AGSHENG

Haisheng Group

An Evolving Global Provider

JUN 18, 2019, Shanghai

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An Evolving Global Provider



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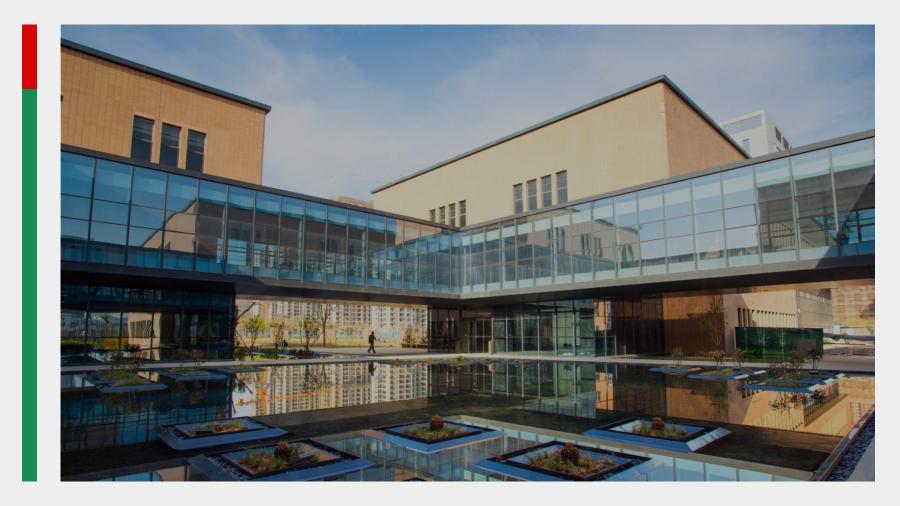


