



SHOW
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1

Asia's Super 5-in-1 Food Expo
台北國際食品五展

JUNE 21-24
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JAPAN

Asia's Super 5-in-1 Food Expo showcases new industry trends

2017台北國際食品展 五大產業聯合展出

Annual event links the entire food industry chain from top to bottom while bringing in the industry chain of related equipment

年度重頭戲 引領產業趨勢



Organizers expect the five-in-one expo to attract over 67,000 foreign and domestic buyers. 預期吸引超過67,000名國內外採購主到場。

The Super 5-in-1 Food Expo, one of the biggest food industry events in Asia, begins today and spans four days at Taipei World Trade Center Exhibition Hall 1 and Nangang Exhibition Center Hall 1. The expo not only links the entire food industry chain from top to bottom, it also brings in the industry chain of related equipment through the Taipei International Food Show, FoodTech and Pharmatech Taipei, Taipei Pack, Taipei International Hotel, Restaurant and Catering Show and Taiwan International HALAL Expo.

The leaders in the five industries will congregate at the events, with 1,717 exhibitors from 36 countries and regions at 4,011 booths making this year's show the largest in its history. The scale demonstrates the growth potential of Taiwan's food industry development. Organizers expect the five-in-one expo to attract over 67,000 foreign and domestic buyers and spark an

unprecedented upsurge in procurement for the industry.

The Taipei International Food Show is the most prominent stage for showcasing Taiwan's agriculture, aquatic, frozen and processed food products as well as machinery and packaging equipment to worldwide markets. With an influx of strong-performing domestic exhibitors, some 30 percent of this year's exhibitors are newcomers — demonstrating the vitality and innovation in Taiwan's food industry.

The Taiwan Pavilion, organized by the Council of Agriculture, is themed "The Best Foods in Taiwan" and selects new products to showcase, such as ginger black tea and prepackaged porcini mushroom risotto sauce. Featured quality agricultural products from Yunlin, Kaohsiung, Tainan, Hualien, Taitung and Chiayi will also be on the menu.

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年一度國內最受矚目的食品產業盛事—台北國際食品展，今(21)日起接連4天於台北世貿一館及南港展覽館盛大登場，串起食品產業上、中、下游及相關設備產業鏈，包括「台北國際食品展」、「台北國際食品加工設備暨製藥機械展」、「台北國際包裝工業展」、「台灣國際飯店暨餐飲設備用品展」及「台灣國際清真產品展」等，匯集五項產業菁英，來自全球36個國家及地區，總計1,717家參展商使用4,011個攤位，規模歷屆最高，顯示臺灣食品業蓬勃的發展潛力。預期吸引超過67,000名國內外採購主到場，為產業掀起一波採購熱潮。

台北國際食品五展無疑是將臺灣農水產、冷凍、加工食品、食品機械及包裝等設備銷往全球的最佳舞臺，國內廠商精銳盡出，本屆新廠商比例高達3成，展現臺灣食品業的活力與創新，臺灣館續由農委會領軍，以「好食在臺灣」為主軸，精選薑黃紅茶、牛肝菌菇燉飯底等新品，還有農業大縣雲林、高雄、台南、花蓮、台東及嘉義市也不惶多讓，展出具有特色精緻農產品。

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The Spain Pavilion features top products from the Iberian Peninsula. | 西班牙館將展示來自伊比利亞的優質產品。

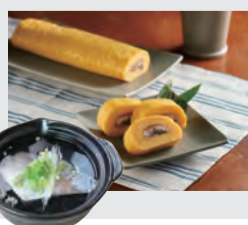
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2-4 National Pavilions 國家館



The Taipei Int'l Food Show features pavilions from the Philippines, Taiwan, South Korea, Indonesia, Central America and Malaysia. 台北食品展覽會有許多國家館，包括菲律賓館、台灣館、南韓館、印尼館、馬來西亞館、中美洲館。

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Meet with 18 exhibitors for insight on the latest developments in the food industry. 今年專訪18家參展廠商，來了解食品業的近況。

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Find the best HORECA products at the Taiwan International Hotel, Restaurant and Catering Show. 在台灣國際飯店暨餐飲設備展尋找最好的HORECA產品。

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Discover the 'Good Foods in Taiwan' 探索台灣的美食



The Council of Agriculture has cooperated with 80 Taiwanese companies to set up this year's Taiwan Pavilion. With "Good Foods in Taiwan" as its motto, the pavilion is divided into three major exhibition areas: Brand-name Agricultural Goods, Ten Major New Products and Taiwanese Featured Products. The first area offers a window on Taiwanese companies that are excelling in innovation, transforming themselves and creating a distinctive competitive edge. The second one features 10 innovative products selected through an intense competition among 56 food providers. The council invited food industry experts to judge products through a two-round selection process in which companies' manufacturing processes, safety management, innovative technology and other industrial aspects were evaluated.

Finally, the Taiwanese Featured Products displays unique items characteristic of Taiwan, ranging from fresh and processed fruits, vegetables to tea leaves, seafood and meat. The products on show at the pavilion are highly representative of Taiwan and have acquired various certification, including ISO, HACCP, CAS, GAP, CAS Organic, TAP, HALAL, KOSHER and Global GAP certificates. Taiwan's current major trading partners are China, Japan, the U.S., Hong Kong, Vietnam, South Korea and Singapore. In response to globalization, Taiwan also engages in the active exploration of emerging markets in Muslim countries and other Middle Eastern countries. ■

行政院農業委員會輔導80家臺灣優質廠商共組「臺灣館」，以「好食在臺灣」為主軸，規劃3大展區，包括「農業品牌精品區」、「十大創新產品區」、「臺灣特色產品區」。首先，「農業品牌精品區」旨在推廣勇於「創新」與「改變」的優良企業，創造出臺灣農產品的獨特性，是臺灣館對外展現創新實力與國際競爭力之亮點。「十大創新產品」的參展產品則由農委會邀集食品



產業專家，從56項競爭者中，就其製程、安全管理、創新技術等面向，經過2輪激烈競爭評選後脫穎而出。

「臺灣特色產品區」產品品項多元豐富，且皆深具臺灣特色，包括生鮮蔬果、果蔬加工品、茶葉、生鮮水產及各式肉品。臺灣館的參展產品皆有足以代表台灣的優異品質，已獲ISO、HACCP、CAS、吉園圃、有機、產銷履歷、清真(HALAL)、猶太(KOSHER)、全球良好農業規範(Global GAP)等相關認證。臺灣農產品的主要出口市場為中國大陸、日本、美國、香港、越南、韓國、新加坡等，為加強全球佈局，未來將放眼全世界，積極開拓穆斯林及中東等其他新興市場。■



Nangang 南港館 ▶ M0419

South Korea brings good food and a show to Taiwan gourmets 台北國際食品展覽會將華麗展出最夯的韓國食品



The Korea Agro-Trade Center is bringing the trendiest Korean goodies to Nangang Exhibition Hall. With a rapidly increasing amount of South Korean imports in Taiwan in recent years, this year's top food show features 27 South Korean companies selling over 400 traditional Korean foods, spices and other products. According to the pavilion's organizers, imports from South Korea have increased every one of the past five years, with the latest data from the third week of May showing a 21.8 percent increase from the same period last year.

