YUNNAN TAIXIAN BIOTECHNOLOGY CO., LTD.



泰贤
Taixian

云南泰贤生物科技有限公司
Yunnan Taixian Biotechnology Co., Ltd.

YUNNAN TAIXIAN BIOTECHNOLOGY CO., LTD.



泰贤 Taixian

TaiXian Biotechnology

A 10,000-ton Output Level of Instant Coffee Processing Company In China's Golden Coffee Area

泰贤生物—
中国咖啡黄金产区万吨级
速溶咖啡源头企业

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Taixian Biotechnology

中国咖啡黄金产区万吨级
速溶咖啡源头企业

A 10,000-ton output level of instant coffee
processing company in china's golden coffee area



泰贤生物
Taixian Biotechnology

--中国咖啡黄金产区万吨级速溶咖啡加工企业、云南省高新技术企业

--A 10,000-ton output level of instant coffee processing company in China's golden coffee area
High-tech enterprise of Yunnan province



2022 年 6 月泰贤生物成立于中国咖啡黄金产区云南，专注于咖啡精深加工和销售一体化经营。拥有 2 万余平米标准生产车间和国际领先的全自动智能环保速溶咖啡产品生产线，日产能 35 吨、年产 10000 吨。

公司在筛分、烘焙、萃取、浓缩、喷雾干燥、冻干系统、终端灭菌等领域的相关技术和工艺中已获得十余项国家专利。

二期、三期工程已在筹建中，未来将在国内建设年生产总量8万吨喷雾干燥生产线，1万吨冻干生产线。

In June 2022, Taixian Biotechnology was established in Yunnan, the golden coffee producing region in China, focusing on integrated coffee processing and sales operations. It has a standard production workshop of more than 20,000 square meters, and a world-class fully automatic intelligent instant coffee production line with a daily production capacity of 35 tons and an annual of 10,000 tons. The company has achieved over ten national patents in related technologies and processes in the fields of screening, baking, extraction, concentration, spray drying, freeze drying, terminal sterilization etc.

Phase II and Phase III projects are already under preparation. In the future, a spray drying production line with an annual production volume of 80,000 tons and a freeze-drying production line with an annual output of 10,000 tons will be accomplished in China.

企业部分资质及认证

具有全球化市场竞争力的新型—流企业

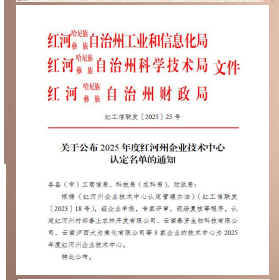
Partial Company Certifications

A first-class enterprise with global market competitiveness

- **ISO9001:2015 国际质量管理体系**
  1S09001:2015 International Quality Management System
- **HACCP（食品安全管理体系）**
  HACCP (Hazard Analysis and Critical Control Point (HACCP) System Certificate)
- **ISO14001环境管理体系**
  1S014001 Environmental Management System
- **ISO 45001 职业健康安全管理体系**
  1S0 45001 Occupational Health and Safety Management System
- **KOSHER 认证（犹太洁食认证）**
  KOSHER Certificate
- **产品碳足迹认证**
  Product Carbon Footprint Certification
- **红河州企业技术中心**
  Honghe Prefecture Enterprise Technology Center













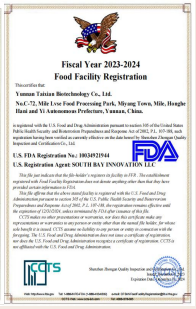
企业部分资质及认证

具有全球化市场竞争力的新型一流企业

partial company certifications
A new first-class enterprise with global market competitiveness

