



中投信能(北京)科技发展有限公司
China Investment Xineng (Beijing) Tech. Development Co.,Ltd.

CHINA INVESTMENT XINENG (BEIJING)
TECH. DEVELOPMENT CO. LTD
AND ITS PARTNERS

CHINA INVESTMENT (BEIJING) TECH. DEVELOPMENT CO., LTD AND ITS PARTNERS

Founded in April 2014, China Investment Xineng (Beijing) Technology Development Co., Ltd (hereinafter "CIX") is a company based in Beijing, which is committed to the development of environmental technologies and renewable energy, applying innovative, creative and sustainable development modality in China. One of its main collaborations regards treatment and recycling of industrial waste water. CIX works also in cultural and educational activities, with its president Ms. Xiong Yuan being the executive president of the Faculty of Immaterial Cultural Heritage of the China Traditional Culture Institute University.

BEGINNING OF ADVENTURE WITH KIP AT EXPO 2015

In occasion of Expo 2015, CIX enters into collaboration with KIP International School for the KIP Pavilion Project, assuming the responsibility of contacting and searching for qualified Chinese institutions, associations, universities and companies interested in participating in the Project and that share the philosophy of KIP International School.

With the intention of presenting a different China that cares about innovation, valorisation of traditional knowledge, common wellness, inclusive and sustainable development, CIX searches nationwide, as well as in the whole Asia-Pacific area, partners and socially responsible companies, collects innovative experiences of Chinese actors in supporting territorial development processes in China, shows their contribution in green economy and local natural resources valorisation, in the promotion of technological and methodological innovations, and expresses the soul of the Chinese culture in a new light.

Moreover, through collaborations with institutions, cultural associations and corporations of all around the world, such as the Academy of Fine Arts of Brera, CIX embarks upon the career of building an international network for cultural, economical and social communication.



CIX AND ITS PARTNERS

CIX has gathered together a series of Chinese public and private actors engaged in local sustainable development. Its main partners at Expo 2015 include:

Institutions

such as the China Center of International Economic Exchanges, Development Research Center of the State Council of China, China Urban-rural Xiaokang Development Promotion Center, Asia Africa And Latin America Cooperation And Exchanges International Association;

Cultural associations and companies

that are dedicated in the communication of Chinese historical – cultural treasures, like Aisin-Gioro Royal Culture Committee, Guangzhou Ihavebao Culture Communication Co. Ltd., China Artists Association, Handicraft Products Research And Development Committee Of China's National Conventional Culture Promotion&Development Project, China Art Photography Academy and so on;

Services Groups

Groups and companies that offer various services to facilitate innovation, to improve people's life and to make territories more attractive, like Space Idea International Exhibition Group, Mtravel International Travel Service (Beijing), Sinotrans&Csc Holding Co. Ltd., Inseno Exhibition Group (Beijing), Ningbo Everbest Electronic & Technology Co., Ltd.;

Companies and groups

with particular attention to innovation, to sustainable development and to the interpretation of "Created in China" rather than "Made in China", for example:

Shanghai WinSun Decoration Design Engineering Co., with its exclusive 3D printing 'ink' a mixture of recycled construction waste, glass fiber, steel, cement and special additives, has brought out an innovation in the construction industry, turning waste into brand new building materials, reducing carbon emissions and even construction costs compared to traditional methods;

Sakaco Kitchen Appliance Co., Ltd., as the first Chinese company to introduce smokeless integrated kitchen, has been improving cooking environment for Chinese families while respecting Oriental cuisine traditions;