The Korean Pavilion not only boasts the most authentic and safest food products, but also live K-pop shows and live cooking so visitors can enjoy both entertaining performances and good hot food. Organizers specifically chose Korean barbecue and chicken, seafood pancakes, and tteok-bokki (stir-fried rice cake) — the most popular Korean dishes in Taiwan — for the live cooking demonstrations, which will be conducted by professional chefs throughout the four-day show. Visitors to the pavilion will also get a chance to learn some of the newest K-pop dance moves from on-site performers as well as to enter the running for Korean cookbooks. ■



韓國農水產品流通公社台北辦事處會這一次將在台北南港展覽館舉行的台北國際食品展覽會帶來韓國最夯的食品。由於近年來南韓出口到台灣的商品越來越多，今年的台北食品展將會由二十四個南韓企業參加，展出四百多種道地傳統韓國食物、香料和其他食品。根據韓國農水產品流通公社台北辦事處的調查，這五年來，南韓到台灣的出口持續成長，今年五月第三週的統計與去年同時比成長了超過百分之二十一點八。

韓國國家館不但有最道地最讓人放心的安心食品，還有現場的KPOP舞蹈表演及專業主廚在現場做韓式料理，讓參觀者一邊觀賞表演一邊享受熱騰騰的食物。韓國農水產品流通公社台北辦事處特別選了韓式烤肉、春川炒雞、海鮮煎餅和辣炒年糕等台灣人最愛的韓式料理來做現場廚藝表演和試吃。來參觀的民眾也可以跟現場的舞者學最新的KPOP舞步並有機會獲得韓式料理食譜。■



Nangang 南港館 ▶ N0812

Indonesia debunks stereotypes about 'unpalatable but healthy' herbs

印尼將在台北國際食品展覽會打破大眾對草藥「苦口良藥」的刻板印象

Indonesia debunks stereotypes about 'unpalatable but healthy' herbs. The Indonesian Economic and Trade Office to Taipei is showcasing a healthy spread of organic products at this year's food show. According to organizers, the Taiwan government's "New Southbound Policy" has opened doors for Indonesia to promote its thousands of varieties of herbs in Taiwan. The Southeast Asian country is doing just that — and it's taking advantage of the annual food expo to put a spotlight on its turmeric and organic coconut products.

The office is particularly keen to use this year's show to dispel stereotypes about Javanese turmeric,

"one of its most efficacious assets." Although turmeric has become trendy as a "superfood" offering a myriad of health benefits, the Indonesian office says that negative views about it persist, specifically regarding its odor and taste.

Indonesian officials will be seeking dispel the stereotypes for expo visitors while promoting the health-promoting properties of turmeric, which the office said can also alleviate fever, excess gastric acid and malaria. ■



印尼經濟貿易辦事處今天在台北國際食品展覽會的印尼館展示具健康意識的有機食品。印尼館的主辦單位表示，政府的新南向政策為印尼打開了台灣的大門，以推廣該國幾千種的草藥。位於東南亞的印尼正打算把握一年一度台北食品展的大好機會來介紹該國的爪哇姜 以及有機椰子產品。

印尼經濟貿易辦事處特別希望可以在今年的台北食品展打破大眾對該國「最有靈效的」草藥——爪哇姜 的刻板印象。印尼辦事處表示，雖然爪哇姜黃在近幾年成為大紅的健康「超級食材」，一些關於爪哇姜 的負面印象仍然存在，特別是關於對其氣味及味道不好的說法。印尼辦事處將為參展者破除這印

象，同時也介紹姜的健康益處，如減緩發燒、胃酸過多以及瘡疾等問題。 ■



TWTC Hall 1 世貿一館 ▶ A1024

Authentic Malaysian products for Taiwan gourmets 傳統馬來西亞美食滿足臺灣挑剔味蕾

For the first time, food companies from the two east Malaysian states of Sabah and Sarawak are attending Food Taipei, thanks to the efforts of the Federation of Malaysian Manufacturers. From Sabah, Himi Agricultural & Biotech Co. presents Green Banana Flour and 100 percent homemade yogurt. From Sarawak, Hin Company Sdn Bhd, MUSC Food Industries Sdn. Bhd., Foodtake Industries Sdn. Bhd., Nasrullah Catering and Sakti Food Industries Sdn. Bhd. bring authentic foodstuffs, including traditional coconut sugar, bird nests, Sarawak curry paste, coffee, tea and green chili, to name just a few.

From west Malaysia, London Biscuits Berhad, Almer Malaysia and Coconut Water (COWA) are also showing off their leading products. London Biscuits Berhad, with a distribution network of over 35 countries, will showcase a wide range of chocolate rolls, pie cakes and layer cakes. Founded in 2010, Almer is an established producer of multipurpose spray-dried powders that can be used in beverage systems and food products. COWA coconut water has a pleasant taste that's like a true gift from Mother Nature. A refreshing drink, it's packed with 100 percent natural goodness that replenishes lost fluids in your body and contains essential electrolytes. ■

馬來西亞製造商協會自從二0一二年以來即協助大馬公司參與台北食品展。今年來自沙巴和沙撈越的公司今年首次加入參展的陣容。來自沙巴的喜美農業生技股份有限公司專門生產用於烘焙業的綠蕉粉，該公司也將在食品展推廣百分百自製的優格。來自沙撈越的參展商包括吉興有限公司、MUSC食品有限公司、福德食品工業有限公司、Nasrullah Catering以及Sakti Food Industries。在台北食品展展出產品包括傳統椰子糖、燕窩、沙撈越咖哩醬、咖啡、茶、青辣椒等。



馬來西亞 Malaysia



來自馬來西亞半島的參展商則有倫敦食品製造廠有限公司、Almer Malaysia和Coconut Water (COWA)。在全球卅五個國家有經銷網絡的倫敦食品製造廠有限公司將會展出各種巧克力卷，派餅蛋糕和多層蛋糕。在二0一0年成立的Almer是多用途噴霧乾燥粉末的製造商，乾燥粉末可用於飲料系統和食品成分。COWA椰子水充滿了大自然的禮物。這種清涼的飲料，充滿百分百的天然美味，可補充身體中流失的液體，並含有必需的電解質以促進健康。 ■

Nangang 南港館 ▶ N1002

Discover the diversity and innovation of Philippine products

探索菲律賓產品的多樣性及創新力

FoodPHILIPPINES is exhibiting a rich assortment of products from 16 of the country's top food manufacturers. In recent years, the Philippines' lucrative food manufacturing industry has grown rapidly — the country is now one of the world's top exporters of fruit and marine goods, and has become known for its premium quality food products. Now, FoodPHILIPPINES, the export promotion arm of the Philippines' Department of Trade and Industry, hopes to use Food Taipei 2017 as a platform to reinforce and expand Philippine products' existing share of the lucrative and increasingly import-reliant Taiwanese market.