- 美国FDA食品生产企业注册
  FDA Food production Registration
- 美国FDA速溶咖啡粉产品认证
  FDA Instant coffee powder certificate
- Hala认证(清真认证)
  Hala certidicate
- 创新型中小企业 (云南省工业和信息化厅)
  Innovative small and Medium-sized Enterprises(Department of Industry and Information Technology ofyunnan province)
- 科技型中小企业(云南省科学技术厅)
  Technology-based small and Medium-sized Enterprises(yunnan province science and Technology Department)
- 高新技术企业
  Yunnan Province High Technology Expertise
- 1000万食品安全责任险
  Ten million Food Safety Liability Insurance
- FSSC 22000 食品安全管理体系认证证书
  Food Safety Management System
  Certificate















企业部分资质及认证

具有全球化市场竞争力的新型一流企业

partial company certifications
A new first-class enterprise with global market competitiveness

- 获十余项国家专利，拥有自主知识产权

  over Ten National patents, Independent Intellectual property Rights



原料供应稳定、可追溯的咖啡原产地原料供应
stable and Traceable Raw Material supply from coffee origins

我们执行《泰贤咖啡原产地直采计划》，目前与中国云南、哥伦比亚麦德林、 巴西巴拉那、肯尼亚尼耶里、越南邦美蜀等咖啡原产地建立了紧密的合作关系，原料可追溯，供应链稳定。

we implement the "Taixian coffee origin Direct purchase plan" and have established close cooperative relations with coffee origins such as yunnan china，Medellin colombia，Buon Ma Thuot vietnam and Malaysia etc. The company is with stable and traceable supply chain.



YUNNAN TAIXIAN BIOTECHNOLOGY CO., LTD.

部分咖啡深加工发明专利技术

partial invention patents technologyfor Coffee deep processing

低温浓缩和留香

Low temperature concentration and fragrance retention

低温浓缩使得咖啡中的芳香物质，酸度、苦度、甜度得到充分保存，且避免了高温浓缩时可能出现的风味和色泽变化等问题。

Low-temperature concentration fully preserves the aromatic substances, acidity, bitterness, and sweetness in the coffee, avoiding flavor and color changes that may occur during hightemperature concentration.

超低温冷喷

Ultra-low temperature spray drying

将咖啡原料在相对低温的环境下利用高速气流喷射的方式，将其微粉碎和分离，达到快速干燥的目的，最大程度保留咖啡风味。

The coffee raw materials are finely crushed and separated by high-speed airjet in a relatively low temperature environmentto achieve the purpose of rapid drying and retain the cofee flavorto the greatest extent.

悬浮均匀受热烘焙

Fluid-bed roasting

利用悬浮烘焙装置将咖啡豆悬浮在空气中，利用热风进行均匀受热，从而达到烘焙均匀、色泽美观、味道丰富的效果。

cofee beans are suspended in the air by the Suspended roastingdevice, evenly heated by hot air, to achieve the effect of uniform roasting, nice color as well as rich flavor.

瞬时萃取

Instant extraction

利用高温高压水蒸气将咖啡粉末进行瞬间萃取，从而提取出咖啡中的有效成分和芳香物质，达到浓郁、口感好的效果。

The coffee powder is extracted instantly by high-temperature and high-pressure steam, thereby extracting the effective ingredients and aromatic Substances in the cofee,

YUNNAN TAIXIAN BIOTECHNOLOGY CO., LTD.

产品介绍
Products Introduction



产品名称-TX-50
比肩进口粉

原料：阿拉比卡咖啡豆
生产工艺：喷雾干燥

工艺流程：咖啡生豆投料 —深度烘焙—低温破碎—低温萃取—过滤浓缩 —喷雾干燥 —将干燥棕褐色粉末分装成品。

特点 & 优势：该产品原料为阿拉比卡咖啡豆 （即云南小粒种咖啡），咖啡粉香气浓郁且醇正 醇厚度高有明显的重 量感，包含多种层次，焦香咖啡味浓郁 。

Model: TX-50
Comparable to imported powder

Raw materials: Arabica coffee beans

production technology: Spray dring

process: cofee beans feeding-deep roasting - low temperature crushing - low temperature extraction -fiitration concentration spray drying-packing

Features & advantages: Presents a balanced coffee profile with noticeable arabica-style aromatic notes and multi-layered flavor complexity.



