A GLOBAL LEADER IN POLYOLS

共创甜美事业 共享健康生活
TOGETHER WE BRING A BRIGHTER AND SWEETER TOMORROW



浙江华康药业股份有限公司
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PROFILE 企业简介

浙江华康药业股份有限公司创始于1962年，是一家从事多种功能性糖醇及健康食品配料研发、生产、销售的国家高新技术企业。

公司生产规模与综合实力位居行业前列，现已成为全球主要的木糖醇、晶体山梨糖醇及晶体麦芽糖醇的生产企业之一。

Huakang is a leading global player in Polyols, a pioneer of plant-based ingredients. Founded in 1962 with more than 60 years of experience, the company business currently operates in more than 80 countries, has a revenue of 350 million US\$ and more than 1500 employees.

Through our long history, we have worked with the blessings and the power of nature, all our raw materials are of natural origin. From then, we've been focused on Polyols development and innovation, bringing a brighter and sweeter tomorrow to our customers and promoting the health and quality of life of human beings.

We will continue to deliver more sweetness to life for everyone by connecting and collaborating with our customers, and global and local communities.

SUBSIDIARIES 子公司及联营企业

华康股份总部位于浙江开化，拥有舟山华康生物科技有限公司等7家子公司，以及联营企业——四川雅华生物有限公司，构建了原料自给、生产销售一体化的经营体系。

Huakang is headquartered in Kaihua, Zhejiang, with seven subsidiaries, including Zhoushan Huakang Biological Co., LTD, and an affiliate enterprise, Sichuan Yahua Biological CO., LTD. This setup forms an integrated business system for self-sufficient raw materials and production and sales.



舟山华康生物科技有限公司
Zhoushan Huakang Biological CO., LTD

以玉米为原料，生产淀粉糖/糖醇、膳食纤维、变性淀粉等系列精深加工产品，以及利用合成生物学绿色制造等先进技术生产阿洛酮糖、乳酸/聚乳酸、氨基酸等各种产品。

Using corn cores as raw materials, we produce starch sugars/polyols, dietary fiber, modified starch, and other deep processing ingredients. Utilizing synthetic biology for the eco-friendly production of allulose, lactic acid, amino acids, and etc.



浙江华和热电有限公司
Zhejiang Huahe Thermo Power CO., LTD

供应蒸汽和电力，保障舟山华康生物科技有限公司持续稳定且价格可控的蒸汽供应。
Steam and electricity supply. Ensuring a consistent, stable, and cost-effective steam supply to Zhoushan Huakang.



焦作市华康糖醇科技有限公司
Jiaozuo Huakang Polyol Technology CO., LTD

以玉米芯为原料从事木糖系列产品生产。
Using corn cobs as raw material for xylose production.



山东高密同利制糖有限公司
Shandong Gaomi Tongli CO., LTD

以玉米芯为原料从事木糖系列产品生产。
Using corn cobs as raw material for xylose production.



四川雅华生物有限公司
Sichuan Yahua Biological CO., LTD

以木质半纤维素为原料生产木糖，扩大生产原料来源。
Using wood semi-cellulose as raw material to produce wood xylitol, expanding our raw material sources.



浙江华康贸易有限公司
Zhejiang Huakang Enterprise Co., LTD

华康股份销售平台，为客户提供更好的增值服务。
Diversified products and services.



ZHEJIANG HUAKANG PHARMA B.V.

位于荷兰阿姆斯特丹，主要服务欧洲市场。
Located in Amsterdam, serving the EU market.

INNOVATION

科技创新

华康股份以客户需求为导向,持续创新。

建有十余个创新平台,覆盖产品研发、技术创新、工艺改进、糖醇应用等方面。

实施开放式人才整合战略,形成了多层次、多方向的创新团队,为公司科技创新实施和技术储备提供了强有力的人才保障。

联合国内外院校、科研院所、知名企业,开展多维度的产学研合作,实现优势互补、互利共赢。

Our R&D team has established over ten innovation platforms, covering areas such as product development, technological innovation, process improvement, and polyol applications. In accordance with customer demands, Huakang is committed to enhance existing products, improving process efficiencies, and uncovering a solution that helps them launch a first-to-market innovation for years. Moving forward, we will accelerate the sourcing of new technologies by actively pursuing collaborations with prominent partners and colleges that will lead to continuously innovation.