Some especially attractive products on display include Malagos Agri-Ventures' award-winning single origin fine chocolates, produced in the Mindanao region, and Team Asia's all natural virgin coconut oil skincare series. The Philippines Industrial Technology Development Institute, under the government's Department of Science and Technology, will also present a range of vegetable chips and fruit flakes manufactured using cutting-edge vacuum frying technology. And these are but a small sample of the delicacies available at the FoodPhilippines Pavilion; get there and get wowed by the diversity and innovation of the products on show. ■



是菲律賓貿易和工業部的出口。隨著臺灣近年來越來越依賴進口，FoodPhilippines希望以臺北食品展為平台，在臺灣加強和擴大菲律賓產品的宣傳。其中一些特別有吸引力的產品包括在棉蘭老島地區生產的馬拉戈斯農業創業公司的獲獎單品精巧巧克力，Team Asia的天然純椰子油護膚品系列。而菲律賓工業技術開發研究所隸屬於政府科技部，將提供一系列採用尖端真空油炸技術生產的蔬菜片和水果片。然而，這些只是FoodPhilippines可用的美味佳餚的一小部分；參觀者肯定會為產品的多樣性和創新感到驚艷。 ■

在 2017食品展中，FoodPhilippines將展出來自全國16個頂級食品製造商的豐富產品。近年來，菲律賓食品製造業發展迅速，是世界水果和海產品出口最大國之一，並以其優質的食品而聞名。FoodPhilippines

 Nangang 南港館 ▶ **N0914**

Natural foods on show from Central American countries

中美洲館的天然食品

Central America

Central America's vast variety of food from land and sea are available at the Central America Pavilion for local businesses and consumers searching for something exotic. Organized by the Central America Trade Office, the pavilion hosts participants from six countries: Belize, the Dominican Republic, El Salvador, Guatemala, Honduras and Nicaragua. Together, they've brought the most natural products their countries have to offer, including coffee, nuts, syrup, honey, juice, seafood, lobster, chocolate, corn, spices, wine, noni juice, noni coffee, and noni jelly.

Throughout Food Taipei, personnel will be on hand to introduce visitors to the Central America Pavilion's products — and of course to serve up free samples of coffee and other unique local goods. Central American food presentations and cooking shows will also be held at the pavilion show stage area. The Central American Pavilion is also ramping up its online presence with an event on its Facebook page (中美洲經貿辦事處catotw).

Simply pick your favorite of 12 Central American delicacies and you'll be entered into a lucky draw to win Central American coffee, water bottles, reusable utensils and lunch boxes. ■



來 自海洋及大陸的食材，中美洲多樣的美食都在中美洲館強勢登場，為尋覓山珍海味的國內廠商及消費者提供選擇。由中美洲經貿辦事處主辦，中美洲館涵蓋貝里斯、多明尼加、薩爾瓦多、瓜地馬拉、宏都拉斯及尼加拉瓜等六國產品聯合展區，帶來最天然的食材，包含咖啡、堅果、糖漿、蜂蜜、果汁、海鮮、龍蝦、巧克力、玉米、香料、酒類、諾麗果汁、諾麗咖啡、諾麗果凍等。

展覽現場也會有專人為民眾解說中美洲館的產品，同時提供中美洲頂級咖啡及特色食材免費試飲試吃。在中美洲館的舞台區，將舉辦中美洲食材說明會與料理秀。中美洲館亦在臉書粉專（中美洲經貿辦事處catotw）推出美洲美食票選網路活動。參加者只要從12道中美洲精選美食票選最美食，就有機會獲得中美洲咖啡、造型隨身壺、環保餐具組和可愛午餐盒。 ■



 Nangang 南港館 ▶ **M0511**

Ching Chiuan Sweet Potato Co. Ltd.

慶全科技農業股份有限公司

FOOD TAIPEI | Booth No. M0217a
Nangang 南港館

Ching Chiuan Sweet Potato follows strict practices in selecting seedlings, ensuring good-quality products and GAP regulation compliance. These efforts are born out in the strong sales both locally as well as in Hong Kong and Singapore. Ching Chiuan also provides a diverse range of sweet potatoes, including yellow, red and purple.

Yellow sweet potatoes, the most common variety, are famous for their fluffy texture and fragrant aroma when cooked. The less frequently seen red sweet potato boasts high levels of vitamin B, while an abundance of anthocyanin can be found in the purple type. Compared with the texture of the yellow and red varieties, purple sweet potatoes are much thicker and more fibrous. Ching Chiuan's Frozen Baked Sweet Potatoes are processed using health and safety management-certified machinery. The baked sweet



potato can satisfy any taste buds as it can be savored both cold, with a sweet, caramel tang, or hot, when it is fluffy and soft. ■

慶全科技嚴格遵守種苗篩選過程，保障提供優良品質地瓜，同時過程遵守良好農業規範。這些努力顯現於銷售資料，尤其在台灣、香港及新加坡等地區。慶全科技提供多樣地瓜產品，例如黃皮黃肉、橘紅果肉及紫紅外皮。

最常見的黃金生鮮地瓜產品，因口感鬆軟，烹調後香氣濃郁而聞名。較少見的紅金生鮮地瓜具有高含量的β胡蘿蔔素，而紫紅生鮮地瓜則富含花青素。與前兩個品種相較之下，紫紅地瓜口感較扎實有彈性。黃金冰夯地瓜是透過衛生安全管理的機械烘烤設備製成。此產品可以熱冷食用：冰食有著綿密柔軟的質地，而熱食烘烤會釋出的蜜糖焦香，給予食用者截然不同的味蕾體驗。■



www.babatata.com.tw



Hydean Biotechnology Co. Ltd.

瀚頂生物科技股份有限公司

FOOD TAIPEI | Booth No. M0419
Nangang 南港館

"Nature is our teacher, technology its apprentice" is Hydean Biotechnology's motto. The company employs specific-pathogen-free (SPF) fish cultivation, using a clean room-style virus-free greenhouse to ensure its fish are bred in an enclosed warm-water environment and are chemical free.

