

CHU LIN KVASS
SINCE 1900

秋林
格瓦斯

ENTERPRISE PRODUCT CATALOGUE

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2024

FERMENTED BREAD BEVERAGE



CHU LIN KVASS
SINCE 1900

PUTTING CUSTOMERS AT THE CENTER
AND ACHIEVING EXCELLENCE THROUGH VIRTUE



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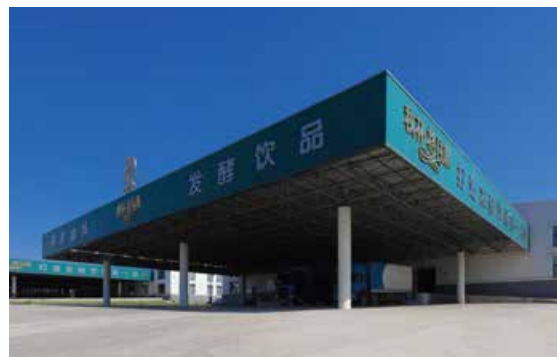
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ABOUT CHU LIN BRAND

The Chu Lin brand originated in 1900 and has a history of more than 100 years, spanning 5 generations of craftsmanship. Chu Lin Kvass resumed production in 2011.

Chu Lin's mission is to create a better life for human being with Fermentation technology, and its core values are centered around customers and achieving excellence through integrity.

Chu Lin always keeps up with the times and constantly innovates, using traditional European craftsmanship, introducing biotechnology, and adopting high-tech equipment for production. This has made Chu Lin Kvass a healthy and fashionable fermented beverage that allows consumers to enjoy delicious taste and promote health.



In recent years, the company has introduced fruit-flavored Kvass, black malt Kvass, and extra-thick Kvass through technological innovation, all of which have been successfully launched in the market. At the same time, the company is actively exploring the research on probiotic beverages and their preparation processes, which have gained international attention.

Harbin Qiulin Beverage Technology Co., Ltd. has obtained multiple international certification qualifications, including ISO9001, ISO22000, ISO14001, HACCP, FDA, ISO45001, etc.

In any of the 660 cities in China, people can easily buy Chu Lin Kvass. At the same time, Chu Lin kvass is also exported to countries such as the United States, Canada, the United Kingdom, Japan, Australia, Africa, etc. In the future, we will strive to make Chu Lin kvass available to consumers in any country in the world.

HOW CHU LIN KVASS BENEFIT TO OUR HEALTH

Chu Lin Kvass made from bread not only has a rich and refreshing taste, but also improves the metabolism of body tissues. It has been proven that Kvass, like yogurt, mare's milk, and other fermented products, can effectively prevent the growth of harmful bacteria and regulate the digestive system. These properties of Chu Lin Kvass are due to the presence of beneficial bacteria such as lactic acid bacteria and yeast in its ingredients.

COMPANY INTRODUCTION

Harbin Qiulin Beverage Technology Co., Ltd. was established in 2010 and is located at No. 151 Dongxing Road, Hanan Industrial New Town, Harbin City, Heilongjiang Province, China. It covers an area of 210,000 square meters and is a joint-stock enterprise specializing in the production and sale of bread-fermented kvass beverages.

Chu Lin Kvass beverage adopts biotechnological fermentation engineering technology, possesses with advanced fermentation equipments and owns a R&D team. Currently, it has obtained 48 design invention patents and 10 product invention patents. Among them, the technology of producing Chu Lin Kvass through high-concentration dilution has significant features such as low energy consumption, high yield, and stable processes.





PRODUCTION PROCESS



01 Kneading Dough:
The dough is made with natural yeast, without any additives, which is safer and more nutritious. Each dough is kneaded vigorously for 13-16 times to achieve a firm texture.



02 Baking:
After two rounds of fermentation, the dough is baked for one hour, resulting in a delicious and tempting loaf of bread with a strong aroma of wheat and an attractive color.



