

Introduction of BCVC FOODTECH LTD.

BCVC FOODTECH LTD. (hereinafter referred to as BCVC), a subsidiary of Yijia Grain and Oil Group, is a specialized supplier of dairy and functional ingredients. The company's business scope covers multiple areas, including infant formula dairy ingredients, plant-based fats and oils in the specialty oil sector, food raw and auxiliary materials, technical support, emerging agriculture and food new energy, overseas ingredient introduction and national certification, and bulk raw material exports. It is an outstanding practitioner of supply chain integration and innovation in the food industry.

Over the years, Yijia Group has adhered to its core values of integrity, win-win cooperation, innovation, and development, earning recognition and trust from a series of renowned domestic and international enterprises. Its business reaches numerous markets both at home and abroad, gradually evolving into a service provider that offers comprehensive solutions including products, logistics services, and technical support. The group is capable of quickly and effectively integrating resources to provide clients with the highest quality services.

Driven by a shared passion for dairy products, we have partnered with the JUNLEBAO Dairy Group. Leveraging JUNLEBAO's fully integrated industrial chain advantages, we aim to build a smarter and more efficient dairy production and supply chain. This collaboration will foster more flexible partnerships for clients, develop a dairy industry with international competitiveness, and cultivate world-renowned dairy brands.



Introduction of Cooperative Suppliers and Products



Products

- WMP
- SMP
- AMF
- WPC
- Butter
- Lactoferrin
- Whey powder
- Permeate
- Lactose
- Specialty oils and fats
- Goat milk powder and its ingredients, etc.

International Renowned Customers

Customers of Junlebao SMP:



Customers of BCVC:

Infant formula Industry:

Nutrition Industry:

Non-dairy Industry:

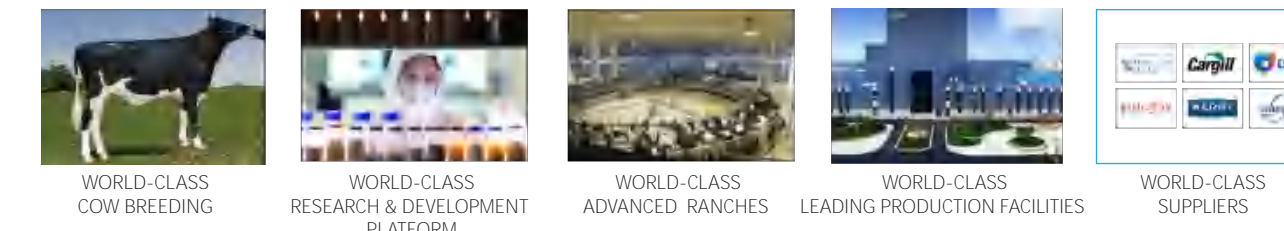


Introduction to Junlebao Dairy Group

Junlebao Dairy Group was founded in 1995. Focusing on the dairy industry for more than 30 years, it is China's largest dairy processing enterprise integrating R&D, production, supply and sales. It takes a leading position in the agricultural industry and is a national high-tech enterprise. It has a national dairy R&D technology center in North China, with 21 production bases and 17 modern large-scale dairy farms in China, with milk source indicators surpassing those of the United States and the European Union standards. Steadily ranked among the top three in China's dairy industry.

The advantages of Junlebao

"Six World-Class" Model Delivering World-Class Products



- Milk Source:** World-Class Dairy Farming & Premium Raw Milk. Simultaneous domestic and international independent breeding, reaching world-leading germplasm standards.
- Full Industry Chain Model:** Integrated production from pasture cultivation → dairy farming → production processing → logistics and sales, ensuring end-to-end control.
- R&D Innovation:** Invested 500 million yuan to establish the Junlebao Scientific Nutrition Research Institute.
- Quality Assurance:** Certified by multiple top-tier international standards, ensuring premium quality through globally benchmarked systems.

Milk protein rate: **3.3%** (3.45%)
 EU ≥ 3.0%
 Japan ≥ 3.0%

TPC: **20,000** (4,000)
 EU ≤ 400,000
 US ≤ 500,000

Spore < **300**

Somatic cell count: **200,000** (140,000)
 EU ≤ 400,000
 US ≤ 750,000



Introduction and Advantages of CHEERS COW

CHEERS COW — Redefining Dairy Synergy, Elevating Chinese Excellence

When Yijia's innovation, BCVC's innovation collaborative expertise, and Junlebao's production legacy converge, CHEERS COW emerges as a transformative force. Embracing the ethos of "OEM Excellence, Brand Revolution", it pioneers a new era for Chinese dairy.

Powered by Junlebao's Six World-Class Production Models, CHEERS COW masters end-to-end value chain excellence:

From pasture to precision processing, fortified by proven quality systems;
 Championing shared success with a vision to nourish the global community.