The company is focusing on promoting two types of fish: giant grouper and barramundi. Both have tender

and flavorful meat with an abundance of proteins and nutrients. Barramundi is particularly full of minerals, making it a good choice for those recovering from sickness or surgery. Hydean is aiming to expand into the Middle East, central and western China, Hong Kong, Europe, and the United States. It plans to do so by expanding its range of fish products while working with international companies to develop more sales locations, as it is currently doing in China and Hong Kong. ■



「師法自然、輔以科技」是瀚頂生物科技追尋的理念。公司採用 SPF 育苗技術，透過全程潔淨溫室環控海水養殖，保障魚種可以在密閉無用藥的溫水環境生長。

今年食品展主打兩種魚種，龍膽石斑及黃金海鱸魚。兩種魚肉質皆細緻鮮嫩、滋味甘甜，且含有高蛋白質及營養成分。黃金海鱸魚具有豐富的礦物質，利於手術後傷口修復。瀚頂生物科技有望在中東、中國內陸城市、香港、歐洲、美國拓展市場。本公司藉由拓展功能性及產品多樣性，同時與國際公司攜手開發更多銷售據點，目前已陸續與上海、香港連鎖通路合作。■

www.puredise.com.tw



Royal Family Foods Co. Ltd.

家會香食品股份有限公司

FOOD TAIPEI | Booth No. J0118
Nangang 南港館



Since 1985, Royal Family Foods has developed a reputation as one of Taiwan's most creative food brands. Its red bean mochi defies convention with its compact size and clean individual packaging, while the refreshing taste of its original fruit mocha appeals to young consumers. Using fresh, locally sourced ingredients, these signature products and other Royal Family snacks have become favorites among Asian, European and American consumers alike. Ever forward-thinking, Royal Family hopes to use this year's Food Taipei as an opportunity to promote its brand in new regions such as India, the Middle East and Central and South America. ■

自1985年，家會香食品已成為台灣最具創意的食品品牌之一。他們的紅豆麻糬體積小巧且擁有乾淨的包裝，顛覆傳統印象。而他們的原味水果摩卡，口味清爽，吸引許多年輕消費者。運用新鮮、本地採購的食材，這些著名產品和其他家會香食品的產品一躍而成亞洲、歐洲、美洲消費者的最愛。家會香食品擁有前瞻性思維，希望以今年食品展為契機來推廣產品到新市場，例如印度、中東、中南美洲。■

www.royal-family.com.tw



Tanhou Ocean Development Co. Ltd.

天和生物股份有限公司

FOOD TAIPEI Booth No. N0114
Nangang 南港館

Tanhou Penghu Deboned Fish Fillets include various fish such as tiger grouper, brindle bass, garrupa (a type of grouper found in Latin America), cobia, sea bass and brown croaker. All are raised in the Tanhou fishing ground in Taiwan's outlying island Penghu, which boasts an abundance of marine resources and zero water pollution. Tanhou follows strict regulations in raising and processing its fish, from not using chemical hormones to utilizing manpower in removing leeches and cleaning fish one by one.

Another of its standout products are the Mother and Child Meals, which include a myriad of frozen packaged dishes tailored for women to consume during and after pregnancy as well as during breastfeeding, with baby food also provided. Not only are these prepackaged meals convenient, they are guaranteed to provide optimal nutrition for babies, as they are free of pesticides and hazardous chemicals, allowing parents to get their children's development off to the right start. ■

天和生物股份澎湖箱網養殖無刺魚排包含多樣魚種，例如龍虎斑、龍膽石斑、青斑、海鱸、海鱸魚、海鮫魚。所有魚種都在天和海洋資源豐富及水質乾淨的澎湖的海上箱網漁場飼養。天和遵守嚴格飼養及加工產品的過程，不使用抗生素與其它化學藥劑、人工方式一隻隻去除魚體的寄生蟲，且一一清洗每條魚。

此外，天和也推出一系列專為孕婦、坐月子、產後哺乳媽媽，以及為各年齡層的嬰兒設計的冷凍調理食品。除了使用方便的真空包裝設計，天和也保證提供給嬰兒的食品豐富營養、無化學藥劑或化學藥物，讓家長可以安心使小孩擁有健全的發育。 ■



www.thofood.com



Green Field Agriculture Co. Ltd.

青田農產有限公司

FOOD TAIPEI Booth No. N0126
Nangang 南港館

General Manager Lai Chao-hsuan has a proud fact he'd like to share:

Green Field Agriculture's organic rice and rice snack products are produced using rice from Taiwan's largest organic farming base. The company's products have only organic ingredients, with no added flavors, colors or preservatives; this retains not only the original flavor of the food but also its nutrients. Green Field's organic rice series products are also completely gluten-free. Asked about his company's future goals, Lai said he hoped to operate Taiwan's largest single organic farm and expand the reach of its healthy organic products to European and American markets in the near future. ■

青田農產總經理賴兆表示：青田農產有機米系列及有機米零食系列的米皆源自台灣最大的有機生產基地。此外，公司的產品僅使用有機材料，不添加香料、色素及防腐劑，以此保留食物最原始的滋味和營養成分。此外，青田農產的有機米系列也是無麩質產品。被問及未來展望，賴總經理指出公司希望可以經營台灣最大的有機農場，且拓展健康有機產品到歐美市場。 ■

www.organic-rice.com.tw



Natural Tasty

自然食尚企業社

FOOD TAIPEI Booth No. A1029
TWTC Hall 1 世貿一館

Natural Tasty seeks to create a branch of healthy sweets tailored to the needs of both busy health-conscious youngsters craving a cleansing snack and of older consumers who want to enjoy a treat without damaging their potentially fragile health. By utilizing local specialties such as quinoa and white sesame, the Taiwan Sweet product successfully embodies not only

Taiwanese flavors but also the rich history behind the key ingredients.

The Pine Nut Red Quinoa Sweet and the Pine Nut Sesame Sweet feature maltose syrup, which originated in the Shang dynasty and is renowned for its mild yet savory taste that was traditionally seen as best accompanying pungent medicines. The attraction of this bestseller is reflected by its success in local markets and in mainland China. Natural Tasty hopes to expand into Southeast Asia as well as Japan and Hong Kong. ■

自然食尚所尋求創造一系列的健康零嘴，適合追求天然零食的年輕人以及想享受零食又不想對身體產生負擔的長輩。台灣酥糖利用本地食材，例如台灣紅藜及台灣白芝麻，不僅有台灣味，更是承載豐富的歷史文化。



松子紅藜芝麻酥糖及松子芝麻酥糖始於殷商時期的麥芽糖，以性溫味甘、食藥皆宜而聞名。兩個產品已經在臺灣及大陸市場熱銷。而現在，自然食尚更希望往東南亞國家、日本及香港拓展市場。 ■

www.naturaltasty.com.tw



K.K. Orchard Co. Ltd.

