

CHIHONBIO is one of the manufacturers and suppliers of natural food ingredients.

CHIHONBIO is committed to R&D, manufacturing, technical services of food ingredients. Our mission is: "To provide healthy products for human beings. To value growth for customers." Rely on integrity, professional, win-win ideas, we make progress together with our customers.

Since CHIHONBIO established in 2000, we have been continuously exploring our service field and providing the natural food preservatives to our customers. The supplying products are including Natamycin, Nisin, Lauryl arginate ethyl (LAE), ϵ -Polylysine (EPL), etc. Our technical services including cheese, pastry, meat products, sauce products, fermented wine, fruit and vegetable juice, milk and dairy products, canned food, and other product preservation technology solution.

With the team spirit of "Recruiting talents from global to create human health," CHIHON-BIO has been continuously absorbing outstanding talents to join our team. The company has brought together outstanding talents in genentech, microbial technology, fermentation engineering, bioreactor technology, chemical engineering, and food engineering. Based on intense research, production, and management capability, our products meet the standards of superb quality and diversification.

Based on the spirit of "INNOVATION TO CHANGE THE FUTURE", we have been committed to the transformation of research results into industry. Our whole process follows the GMP standard to ensure the high quality and stability of products. The company has passed ISO9001, HACCP, GMP, ECOCERT, and other quality management system certification, and also obtained KOSHER, HALAL certification. CHIHONBIO products with high quality and professional technical services to ensure the safety and quality of food.

We contribute to human health!

<section-header><section-header><section-header><section-header><section-header><section-header><text><text><text><text><text><text><text></text></text></text></text></text></text></text></section-header></section-header></section-header></section-header></section-header></section-header>	A CLASS AND



NATAPRO USP95



Products: Natamycin, Pimaricin CAS: 7681-93-8 INS: 235 Molecular weight: 665.73 Molecular formula:C₃₃H₄₇NO₁₃

Introduction

Natamycin is a polyene macrolide antimycotic which is fungicidal. It is equally effective against yeast and mold, but has no effect on bacteria. Several countries have approved its use on various foods. Natamycin has been used for over 50 years in providing extended shelf life to a variety of foods through the elimination of yeasts and molds, and the inhibition of mycotoxin development.

Natamycin kills yeast and mold on contact, and is effective at very low levels (3- 10ppm). Because it is only slightly soluble in aqueous systems, natamycin tends to stay on the surface of foods where it is applied, and is thus very effective in preventing growth of yeast and mold on food surfaces. On cheese, natamycin can be applied to surfaces by spraying or dipping with an aqueous suspension, or applied as part of an emulsion cheese coating. Natamycin does not affect sensory qualities of food, and does not inhibit starter cultures in fermented foods.

Its medical use is now confined to topical treatment of corneal fungal infections and the prevention of suchinfections in users of contact lens. Natamycin is used topically in veterinary medicine to treat mycotic infections, such as ringworm in cattle and horses. Previously, it was used topically against fungal infections of the skin and mucous membranes in humans.

Food Cat No	Food Category	Max Leve
01.6.1	Unripened cheese	40mg/kg
01.6.2	Ripened cheese	40mg/kg
01.6.4	Processed cheese	40mg/kg
01.6.5	Cheese analogues	40mg/kg
01.6.6	Whey protein cheese	40mg/kg
08.2.1.2	Cured (including salted) and dried non-heat treated processed meat, poultry, and game products in whole pieces or cuts	6mg/kg
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	20mg/kg



NATAMYCIN(USP42、FCCVII)

NATAPRO USP95



Standard

Items	Standard
Description	White to creamy-white pow- der and odorless
Identification	Complies with the require- ments
Solubility	Pratically insoluble in water; slightly soluble in Methanol; soluble in Acetic acid and in Dimethylformamid.
Specific rotationαm (20°C,D) /[(°).dm ² .kg ⁻¹	+250° ~ +295°
Assay(On dried basis)	≥95.0%
pH(1%aqueous solution)	5.5 ~ 7.5
Loss on drying	≤8.0%
Ash	≤0.5%
Heavy metals(Total as Pb)	≤10mg/Kg
Arsenic	≤3mg/Kg
Lead	≤2mg/Kg
Mercury	≤1mg/Kg
Particle size	100% less then 10µm
Total plate count	≤100cfu/g
Coliforms	≤40MPN/100g
Listeria monocytogenes	25g Negative