产品名称-TX-90
黑咖啡首选

原料：阿拉比卡咖啡豆
生产工艺：喷雾干燥

工艺流程：咖啡生豆投料—深度烘焙—低温破碎—低温萃取—过滤浓缩 —喷雾干燥 —将干燥棕褐色粉末分装成品。

特点 & 优势：该产品原料为阿拉比卡咖啡豆（即云南小粒种咖啡），风味干净、香气饱满的口感适合做黑咖啡。咖啡的香气浓郁，果香味为主，醇厚，平衡感好，余韵顺滑。

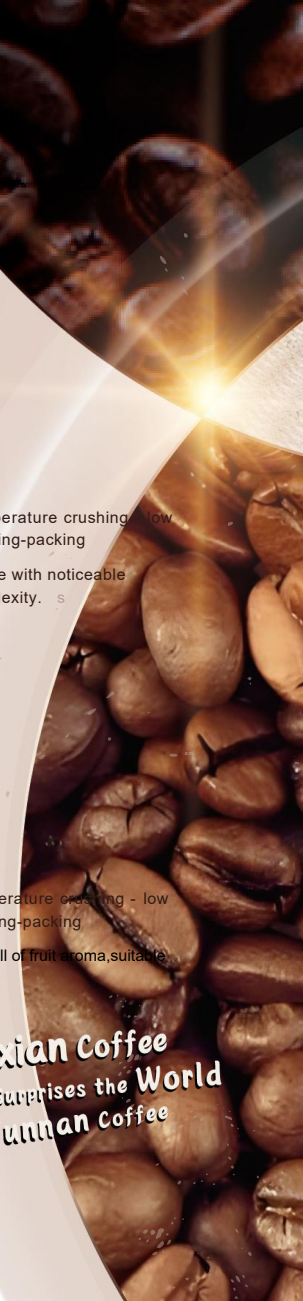
Model: TX-90
First choice for black coffee

Raw materials: Arabica coffee beans

production technology: Spray dring

process: cofee beans feeding-deep roasting - low temperature crushing - low temperature extraction -fiitration concentration spray drying-packing

Features & advantages: This model has a clean flavor and full of fruit aroma,suitable for making black coffee.



YUNNAN TAIXIAN BIOTECHNOLOGY CO., LTD.

产品介绍
Products Introduction



产品名称-TX-66
高性价比之王

原料：阿拉比卡咖啡豆
生产工艺：喷雾干燥

工艺流程：咖啡生豆投料 —深度烘焙　低温破碎—低温萃取—过滤浓缩 —喷雾干燥 —将干燥棕褐色粉末分装成品。

特点 & 优势：该产品原料为阿拉比卡咖啡豆(即云南小粒种咖啡)，其苦味、酸味、甜味之间达到和谐平衡，奠定咖啡基味醇正，干净纯粹，顺滑细腻。

Model: TX-66
High cost performance

Raw materials: Arabica coffee beans

production technology: Spray dring

process: cofee beans feeding-deep roasting - low temperature crushing - low temperature extraction -fiitration concentration spray drying-packing

Features & advantages: It achieves a harmonious balance between bitterness,sourness and sweetness.



产品名称-TX-92
性价比首选

原料：阿拉比卡咖啡豆
生产工艺：喷雾干燥

工艺流程：咖啡生豆投料 —深度烘焙　低温破碎—低温萃取—过滤浓缩 —喷雾干燥 —将干燥棕褐色粉末分装成品。

特点 & 优势：该产品原料为阿拉比卡咖啡豆(即云南小粒种咖啡)，其焦香味体现更加完美(具有炭烧风味，味道醇厚、饱满，余韵悠长。咖啡香气浓郁，焦香味为主，醇厚，干净。调配复合风味首选