瓜瓜園企業股份有限公司

K.K. Orchard's diverse assortment of sweet potato products all have one thing in common: a delectable, natural taste. Through health-conscious cultivation techniques in its various contracted farms throughout Taiwan to stringent quality inspections to its rigorously controlled processing procedures, K.K. Orchard gently nurtures its products from farm to table in order to realize their guiding philosophy of getting the best from every single sweet potato. This is why K.K. Orchard possesses a reputation for safety and quality, and has become a favorite of Taiwanese consumers. It is also dedicated to constant innovation, as demonstrated by the recent introduction of a brand-new packaging style as part of its efforts to spread an ever-growing range of Taiwanese sweet potato products worldwide. ■



FOOD TAIPEI | Booth No. **J0707a**
Nangang 南港館



瓜 瓜園諸多的番薯產品都有一個共同的特點，那就是美味又自然的味道。透過他們承包農場的健康意識栽培技術及嚴格的質量檢查和流產控制，瓜瓜園堅守著他們的主導哲學，那就是從每一個番薯得到最好的。而這也是他們擁有極好安全及品質的聲譽，成 台灣大眾的最愛產品的原因。而他們也不斷創新，如最近推出全新的包裝風格做為其努力拓展台灣番薯產品致全世界的一部分。

www.kky.com.tw



Anyong Biotechnology Co. Ltd.

安永生物科技股份有限公司

FOOD TAIPEI | Booth No. **A0327a**
TWTC Hall 1 世貿一館

Anyong Biotechnology employs the Cells Alive System to breed its Giant Groupers and Kaname Perch, two of the company's most popular products. These fish are bred in a temperate and clean environment and have proven successful in the target markets of home cooks, restaurants and five star hotels. Anyong hopes that by integrating cutting-edge technology into the traditional food industry, it can up the quality and standard of its products, allowing the company to expand into more competitive markets overseas. While they have many competitors in the field, Anyong takes pride in providing only top-quality products, giving their customers consistently healthy, safe, and delicious fish. ■



安 永生物
科技運用獨
家細胞活存設

計養殖龍膽石斑及金目鱸，兩個公司最受歡迎的產品。龍膽石斑及金目鱸生長於氣候適宜、水質潔淨的環境，從上市以來已經成功銷售給家庭、飯店和酒店等客群。安永生物科技希望把科技投入傳統食品產業來提升產品的品質，借以推廣致海外更競爭的市場。雖然他們有許多的競爭者，安永生物科技以提供最優質的產品為傲，持續提供客戶健康安全又美味的魚類產品。 ■

www.anyongbio.com



Kingrich Foods Inc.

金豐盛食品股份有限公司

FOOD TAIPEI | Booth No. **A0513a**
TWTC Hall 1 世貿一館



HOLSEM Chicken Breasts and HOLSEM Pure Essence of Chicken are two of Kingrich Foods' bestselling products. The company controls the entire process, from raising and butchering the chickens to distributing the final products, thus ensuring the highest quality throughout the chain. The chickens' feed is entirely plant-based, with no antibiotics used, so the chicken meat and essence have no harmful chemicals or heavy metal contamination. Kingrich Foods' target customers are health-conscious millennials, families with elderly and child members, as well as young white-collar workers. It hopes to establish a strong customer base in Taiwan before expanding internationally, which it will do with help from renowned chef Soac and using food trucks to promote its products. ■

舒 康雞—雞胸肉與舒康滴雞精皆為金豐盛食品最暢銷的產品。本公司全程掌握食品製成過程，從飼養源頭種雞場、農場到生產的分切廠與倉儲，保證產品的最高品質。舒康雞以100% 植物性飼料養成，全程不使用抗生素，因此消費者不需要疑慮雞肉及雞精有化學藥劑或重金屬汙染。金豐盛食品主要客群為具備健康意識的年輕消費者、有小孩與長輩的家庭以及年輕白領。本公司期盼往國際市場銷售前，能先在台灣打下扎實的消費者基礎，計畫透過與知名廚師 Soac 合作及推出大型美式餐車來幫助穩打在地市場。 ■

www.kingrichfoods.com



Taiwan Quality Food Association

台灣優良食品發展協會

FOOD TAIPEI | Booth No. **N0524**
Nangang 南港館

The Taiwan Quality Food Association (TQF) aims to ensure the safety and quality of Taiwanese food products through its rigorous certification scheme. Products that pass the seven-step examination process receive the prestigious TQF Certification Mark, which guarantees the product's safety to all potential consumers. At Taipei Pack 2017, the TQF pavilion will be showcasing a wide range of verified foods, snacks, and beverages to demonstrate the outstanding quality of TQF-approved products, as well as teaching visitors how to check their purchases for TQF certification. Fun games and delicious free

samples will also be on hand, making for an enjoyable and informative visitor experience. ■

台灣優良食品發展協會的目標是透過嚴格的認證計劃來確保台灣食品的安全及品質。只有通過七步檢驗的產品才會收到TQF認證標誌，以此向潛在客戶證明該產品的安全性。在本次台北國際包裝工業展中，台灣優良食品發展協會將展示各種認證過的食品、小吃、飲料，借以展示擁有TQF認證的產品的品質，也以此教導參展者如何檢查各產品是否有TQF認證。在場也會有免費的美味小吃和好玩的遊戲，讓消費者在玩中學。■

www.tqf.org.tw



Sunnysyrup Food Co. Ltd.

玖旺食品有限公司

HALAL TAIWAN | Booth No. **A1124**
Nangang 南港館



Sunny Popping Balls and Microwavable Bobas are Sunny Syrup's top-selling products. The Sunny Popping Balls are juice-filled boba pearls that explode when chewed, filling your mouth with a sweet delicious nectar. The Microwavable Bobas provide an easy and sanitary way to enjoy bobas at anytime in your house or office

Since being released, these products have received great feedback and are now selling in over 40 countries in five continents. Sunny Syrup hopes to attract more attention from the North American and European markets, especially with its elite FSSC 22000 certificate — a new type of food safety certification that is stricter than ISO 22000. ■

「魔豆」與「微波粉圓」是玖旺食品的熱銷產品。魔豆裡面包覆果汁，一口咬下，裡面的果汁就會在口中爆出。而微波粉圓則適合在家中隨時食用，是方便又衛生的選擇。從推出至今，這些產品皆獲得良好的市場反應，已在全世界四十多個國家，全球五大洲販售。而去年，玖旺食品更是通過了比ISO22000更嚴謹的食品安全認證 FSSC 22000 認證，公司希望藉此吸引更多歐美地區市場。■

www.sunnysyrup.com



O-Buster

小嵩無氧化學股份有限公司

TAIPEI PACK | Booth No. **D0506**
TWTC Hall 1 世貿一館

O-Buster, which is the only company in Taiwan with U.S. FDA approval for its products, is promoting its Oxygen Absorber and its Safe Lime Desiccant at this year's Food Taipei. The Oxygen Absorber can be packed with a product, absorbing all the oxygen in the package through chemical reactions, preventing oil and fat oxidation as well as the growth of bacteria. The Safe Lime Desiccant is a patented product with proven advantages over other desiccants. It has a strong chemical reaction and can absorb moisture from the air, creating a completely dry environment. The desiccant also boasts strong safety measures; the desiccant package does not leak and cannot be ripped open. Plus, in the event that the desiccant touches water, it will not release any harmful materials or become corrosive. ■



小嵩無氧化學是臺灣唯一榮獲美國FDA核准的製造商，致力推廣「食品脫氧劑」與「防潮乾燥劑」兩項產品。小嵩「食品脫氧劑」與其他產品共同包裝後，透過化學反應吸收包裝內的氧氣，有效防止油脂氧化與遏止細菌生長。此外，「防潮乾燥劑」則為小嵩無氧化學的專利產品，功效已經證實超越他牌乾燥劑。其強勁的化學功效能迅速除濕，打造徹底乾爽的環境。本產品安全措施良善，不易外漏或撕裂，即使浸水時亦不會腐蝕外流。■

tw.o-buster.com



Seven Castle Ent. Co. Ltd.