Package

1kg/bottle , 10 bottles/carton 1kg/bag, 10kg/carton 25kg/drum

Storage

Store unopened under 20°C in dry conditions, away from direct sunlight. When opened, store under 20°C in original container in dry conditions, away from direct sunlight. Shelf life is 24 months when stored according to recommendations.



NATAPRO L50



Products: Natamycin min. 50% in lactose Brand: NataPro L50 CAS: 7681-93-8, 63-42-3 INS: 235, 966

Introduction

NATAPRO L50 is a preparation made from natamycin mixed with food grade lactose. NATAPRO L50 especially suitable for shredded cheese, wheel-shaped cheese and other foods. With an in-depth understanding of cheese production, our cheese experts can help producers find the best biological preservation solution for their special demand. NATAPRO L50 can be mixed with water to prepare suspension for dipping or spraying on the surface of cheese, NA-TAPRO L50 can also be added to the emulsion used for cheese as a coating, This coating not only brightens the cheese, but also prevents it from drying and reduces its weight. Natamycin is very effective in cheese. It not only kills mold spores and mycelium, but also prevents the mycotoxins. Natamycin does not affect the growth of the bacteria that needed for the cheese to ripened, so it does not prevent the fermentation of cheese, which is a great advantage.

Standard

ltems	Standard
Appearance	White to light yellow powder
Content	≥50.0%
Loss on drying	≤8.0%
рН	5.0~7.5
Ash	≤0.5%
Heavy metals	10mg/Kg maximum
Lead	2mg/Kg maximum
Arsenic	2mg/Kg maximum
Mercury	1mg/Kg maximum
Total plate count	100cfu/g maximum
E. Coli	25g Negative
Salmonella	25g Negative
Listeria monocyt	25g Negative
Lctose	≤42.0%
ckage	

0.5kg/bottle , 10kg/carton 1kg

1kg/bag, 10kg/carton

25kg/drum

Storage

Store unopened under 20°C in dry conditions, away from direct sunlight. When opened, store under 20°C in original container in dry conditions, away from direct sunlight. Shelf life is 24 months when stored according to recommendations.



CHIHONBIO NOT ONLY MEETS CUSTOMERS DEMAND FOR MORE EFFICIENT AND ECONOMICAL PRODUCTS, BUT ALSO PROVIDES THEM WITH SAFER AND HEALTHIER PRODUCTS.

NATAPRO S50



Natamycin min. 50% in salt

Products: Natamycin min. 50% in salt Brand: NataPro s50 CAS: 7681-93-8, 7647-14-5 INS: 235

Introduction

NATAPRO S50 is a preparation is made from natamycin mixed with food grade sodium chloride(Salt). It is especially suitable for pickled cheese, marinated meat, sausage and other foods. The surface of dried sausages is prone to mould, especially in warm and moist conditions. Mold growth may occur during production, storage, and transportation. Casings (protein fibers, cellulose and synthetic textile) can be treated with 500-1000 PPM natamycin suspension for 20-60 minutes or approximately 2 hours (natural casings). Natamycin can also be used by soaking or applying. Freshly prepared sausages are typically immersed in 500-1000PPM suspension or sprayed with a 2000ppm suspension. During the ripening process and at the beginning of storage, a suspension of natamycin (1000-5000ppm) is sprayed onto the cured meat products. Natamycin prevents mold growth during normal aging and storage time without affecting product quality.

