

台北國際食品五展 FOOD TAIPEI 5-in-1 Mega Expo JUNE 19-22 2019

TAIPEI NANGANG EXHIBITION CENTER, HALL 1 & 2,
TWTC EXHIBITION HALL 1
世貿一館・南港展覽館1&2館



Day 1-2 June 19~20, 2019 展場快訊
SHOW DAILY

5-in-1 Taipei Food Expo 2019 Kicks Off on Record Scale to Show Taiwan's Robust Food Prowess 2019年台北國際食品五展 規模歷年最大 爆棚展現臺灣好食力!

The 5-in-1 Taipei International Food Expo 2019, the most-internationalized food industry exhibition in Taiwan, kicks off a grand opening on June 19, with 1,757 local and international exhibitors using 5,056 booths at Hall 1 of TWTC, and Hall 1 and Hall 2 of Taipei Nangang Exhibition Center to showcase a variety of latest food offerings. Taiwan External Trade Development Council (TAITRA) Chairman James Huang said that thanks to keen participation by global firms engaged in related businesses, the expo boasts the largest-ever scale this year with exhibition space surging 25% year on year, making it a professional fair that food-related firms in the Asia Pacific region cannot afford to miss.

The expo also sees a record number of 38 national pavilions this year, and the United States, Korea and Japan pavilions all boast their respective largest-ever scale. Taiwan Pavilion set up by the Council of Agriculture accommodates up to 238 booths, also the highest number of its kind on record. Japan Pavilion is the biggest foreign pavilion with a total of 140 Japanese exhibitors, while Kosovo and Columbia both attend the event for the first



Five-in-one Taipei Food Expo kicks off on June 19 in a record scale, attracting 1,757 manufacturers from all over the world to demonstrate a great variety of products through 5,056 booths during the annual extravaganza. 食品五合一展國際大會師，來自國內外1,757家廠商參展，使用5,056個攤位，展覽橫跨世貿一館、南港展覽館1館、2館，規模較上屆成長25%。

time. The show gathers national pavilions representing countries from five continents worldwide, making the Hall 1 of TWTC filled with exotic atmospheres.

The pavilion housing local specialty products and the OTOP (one town one product) pavilion bring together diverse local distinct food and agricultural products. A total of 16 local food-related industrial associations have organized

exhibition groups to display a wide range of quality food products around Taiwan. In addition, a brand flagship pavilion is also established for the first time, attracting Taiwan food industry elites I-Mei Foods Co., Ltd., Kinmen Kaoliang Liquor Inc. (KKL) and Taiwan Tobacco & Liquor Corp. (TTL) to jointly promote Taiwan's delicious foods, wines and liquors to the whole world.

At the 2019 Halal Taiwan, over 100

鄉一特色)館，帶來臺灣具有城鄉特色的食品以及農產品。16個食品公協會組團參展，精彩呈現臺灣各地優質食品。「品牌旗艦館」首度登場，匯聚臺灣食品界菁英「義美食品」、「金門酒廠」與「台灣菸酒」，一同將臺灣美食佳釀推向全世界。

國際清真產品展本屆具認證的參展商家及攤位數雙雙破百，提供穆斯林買家更多選擇。今年印尼館重新登場，帶來當地優質食品產品並尋找臺灣合作夥伴。「清真形象館」分區展示獲得清真認證的食品及生活用品，展現臺灣蓬勃發展的清真產業。

在南港2館全新啟用下，「台北國際食品加工設備暨生技/製藥機械展」及「台北國際包裝工業展」雙雙突破往年展出規模，成為亞洲舉足輕重的專業

Halal-certified firms are using more than 100 booths to provide Muslim buyers with more purchase choices. This year, the Indonesia Pavilion stages a comeback with many quality specialty products from the country, seeking business cooperation with potential Taiwanese partners. Moreover, the Taiwan Halal Pavilion features classified exhibit areas for Halal-certified foods and daily necessities, fully demonstrating the booming development of the halal industry in Taiwan.

At the brand-new Hall 2 of the Taipei Nangang Exhibition Center, the 2019 Foodtech & Bio/Pharmatech Taipei and Taipei Pack have both registered larger exhibition scale than the past editions, becoming crucial professional trade fairs in Asia. To go in line with the latest biotech development trend, show organizers have, in particular, arranged a dedicated exhibit area for "Biotech/Pharmaceutical Machinery and Components" to present more diverse products and technologies. The "Food Bioprocess Engineering Pavilion" set up in cooperation with the Medical and Pharmaceutical Industry Technology and Development Center (PITDC) and the Food Industry Research and Development Institute (FIRDI) further shows Taiwan's R&D prowess to global buyers.

This year, the annual Taiwan International Hotel, Restaurant & Catering Show (Taiwan HORECA) has been relocated to Hall 2 of the Nangang Exhibition Center, converging various prominent and newly emerging brands to exhibit a full range of related equipment, solutions and automation systems. It is now the most iconic professional trade fair for hotel, restaurant and catering business sectors.