七堡企業有限公司

Foodtech & Pharmatech TAIPEI
Nangang 南港館 | Booth No. **L0110**

Safer, faster and more efficient. That is what Seven Castle Enterprises' newest product, the SC-120 Cooking Mixer, ensures through the use of induction heating. The technology avoids heat waste by using magnetic induction to release up to 84 percent of heat directly into the bowl — far greater than the 40 percent of gas stoves.

The mixer also has precise heat control; the heating system turns off immediately when removed and the control panel boasts 10 functions to ensure precise control over all aspects of the cooking process. The company, which already exports 60 percent of its products, hopes to expand further into North, Central and South America. ■

安全、快速、高效—這是七堡企業的最新產品「SC-120 桌上型加熱攪拌機」運用「感應加熱」(IH)科技，目標達成的三大保證。IH能透過電磁感應，將熱能直接導入攪拌機中，導熱功率高達84%，大量降低能源折損量。經過實驗證實，產品功率超越40%的瓦斯爐熱能。

此外，本攪拌機亦配有精準的熱源控制。當加熱物移除後，加熱系統會立刻停止運作；操控面板上更有多達10道熱度控制選項，確保使用者全方位掌控烹調過程。七堡企業的產品目前內銷市場占4成，6成則為外銷，未來放眼拓展北美、中南美洲市場。 ■



www.seven-castle.com



Yenchen Machinery Co. Ltd.

元成機械股份有限公司

Foodtech & Pharmatech TAIPEI
Nangang 南港館 | Booth No. **L1010**

Yenchen Co. is set to expand into Southeast Asia, Europe and Americas with products such as the Fluid Bed Dryer and Granulator as well as High Shear Mixer. Both machines boast cGMP, PIC/S, GMP and FDA certification, and have received positive feedback from foreign markets. The Fluid Bed Dryer and Granulator is multi-functional and can be used for tasks including drying, granulating, powder coating, pellet film coating and pellet enteric coating. The device is 10 to 20 times faster and more efficient than a conventional drying oven.

The High Shear Mixer provides high-uniformity mixing of powders with different bulk densities, as well as a fast-dry mixing and granulation time. The machines are perfect for various pharmaceutical and food-processing applications. The former produces pellets whereas the latter specializes in producing powders. ■

元成機械主推的「流動層乾燥/造粒機」及「快速混合造粒機」等產品，意在拓展東南亞、歐洲與美洲的市場地位。兩項產品皆獲cGMP、PIC/S、GMP、及FDA認證，在國際市場上已屢獲佳評。「流動層乾燥/造粒機」有複合性功能，包刮乾燥、造粒、小圓粒懸浮液包覆膜衣、腸衣與小圓粒粉末包覆、腸衣等。本機功率相較傳統乾燥機高出10%到20%。

「快速混合造粒機」則可將不同密度的粉末混合造粒，成品統一性高，乾燥和造粒的過程省時快速。此二項元成機械的產品能廣泛運用於製藥或食品加工業，前者用於製錠，後者則專攻製粉。 ■



www.yenchen.com.tw



Yang Jenq Machinery Co. Ltd. 陽政機械有限公司

Foodtech & Pharmatech TAIPEI
Nangang 南港館 | Booth No. **L0309**

Yang Jenq Machinery is a prominent food machinery manufacturer working to diversify its product lineup. Its current flagship product is the Multi-Function Dough Production Line, which features a modularized design for use with

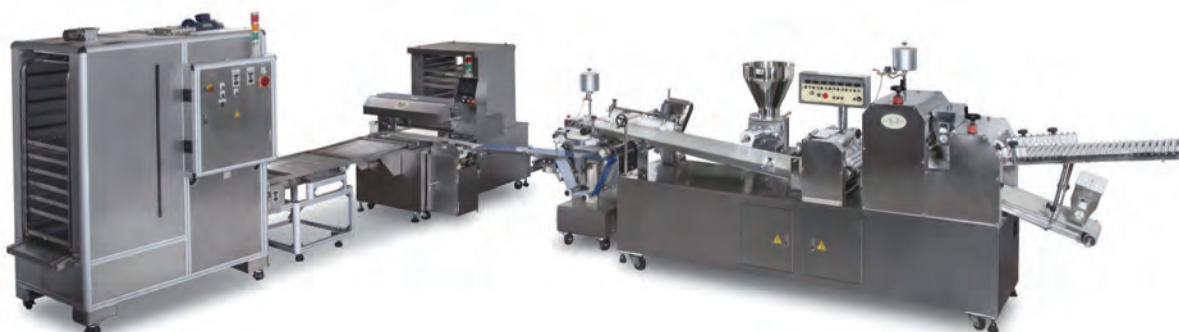
auxiliary machinery, making it convenient and easily customizable. The machine creates products with quality and characteristics comparable to those of handmade products, with its gentle sheeting able to reproduce the hand-kneading process.

The Multi-Function Dough Production Line also comes with optional equipment such as two types of filling depositor — one for forming rounded dough and the other for flattened dough — and three

types of twist-dividing machine for creating diverse, attractive patterns. Another benefit of the machine is the minimal manpower required to operate it, which makes it optimal for use in large-scale central kitchen production. ■

陽政機械為知名食品機械製造商，公司目標導向在於提供更多樣化的服務。主打產品「多功能包餡生產線」，週邊配備採模組化設計，使用上更加便利、客製化。陽政機械試圖以機械產品生產出媲美手工的高品質產品，因此嚴格把關金屬版的用材，完美再現手打麵糰的質感。

「多功能包餡生產線」亦配有選擇彈性的配備，例如分別用於圓形與扁平麵糰的兩種充填機，以及三種規格的捏花機，能製出多樣的模型。「多功能包餡生產線」的另一項優點在於能大幅降低人力需求，可謂為大規模中央廚房良身打造的優質用具。 ■



www.yangjenq.com



Essential Oils

瑾莉緹 — 純天然有機精油

C0828

The Travel Packs from La Trinité Naturelle provide the comforts of home to all types of travelers, be they old or young, tourists or businesspeople. La Trinité Naturelle emphasizes the use of essential oils to keep you feeling clean and looking healthy during travel, employing the essence of natural herbs to soothe both your body and soul. ■

瑾莉緹的旅行包希望不同年齡層，不同旅行目的消費者在每趟旅程中都享有賓至如歸的感受。他們的純天然有機精油可以舒緩您的身心，帶給您一個清新、健康的旅程。 ■



C0538

Lamborghini Collection

優利通 — 義大利國寶級藍寶堅尼頂級經典酒款

Each high-quality wine of the Lamborghini Collection has a distinctive Italian name that reflects its own characteristics. With each wine possessing a unique flavor, the Lamborghini Collection provides an option for every occasion. ■

每一款高品質的藍寶堅尼頂級經典酒款都擁有獨一無二的義大利品名以彰顯不同酒款的風味與特色，為各式場合提供完美的選擇。 ■

PLEASE DRINK RESPONSIBLY. DON'T DRINK AND DRIVE.