Standard

la sur a	Cham da ud
items	Standard
Appearance	White to light yellow powder
Content	≥50.0%
Loss on drying	≤8.0%
рН	5.0 ~ 7.5
Ash	≤0.5%
Heavy metals	10mg/Kg maximum
Lead	2mg/Kg maximum
Arsenic	2mg/Kg maximum
Mercury	1mg/Kg maximum
Total plate count	100cfu/g maximum
E. Coli	25g Negative
Salmonella	25g Negative
Listeria monocyt	25g Negative
Salt	≤42.0%

Package

0.5kg/bottle , 10kg/carton

1kg/bag, 10kg/carton

25kg/drum

Storage

Store unopened under 20°C in dry conditions, away from direct sunlight. When opened, store under 20°C in original container in dry conditions, away from direct sunlight. Shelf life is 24 months when stored according to recommendations.



NATAPRO SUS4.0

Natamycin min. 4% suspension

Products: Natamycin min. 4% suspension Brand: NataPro SUS4.0 CAS: 7681-93-8, 11078-31-2, 9004-32-4, 6381-77-7 INS: 235, 425, 455, 315

Introduction

Natamycin has been widely used as a natural food preservative in foods such as cheese and meat products. Due to its unique antibiotics mechanism, it can inhibit the growth of various yeasts and molds in very low concentration. Natamycin is an amphoteric substance with low solubility in many solvents. Very low solubility makes it difficult to use. The antibiotics effect of natamycin was significantly correlated with its particle size, Smaller granularity can provide a larger specific surface area, which can better cover the food surface. Uses unique ultra-fine pulverization technology to pulverize natamycin granules to less than 5 microns, which significantly improves its antibiotics effect. The formula with independent intellectual property rights can be conveniently coated on the food surface, but also can reduce activity decrease due to oxidation, ultraviolet and other effects caused by the reduction. Use NataPro SPS4.0 prepared 1000-5000ppm suspension has good adhesion to the surface of high-fat food, especially for the surface treatment of cheese and sausage.

Standard

Items	Standard
Appearance	White to light yellow powder
Content	≥4.0%
рН	5.5 ~ 7.5
Ash	≤0.5%
Heavy metals	10mg/Kg maximum
Lead	2mg/Kg maximum
Arsenic	2mg/Kg maximum
Mercury	1mg/Kg maximum
Total plate count	100cfu/g maximum
E. Coli	25g Negative
Salmonella	25g Negative
Listeria monocyt	25g Negative

Package

1kg/bottle, 10kg/carton 5kg/bottle, 10kg/carton

25kg/drum

Storage

Store unopened under 20°C in dry conditions, away from direct sunlight. When opened, store under 20°C in original container in dry conditions, away from direct sunlight. Shelf life is 24 months when stored according to recommendations.



NISINPRO C1000

NISIN



Products: NISIN

CAS: 1414-45-5

Molecular weight: 3330.31

Molecular formula : C₁₄₁H₂₂₈O₃₈N₄₁S₇ (Nisin Z)

Introduction

Nisin is a natural, toxicologically safe, antibacterial food preservative. It is produced by certain strains of the food-grade lactic acid bacterium Lactococcus lactis subsp. lactis. Nisin exhibits antimicrobial activity towards a wide range of Gram positive bacteria, and is particularly effective against spores. Nisin was first introduced commercially as a food preservative in the UK . First established use was as a preservative in processed cheese products and since then numerous other applications in foods and beverages have been identified. In the U.S., Nisin was awarded the Generally Regarded as Safe (GRAS) designation in the U.S. Federal Register of April, 1988 and is approved as a natural food preservative in the United States. Nisin is used to inhibit outgrowth of *Clostridium botulinum spores* and toxin formation in pasteurized process cheese spreads with fruits, vegetables or meats. nisin is also approved for liquid egg products, dressings, and sauces. In other countries it is also used in fresh and recombined milk, fermented beverages like beer, canned foods, frozen desserts, and high moisture/reduced fat foods. Nisin is considered effective at controlling a wide range of gram-positive organisms including: Listeria, enterococcus, Bacillus sporothermodurans, and clostridium.