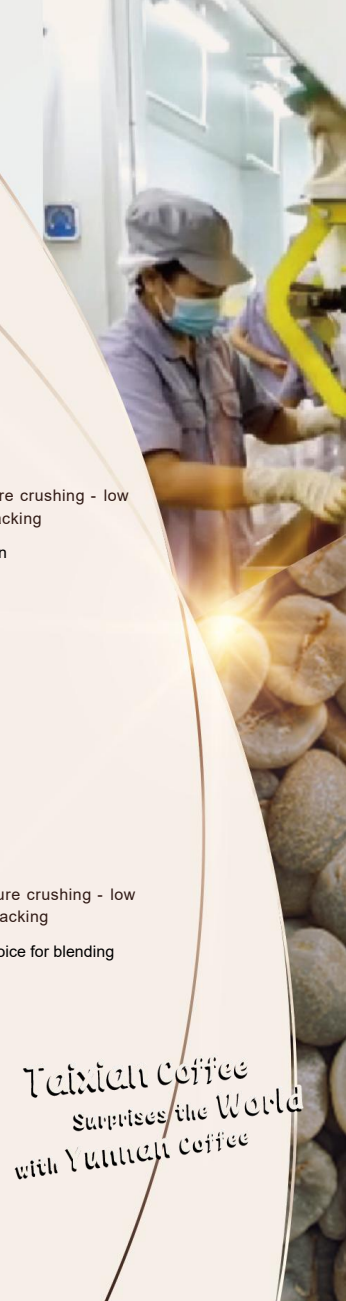
Model: TX-92
First choice high cost performance

Raw materials: Arabica coffee beans

production technology: Spray dring

process: cofee beans feeding-deep roasting - low temperature crushing - low temperature extraction -fiitration concentration spray drying-packing

Features & advantages: Its caramel aroma is stronger,a good choice for blending complex flavors.



YUNNAN TAIXIAN BIOTECHNOLOGY CO., LTD.

产品介绍
Products Introduction



产品名称:TX-10

浓醇高因易配

原料： 阿拉比卡咖啡豆、罗布斯塔咖啡豆

生产工艺： 喷雾干燥

工艺流程： 咖啡生豆投料 —深度烘焙—低温破碎—低温萃取— 过滤浓缩 —喷雾干燥 —将干燥棕褐色粉末分装成品。

特点 & 优势： 精选阿拉比卡搭配部分罗布斯塔咖啡豆，能奠定醇厚的风味基底，焦香浓郁，回甘非常持久，质感柔和，风味突出。

Model: TX-10

Strong flavor, higher caffeine

Raw materials: Arabica and Robusta coffee beans

production technology: spray drying

process: cofee beans feeding-deep roasting - low temperature crushing - low temperature extraction -fiitration concentration spray drying-packing

Features & advantages: It lays a rich and mellow flavor foundation. It boasts a strong roasted aroma.



产品名称:TX-79

低糖调配优选

原料： 阿拉比卡咖啡豆

生产工艺： 喷雾干燥

工艺流程： 咖啡生豆投料—深度烘焙—低温破碎—低温萃取— 过滤浓缩—喷雾干燥—将干燥棕褐色粉末分装成品。

特点 & 优势: 低糖低钠更健康，风味醇厚平衡，油脂感好，余韵顺滑，是三合一咖啡调配优选。

Model: TX-79

Low sugar blend premium

Raw materials: Arabica coffee beans

production technology:spray drying

process: cofee beans feeding-deep roasting - low temperature crushing - low temperature extraction -fiitration concentration spray drying-packing

Features & advantages: Low sugar and low sodium for better health, rich and balanced flavor, smooth oiliness, and a silky aftertaste.



YUNNAN TAIXIAN BIOTECHNOLOGY CO., LTD.

产品介绍
Products Introduction



产品名称:TX-76

低因低糖首选

原料: 阿拉比卡咖啡豆

生产工艺: 喷雾干燥

工艺流程： 咖啡生豆投料—深度烘焙—低温破碎—低温萃取—过滤浓缩—喷雾干燥—将干燥棕褐色粉末分装成品。

特点 & 优势: 出口级低因低糖速溶咖啡粉，低糖健康，果酸明亮，平衡感好，适配海外多元饮用与还原浓缩液场景。

Model: TX-76

Low Caffeine Low Sugar Choice

Raw materials: Arabica coffe beans

production technology:spray drying

process: cofee beans feeding-deep roasting - low temperature crushing - low temperature extraction -fiitration concentration spray drying-packing

Features & advantages: Low-sugar and healthy, with bright fruit acidity and excellent balance.