标准 Standards

National Standards
主导和参与制定国家标准

17项

Industry Standards
主导和参与制定行业标准

14项

Group Standards
主导和参与制定团体标准

11项

专利 Patents

Granted Patents
授权专利

277件

Invention Patents
国内授权发明专利

75件

PCT Patents
PCT 发明专利授权

29件

荣誉 Honors

- 2019中国轻工业联合会科学技术进步奖一等奖
- First Prize of Science and Technology 2019(Awarded by China Light Industry Association)
- 中国专利优秀奖
- Outstanding Patent Award of China
- 制造业单项冠军产品(木糖醇)
- No. 1 Xylitol Manufacturer in China(Awarded by Ministry of Industry and Information Technology)

国家企业技术中心
National Enterprise
Technology Center

国家博士后
科研工作站
National Postdoctoral
Workstation

浙江省
重点企业研究院
Key Research Institute
of Zhejiang

功能性糖醇
浙江省工程研究中心
Zhejiang Engineering
Research Center of
Functional Sugar Alcohol

中国轻工业
糖醇应用技术重点实验室
Key Laboratory of polyols of
China Light Industry

中国轻工业功能性糖醇
工程技术研究中心
Engineering Technology
Research Center of Polyols
of China Light Industry

SUSTAINABILITY 可持续生产

秉持质量、职业健康安全、绿色低碳循环发展理念。

通过技术创新和系统优化,将绿色循环利用等理念贯穿于产品全生命周期中,减少运营对环境和社会的影响,向市场提供可持续的产品。

引进、应用生命周期评价(LCA)工具,主要产品通过Intertek绿叶标志认证。

被评为“国家绿色工厂”和“节能环保领军企业”。

Huakang is the promoter of sustainable development, we put it at the heart of our concerns, whether by sustainable sourcing, by improving our production operations and activities or by technological innovations that address customers' needs.

Sustainability is a journey, and we are pleased to share our progress.



CERTIFICATIONS 认证



PRODUCTS 产品系列

01 功能性糖醇 Polyols

木糖醇	Xylitol
麦芽糖醇	Maltitol
山梨糖醇	Sorbitol
赤藓糖醇	Erythritol
异麦芽酮糖醇	Isomalt
乳糖醇	Lactitol
甘露醇	Mannitol
麦芽糖醇液	Maltitol Syrup
山梨糖醇液	Sorbitol Syrup

02 淀粉糖 Starch Sugar

麦芽糖浆	Maltose Syrup
麦芽糊精	Maltodextrin
葡萄糖浆	Glucose Syrup
果葡糖浆	High Fructose Corn Syrup

03 稀有糖 Rare Sugar

D-木糖	D-Xylose
L-阿拉伯糖	L-Arabinose

04 膳食纤维 Dietary Fiber

聚葡萄糖	Polydextrose
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05 其他 Others

植脂末	Non-Dairy Creamer
焦糖色素	Caramel

06 玉米副产品 Corn By-products

玉米蛋白粉	Corn Gluten Meal
喷浆玉米皮	Corn Gluten Feed
玉米胚芽粕	Corn Germ Meal



Sorbitol

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Overview

Sorbitol is produced by the catalytic hydrogenation of D-glucose and is available as a free-flowing crystalline powder and as aqueous solutions. It is a sugar-free, low caloric bulk sweetener providing a variety of functional properties in confectionery, bakery, and seafood products.

Properties

- Sugar Free Sweetener
- Low Glycemic Index
- Dental Healthy & Non-cariogenic
- Sweetness: Approx 60% that of sugar

Application

Confectionery, Seafood, Baking, Personal Care, Pharma & Nutraceutical

Specification

Coarse, Powder, DC, Liquid



Product Name: Sorbitol

Chemical Formula: $C_6H_{14}O_6$

Molar Mass: 182.17

Xylitol



Xylitol

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Overview

Xylitol is a polyol that occurs naturally in some plants. It has a similar sweetness as regular sugar but contains 40% fewer calories and does not raise blood sugar levels.

Properties

- Sugar Free Sweetener
- Low Glycemic Index
- Dental Healthy & Non-cariogenic
- High Cooling Effect
- Sweetness: Equal to that of sugar

Application

Confectionery, Baking, Beverages, Dairy, Personal Care, Pharma & Nutraceuical

Specification

Coarse, Powder, Fine Powder, Liquid



Product Name: Xylitol

Chemical Formula: $C_5H_{12}O_5$

Molar Mass: 152.15

D-Xylose



D-Xylose

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Overview

D-Xylose is a kind of five-carbon sugar prepared from corn cob and hemicellulose by hydrolysis, refining and crystallization process. It is a pure crystalline powder available in a number of high purity grades and flavors.