展。因應生技產業熱潮，特別規劃「生技/製藥機械、零組件區」展出，讓海外買家看到更多元的產品與技術。與藥技中心合作設立的「食品生技製程暨設備主題館」，更向全球買主展示臺灣的研發實力。

台灣國際飯店暨餐飲設備用品展今年也移師南港2館，飯店餐飲設備用品到自動化系統一應俱全，網羅各大指標與新興品牌進駐，更是餐飲業界最具指標性的專業展。



James C.F. Huang, chairman of the Taiwan External Trade Development Council, speaks at the joint opening ceremony of the 5-in-1 Food Expo. 外貿協會董事長黃志芳於台北國際食品五合一展開幕致詞。

國內最具國際化規模的食品產業展「台北國際食品五合一展」，於6月19日盛大開幕。來自國內外1,757家廠商參展，使用5,056個攤位，展區橫跨世貿一館、南港展覽館1、2館。外貿協會董事長黃志芳表示，在全球相關業者的積極參與下，今年規模較上屆成長25%創下歷屆新高，是亞太地區食品相關業者不可錯過的專業展覽。

高達38個國家館，也創歷年新高，美國、韓國、日本等國家館規模都是歷屆最大，農委會籌設的台灣館攤位數238個為歷年之最；日本館總計140家日商，更是規模最大的海外國家館；科索沃及哥倫比亞也首次參展。集結來自全球5大洲的國家館，讓世貿一館充滿了異國風味。

臺灣各地地方物產館與OTOP(一城



Taiwan Pavilion Highlights Charm of Local Agricultural Products

台灣館SHOW出臺灣農產的精彩魅力

The 2019 Taipei International Food Show opens today, with the Taiwan Pavillion, set up by the Council of Agriculture, showcasing Taiwan products at Hall 1 of the Taipei World Trade Center. The Taiwan Pavillion, under the title of Amazing Taiwan, featuring 238 booths, is the largest-ever Taiwan Pavillion since the Taipei International Food Show was launched 29 years ago. The Taiwan Pavillion displays ten award-winning products - Top Ten of Taste - as well as "excellence products," agriculture products, gifts, seasoning, meat and seafood.



citizens. The Council of Agriculture hopes that the Taiwan Pavillion can let foreign visitors get an idea of Taiwan's agriculture and food industries and witness the delicious Taiwan food with their own eyes.

2019年台北國際食品展，由農委會籌組的「台灣館」今日在世貿一館盛大登場。以「臺灣豐味好食在」為主題，使用238個攤位，規模為歷年來最大；除了介紹今年「台灣十大魅力」得獎產品，還包括TGA農業品牌精品區、農糧產品區、農情好禮區、調理食品區、畜禽產品區及漁產品區等，精選臺灣好食材，讓臺灣美食登上國際舞台。今年展出的重點產品，包括「台灣十大魅力」

臺灣
Taiwan

得獎產品，包括蓬萊米粉、龍膽石斑、虱目魚精、關廟麵、辛豆乳泡菜、黃金咖啡茶葉以及茶葉禮盒，都是由在地的農漁產食材製成，無食品添加物，保存食材天然美味，有益健康。

其他主題展區則展出產地直送的新鮮食材、美味調味食品、創意產品、伴手禮，以及多種健康養生穀類製品與銀髮族食品等，農委會希望透過今年台北國際食品展，向國外推銷臺灣農產品、畜產品、漁產品和伴手禮，呈現我國農產食品業豐厚美味、創新的新樣貌。

INFO
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B0002



"Must-Taste" Products at Philippines Pavilion

探索菲律賓國家館獨具特色產品，「菲」嚐不可！

This year, 11 food manufacturers are representing the Philippines at the Taipei International Food Show. The Manila Economic and Cultural Office (MECO) and its commercial affairs section, the Philippine Trade & Investment Center in Taipei (PTIC), have partnered with the Center for International Trade Exhibitions and Missions (CITEM) to once again showcase a lineup of top-tier food manufacturers and exporters at the FoodPHILIPPINES Pavilion at the trade show. "This year, our participation at the Taipei Food Show features a strategically curated selection of Philippine food manufacturers and exporters eyeing the 24-million Taiwanese market and Taiwan as a gateway to other advanced economies in East Asia targeted for a sustainable marketing reach and campaign," MECO Chairman and Resident Representative Angelito T. Banayo said.

Our FoodPHILIPPINES exhibitors will this year be composed of a mix of more established mainstream companies and highly innovative food manufacturers. Its leading lineup of more established exporters consists of Century Pacific Food Inc., Destileria Limtuaco & Co. Inc., Team Asia Corporation, Tropicana Food Products Inc., and Grand Asia Integrated Natural Coco Products



Corporation, whose joint capacity, product range and supply have positioned them to successfully penetrate Taiwan's mainstream market.