Food Cate- gory No.	Food Category	Max level (g/kg)
01.0	Milk and dairy product (excluding products of the category 01.01.01, 01.01.02, 13.0)	0.5
04.03.02.04	Canned or bottled edible fungi and algae	0.2
06.04.02.01	Canned coarse grains	0.2
06.04.02.02	Other coarse grain products (Coarse grain sau- sage products only)	0.25
06.07	Instant wheat or rice products (fresh instant noo- dles only)	0.25
06.07	Instant wheat or rice products (rice and wheat flour sausage products only)	0.25
08.02	Pre-processed meat product	0.5
08.03	Cooked meat products	0.5
09.04	Fully preserved fish and fish products (can be directly consumed)	0.5
10.03	Egg products (changed physical properties)	0.25
12.03	Vinegar	0.15
12.04	Soy sauce	0.2
12.05	Paste and paste products	0.2
12.10	Blended condiment	0.2
14.0	Beverages (excluding packaged drinking water in 14.01)	0.2



NISINPRO C1000

NISIN



Standard

Items	Standard
Description	White to light brown power
Potency	≥900 IU/mg
Loss on drying	≤3.0%
Lead	≤5mg/Kg
Heavy metals (as Pb)	≤10mg/Kg
Mercury	≤1mg/Kg
Arsenic	≤1mg/Kg
Sodium chloride	≥50%
Total plate count	≤10cfu/g
E.Coli	25g Negative
Salmonella	25g Negative

Package

0.5kg/bottle , 10kg/carton 1kg/bag, 10kg/carton 25kg/drum

Storage

Store unopened under 20°C in dry conditions, away from direct sunlight. When opened, store under 20°C in original container in dry conditions, away from direct sunlight. Shelf life is 24 months when stored according to recommendations.



CONTRIBUTE TO THE SUSTAINABLE DEVELOPMENT OF THE FOOD INDUSTRY AND HUMAN BEINGS' CONTINUOUS PURSUIT OF HEALTHY FOOD.



Products: Lauroyl Arginate Ethyl Ester Nª-lauroyl-L-arginine ethyl ester monohydrochloride INS: 243 CAS: 60372-77-2 Molecular Weight: 421.02 Molecular Formula: C₂₀H₄₁N₄O₃Cl

Introduction

Lauroyl arginate ethyl ester(Lauric Arginine Ethyl for labeling purposes under FDA approval) is a derivative of lauric acid, Larginine and ethanol. The main characteristics of the molecule are a wide range of antimicrobial properties derived from its surfactant chemical structure that additionally yields certain tensioactive properties. Lauroyl arginate ethyl ester shows chemical stability at pH range between 3 to 7 and maintains its antimicrobial activity in this interval, this offers a significant advantage compared to other products currently available in the market. On September 2005, FDA issued the No objection Letter regarding that Lauroyl arginate ethyl ester is Genarally Regarded as Safe(GRAS) for use as antimicrobial in several food categories. Besides, USDA approved its use in meat and poulty products. In July 2013 the European Food Safety Authority (EFSA) assigned the E-243 number to this new additive. In May 2014, regulation 506/2014 was published, approving the use in meat products, subjected to heat treatment, except emulsified sausage, smoked sausage and liver paste.

Standard

Items	Standard
Appearance	White powder to granulum
Content	≥95.0%
pH (1% Titrimetric solution)	3.0 ~ 5.0
sodium chloride	≤2.0%
Lauric acid	≤1.0%
Nα-Lauroyl-L-arginine ≤3%	≤1%
Ethyl laurate ≤3%	≤1%
L-Arginine·HC	≤1%
Ethyl arginate·2HCl ≤1%	≤1%
Loss on drying	≤2.0%
Heavy metals	≤10mg/Kg
Pb.	≤2mg/Kg
Arsenic	≤2mg/Kg





