



Phosphate solution provider

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About Lotus

Qingdao Lotus International Trade CO.,LTD since 2010, is a leading company in R&D, production, marketing, sales, and distribution of innovative and standard food additives and ingredients. The supplier including Xingfa, Dahua, Jujia, Kanbo and so on.

In 2021, We creat the blended phosphate and thickener factory in Qingdao.

In 2025, Qingdao Lotus Biotechnology CO.,LTD fouded in Qingdao. We focus on phosphate and international business.

In Sep 2025, Cooperation with Xingfa in international market.

















Pictures of LOTUS















Pictures of us

Qingdao Lotus Bio-Technology Co.,Ltd Xingfa Hongkong Corporation sales@qdlotus.com











Picture of us









Blended phosphate:

For meat, seafood and etc.

Blended thickener:

Plant source, clean label

Blended sweetening:

OEM,ODM



NOT ONLY STANDARD PRODUCTS, BUT ALSO CUSTOMIZED PROVIDE AN OVERALL SOLUTION





XINGFA





Blended phosphate:

Application	Products	Advantages and properties of the product	
	Lotus C12	Improves firmness and springginess	
Meat ball	Lotus C206	S C206 Imoroves stickiness, shelf life	
	Lotus C208	Enhance meatball flavor	
Sausage	Lotus T6	Improves meat emulsion and hardness	
	Lotus T7	Reduce cooling lose	
	Lotus T8	Improve meat emulsion, reduce cooking loss	
Ham	Lotus I26	Inrease WHC, prevents drip and moisture	
Chicken	Lotus M21	Improves firmness and springginess	







Blended phosphate:

Application	Products	Advantages and properties of the product	
Fish fillet	Lotus F8	Natural colour and good taste	
Surimi	Lotus S18	Improves taste, preventing protein retrogradation	
Shirimp	Lotus S22	Natural colour, firm texture	
Bakery	Lotus A29	Enhance texture, taste and retain color	
Beverage	Lotus B28	Prevent precipitation and delamination, improve flavor, more fine and smooth	







Non-phophate blended:

Application	Products	Advantages and properties of the product	
Meat	Lotus N6	Reduce cooking losses and improve tenderness and elasticity	
Surimi	Lotus N22	Cleaning label,plant extraction increases elasticity brittleness	

Our professional technical team
Provide full guidance throughout the process
to enhance your formula and product quality













Blended thickener:

In the food industry, compound colloids are widely used to modify texture, enhance stability, and improve the overall sensory experience of various products. They act as thickeners, gelling agents, emulsifiers, and stabilizers in a variety of applications, including:

Soups

Sauces

Dressings

Desserts

Ice cream

Meat industry











Carrageenan in meat products:

- 1. Improve the water retention of
- meat tissue
- 2. Improve the meat texture
- 3. Reduce costs of the products
- 4. Improve the fineness of slicing

Konjac Gum in meat products:

- 1. Helps w/ product shaping, increase the finess of the finished product
- 2. Improve the firmness and crunchiness of the product; thus improve product's texture
- 3. Strong capacity to combine water; thus improve the yield, and reduce the cost
- 4. Heat irreversible, freezing resistance, heat resistance, frying resistance
- 5. Obvious effect of inhibition of starch retrogradation







Application:























About Xingfa Group:

Established in 1994, Hubei Xingfa Chemicals Group Co,Ltd focuses on the development, manufacturing of a full range of phosphorus based chemicals. With its headquarter in Hubei Yichang, the company has been listed in Shanghai Stocks and Securities Market since 1999,(stock code 600141).

ISO14001:2004

GB/T28001:2001

ISO9001:2000

HACCP

BRC

Halal

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Main product of Lotus and Xingfa cooperation:

Dicalcium Phosphate(DCPD)

Sodium Tripolyphosphate (STPP)

Sodium Acid Pyrophosphate (SAPP)







Other product of Lotus and Xingfa cooperation:

DKP SHMP

Dipotassium Phosphate Food Grade Sodium Hexametaphosphate Food Grade

DSP TKPP

Disodium Phosphate Food Grade Tetrapotassium Pyrophosphate

MKP TSPP

Monopotassium Phosphate Food Grade Tetrasodium Pyrophosphate Food Grade

MSP

Monosodium Phosphate Food Grade Trisodium Phosphate Food Grade

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Packing before:



Packing New:











Why us?

High-quality commodity

Good brand image and influence

A more favorable price obtained through a quantitative advantage

More flexible packaging, transportation and payment solutions





LOTUS-XINGFA	We Offer:	You get:
Self-owned plant	1. Good control in quality	1. Good quality
	2. Quick shipment (ETD within 10day)	2. Quick shipment, less lead time
	3. Good control in cost	3. Competitive price
R&D center	1. Technical service	1. Differentiated products
	2. Application service	2. Door to door service
	3. Consulting service	3. One-stop solution package
Sales team	1. Reply msg within 3 hours	Prompt and easy communication Efficent
Platform	Host professional industry seminars and open house	Technical exchange and interaction
Brand	Well-known brand in China	LOTUS is your Trustworthy partner







Focus on phosphate and thickener on meat industry

Strong in feed and food ingredients

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