Only the finest at

The Taiwan International Hotel, Restaurant and Catering Show (Taiwan HORECA 2017) is overflowing with groundbreaking products that will shape the future of hospitality. Here, we highlight 10 of the best unveiled last week during the pre-show press conference. But of course, these are just a tiny sample of the ingenuity and creativity on display.

「2017臺灣國際飯店暨餐飲設備用品展」今日在世貿一館與台北國際五合一食品展同步登場！跨時代的前瞻產品，改變旅宿產業。主辦單位精選10家廠商以充滿創新的客製化產品。當然這只是所有展出產品的冰山一角。



C0418

Cloud PMS service by Shalom

旅安 — 旅宿管理自動化系統

Shalom Property Management System has developed a groundbreaking hotel management system that revolutionizes the hospitality industry by automating key services like check-in and room service and by increasing the efficiency and effectiveness of other hotel services. The Cloud-based PMS service can be used alongside Pepper, the humanoid robot from Aldebaran. ■

專攻旅宿管理自動化的旅安資訊，將針對飯店產業應用情境所需的多款創新應用，包括同時結合機器人Pepper接待來自各國的旅客協助辦理入住、退房手續；替顧客貼心地客製化調整客房內的空調溫度與燈光氣氛…等。 ■

Asia's Super 5-in-1 Food Expo 台北國際食品五展

Harlequin Sanderson Wool Rugs

文泰興業 — 天然有機羊毛地毯

Harlequin Sanderson rugs take pride in being all-natural. Made of only the finest wool, Harlequin Sanderson rugs provide warmth without stifling the room with overwhelming heat. The company derives its dye from plant rather than synthetic materials, and uses eucalyptus to effectively keep away pesky insects. ■

文泰興業的全天然羊毛地毯，以上好的羊毛製成，能有效保暖且不會使房間過於悶熱。此外，文泰興業的羊毛地毯以植物萃取染料，無添加化學物，且以桉樹為原料，能有效防蟻防燥熱。 ■



B1032

C0901



Aisen Coffee Machine

Aisen 精選膠囊咖啡機

Aisen machines, also distributed by Expansion Corp., make an incredibly versatile addition to any hotel room or restaurant. Not only do they brew fresh, high-quality coffee from Aisen's organic beans, they are also capable of making a variety of fragrant teas. ■

寬友股份公司代理的Aisen 膠囊咖啡機為各大飯店和酒店提供了更多飲品選擇。本咖啡機除了可以沖泡Aisen的有機咖啡，還可以製作不同口味的茶類飲品。 ■

Allegrini Perfumed Water

艾格尼的飯店香氛香氛魔法箱

B1230

This year, Allegrini is showcasing a 100 percent customizable range of scents. From the bottle design to the aroma itself, hotels can control every aspect of the water-based scent to give their guests a one-of-a-kind olfactory experience. ■

今年艾格尼將展出他們100%客製化香氛產品。從設計到配方，飯店可以全方位客製化他們的專屬香氛產品，給予客戶獨一無二的嗅覺體驗。 ■

**Taiwan HORECA**Taipei World Trade Center Exhibition Hall 1 (Areas B & C)
台北世界貿易中心展覽大樓一樓B、C區**Rubbermaid RB-9T75 High Security Cleaning Cart**

Rubbermaid RB-9T75清潔推車

B1120

The most prominent of the many products being exhibited by Expansion Smallwares and Fixtures Corp., Rubbermaid's signature RB-9T75 cleaning cart has a substantial 5 cubic feet of storage space and 7.25 cubic feet of locking cabinet area. The RB-9T75 is the cleaning cart of choice for Taiwan High Speed Rail, Taiwan Taoyuan International Airport and many major Taipei hospitals. ■

在寬友股份有限公司展覽的Rubbermaid系列產品中，RB-9T75清潔推車擁有5立方英尺的儲存空間與7.25立方英尺有鎖櫥櫃，是台灣高鐵、桃園機場、及台灣許多大型醫院推車的第一選擇。 ■

**頂級客製美學新品**

掀起市場前瞻趨勢

Taiwan HORECA**Osme Baby Soaps**

Osme Baby 兒童洗沐用品

Harrods International is bringing family-friendly washroom products to hotels, foremost among which are Italian Osme soaps and towels. These items are specifically tailored to the fragile skin of babies; extraordinarily soft and soothing, they will make hotels more welcoming than ever for young families. ■

海樂斯企業將適合全家大小的沐浴產品引進各大飯店。尤其是來自義大利的Osme肥皂與毛巾，其極其溫柔不刺激的產品觸感，適合寶寶細緻的臉部和手，為年輕家庭入住酒店帶來更好的體驗。 ■

Kimberly-Clark 100 Water Soluble Tissues

金百利克拉克可溶於水的面紙

Kimberly-Clark 100 Water Soluble Tissues are Younlong Professional Corp.'s signature product. These tissues dissolve readily in water, effectively reducing waste and preventing toilet blockages — but that's not all. The eco-friendly product provides a soft feather-like touch like that of conventional high-end tissues. ■

金百利克拉克可溶性面紙為遠隆國際的主打產品。以環保材料製成且有羽絨般的觸感，更能迅速溶於水中，有效地防止馬桶阻塞以及減少垃圾量。 ■

B0832



B1120

**Valera Swiss Metal Master Light Gold**

Valera 瑞士維力諾水護色吹風機

Also distributed by Younlong Professional Corp., the Valera Swiss Metal Master Light Gold hairdryer has spread across the world and is already used by thousands of hotels. From design to development to production, the hairdryer has been subjected to rigorous Swiss industry standards and is the hairdryer of choice for countless five-star hotels. ■

遠隆國際引進風靡全球飯店的瑞士維力諾24K金頂級吹風機，從設計、研發、製造皆在瑞士的嚴苛標準下完成，是各大五星級飯店指定使用的美髮神器！ ■

C0901



Continued from page 1

Exhibitors at this year's expo hail from a multitude of regions, including the U.S., Canada, Japan, South Korea, Europe, and Central and South America. Italy, Portugal and the Baltics will make their debut appearances at the expo this year. Each country is pulling out their best featured products to present, like Aegean Sea olive oil, tart Michigan cherries, organic Italian chocolate, North American ginseng, Belgian fries and Central American coffee.