Food Cat No	Food Category	Maximum Dosage
01.6.1	Unripened cheese	200 mg/kg
01.6.2.1	Ripened cheese, includes rind	200 mg/kg
01.6.3	Whey cheese	200 mg/kg
01.6.4	Processed cheese	200 mg/kg
01.6.5	Cheese analogues	200 mg/kg
1.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	200 mg/kg
02.2.2	Fat spreads, dairy fat spreads and blended spreads	200 mg/kg
04.1.2.2	Dried fruit	200 mg/kg
04.1.2.11	Fruit fillings for pastries	200 mg/kg
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	200 mg/kg
04.2.1.3	Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	200 mg/kg
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and leg- umes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	200 mg/kg
05.1.3	Cocoa-based spreads, including fillings	200 mg/kg
5.3	Chewing gum	225 mg/kg
6.5	Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)	200 mg/kg
08.2.1	Non-heat treated processed meat, poul- try, and game products in whole pieces or cut	200 mg/kg
08.2.2	Heat-treated processed meat, poultry, and game products in whole pieces or cuts	200 mg/kg
08.2.3	Frozen processed meat, poultry, and game products in whole pieces or cuts	200 mg/kg
08.3.1	Non-heat treated processed commin- uted meat, poultry, and game products	315 mg/kg
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	200 mg/kg
08.3.3	Frozen processed comminuted meat, poultry, and game products	315 mg/kg





Food Cat No	Food Category	Maximum Dosage
09.2.4.1	Cooked fish and fish products	200 mg/kg
09.2.4.2	Cooked mollusks, crustaceans, and echi- noderms	200 mg/kg
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	200 mg/kg
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	200 mg/kg
09.3.3	Salmon substitutes, caviar, and other fish roe products	200 mg/kg
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echi- noderms (e.g. fish paste), excluding prod- ucts of food categories	200 mg/kg
10.2	Egg products	200 mg/kg
10.4	Egg-based desserts (e.g. custard)	200 mg/kg
12.2.2	Seasonings and condiments	200 mg/kg
12.5	Soups and broths	200 mg/kg
12.6.1	Emulsified sauces and dips (e.g. mayon- naise, salad dressing, onion dip)	200 mg/kg
12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)	200 mg/kg
12.7	Salads (e.g. macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	200 mg/kg
14.1.4.1	Carbonated water-based flavoured drink	50 mg/kg
14.1.4.2	Non-carbonated water-based flavoured drinks, including punches and ade	50 mg/kg
14.1.4.3	Concentrates (liquid or solid) for water- based flavoured drinks	50 mg/kg





The date sheet of MIC

G+ bacteria		(ppm)
Alicyclobacillus acidiphilus	DSWZ 14558	8
Arthrobacter oxydans	ATCC 8010	64
Bacillus cereus var mycoide	ATCC 11778	32
Bacillus subtilis	ATCC 6633	16
Clostridium botulinum	ATCC 19397	64
Clostridium perfringes	ATCC 77454	16
Clostridium perfringes	ATCC 12917	16
Lactobacillus curvatus	ATCC 25601	16
Lactobacillus delbruckii ssp lactis	ATCC 10705	16
Lactobacillus paracaset	ATCC 25302	16
Lactobacillus plantarum	ATCC 8014	16
Listeria monocytogenes	ATCC B4/97	8
Listeria monocytogenes	ATCC 15313	32
Leuconostoc mesenteroides	ATCC 19255	32
Micrococcus luteus	ATCC 9631	128
Mycobacterium phlei	ATCC 41423	2
Staphylococcus aureus	ATCC 6538	8
Saccharomyces		(ppm)
Candida albicans	ATCC 10231	16
Rhodotorula rubra	CECT 1158	16
Saccharomyces cerevisiae	ATCC 9763	32
Aspergillums		(ppm)
Aspergillus niger	ATCC 14604	32
Aureobasidium pullulans	ATCC 9348	16
Gliocladium virens	ATCC 4645	32
Chaetonium globosum	ATCC 6205	16
Penicillium chrysogenum	ATCC 9480	128
Penicillium funiculosum	CECT 2914	16