YUNNAN TAIXIAN BIOTECHNOLOGY CO.,LTD.

产业扶持计划
Industrial Support Program

泰贤咖啡积极践行社会责任，高度重视碳足迹管理。通过一系列有效举措，产品生产所产生的碳排放量为0.0015t，较上一周期，成功将碳排放量降低了50%（作为参考：全球人均每年产生的碳排放量为0.0045t）。泰贤咖啡在节能减排方面的卓越努力，为推动可持续发展做出了积极贡献，为行业树立了良好的榜样。

Taixian Coffee actively fulfills its social responsibilities and places a high priority on carbon footprint management. Through a series of effective measures, the company has reduced carbon emissions from product manufacturing to 0.0015 metric tons, marking a 50% reduction compared to the previous period (for reference: global per capita annual carbon emissions stand at 0.0045 metric tons). These outstanding efforts in energy conservation and emissions reduction have made a positive contribution to promoting sustainable development and set a fine example for the industry.

咖农反补计划
Coffee Farmer Support Program

泰贤与咖农签订采销协议，并提供咖啡豆种植教学服务，帮助咖农提高种植技术水平，从源头增产增收。

Taixian has signed a procurement and sales agreement with coffee farmers and is providing training on coffee bean cultivation to help them improve their farming techniques, thereby increasing yields and income at the source.






产业链跨区合作计划
Inter-regional Industrial ChainCooperation Initiative

泰贤积极响应国家“一带一路”号召，构建咖啡贸易全球化，咖啡产业链多区域共建共联。

Taixian actively responds to the national “Belt and Road” initiative, promoting the globalization of the coffee trade and fostering multi-regional collaboration and integration across the coffee industry chain.

斯里兰卡总统府高级官员-调研考察与交流
Senior Sri Lankan Officials—Research, Study Tours, and Exchanges




马来西亚一砂拉越签署产业合作协议
Malaysia and Sarawak Sign Industrial Cooperation Agreement




双创扶持计划
Startup Support Program

向上游，为咖啡种植农户提供创业扶持，专家亲临指导种植技术，优质种苗与农资支持，助力其提升咖啡豆种植水平，实现增收增产，稳固产业根基。向下游，为弥勒乃至云南有创新创业梦想的个人与小微企业打造创业孵化平台，给予产品资源、营销指导与渠道对接，降低创业门槛，共筑咖啡产业繁荣未来，共享发展红利。

Upstream, we provide entrepreneurial support to coffee farmers, with experts offering on-site guidance on cultivation techniques to boost income and production and strengthen their foundations.

Downstream, we build an entrepreneurial incubation platform for individuals and small and micro-enterprises in Mile and across Yunnan who dream of innovation and entrepreneurship, working together to build a prosperous future for the coffee industry and share in the benefits of its growth.





泰贤 Taixian
TaiXian Biotechnology
A 10,000-ton Output Level of Instant Coffee Processing Company In China's Golden Coffee Area
泰贤生物—中国咖啡黄金产区万吨级速溶咖啡源头企业

国内市场

China Domestic Market

领跑国内咖啡速溶粉原料供应市场, 品质保障, 热销全国, 300+ 品牌首选, 用户口碑见证泰贤咖啡品质力量!

Leading domestic instant coffee powder raw material supply marketQuality assurance
Hot-selling nationwide
300+ brands preferred choice
High reputation



国际市场
overseas Market





泰贤咖啡

Taixian Coffee

云南咖啡 给世界带来惊喜

surprises the word with yunnan coffee



泰贤
Taixian

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电话： 400-8169-118

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