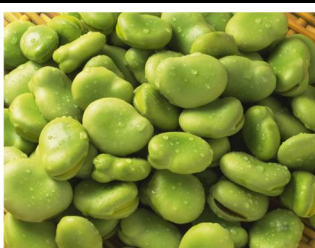


ACROFOOD Frozen Vegetables

No.	Item	Picture	No.	Item	Picture
1	White Asparagus Spears 17cm±1cm Center Cuts Cuts & Tips Crop time: Apr.-June		2	Green Asparagus Spears 17±1cm Center Cuts Cuts & Tips Crop time: Apr.-May.	
3	Broccoli Florets 30-50mm Crop time: Oct.-Mar.		4	Cauliflower Florets 30-50mm /Cauliflower Riced Crop time: Oct.- Mar.	
5	Spinach chopped 10mm /cut 3-5cm Crop time: Oct.- Nov. March- April		6	Okra Whole S 6-9cm M 8-11cm Cut 10mm Crop time: July-Sept.	
7	Diced Red Pepper 10x10mm Blanched Crop time: August -Sept.		8	Sliced Red pepper 6-8/8-10mm Blanched Crop time: August -Sept.	
9	Diced Green Pepper 10x10mm Crop time: July		10	Sliced Green pepper 6-8/8-10mm Crop time: July	
11	Mixed Diced Pepper 1:1:1 Blanched Crop time: August-Sept.		12	Mixed Sliced Pepper 1:1:1 Blanched Crop time: August-Sept.	

ACROFOOD Frozen Vegetables

No.	Item	Picture	No.	Item	Picture
13	Super Sweet Corn kernels Variety: Brix: Krispy King 12-14 Overland 11-13 Magnum II 9-11 Crop: July-Sept.		14	Green Peas Crop time: May-June	
15	Carrot Strips 3x3x30-50mm Crop time: Oct.-Dec.		16	2,3,4way Mix Veggies (carrot, corn, cut beans, carrot)	
17	Carrot Slice Crop time: Oct.-Dec.		18	California Mix	
19	Green Bean Whole Cut 3-5/2-4cm Crop time: May-June.		20	Broad Beans 22-35mm Crop time: May	
21	Potato Dice (15x15mm/20x20mm)		22	Mung Bean Sprouts Length: 20-100mm	
23	Edamame in pods Varity: 75 /Green Diamond Crop time: July-Sept.		24	Mukimame Beans Varity: 75 /Green Diamond Crop time: July -Sept.	

ACROFOOD Frozen Vegetables

No.	Item	Picture	No.	Item	Picture
25	Diced Onion 6mm, 10mm White/Red		26	Sliced Onion 5-7/6-8mm White/Red	
27	Garlic cloves Garlic diced 4x4mm Crop time: June-August		28	Celery 10mm	
29	Red Chilli Crop time: July-Sept.		30	Green Onion 4-6mm Crop time: April-May July	
31	Chives Crop time: April-May Oct.-Nov.		32	Ginger Diced Crop time: Sept.-Nov.	
33	Persley Crop time: June-Sept.		34	Basil Crop time: June-Sept.	
35	Mixed vegetables		36	Mixed vegetables	

ACROFOOD Frozen Vegetables

Qingdao Acrofood Co., Ltd. – Your Trusted Global Agrofood Partner

Headquartered in Qingdao, China – a city renowned for its abundant natural resources, strategic geographic location, and exceptional logistics connectivity – Acrofood stands as a leading integrated agrofood supplier in China. We seamlessly combine agrofood cultivation, advanced deep processing, and tailored supply solutions for renowned international clients.

Core Competencies

- Specialization in premium frozen vegetables
- Strategic partnerships with certified regional production facilities
- Annual export volume exceeding 12,000 tons to key markets including Europe, North & South America, Australia, and Asia

Quality Assurance System

Our flagship production facility, our Hengteng and Tianbao Factoperates under internationally recognized certifications:

- Kosher & Halal certified
- BRC Global Standard A audited
- Full compliance with HACCP & ISO 22000 food safety standards

Integrated Supply Chain

1. **Sustainable Sourcing**
 - o Owned plantations and contracted growers in proximity to production facilities
 - o Agricultural department implements unified management of pesticide residue levels
 - o Customized protocols based on client-specific MRL requirements
 - o Environmentally conscious cultivation practices respecting local water resources
2. **Advanced Processing**
 - o State-of-the-art production facilities with rapid processing capabilities
 - o Optimized nutrient retention through controlled hygienic environments
 - o In-house microbiological and pesticide residue testing laboratories
 - o Real-time quality monitoring throughout production cycles
3. **Full Traceability**
 - o End-to-end "field to table" traceability system
 - o Unique product identification codes with comprehensive data tracking
 - o Digital records of raw material sourcing, production parameters, and packaging
 - o Quality Assurance department performs systematic documentation audits
4. **Quality Optimization**
 - o Continuous sensory evaluation of product attributes
 - o Proactive adjustments to maintain optimal flavor profiles
 - o Stringent appearance quality control protocols

Why Choose Acrofood

- vertically integrated supply chain ensuring consistent quality
- compliance with multiple international food safety standards
- responsive to diverse market requirements
- commitment to sustainable agricultural practices
- transparent traceability system for complete peace of mind