

GLOSSARY OF TECHNICAL TERMS

This glossary of technical terms contains explanations of certain technical terms used in this document in connection with our Company and our business. Such terminology and meanings may not correspond to standard industry meanings or usages of those terms.

“AI”	artificial intelligence
“APS”	advanced planning and scheduling system
“Bio-fermentation”	A proprietary technology using microbiological and molecular biology techniques to standardize and accelerate the fermentation process for products like Guizhou Red Sour Soup.
“CAGR”	compound annual growth rate
“catering channel”	the sales channel serving restaurants, catering groups and foodservice operators
“CMA”	China Metrology Accreditation
“CNAS”	China National Accreditation Service for Conformity Assessment
“cold mixing”	a production process in which ingredients are mixed without heating
“compound seasoning”	seasoning products made by blending multiple raw materials and ingredients to create prepared flavoring solutions
“consumer brand”	a brand sold directly to end consumers rather than only to catering customers
“CRM”	customer relationship management
“digital and intelligent transformation”	the process of upgrading business operations through digital systems, automation and intelligent technologies
“ERP”	enterprise resource planning, a business process management software that allows an organization to use a system of integrated applications to manage the business and digitalize back-office functions relating to technology, services, and human resources

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“electrocardiography (ECG)”	a technique that records the electrical activity of the heart using sensors placed on the surface of the body; in this document, it is used to capture real-time heart activity patterns evoked by different tastes to study flavor perception and consumer preference
“flavor module recombination”	a technique that combines different standardized flavor components (modules) to create complex taste profiles within a single piece of equipment, rather than requiring multiple separate machines
“flexible sterilization”	a sterilization method that applies different temperature, time, or processing parameters depending on the product category, rather than using a one-size-fits-all approach
“FSSC 22000”	Food Safety System Certificate 22000, a GFSI-recognized food safety certification scheme, owned and managed by the Foundation FSSC, that certifies an organization’s food safety management system based on ISO 22000, sector-specific prerequisite programs, and additional scheme requirements.
“green fermentation technology”	fermentation technology designed to improve efficiency and reduce environmental impact
“HACCP”	Hazard Analysis and Critical Control Points, a systematic approach to food safety that identifies, evaluates, and controls potential hazards throughout the food production process
“ISO”	the International Organization for Standardization, a non-government organization based in Geneva, Switzerland, for assessing the quality systems of business organization
“ISO14001”	an international standard that specifies requirements for an effective environment management system
“ISO27001”	an international standard that specifies requirements for establishing, implementing, maintaining, and continually improving an Information Security Management System
“ISO45001”	an international standard that specifies requirements for an effective occupational health and safety management system
“ISO9001”	International Quality Management System, which is released by ISO

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“kg”	kilogram, equals to 1,000 grams
“MES”	manufacturing execution system
“multi parameter continuous process curve control”	a system that uses over 10,000 sensors and 200,000 real-time data points to precisely regulate cooking variables such as temperature, moisture, and pressure during production
“omni-channel”	a business strategy integrating multiple sales and marketing channels
“PLM”	product lifecycle management system
“reactor production technology”	a production technology using reactor equipment for seasoning manufacturing
“ultra fine processing”	a process that controls particle size and distribution of ingredients to achieve consistent mouthfeel and controlled release of flavors in the final product
“SCADA”	supervisory control and data acquisition
“sensory evaluation system” (or “sensory evaluation lab”)	a system for evaluating products based on taste, aroma, appearance and texture
“SKUs”	stock keeping unit for our inventory management, reflecting a distinct type of product which is distinguished from other product types by its technique and attributes
“specialized fractionation”	a process that rapidly separates oil and water components during cooking, reducing the cooking cycle from several hours to just minutes
“sq.m.”	square meter
“Super Reactor Technology”	A proprietary, temperature-controlled bionic stir-frying system used in the production of compound seasonings to replicate traditional manual cooking methods at an industrial scale.
“temperature-controlled bionic stir-frying system”	a production system that mimics manual wok frying by precisely regulating temperature, moisture, and pressure at millisecond-level accuracy to replicate authentic “wok hei” aroma and flavor at industrial scale
“tons”	metric tons, 1,000 kilograms equal to 1 ton
“WMS”	warehouse management system