A smart machine product contest will also be held during the FoodTech and Pharmatech Taipei show, where products that are able to perform with Productivity 4.0 and smart capabilities will be selected, showing international buyers how Taiwan-made equipment can meet the demands of the swiftly changing market. With the rise of ASEAN countries facilitating the development of the region's food industries, demand for food

processing and packaging machinery is also increasing, resulting in surging business opportunities for Taiwanese businesses seeking to enter foreign markets.

Held at the same time is the Taiwan International HALAL Expo, the country's sole professional expo for halal-certified food products. Due to the rigorous certification process, halal certification is also considered a food safety guarantee. This year's show sees participants from Indonesia, India, Turkey, mainland China and Iran. Halal-related logistics companies are also presenting at the show, meaning that all equipment and facilities used during the shipping of products — including warehouses, vehicles, machinery and conveyor belts — are prohibited from coming into contact with non-halal materials. The HALAL expo's expansion from tangible food products and products to the non-tangible logistics services symbolizes the capabilities and diversity of Taiwan's enterprises in developing the country's halal export industry.

The Super 5-in-1 Food Expo is the preferred platform for buyers from various fields to procure equipment and search for new products. It has also become a can't-miss event for those in every part of the Chinese food industry. Visit www.foodtaipei.com.tw for more information. ■

Food sampling is another highlight of the Super 5-in-1 Food Expo. | 食品試吃是台北國際食品五展另一個吸睛的特點。

接續第1頁

國外業者來自包括美、加、日、韓、歐洲及中南美洲等各地共計36國的異國特色佳釀。新加入的國家義大利、葡萄牙、波羅的海。來自愛琴海的橄欖油、密西根酸櫻桃、義大利有機巧克力、北美花旗參、中美洲頂級咖啡、比利時薯條，各國將卯足全力展現國家特色食品。

食品機械展中將舉辦「智慧機械產品競賽」，評選擁有生產力4.0及智能化製造的展商，讓國外買主看到臺灣具備快速配合市場需求應變的能力。由於近年來多數東協國家紛紛看重食品工業發展，各類食品加工及包裝機械之需求提高，也大幅增加臺商拓展海外市場的商機。

同期舉辦清真產品展是國內唯一針對清真認證食品、產品的專業展，擁有「Halal」標章的清真食品，因認證嚴格，無形中對食安也是一種保障。本屆有印尼、印度、土耳其、中國、伊朗等國加入，更有清真物流業者展出，亦即在運輸過程中所使用的任何設備，如倉庫、車輛、機械及輸送帶，均禁止接觸非「清真(Halal)」物質。清真展已由有形的食品、產品，擴增至無形之物流服務業，象徵臺灣業者發展清真外銷產業實力及多元化。

台北國際食品五展，是各家業者採購備品、尋找市場新品的首選平臺，已成為全球華人食品產業不可錯過的年度盛會，更多展覽詳情請至官網查詢 www.foodtaipei.com.tw ■



Expect large crowds during the 4-day event. | 2017台北國際食品五展四天展期參觀者再創新高、人潮滿滿。



6/21 (WED.) \ Events Schedule 活動及研討會一覽表

◎如有修正，以現場實際狀況為準，不另通知
◎Events are subject to change without prior notice

Time 時間	Subject 活動內容	Organizer(s) 主辦單位	Venue 地點
10:00-11:00	Grand Opening Ceremony 食品5展聯合開幕典禮	TAITRA 外貿協會	Lobby, Area M, Taipei Nangang Exhibition Center 南港展覽館M區門廳
10:00-12:10	The Trend Seminar for Packaging Materials: Safety Issues 食品接觸材之監管與包材安全供應鏈	TAITRA, Plastics Industry Development Center 外貿協會、塑膠工業技術發展中心	Conference Room 2, TWTC Hall 1 展覽大樓第二會議室
10:00-14:00	EU Mission Delegation Networking Luncheon (invitation only) 歐盟食品訪問團交流餐會(邀請制)	TAITRA 外貿協會	Room 501, Taipei Nangang Exhibition Center 南港展覽館501會議室
10:00-16:00	Food Sourcing in Taiwan 2017 2017年國際食品通路商採購大會	TAITRA	Room 504, Taipei Nangang Exhibition Center 南港展覽館 504會議室
13:00-16:00	The Trend Seminar for Packaging Materials: New Technology 新型材料技術於食品包材之翻新應用	TAITRA, Plastics Industry Development Center 外貿協會、塑膠工業技術發展中心	Conference Room 2, TWTC Hall 1 展覽大樓 第二會議室
13:00-16:15	Gourmet Showcase 產品發表會 Malaysia Pavilion 馬來西亞國家館 (13:00-13:30) Flanders' Belgium Pavilion 比利時國家館 (13:30-14:00) Perfect Food Manufacturing (M) Sdn. Bhd. 柏發食品 (14:10-14:25) Feng Ji Food Co., Ltd. 豐稷食品(14:25-14:40) Chiu Cuan Co., Ltd. 久沅企業 (14:40-14:55) Yi Quan Food Co. 意全食品 (15:05-15:20) Chi Chiao Frozen Foods Co., Ltd. 奇巧調理食品(15:20-15:35) Nano Bio Light Technology Co., Ltd. 光茵生物科技 (15:45-16:00) Relishing Travel 佐日漫遊 (16:00-16:15)	TAITRA 外貿協會	Lobby, Area M, Taipei Nangang Exhibition Center 南港展覽館M區門廳
13:00-17:00	Taiwan-Thailand Innovative Smart Manufacturing for the Food Industry Workshop 臺泰創新食品智慧製造技術座談會	Industrial Technology Research Institute 工業技術研究院	Room 403, Taipei Nangang Exhibition Center 南港展覽館 403會議室
13:30-14:30	Opening Ceremony of the Taiwan Int'l HALAL Expo 台灣國際清真產品展開幕典禮	TAITRA 外貿協會	Conference Room 3, TWTC Hall 1 展覽大樓第三會議室

Show dates 展出時間:
June 21-24, 9 a.m. - 5 p.m.
(Wednesday to Saturday)
6月21日-24日 上午9時至下午5時
(星期三 - 星期六)

Venues 展出地點:
Taipei Nangang Exhibition Center, Hall 1
#1, Jingmao 2nd Rd., Nangang District, Taipei 11568, Taiwan
台北南港展覽館一館 (台北市11568南港區經貿二路1號)
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#5, Hsin-Yi Rd., Sec.5, Taipei 11011, Taiwan
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