Six other companies — JND Manufacturing Industries, Year Luck Food & Industrial Corporation, Leonie Agri Corporation, Mira's Turmeric Products, Pasciolco Agri Ventures, and YanYan International Philippines Inc. — will introduce their products to Taiwan as they target Taiwan's lucrative niche market segments, such as health, wellness and specialty herbal, natural and organic products.

馬尼拉經濟文化辦事處(MECO)與其商務部門、菲律賓台北貿易暨投資中心與國際貿易展覽暨參訪團中心(CITEM)合作，今年邀請11家菲律賓優良的食品廠商及出口商參加此次台北國際食品展並設置菲律賓食品館。

菲律賓
Philippines

馬尼拉經濟文化辦事處理事主席及駐臺代表班納友說：「我們今年參加台北國際食品展，特點在於策略性的規劃精選菲律賓食品廠商和出口商，鎖定人口2400萬的臺灣市場，並將台灣作為通往東亞其他發達經濟體的門戶，以利行銷的範圍和活動得以持續。」

他表示，菲律賓食品的參展廠商是由六家根基穩固的著名公司及高度創新的製造商組成。參展陣容當中，較為知名的出口商包括Century Pacific Food, Inc.、Destileria Limtuaco & Co. Inc.、Team Asia Corporation、Tropicana Food Products, Inc.及Grand Asia Integrated Natural Coco Products Corporation，由於各廠商的綜合產能、產品種類及充足供應，使他們能成功打入臺灣主流消費大眾市場。其他六家公司，包括JND Manufacturing Industries, Inc.、Yearluck Food & Industrial Corporation、Leonie Agri Corporation、Mira's Turmeric Products、Pasciolco Agri Ventures及Yanyan International Philippines, Inc.鎖定受臺灣市場歡迎之產品，例如健康、福祉和特色草藥、天然及有機產品。

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B0628

Canada Pavilion — Top Quality Natural Delicacies

加拿大國家館 — 優質美食，渾然天成

Canada is one of the top five agricultural exporters in the world. The resource-rich country is the leading global producer for agricultural and fishery products. This year, 14 Canadian exporters are participating the 2019 Taipei International Food Show to display high-quality Canadian beef and one of the most precious health supplements for all seasons to visitors and buyers — Canadian ginseng, among others excellent items. The Canadian quality functional foods and natural health products are among the best in the world. The production includes gluten-free, high-fiber, sugar-free, organic and soft vegan vitamin candy. In addition, the exporters also bring the "functional peptides" to provide innovative ingredients for the Taiwan healthcare industry.

Likewise, frozen liquid eggs, egg powder, hand crank muffin powder, cereal bars, maple syrup cookies, oatmeal, popcorn and other snacks, too, are exhibited. Visitors are welcome to take part in free



tasting activities. Due to its natural geographical environment, Canada has high-quality seafood, such as lobster, dried scallops, cold water shrimp, crab and so on.

Last but not least, during the exhibition, the Canada Pavilion is to showcase healthy cold milled flaxseeds powder, organic flaxseeds oil, wild blueberry juice, dried blueberries, dried cranberry, dried cherries, blueberry dark chocolate and other classic Canadian food.

加拿大是世界前五大農產品出口國。擁有豐富的天然資源，孕育了全球最頂級的農漁產品。

加拿大
Canada



2019 台北國際食品展，加拿大國家館共有14家廠商參展。為參觀者與買主帶來加拿大優質的牛肉及四季皆宜之珍貴補品——加拿大人參。加國的機能性食品與天然保健產品質量，都在世界上名列前茅。包括生產無麩質、高纖、無糖、有機、純素的維他命軟糖。此外，也帶來「機能性胜肽」，提供臺灣保健產業創新原料。

另外，也會展示冷凍液態蛋、蛋粉、手搖式鬆餅粉、穀物棒、楓糖餅乾、麥片、爆米花等休閒食品，參觀者可參與免費試吃活動。由於其天然的地理環境，加拿大擁有優質海鮮，主要產品龍蝦、干貝、冷水甜蝦、螃蟹等海鮮。

最後，展期也展示健康的冷磨亞麻籽/粉、有機亞麻油、野生藍莓汁、藍莓乾、蔓越莓乾、櫻桃乾、藍莓黑巧克力等加拿大經典美味食品。

INFO
FOOD TAIPEI
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B1110

Brazilian Food Products: Delicious, Sustainable and Healthy!

巴西食品：美味，健康，永續發展！

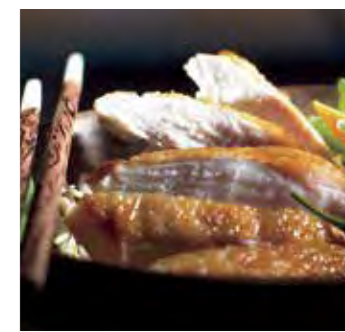
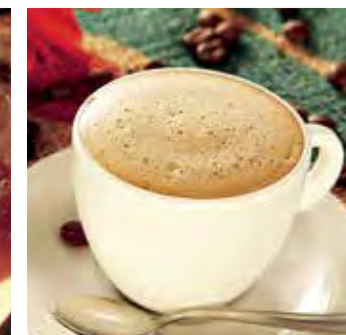
巴西
Brazil

Welcome to the Brazilian Pavilion at FOOD TAIPEI 2019.