As the core layout of BCVC's own brand, CHEERS COW targets "Global Excellence for Chinese Dairy". Transcending OEM conventions, it accelerates with:

The trust earned through manufacturing excellence as its bedrock, the passion for homegrown innovation as its driving force, delivering premium, differentiated products that redefine China's global dairy narrative.

Advantages of Cheers Cow:



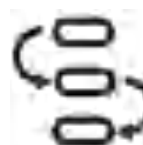
BCVC Own Brand Portfolio



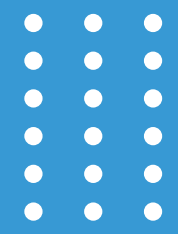
High Market Responsiveness with Flexible Pricing Models



Customized Product Specifications Tailored to Client Needs



Strong supply chain integration capability



BCVC
FOODTECH LTD.
SMP & BUTTER

Corporate Profile
Product Brochure



Advantages of Butter

- **Pure formula and clean label.**
- **First-class hygiene control and food safety guarantee.**
- **High freshness and rich milky flavor.**

Specification of Butter

I. Description:

Butter is made from light cream. It is prepared through preheating separation, emulsification, homogenization, pasteurization, rapid cooling, and kneading. The fat content $\geq 80.0\%$.

Butter product complies with the national standard GB 19646.

II. Ingredient

Light cream.

III. Sensory Quality

Item	Requirement
Color	Uniformly milky white or milky yellow
Flavor	Inherent taste and smell of butter, with no off - flavors.
Texture	uniform solid without any foreign matter visible to the naked eye under

IV. Physicochemical Quality

Item	Requirement
Fat / (g/100g)	>80.0
Non-fat Milk Solid / (g/100g)	≤ 2.0
Moisture/ (g/100g)	≤ 16.0
Acidity/ (°T)	≤ 20.0
Lead(As Pb) / (mg/kg)	≤ 0.2
Benzo(a) pyrene/ ($\mu\text{g}/\text{kg}$)	≤ 10
Aflatoxin M ₁ / ($\mu\text{g}/\text{kg}$)	≤ 0.5
Melamine / (mg/kg)	≤ 2.5

V. Microbiological Quality

Item	Limitation (CFU/g)			
	n	c	m	M
TPC	5	2	10000	100000
Coliform	5	2	10	100
Staphylococcus aureus	5	1	10	100
Salmonella	5	0	0/25g	-
Mould	≤ 90			



VI. Packaging and Storage

1. Net content: 25kg
2. Packaging: The inner packaging material is PE bags, and the outer packaging material is corrugated cartons.
3. Label: Comply with the requirements of national standards and regulations such as GB 7718.
4. Shelf life: 24 months.
5. Transportation and storage conditions: Transport and store under freezing conditions at -5°C to -25°C .



Advantages of SMP

- **Excellent Milk Source:** Self-owned pasture raw milk that exceeds European Union standards.
- **Superior Indicators:** Low spore count superior to industry standards; microbial limits stricter than national standards; low impurities and high purity, creating a refreshing taste.
- **Strict Requirements:** Strict supervision of indicators such as antibiotics, heavy metals, and pesticide residues, and issuance of relevant test reports.

Specification of Skim milk powder

I. Description: Skim milk powder is made by spray drying pasteurized skim cow's milk.

II. Chemical & Physical Properties

Items	Value	Unit	Method
Color	Light cream	/	
Flavor	Sweet, free of undesirable odor	/	
Texture	Free flowing, free of lumps	/	
Protein	$\geq 34\%$ nonfat milk solids	%	GB 5009.5
Fat	≤ 1.5	%	GB 5009.6
Titration Acidity	≤ 18	$^{\circ}\text{T}$	GB 5009.239
Impurity	≤ 8	mg/kg	GB 5413.30
Moisture	≤ 5.0	g/100g	GB 5009.3
Lead	≤ 0.5	mg/kg	GB 5009.268
Arsenic	≤ 0.5	mg/kg	GB 5009.11
Chromium	≤ 2.0	mg/kg	GB 5009.268
Nitrite	≤ 2.0	mg/kg	GB 5009.33
Aflatoxin M ₁	≤ 0.5	$\mu\text{g}/\text{kg}$	GB 5009.24
Melamine	≤ 0.5	mg/kg	GB/T 22388

III. Microbiological Analysis

Items	Value	Unit	Method
Aerobic Plate Count	n=5, c=2, m=5000, M=10000	CFU/g	GB 4789.2
Coliform	n=5, c=1, m=10, M=100	CFU/g	GB 4789.3
Staphylococcus aureus	n=5, c=2, m=10, M=100	CFU/g	GB 4789.10
Salmonella	n=5, c=0, m=0	/25g	GB 4789.4
Enterobacter sakazakii	< 0.3	MPN/100g	
Total number of thermophilic aerobic spores	≤ 300	CFU/g	

Packaging information and Shelf Life

- A. Pack size: 25kg
- B. Shelf life: 18 months