Dangshan Haisheng Pectin





Haisheng Introduction

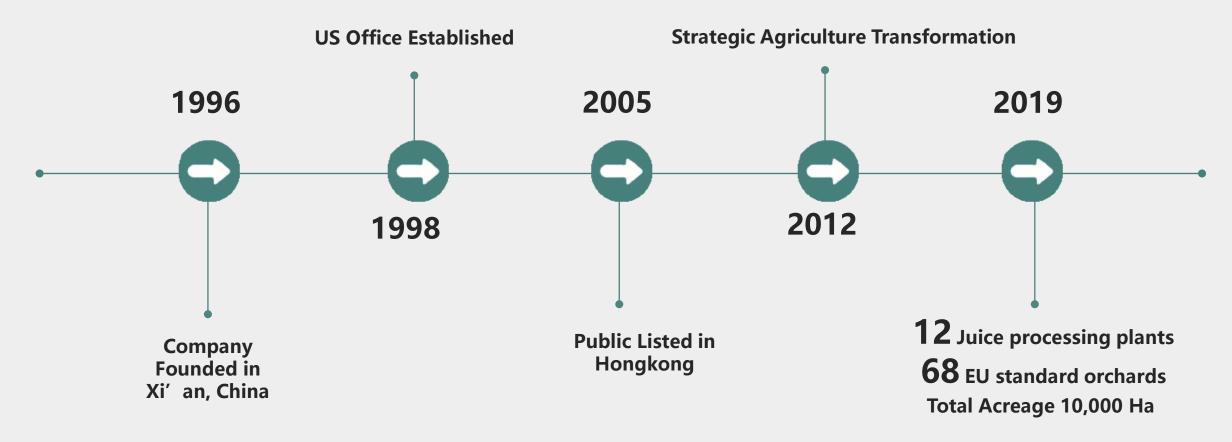




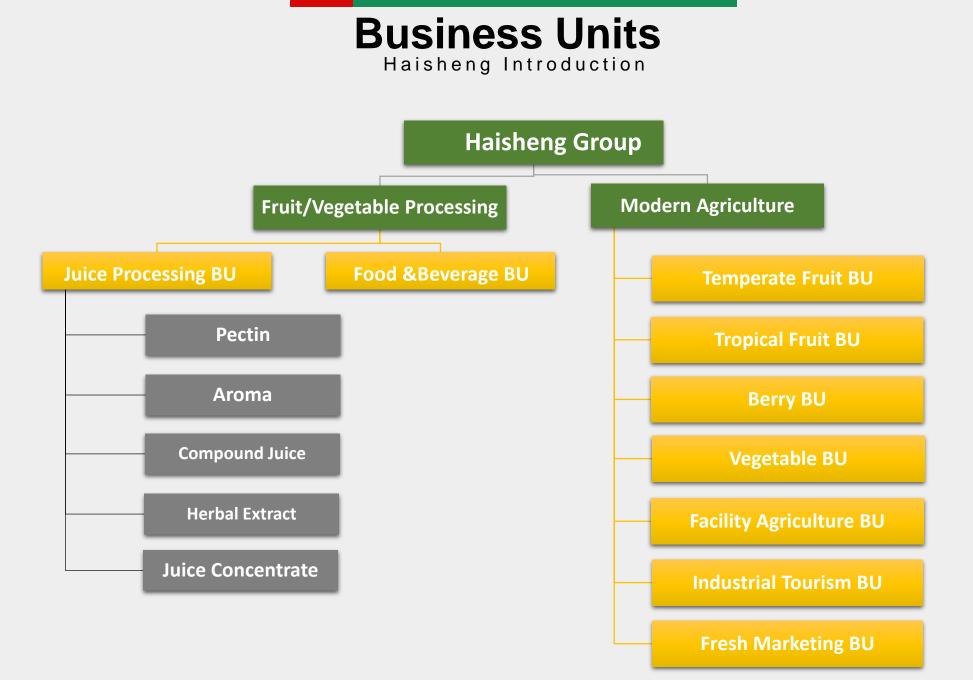
Haisheng Mile Stones

Haisheng Introduction

22 Years Focus on Global Fruit and Vegetable Industry







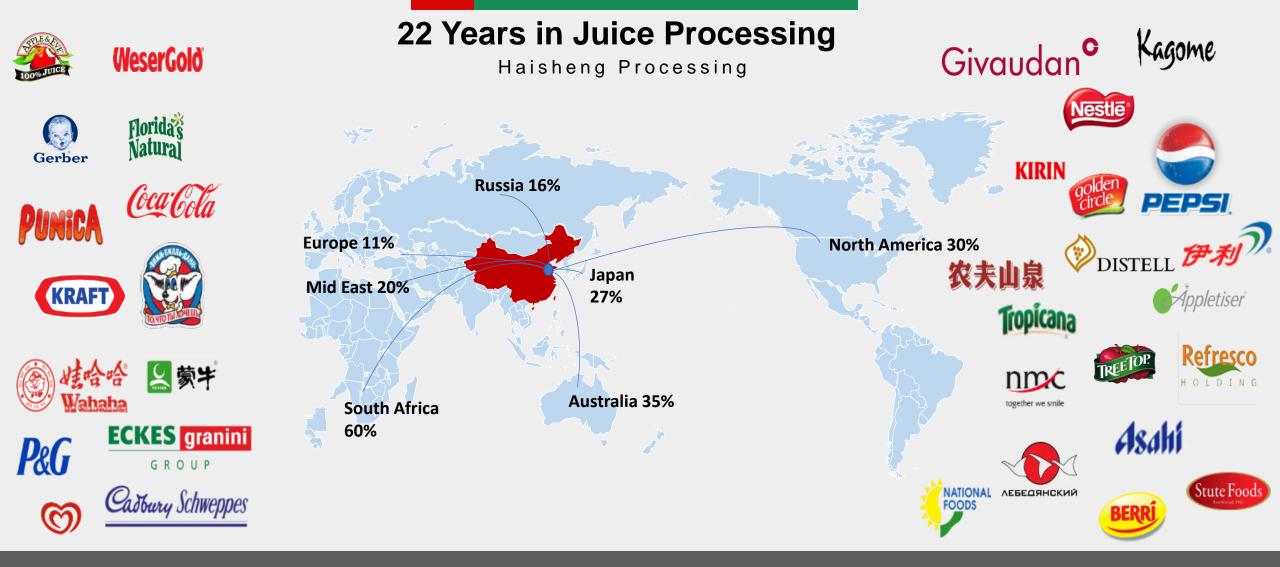


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Haisheng Processing and New Business







- The global Leading Juice Concentrate Supplier
- 10 fruits processing factories across
 China

16% of global supplying volume

• Corporation with famous brands all over the world

International Certificates



Core BU - Processing (By Product)

