
GLOSSARY

This glossary contains explanations of certain terms used in this prospectus that relate to our business and the industry in which we operate. These terms and their meanings may not always correspond to standard industry meaning or usage of these terms.

“ABV”	alcohol by volume, a standard measure of how much alcohol is contained in an alcoholic beverage
“amino acids”	biologically important organic compounds comprising amine and carboxylic acid functional groups, which play central roles both as building blocks of proteins and as intermediates in metabolism
“base wine”	naturally-brewed yellow rice wine, used as the base of naturally-brewed cooking wine
“CAGR”	compound annual growth rate
“citric acid”	a commonly used acidifier, flavoring and preservative
“ester”	any of a class of organic compounds that react with water to produce alcohol and acids
“fermentation”	the conversion of sugar to acids, gases and/or alcohol using yeast or bacteria
“fermentation starter”	compounds to assist the beginning of the fermentation process in preparation of various foods and fermented drinks
“fermented bean curd”	a form of processed, preserved bean curd made from soy beans, commonly used in East Asian cuisine as a condiment
“glacial acetic acid”	undiluted acetic acid, also commonly used as a food additive with a distinct sour taste and pungent smell
“HACCP”	hazard analysis and critical control points, a systematic preventive approach to food safety and allergenic, chemical and biological hazards in production processes that can cause the finished product to be unsafe, and designs measurements to reduce these risks to a safety level
“high-salt liquid state fermentation (高鹽稀態發酵)”	a soy sauce fermentation method where soy beans and wheat bran are fermented in liquid state
“ISO 9001”	the internationally recognized standard for the quality management of businesses
“low-salt solid state fermentation (低鹽固態發酵)”	a traditional soy sauce fermentation method where soy beans and wheat are fermented in solid state

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“mixer base wine”	base wine aged less than two Wine Years
“MSG”	monosodium glutamate, a food additive used as a flavor enhancer to balance, blend and round the total perception of other tastes
“oligopeptide”	a peptide comprising a small number of amino acids
“peptide”	any of various natural or synthetic compounds containing two or more amino acids linked by the carboxyl group of one amino acid to the amino group of another
“plasticizer”	an additive that increases the plasticity or fluidity of a material
“QB/T 2745-2005 Standard”	The Light Industry Standard for Culinary Chinese Rice Wine of PRC (中華人民共和國輕工業行業標準•烹飪黃酒) promulgated and adopted by the National Development and Reform Commission (中華人民共和國國家發展和改革委員會) in July 2005 and January 2006, respectively, an applicable industrial standard for cooking wine products in China
“SB/T 10416-2007 Standard”	The Domestic Trade Industrial Standard for Seasoning Wine of the PRC (中華人民共和國國內貿易行業標準•調味料酒) promulgated and adopted by MOFCOM in January and July 2007, respectively, an applicable industrial standard for cooking wine products in China
“vintage base wine”	base wine aged over two Wine Years
“Wine Year”	consistent with industry practice, the Wine Year of base wine is calculated from the commencement of the fermentation process, which generally takes place from October through May of the following year. Upon completion of the fermentation process and immediately prior to the beginning of the next fermentation season, base wine would be aged two Wine Years

The following table sets forth a reconciliation between Wine Years and calendar years:

	<u>Calendar Year</u>	<u>Wine Year</u>
Upon commencement of fermentation	0	0
Immediately prior to the beginning of the next fermentation season	0	Two
Starting from the year after completion of fermentation	X	X+1