Properties

- Sweetener
- Maillard Reaction
- Sweetness: Approx 70% that of sugar

Application

Pet Food, Feed Processing, Food coloring, Flavor

Specification

Crystal



Product Name: D-Xylose

Chemical Formula: $C_5H_{10}O_5$

Molar Mass: 150.13

Maltitol



Maltitol

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Overview

Maltitol is a bulk sweetener produced from naturally occurring compounds in corn.

Properties

- Sugar Free Sweetener
- Low Glycemic Index
- Dental Healthy & Non-cariogenic
- Sweetness: Similar to that of sugar

Application

Confectionery, Chocolate, Baking, Personal Care, Pharma & Nutraceutical

Specification

Coarse, Powder, Fine Powder, DC, Liquid



Product Name: Maltitol

Chemical Formula: $C_{12}H_{24}O_{11}$

Molar Mass: 344.32

Lactitol



Lactitol

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Overview

Lactitol is produced by hydrogenation of lactose. Lactitol is used as a replacement bulk sweetener for low calorie food. It is also used medically as a laxative.

Specification

Crystal, Liquid

Application

Baking, sugar free candies, chocolate, ice cream, Pharma



Properties

- White crystal or crystalline powder
- Soluble in water
- Dairy flavor
- Low hygroscopicity
- Thermally stable
- Caloric value: 2 kcal/g
- Sweetness: Approx 30 ~ 40% that of sucrose

Benefits

- Blood glucose management
- Oral health
- Intestinal health

Product Name: Lactitol

Chemical Formula: $C_{12}H_{24}O_{11}$

Molar Mass: 344.32

Isomalt



Isomalt

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Overview

Isomalt is produced from sucrose as a raw material and transformed into isomaltulose by sucrose isomerase. It is commonly utilized in the manufacturing of sugar-free candy, particularly hard-boiled varieties.

Specification

Crystal, Powder

Application

Confectionery, chocolate, beverages, dairy, baking, oral care products, supplements



Properties

- White crystal or crystalline powder
- Soluble in water
- No cooling sensation like other sweeteners
- Synergistic enhancing when mixed with other ingredient flavors
- Low hygroscopicity
- Thermally stable
- Caloric value: 2 kcal/g
- Sweetness: Approx 45 – 60% that of sucrose

Benefits

- Blood glucose management
- Oral health
- Prebiotic properties

Product Name: Isomalt

Chemical Formula: $C_{12}H_{24}O_{11}$

Molar Mass: 344.32

Erythritol



Erythritol

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Overview

Erythritol is produced by the enzymatic hydrolysis of starch into glucose, which is in its turn fermented into erythritol. It is a non-caloric, non-hygroscopic excipient with excellent sweet taste and cooling effect.

Application

Confectionery, Beverages, Baking, Personal Care, Pharma & Nutraceutical



Properties

- Sugar Free Sweetener
- No calories & zero glycemic index
- Dental Healthy & Non-cariogenic
- Sweetness: Approx 60-70% that of sugar

Specification

Coarse, Powder, Fine Powder, DC

Product Name: Erythritol

Chemical Formula: $C_4H_{10}O_4$

Molar Mass: 122.12

Mannitol

Polydextrose



Mannitol

Polydextrose

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Overview

Mannitol is derived from the enzymatic hydrolysis of starch. As a sugar-free sweetener and low-hygroscopic bulk sweetener, it provides stability to confectionary products like chewing gum, coatings, chewy sweets, and marshmallows.

Specification

Crystal, Powder

Application

Chewing Gum, Coating Agent, Pharma & Nutraceutical



Properties

- White crystal or crystalline powder
- Soluble in water, slightly soluble in ethanol and ether
- Thermally stable
- Low hygroscopicity
- Caloric value: 1.6 kcal/g
- Sweetness: Approx 50 ~ 65% that of sucrose

Benefits

- Blood glucose management
- Sugar-free
- Oral health

Product Name:	Mannitol
Chemical Formula:	$C_6H_{14}O_6$
Molar Mass:	182.17

Overview

Polydextrose is widely acknowledged as a specialty carbohydrate suitable for various food applications. It is commonly utilized both as a fiber and as a high-quality bulking agent for reducing sugar and fat content in food products.