Visitors and consumers have the chance to taste a variety of Brazilian products, such as coffee, açai berries, fruit juices, cachaça, honey, cheese, propolis, and Agaricus mushrooms, as well as the opportunity to know a bit more of quality and strength of Brazilian agricultural sector.

Brazil is a global leader in food production, leading in volumes of exports of coffee, sugar, soy, fruit and orange juice, among many others. Brazil is the world leader in meat exports (beef, chicken & pork) and has increasingly consolidated its role as one of the big players in the global food market.

As a consequence of constant investments in developing innovative technology and improving quality, Brazilian products are available, appreciated



and recognized in over 200 markets worldwide.

In this event, the Trade Promotion Sector of the Commercial Office of Brazil proudly introduces local and overseas visitors some of Brazilian high-quality products.

INFO
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B1028

PLEASE DRINK RESPONSIBLY. DON'T DRINK AND DRIVE.

Taste the Best Food and Liquor at Wallonia Pavilion, Find the Business Opportunities

到比利時瓦隆尼亞館 嚐美食佳釀 覓商機

The Wallonia Region of Belgium returns again at FOOD TAIPEI this year to promote the image of Wallonia as a land of gastronomy and her deep-rooted culture for gourmet foods. At the Wallonia Pavilion, one can taste such famous and typical Belgian food as the Liège waffles (Avieta), and fruit-filled waffles (Betramos), various chocolates like the classic Café-Tasse, the very creative Carré Noir, and the vintage bean-to-bar Millésime and of course, the most popular Belgian beers (Val-Dieu, Brasserie de Chastre, Houblonde, Lulupus, etc.) Surprisingly there are many types of spirits and liquors made by famous Belgian distilleries, each with its unique flavor. Samples of tart shells (Croc'in) which are designed for food service and for the high-end consumer market are available for interested professionals. A world leading manufacturer (Castle Dairy) which supplies dried dairy product as



ingredients for the worldwide food industry is available to meet with producers of bakery products or ice cream makers. The world famous quality label Monde Selection is also present and will organize an event for their Taiwanese clients. The Belgian Office Taipei welcomes importers, wholesale and retail distributors, and food service to visit the Wallonia Pavilion at TWTC Exhibition Hall 1, booth number B1222.

今年的台北國際食品展，比利時瓦隆尼亞館再次匯集多家廠商精巧呈現比利時在地的生活美食，

以推廣比利時美食王國形象。今年在比利時瓦隆尼亞館內可品嚐到香味四溢Avieta的傳統列日鬆餅與Betramos的創新鹹甜口味夾心鬆餅、方便製作各式鹹甜點心塔的酥脆塔皮Croc'in，並可試飲Daily Sirupi天然有機樺樹液、Val-Dieu品牌修道院啤酒以及精選比利時釀造的高品質啤酒與烈酒。除此之外，別忘了試試比利時的經典巧克力，這次有特別適合搭配咖啡的Café-Tasse巧克力與以葡萄酒標設計包裝的Millesime bean to bar巧克力，另有知名啤酒烈酒廠、食品工業用奶粉廠商Castle Dairy以及享譽全球的食品評鑑機構Monde Selection派代表親臨洽談。

此次比利時瓦隆尼亞所展出的商品多為精選知名品牌，擬藉台北食品展的平台尋求臺灣代理商、經銷商或通路合作夥伴，歡迎親臨位於世貿一館B1222的比利時國家館洽談及品嚐瓦隆尼亞的美食佳釀，索取資料或樣品，並締結商機。

INFO
FOOD TAIPEI
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B1222

PLEASE DRINK RESPONSIBLY. DON'T DRINK AND DRIVE.

Unique Beef Taste Test at Eswatini Pavilion

史瓦帝尼國家館舉辦風味獨特的牛肉試吃大會



The Board of Foreign Trade and Taiwan External Trade Development Council have set up a unique pavilion at FOOD TAIPEI for Eswatini — the sole African country which has diplomatic relations with Taiwan. To introduce and promote Eswatini's major food product — beef, Taiwan's embassy in Eswatini has also assisted the southern African country in organizing a taste test activity in the morning and the afternoon of the show for visitors to tantalize their taste buds with the unique delicacy, which include shank, shin, rib, steak, and sirloin. Led by the Eswatini Investment Promotion Authority, 12 Eswatini manufacturers are to exhibit their products at the pavilion.