New Business Diversification



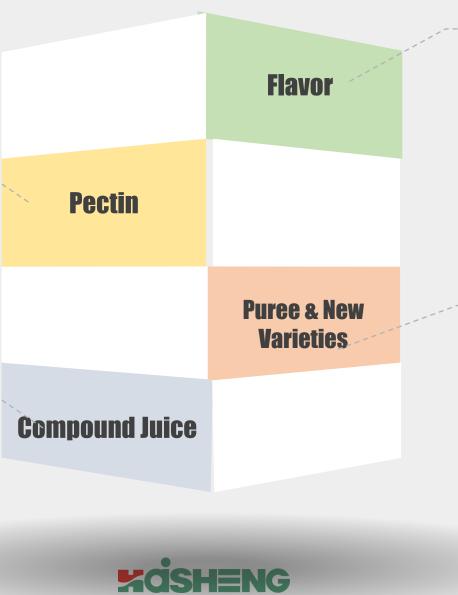
Focus on utilization of the raw material and capacity



- Apple Pectin & Citrus Pectin
- HM, LM and LMA
- Current Annual Capacity 2,000MT
- Add on citrus pectin production



- We provide recipe solutions
- Raw Material Supply: Optimize resources
- Research: R&D + Sales
- Production: Capacity Utilization
- Formulation: Technical after sales support, guiding market trend





- Collection during juice processing
- Type: 600/1200/1600 fold Green/Red Apple Flavor/300-fold Strawberry Flavor
- Current Annual Capacity: 2000MT (200 Fold); 300MT (600/1200 Fold)
- Citrus Flavor will be developed in the future



- Puree & Concentrates
- Varieties: Apple, Pear, Peach, Apricot Sweet potato etc
- Customized variety
- Organic Juice
- Flavor add back AJC

Diversification in Processing - Beverages, Foods

New Business Diversification



Lactobacillus Beverage (50% Juice Content)



Breakfast Fruits Cereals



Natural Fruits Jam (99%)



Fruits Crackers



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Modern Agriculture





Modern Agriculture



Apple : 42 Orchards, Total 4857 Hectare Citrus : 17 Orchards, Total 3266 Hectare Berry : 11 Orchards, Total 820 Hectare Baby Carrots : 5 Orchards, Total 687 Hectare Greenhouse : 5 Hectare TongChuan, 12 Hectare Ping Liang Others : Pear, Kiwi, Cherry, Candy Tomato

Total Growing Area 10,000 Hectare from 2012 - 2018



Temperate Fruit BU

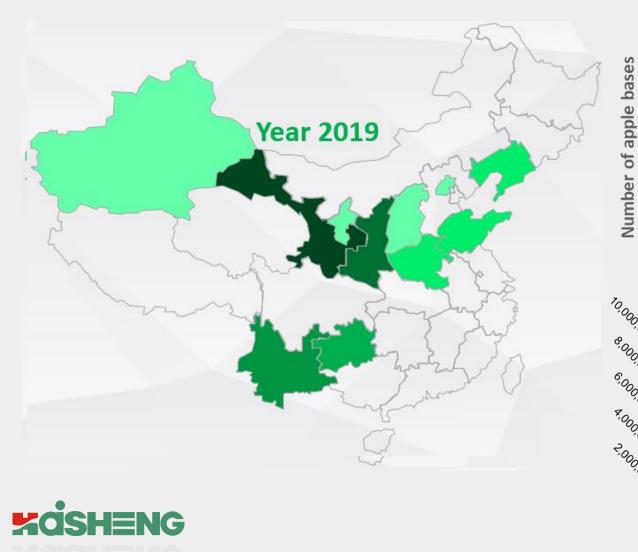
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200

Development of Haisheng Apple Planting Bases



of Haisheng during 2012-2018 and estimation in 2019 42 72856 80000 45 bases 39 37 40 70000 (n 33 Σ 35 60000 29 aldde 25 areas 50000 40000 20 Planting 30000 15 11 3 20000 10 4729 5 10000 0 0 2012 2014 2015 2016 2017 2018 2019 Number of Apple Bases Planting areas(Mu) 10,000,000 Apple nursery yearly yield (trees) 8.000,000 8,866,100 6,000,000 503-400-¥.000.000 5,503,672 2.000,000 ------Imported apple trees 2,600,000 --- Imported apple trees-prediction ,199,343 718,135 0247 Self-producing apple treess-prediction 06.749