03 Slice:
The bread slices are repeatedly baked to remove moisture and are then processed into Sukli.



04 Smash:
The dark yellow Sukli, without any added colorants, is vacuum transported to the fermentation tank after being ground into a powder.



05 Fermentation:
China's top fermentation production base uses high-quality international strains and modern biological fermentation technology to ensure product quality.



06 Filling:
Each bottle of Gervais is carefully selected to provide consumers with high-quality products. The production standards meet with international standards.

PRODUCTS INTRODUCTION

CLASSIC ORIGINAL FLAVOR:

A non-alcoholic beverage (less than 0.3% ABV) made from high-quality bread fermentation. 0 artificial color additives. During the production process, two types of probiotics, lactic acid bacteria and yeast, are added, giving it a unique flavor. Drinking it regularly can help with digestion in the human gastrointestinal tract."



► CAN 330 ml, 24 cans/ctn



► PET 350 ml, 12 bottles/shrink



► PET 450 ml, 15 bottles/ctn



► PET 1250 ml, 9 bottles/shrink



► PET 1500 ml, 6 bottles/shrink

PASSION JUICE FLAVOR:

On the basis of the classic original flavor, passion fruit juice is added to the beverage, which adds a unique fruity aroma and makes the taste richer. 0 artificial color additives. This fresh and sweet combination allows people to enjoy a pleasant taste experience.



► CAN 330 ml, 24 cans/ctn



► PET 450 ml, 15 bottles/ctn



► PET 1250 ml, 9 bottles/shrink



BLACK MALT FLAVOR:

A fermented beverage made from a combination of high-quality bread and black malt, this drink combines a sweet and sour taste with the aroma of malt. 0 artificial color additives. It is rich and full-bodied, traditional beverage manufactured through modernization.



► CAN 330 ml, 24 cans/ctn



► PET 350 ml, 12 bottles/shrink



► PET 450 ml, 15 bottles/ctn



KVASS EXTRA THICK:

The product added extra 50% bread as raw material compared with the Classic Original Flavor, stronger flavor and more dense bubbles, while at the same time ensuring that it is low in energy and 0-fat. 0 artificial color additives.



► CAN 330 ml, 12 cans/ctn



0 SUGAR WHOLE WHEAT KVASS:

Made from 100% whole wheat bread, 0 sugar, 0 artificial color additives, 0 energy.



► PET 350 ml, 12 bottles/shrink



CERTIFICATIONS



CERTIFICATIONS:



ISO9001



ISO22000



ISO14001



HACCP



FDA



ISO45001



WHY CHOOSE CHU LIN?



► PROVIDE YOU WITH LONG-TERM STABLE PROFITS

a century-old craftsmanship heritage, unique taste, and beneficial for digestion.



► BRING YOU CONTINUOUS GROWTH CHANNEL OPPORTUNITIES

unique bread flavor, easier for consumers to remember and love, strong consumption stickiness, and high repurchase rate.



► AVOID PRODUCT COMPETITION, PRICE COMPETITION

intangible cultural heritage craftsmanship, unbreakable technological barriers, difficult to imitate and replace as the raw materials is customized.



► ENSURE STRONG CONFIDENCE AND PRIDE DURING SALES

bread fermentation, non-blending, no artificial colors, helpful to digest when consumed regularly.



► CENTURY-OLD BRAND, PRACTICING LONG-TERMISM

adhering to long-term brand building, strengthening the brand to drive sales;



always upholding the “Craftsman Spirit” , making ultimate products, and winning users;



integrity and altruism, cooperated with manufacturer, being a responsible enterprise, “Win-Win” cooperation.



TYPICAL RETAILERS



WalMart



METRO



MYKAL



JDL



7-ELEVEN



Freshippo



RT-MART



Wumart Group



Yonghui Superstores Co.,Ltd.



NEW-MART



Century Mart

and so on... ..