Also, a premium chef from Regent Hotel is at

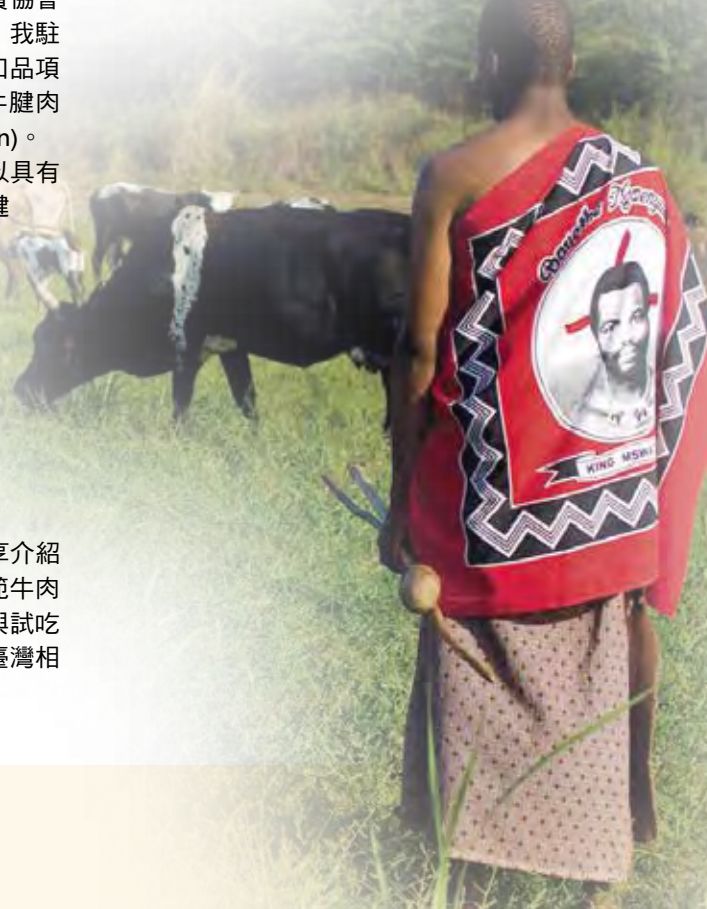
the pavilion to demonstrate beef cooking shows. Those interested in the Eswatini market are welcome to visit the pavilion to explore B2B and other cooperation possibilities.

為協助我國在非洲唯一邦交國史瓦帝尼建立其農產品知名度及品牌，經濟部國貿局和外貿協會特為史瓦帝尼於今年台北食品展規劃國家館，我駐史瓦帝尼王國大使館並辦理史國主要農產出口品項-牛肉現場試吃活動，預計提供試吃品項有牛腱肉(shank, shin)、牛肋排(rib)、牛排(steak, sirloin)。

史國牛肉過去主要出口歐洲國家，特別以具有豐富自由放牧草食動物風味及肥瘦適中自然健康肉品著名。期本次藉由試吃活動，介紹給國人此一風味特出有益健康之天然肉品。

本次史瓦帝尼國家館由史瓦帝尼投資促進局(Eswatini Investment Promotion Authority)率領12家廠商來臺參展，將展出各類精選當地產品包含：調味醬料、果醬、咖啡、牛肉、調味品、蜂蜜、酒精飲料、高蛋白飲品、食品加工機器、柑橘類產品推廣、鹿肉推廣、美生菜及其他蔬菜等產品。

在史瓦帝尼國家館區，除了由各廠商分享介紹參展食品外，同時邀請晶華飯店主廚現場示範牛肉料理秀。展覽期間現場均有專人為民眾解說與試吃活動，竭誠歡迎有興趣開發史瓦帝尼食品之臺灣相關業者蒞臨交流！



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B0828

史瓦帝尼
Eswatini



Food Bioprocess Engineering Pavilion Inaugurated at 2019 Foodtech & Bio/Pharmatech Taipei to Highlight Diverse Solutions and Smart Technologies

2019台北國際食品加工設備暨生技製藥機械展首設 食品生技製程暨設備主題館

聚焦業者多元的產品與智慧技術

The 2019 Foodtech & Bio/Pharmatech Taipei, jointly organized by Taiwan External Trade Development Council (TAITRA) and Taiwan Food & Pharmaceutical Machinery Manufacturers' Association (TFPMA), opens on June 19 for a four-day run at Area Q, Hall 2 of Taipei Nangang Exhibition Center. In addition to expanding the dedicated exhibit zone for biotech/pharmaceutical machinery and components, the show highlights the inaugural launch of the "Food Bioprocess Engineering Pavilion." During the exhibition period, show organizers make all-out efforts to attract professional buyers, so as to spawn a robust development of the industry and spur new industrial growth momentum.

TFPMA noted that biotech is one of the industries among the "5+2 Industrial Innovation Plan" given priority development with strong government support, and therefore is expected to embrace thriving development, great growth potentials and bright market prospects. As hardware equipment and related supporting solutions play a key role in the industrial chain, the Industrial Development Bureau under the Ministry of Economic Affairs has instructed the Medical and Pharmaceutical Industry Technology and Development Center (PITDC)



and the Food Industry Research and Development Institute (FIRDI) to establish the thematic pavilion during the exhibition period while simultaneously releasing R&D achievements.