70

70

27

The number and planting areas development of apple bases

Tropical Fruit BU

17 Citrus Planation Bases, 3266 Hectare

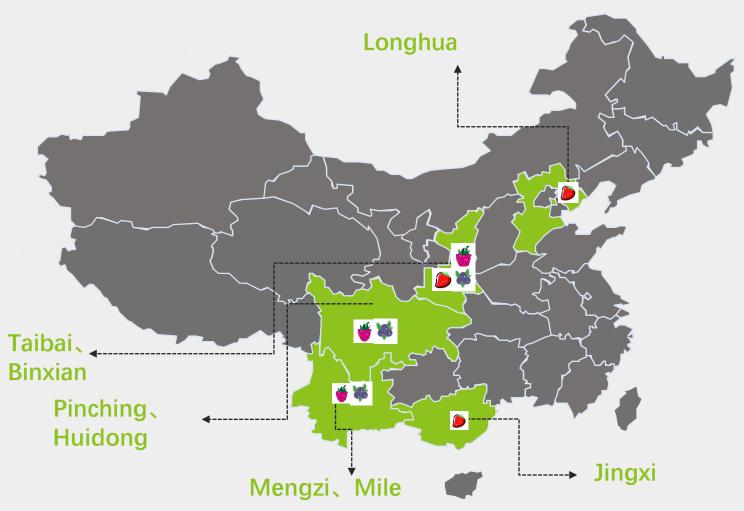
Gu Lin, Xu Yong, Pu Jiang, Yi Long, Fu Shun, Shun Qing, Ying Shan

uo Dian

Lai Bin, Jin Xi De Bao, You Jiang

Berry BU

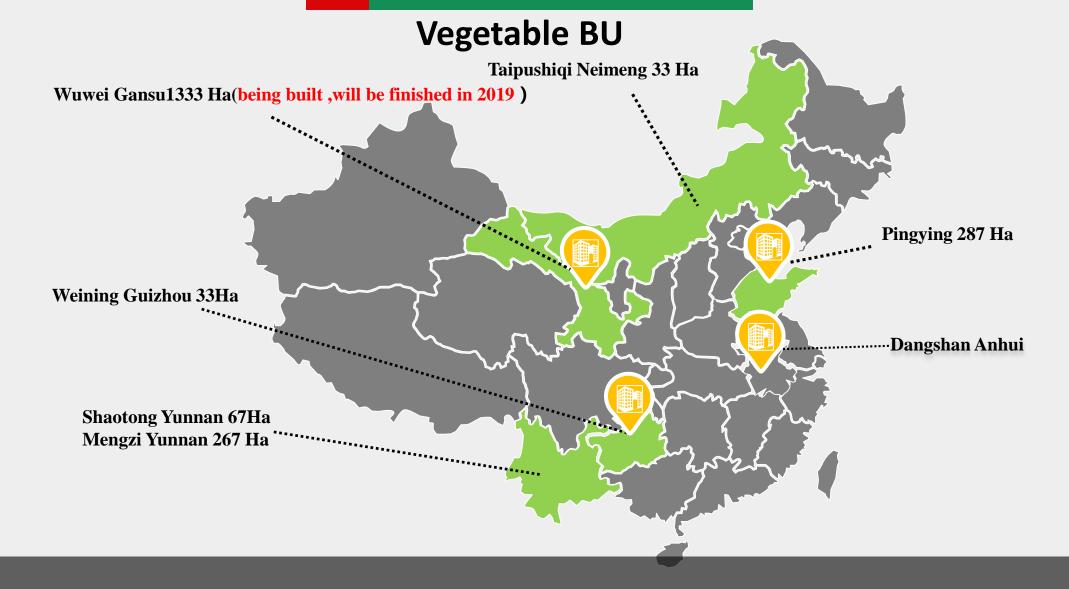
Strategy layout total 11 Orchards 820 Hectare. Distributed in 5 provinces of China





- Blueberry base: 4 with total are a of 533Hectares
- Strawberry base: 4 with total area 67 Hectares
- Raspberry base : 3 with total area 20 Hectares
- Pomegranate base: 1 with area 200 Hectares





5 Orchards , 687 Ha , 3 Processing plants , Max daily capacity 70MT







Fashionable

More choice of the flavor



Diversified Cooking Style



Facility Agriculture BU



Stable Running :

- Pin Liang : 12 Hectare Tomato Greenhouse ;
- Tong Chuan : 5 Hectare Strawberry Greenhouse ;

In Construction :