The date sheet of MIC

G- bacteria (ppm)		
Alcaligenes faecalis	ATCC 8750	64
Bordetella bronchiseptica	ATCC 4617	128
Campylobacter jejuni	ATCC 29428	8
Campylobacter jejuni	HC2	16
Citrobacter freundii	ATCC 22636	64
Enterobacter aerogenes	ATCC 13048	32
Enterobacter faecalis	ATCC 27285	4
Enterobacter sakazakii	ATCC 29544	32
Escherichia coli0157H7	ATCC 35150	32
Escherichia coli	ATCC 8739	32
Klebsiella pneumoniae var pneumo- niae	ATCC 4352	32
Proteus mirabilis	CECT 170	32
Pseudomonas aeruginosa	ATCC 9027	32
Pseudomonas fluorescens	ATCC 13430	32
Salmonella cholerasuis	ATCC 13076	8
Salmonella typhimurium	ATCC 14028	32
Shijella dysentariae	ATCC 13313	8
Serratia marcescens	ATCC 10759	32
Yersinia enterocolitica	ATCC 27729	16
Vibrio parahaemolyticus	ATCC 17802	128

Package

2kg/bottle , 10kg/carton

Storage

Store unopened under 30°C in dry conditions, away from direct sunlight. When opened, store under 30°C in original container in dry conditions, away from direct sunlight. Shelf life is 24 months when stored according to recommendations.



ε-Polylysine



Products: ε-poly-L-lysine HCl

CAS: 28211-04-03

Molecular weight:: 4130 ~ 5776

 $\label{eq:Molecular formula: [C_6H_{12}N_2O\cdot HCL] n\cdot H_2O \quad n=25{\sim}35$

Introduction

ε-Polylysine is a natural food preservative and high-efficiency antimicrobial agent manufactured from a fermentation process using *Streptomyces albulus*. It can inhibit the growth of Gram-positive, Gram-negative bacteria, yeasts, moulds, bacteria and ect. ε-Polylysine is a homopolymer of L-lysine, one of the essential amino acids. The molecular of ε-Polylysine is a straight chain polymer of lysine. It can decompose to lysine in human body, and can be completely digested to absorption by the human body. ε-Polylysine is food grade and meets FAO/WHO specifications. It is certified as GRAS (Generally Recognized As Safe) by the US FDA with US GRAS No.: GRN000135. Currently ,ε-Polylysine has approval as a food additive in China, Korea, Japan USA and some more countries. ε-Polylysine is common in food applications like: boiled rice, cooked vegetables, soups, noodles and sliced fish (sushi).

Food Cat No	Food Category	Maximum Dosage(mg/kg)
04.0	Fruits, vegetables, beans, edi- ble fungi and algae	300
06.02	Rice products	250
06.03	Wheat flour and products	300
06.03.02 .01	Fresh wheat products (such as : fresh noodl, Wonton skin, Dumpling skin)	500
06.05	Starch products	500
06.07	Instant Rice, Flour products	500
07.0	Bakery	150
07.04.02	Coarse grain products	400
08.03	Meat and Cooked meat prod- ucts	250
10.02.01	Marinated egg	500
12.0	Condiment	500
14.0	Beverages	200
14.02	Fruit and vegetable juice	200



ε-Polylysine



Standard

ltems	Standard
Appearance	Cream to yellow light powder
Content	≥95.0%
Loss on drying	≤8.0%
Ash.	≤2%
pH (1% Titrimetric solu- tion)	3.0 ~ 5.0
Pb.	≤2.0mg/Kg
Total As.(as As2O3)	≤3.0mg/kg
E. coli	<3.0MPN/g
Coliforms	≤3.0MPN/g
Salmonella	25g Negative
Listeria monocytogenes	25g Negative

Package

500g/bottle, 20 bottles/carton

1.0kg/bag , 10kg/carton

Storage

Store unopened under 30° C in dry conditions, away from direct sunlight. When opened, store under 30° C in original container in dry conditions, away from direct sunlight. Shelf life is 24 months when stored according to recommendations.



THE NATURAL INGREDIENTS THAT INSPIRE YOU INNOVATION





LuoYang Chihon Biotechnology Co., Ltd. Address: No.11 Qinlingbei Road, XigongDisdrict,, LuoYang, Henan, China Post Code: 471000 Tel: 86-379-64382868 Fax:86-379-64382223 www.chihonbio.com