Worth mentioning is that Siemens and Yenchen Machinery Co., Ltd. are invited to deliver keynote speeches at the processing equipment and technology seminar set to start at 2:00 pm on June 19. Exhibits at the thematic pavilion include three major innovative technologies presented by PITDC and diverse smart food bioprocess technologies released by FIRDC, aiming to help industrial players

better harness diverse biotechnologies and learn the latest developments of biotech/pharmaceutical manufacturing domain.

Meanwhile, the 2019 Taiwan Food & Pharmaceutical Smart Machinery Competition will evaluate participating machinery products in the morning of June 20, and an award ceremony will be held in the afternoon, with gold, silver and bronze medals to be given to final winners. The competition serves as a useful platform for professional exhibitors to expand their marketing and release innovative technologies.

由中華民國對外貿易發展協會與台灣食品暨製藥機械工業同業公會共同主辦的台灣專業的生技/製藥設備領域盛會-「2019台北國際食品加工設備暨生技製藥機械展」，於6月19~22日在台北南港展覽二館Q區，擴大「生技/製藥機械及零組件專區」並首度亮點推出「食品生技製程暨設備主題館」，在展期間，全力投入資源與推廣，以吸納專業買主，帶動此產業的發展熱潮與激發產業新活力。

食品暨製藥機械公會表示，生技產業為政府極力發展重點5+2產業之一，生技產業可望邁入百花齊放的榮景，潛力和前景相當看好，而硬體設備及相關配套乃產業鏈的主要關鍵，故於展期間由主管機關經濟部工業局責成藥技中心與食品工業發展研究所並由食品暨製藥機械公會協辦組成「主題館」，同步規畫成果發表，尤其19日下午2時開始的加工設備及技術研討會，邀請西門子、元成機械等公司發表專題。主題館展出內容包括，藥技中心三大項技術特色與亮點，食研所的食品生技各項生產智慧技術…等，提升業界對生物科技的掌握度、認識生技製藥領域的最新發展！

此外，2019年食品加工機械暨生技/製藥裝備「智慧化產品競賽」將於20日上午進行評比活動並在下午頒發金質、銀質、銅質三項大獎，提供專業參展業者擴大行銷與發表創新技術的平台。

FOODTECH & BIO/PHARMATECH TAIPEI
Smart Machinery Competition
智慧化產品競賽
Taipei Nangang Exhibition Center,
Hall2 (TaiNEX 2), Area Q
南港展覽館新二館Q區
Booth No.
Q1030

The Flagship Pavilion Makes Its Debut at FOOD TAIPEI 2019 Three Top Food & Beverage Companies in the Limelight

強強
聯手

台北國際食品展首設旗艦館 台灣菸酒、金門酒廠、義美 三大本土品牌進駐

The 2019 Food Taipei 5-in-1 Mega Expo sets up a flagship pavilion at TWTC Hall 1 for the first time, inviting three following top-ranked food and beverage companies of Taiwan in a bid to lure visitors from all around the globe.

First, Taiwan Tobacco & Liquor is actively innovating and has developed a variety of products. The instant noodles with huadiao wine/mijiu pair traditionally crafted huadiao wine and red-label mijiu with chicken, beef, and pork stewed in rich medicinal soup. The aromatic and al dente noodles let busy consumers enjoy the essence of

Chinese food culture instantly.

Second, in Taiwan, when sorghum is mentioned the first thing that comes to mind is Kinmen

Kaoliang Liquor. Originated

in 1962, the 58% Kinmen Kaoliang Liquor also known as "Platinum Dragon", is one of the top-selling liquor types that deeply embodies the iconic style of the company. The liquor, appearing as clear as spring water, emits the pungent fragrance of sorghum. It is sweet and refreshing, giving a clear, smooth, and delicate taste.

Lastly, I-Mei Foods has been ranked as the No. 1 consumer brand in Taiwan for four consecutive years. Over the past years, I-Mei has also crossed over into the domain of biotechnology, with the establishment of I-Mei Macrobiotics and I-Mei Biomedicine. I-Mei Macrobiotics develops high-quality foods full of natural ingredients and nutritional elements, such as freeze-dried foods.

今年食品展在世貿一館首度設置旗艦館，邀請台灣菸酒、金門酒廠、義美三家台灣相當具代表性的優質



廠商進駐，以美食、佳釀邀您歡聚一堂。

台灣菸酒承襲一世紀製酒經驗，提供優良酒品並積極開發多樣衍生性產品。花雕、麻油系列泡麵使用遵循古法醱製料理花雕酒、紅標料理米酒，搭配濃郁藥膳湯頭熬製的雞肉、牛肉與豬肉料理包，香Q細麵讓人回味再三。

金門酒廠出產的高梁是台灣第一品牌，1962年問世的58度金門高粱酒，俗稱白金龍，酒液清若泉水，流露著芬芳馥郁的高粱香氣，入口甜而爽口，展現最佳白酒的獨特風味。

此外，義美食品以「越簡單，越安心」為概念，連續四年榮登消費者首選的台灣消費品品牌。並成立義美生機、義美生醫。其中，義美生機以「簡單食物，精緻生活」為開發目標，冷凍乾燥系列產品提供給消費者更天然的食品。



PLEASE DRINK RESPONSIBLY. DON'T DRINK AND DRIVE.