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- Zhang ye section I : 17 Hectare Tomato & Bell pepper Green House ;
- Yan Cheng : 10 Hectare Tomato Greenhouse ;

Signed & In Schedule :

- Zhang Ye section II : 40 Hectare ;
- Wu Wei : 20 Hectare ;
- Bai Yin : 30 Hectare ;

Total 135 Hectare growing area In 2020



Fresh Market and Branding





Dangshan Haisheng Pectin





Background Introduction

Haisheng Pectin



Dangshan Plant



- Dangshan Haisheng Pectin Co. Ltd. is a subsidiary Corporation fully . owned by Anhui Dangshan Haisheng Fresh Fruit Juice Co. Ltd.
- Capacity: Designed 4,000 MT Standardized Pectin Products on two phase approaches
- Phase 1: 2,000MT HM Apple Pectin, Production from Dec 2015
- Citrus pectin are produced since 2017
- Member of the International Pectin Producer Association (IPPA) since ٠ 2019



Haisheng Pectin Project Timeline Haisheng Pectin



May 2014 – Project launched



Aug 2014 – Workshop construction started



April 2015 – Workshop completed



May 2015 – Installation of supporting facilities



Oct 2015- Installation of facilities in workshop complete

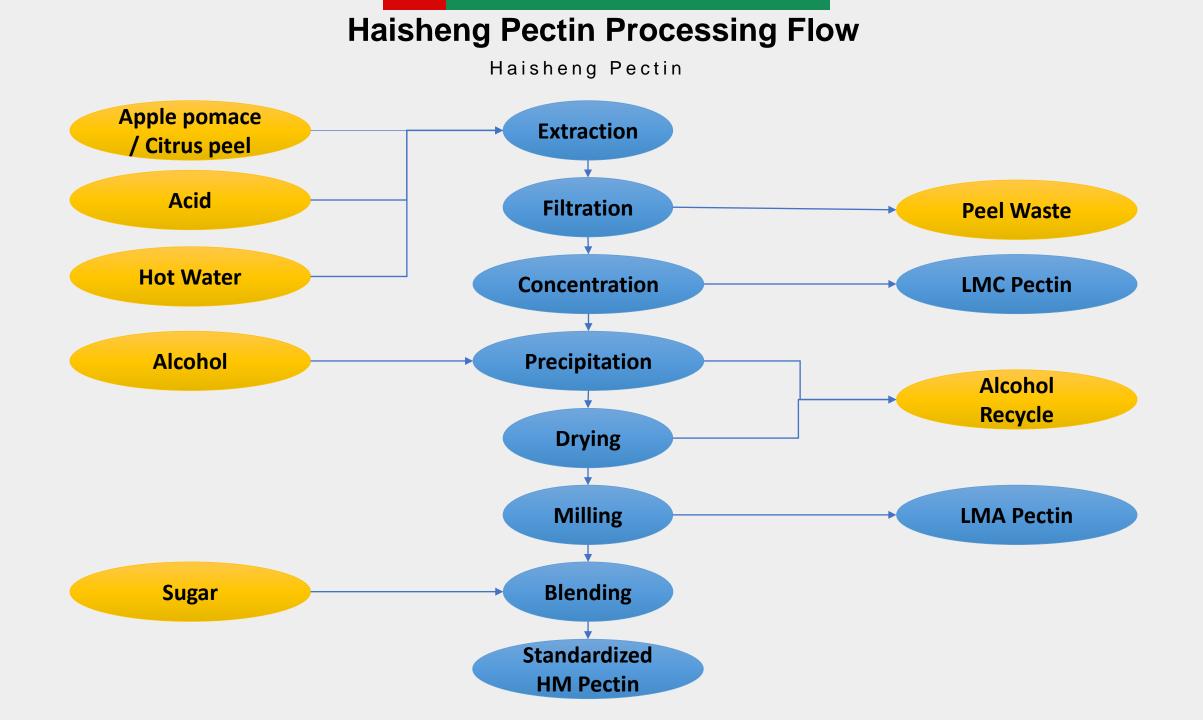


March 2016 – Sales of HM pectin products



- Fast installation and plant operation
- Professional technical and management team
- Target on products quality and improvement
- Production and sales ratio: 92%





Haisheng Pectin Production – Facilities







• Pectin Extraction



• Flottweg, GEA Decanter







• Unipektin Evaporator

- RO Water treatment UF 4, 20T/H
- GEA Centrifuge



Haisheng Pectin Products

- **Entire products supplying capability** •
- **HM Apple and Citrus category** •
- LMC and LMA range •
- **20+ Types current products** •
- Colour of Apple pectin is improved by varies of technical break through
- Used in applications as confectionary, jam, beverages, • dairy, pharmaceutical, etc.