Specification

Crystal

Application

Beverage, dairy, baking, frozen food, solid beverages, supplements



Properties

- White to slightly yellow powder or granules
- Soluble in water
- High hygroscopicity
- Caloric value: 1 kcal/g
- Dietary fiber

Benefits

- Prebiotic properties
- Outstanding tolerance
- Superior functionality for sugar reduction
- Enhance mineral absorption.



High Fructose Corn Syrup



High Fructose Corn Syrup

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Overview

High Fructose Corn Syrup derived from corn starch – give food and beverages sweetness, nutritive, sensory and physical properties. It is in a stable liquid form, is clear in color and as such does not require additional processing. It is a cost-effective alternative to invert sugar syrups and sugar-glucose-fructose syrup blends.

Properties

- Maillard Reaction
- Sweetness: Similar to that of sugar

Specification

F42, F55

Application

Beverage, Baking, Confectionery,
Dairy & Ice Cream



L-Arabinose



L-Arabinose

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Overview

L-Arabinose is a kind of five-carbon aldehyde sugar obtained from corn cob, corn husk and other raw materials.

Properties

- Sweetener
- Good Heat and Acid stability
- Sweetness: Approx 50% that of sugar
- Inhibit sucrose absorption

Application

Diabetic food, Healthy Functional food

Specification

Crystal



Product Name:	L-Arabinose
Chemical Formula:	$C_5H_{10}O_5$
Molar Mass:	150.13



Maltose Syrup

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Overview

Maltose syrup is a starch sugar syrup produced from starch, it has the characteristics of soft sweetness, fine taste, and stability under high temperatures and acidic conditions.

Specification

Syrup

Application

Bakery, ice cream, confectionery, beverages, dairy, sauces

Properties

- Anti-crystallization
- Low moisture absorption
- Fragrance retention
- Low freezing point

Features

- Colorless viscous liquid
- Good flowability
- Moderate sweetness
- High solubility
- Thermal stable
- Low hygroscopicity



Glucose Syrup

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Overview

Glucose syrup is produced from starch through enzymatic hydrolysis and refinement.

Specification

Syrup

Application

Confectionery, jam, bakery, excipient, fermentation

Properties

- Anti-crystallization
- Low freezing point
- Good fermentability
- Good moisture retention
- Antioxidative
- Viscosity increasing agent

Features

- Colorless viscous liquid
- Good flowability
- High solubility





Maltodextrin

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Overview

Maltodextrin is derived from corn starch through enzymatic conversion. At DE level less than 20%, maltodextrin provides bland flavor with low sweetness. It serves as a bulking agent or a nutritional component in various food and dietary products.

Specification

Powder

Application

Solid beverages, milk powder, bakery, confectionery, Pharma & Nutritional



Properties

- Excellent compression
- Good flowability
- Easily digestible

Features

- White to slightly yellow
- Mild flavor
- Low sweetness
- Good solubility
- Stability



Non-Dairy Creamer

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Overview

Non-dairy creamer is a product made from high-quality glucose syrup, refined vegetable oil, dairy products, and other premium ingredients, using advanced production techniques such as emulsification microencapsulation and spray drying.

Specifications

Non-dairy creamer can be produced in low-fat, medium-fat, high-fat, low-protein, medium-protein, high-protein, and trans-fat-free varieties to meet different user demands.

Applications

It can be widely used in coffee, milk tea, cold drinks, candy, milk tablets, ice cream, dairy beverages, powdered beverages, baked goods, seasonings, and prepared foods.



Series

By Application:

- Coffee Non-dairy Creamer
- Milk Tea Non-dairy Creamer
- Cold Beverage Non-dairy Creamer
- Ice Cream Non-dairy Creamer
- Baking Non-dairy Creamer
- Candy Non-dairy Creamer
- Cereal Non-dairy Creamer
- Seasoning and Soup Non-dairy Creamer

By Product Features

- Cold-soluble Non-dairy Creamer
- Acid-resistant Non-dairy Creamer
- Foaming Non-dairy Creamer
- Trans-fat-free Non-dairy Creamer
- Sugar-free Non-dairy Creamer
- High-fiber Non-dairy Creamer

Features

- Rich and Authentic Dairy Flavor: Provides a smooth and creamy taste, serving as a cost-effective alternative to expensive milk or milk powder, enhancing both flavor and fat content in food.
- Excellent Solubility, Flowability, and Emulsifying Dispersibility: Improves the texture of food products.
- High Stability: Resistant to oxidation, maintains its flavor over time, and is easy to transport, store, and use.