TAIWAN HORECA

TaiNEX 2
南港2館
S0713

Fantasy Beauty Co., Ltd. 方達喜實業股份有限公司

Fantasy Beauty Co is a Taiwanese company founded in 2003. Soon after its establishment, the company introduced the products of renowned Italian amenities brand, Allegrini, to the Taiwanese public. The Italian company has always been the brand of choice for famous hotel chains around the world when it comes to selecting the bathroom amenities for customers and patrons.

This year, the company features Allegrini's Oliva del Mediterraneo Hair & Body wash. The product is a cleansing solution that is suitable for both hair and body, made from fruits of trees that are grown near the Mediterranean sea. Aside from the usual cleansing properties of all body washes, the product also delicately moisturizes the skins of its users while leaving a pleasant scent.

方達喜實業股份有限公司於2003年創立，先後引進義大利香氛品牌，於2009年引進Allegrini amenities、2011年取得臺灣區總代理、2013年取得大中華區總代理，於2015年取得【亞洲區總代理】並帶領Allegrini進入亞洲市場。

方達喜實業為義大利香氛品牌Allegrini amenities的亞洲區總代理，是眾多知名連鎖飯店指定使用的洗沐產品製造商。為了可以讓旅客在旅行中結束一天的疲勞，方達喜帶來Allegrini的地中海橄欖髮膚清潔露，使用富含維他命E及植物固醇的橄欖果油為原料，洗後能讓肌膚煥發年輕光彩，留在肌膚上的地中海氣息，亦可讓忙亂中的心情得到愉悅與平靜，讓一顆旅行的心獲得更多的舒緩。



www.fantasybeauty.com.tw



Currently, Fantasy

TaiNEX 2
南港2館
S0212

Sun Trump Refrigeration Industry Co., Ltd. 三川製冷工業有限公司

In the world today, visual aesthetics is an important factor in the food industry. Aside from plated dishes that are served on the table, modern eaters also care about whether the ingredients themselves look visually appetizing.

Known as a local company that specializes in the manufacturing of food refrigeration machines, Sun Trump Refrigeration Industry is to showcase its refrigeration product as a solution to modern visual standards toward food. This year, the company launches its glamorous refrigeration display case.

The product is made with high transparency thermal insulating glasses which lights food stored in the case in a more appetizing and delicious ambience. The case itself is also extremely customizable. Users have the choice of selecting from different colors for their display glass and belt, so as to match the tone of the intended kitchen or workplace which the unit would be installed.

為了讓食材能更完美的呈現在每個客戶的眼前，並獲得最佳的冷藏保鮮。三川製冷工業協助客戶生產專業頂尖時尚冷凍冷藏展示櫃。採用高透明度隔熱複層玻璃，讓展示的各种產品新鮮明亮，更能發揮產品的吸引力。可選擇適合不同產品的玻璃顏色及腰帶裝潢款式，配合店舖的色調增添美觀性。無論是魚肉生鮮或是

飲料冰品等不同種類的產品，能依據各種溫度及型式的不同皆能設計製造。歡迎各位至三川製冷工業攤位，找尋最適合的冷凍展示櫃。



www.suntrump.com.tw

TaiNEX 2
南港2館
R0214

JIA International Design Development Co.,Ltd 家傢國際設計開發有限公司

JIA International Design Development is a Taiwanese company which trades in globally famous amenity and bed products brands. Currently, the company is one of the biggest agents in Asia that represents numerous names that have had a long term relationships with big hotel chains all over the world. This year, the company's flagship entries to the expo are the Slumberland bed mattresses and Frette bed linens.

Slumberland is a world renowned mattress brand that needs very little introduction. Founded in England in 1919 by John Seccombe, Slumberland is a world leader in the manufacturing of mattresses that are known to provide long-lasting comfort to its users.

The famous Frette bed linen company could trace its history back to 1899, when the Royal Hotel Danieli in Venice first commissioned Frette for linens. Today, Frette is a brand of choice around the world when selecting the best fabric that provides both comfort and visual grandeur.