Pectin Product List

• HM APPLE PECTIN

Type of Pectin	DE°	Characteristics & Properties	Main Area of Application
HSA101	>70% —	Apple Pectin	lame luicae
		Ultra rapid set SAG 150°±5	– Jams, Juices
HSA102	68 - 70% —	Apple Pectin	lame luicae
		Rapid set SAG 150°±5	– Jams, Juices
HSA103	65 - 68% —	Apple Pectin	Different peaking of lama
		Medium rapid set SAG 150°±5	 Different packing of Jams
HSA104	62 - 65% —	Apple Pectin	lama Canfactionany
		Slow set SAG 150°±5	Jams, Confectionery
HSA105	58 - 62% —	Apple Pectin	Confectioners
		Extra slow set SAG 150°±5	Confectionery
HSA181	70 - 78% —	Apple Pectin	Vechunt Drinke
		High pectin stable capacity	Yoghurt Drinks
HSA151B	58 - 62% —	Apple Pectin	Confectionen, Curre
		Buffer salt e	Buffer salt extra slow set
HSA121	>70% —	Apple Pectin	Poverages.
		4% solution viscosity 400-500CP	- Beverages

Pectin Product List

• HM CITRUS PECTIN

Type of Pectin	DE°	Characteristics & Properties	Main Area of Application	
HSC102	68 - 70% —	Citrus Pectin	lame luicos	
		Rapid set SAG 150°±5	Jams, Juices	
ЦСС102	65 - 68% —	Citrus Pectin	Different packing of lame	
HSC103		Medium rapid set SAG 150°±5	Different packing of Jams	
HSC104	62 - 65%	Citrus Pectin	lama Confectionany	
		Slow set SAG 150°±5	Jams, Confectionery	
HSC105	58 - 62% —	Citrus Pectin	Confactionany	
		Extra slow set SAG 150°±5	Confectionery	
	70 - 74% —	Citrus Pectin	Vachuut Duinka	
HSC181		High pectin stable capacity	Yoghurt Drinks	
	58 - 62%	Citrus Pectin	Confectioners, Curre	
HSC151B		Buffer salt extra slow set	Confectionery, Gums	
HSC121	>70%	Citrus Pectin	Deverages	
		4% solution viscosity 400-500CP	Beverages	
HSC123	>70%	Citrus Pectin	Dovoragos	
		4% solution viscosity 500-600CP	Beverages	

Pectin Product List

• LMC APPLE PECTIN

Type of Pectin	n DE°	Characteristics & Properties	Main Area of Application
HSA300	30 - 35% —	Apple Pectin	Low sugar jam,
		Very high calcium reactivity	fruit preparations
HSA310	36 - 40% —	Apple Pectin	Low sugar jam,
		Medium calcium reactivity	fruit preparations
HSA310FB	36 - 40% —	Medium calcium reactivity	Low sugar jam,
		High stability for bakery	fruit preparations, fruit filling

• LMA CITRUS PECTIN

Type of Pectin	DE°	DA°	Characteristics & Properties	Main Area of Application
HSC200 25 - 30%	25 200/	20 – 25% –	Citrus Pectin	Yogurt, low sugar jam,
	25 - 50%		High calcium reactivity	fruit preparation, glazing
HSC210 30 - 35	30 - 35%	15 - 20% —	Citrus Pectin	Low sugar jam,
			Medium calcium reactivity	Fruit preparations
HSC220	25 400/	10 – 15% –	Citrus Pectin	Low augoriers fruit filling
	35 - 40%		Low calcium reactivity	 Low sugar jam, fruit filling

Haisheng Pectin Further Steps

Haisheng Pectin



Based on current supply of raw material and market, we will keep improving our production capability and products quality.

- 1 Continuous work and focus on current HM pectin
- 2 R&D and application development on more product varieties, provide quality service to customer
- ③ Strive to develop citrus pectin, LMA and LMC Speed up products structural diversification and upgradation
- **④** Improve products competitiveness and after sale technical service



THANKS

An Evolving Global Provider