家傢國際旗下代理各種國際知名的床寢、沐浴備品的品牌，提供飯店更全方面的產品服務。斯林百蘭(Slumberland)是榮獲英國皇家指定的御用名床，在英國皇室中奠下最高品質及精工藝的崇高地位，亦是全球五星級飯店採用床墊的不二品牌。芙蕾特是強調手



工質感的奢華寢飾，講究布料材質搭配獨特創新的織造技術，用藝術創新的精神，生產無與倫比的工藝。

家傢致力於「飯店=家」的氛圍接軌外，將來更著眼於「家=飯店」的情境引渡。這不僅只是JIA的企業目標，更是身處JIA團隊中的每一位，想為每個旅人所做的踏實理念。



www.slumberland.com.tw

TAIPEI PACK

TaiNEX 2
南港2館
P0932a

Ricoh Taiwan Co., Ltd. 台灣理光股份有限公司

For more than 80 years, Ricoh has been empowering digital workplaces using innovative technologies and services enabling individuals to work smarter. Specifically, the company has been driving innovation and is a leading provider of document management solutions, IT services, commercial and industrial printing, digital cameras, and industrial systems.

In response to the growing demand of unique printing requests as well as the need from private and corporate customers for expedient printing at low costs, Ricoh Taiwan's solution to the requests is the RICOH Pro C7200X, Graphic Arts Edition.



Users could easily diversify their printing necessities without breaking the budget with the product and its fifth color printing capability. With an increasing

range of special colors including white, clear, invisible red and various neon options, the printer is guaranteed to deliver beautiful output on short print runs and appease demanding customers.



www.ricoh.com.tw

TaiNEX 2
南港2館
P1113

Song Ben Co., Ltd. 崧本有限公司

Founded in 1988, Song Ben CO, is a professional manufacturer of plastic containers.

Aside from the stationary food and plastic containers, as well as containers for cosmetic and pharmaceutical products, a look at the company's catalog would show a plethora of customer choices. Currently, the company also makes all kinds of plastic hollow molding and injection molding.

All Polypropylene (PP), Polyethylene (PE) and Polyethylene Terephthalate (PET) plastic products used by the company are 100% made in Taiwan, guaranteeing both its manufacturing quality and visual aesthetics. As of 2017, the company has been accredited with the IOS22000 certification that guarantees the trustworthiness of Song Ben Co.

找不到適當的容器來包裝自己最好的商品嗎？崧本有限公司為專業各式塑膠容器的製造廠，提供塑膠中空成型、各式塑膠射出成型、食品飲品容器、文具類塑膠容器、化妝瓶塑膠容器、藥品類塑膠容器成型與射出成型之代工製造研發改良、並於2017年通過ISO 22000認證。所有生產出來的PP、PE、PET塑膠瓶產品外型美觀，無論是食材、化妝品等各種產品都能適用。從耗材、原料、包裝等皆為100%MIT臺灣生產製造，更通過SGS檢驗認證，產品皆使用新材料製造，品質穩定。只要下訂即可快速出貨。相信能為每個完美的產品做最佳的包裝搭配。



www.lihe.com.tw

TaiNEX 2
南港2館
P1125a

Wholepack Inc. 清新科技股份有限公司

Wholepack Inc. was founded by a group of idealists with a vision. The company is a local manufacturer of disposable lids for takeaway cups.

Recently, fast food chains such as McDonalds have begun to abolish the use of plastic straws in response to various green awareness initiatives. Instead, restaurants now opt to use disposable lids. However, as the majority of the lids on the market are made with polystyrene (PS) plastics not safe to contain liquids that are above 70°C, restaurants have been known to have difficulties when selecting suitable lids.

As a result, Wholepack has created lids using polypropylene (PP) plastics, making it safe under all temperatures both hot and cold. Moreover, Wholepack's lids comes in various sizes to provide restaurants with the freedom and convenience of using the company's lids on pre-stocked cups, since most lids were designed in one size to fit traditional coffee cups.

近年來由於吸管造成的環保的議題高漲，麥當勞等速食業者紛紛取消提供吸管給消費者，改用杯蓋就口的方式飲用飲料。清新科技是外帶飲料創新包裝的專業製造商，因應消費者需求及使用上安全，提供顧客一個全新革命性的PP環保杯蓋、杯套及紙杯。

由於市場上傳統的杯蓋由P.S製成，不能抵抗70°C以上的熱水，進而造成消費者燙傷或是塑膠熱熔毒物等安全上的顧慮。清新科技全新開發冷熱飲共用專用PP材質杯蓋，無論是90口徑或95口徑紙杯、塑膠杯都能使用，遇熱遇酸不會變形。使消費者可以喝的更安心。



www.wholepack.com.tw



FOODTECH & BIO/PHARMATECH TAIPEI

TaiNEX 1
南港1館
L0305

Der En Food Machinery Co., Ltd.

德恩食品機械股份有限公司

From Der En Food Machinery Co., comes the Rheon AN551, a special piece of machinery that makes adding filling to foods easy. Founded in 1993, Der En Food is a local company specializing in food production machinery trading. It is the only Asian agent of Japan's renowned food machine company, Rheon.

This year, Der En brings Rheon's new filling feeder to the expo, and guarantees the product to be an innovative eye opener. The Rheon An551 filling feeder is highly efficient, and could easily adjust the ratio of filling and crust according to user customization. The

entire machine was engineered to focus around hygiene during processing. No food would come in contact with any of the I.T. parts of the machine. With a full-color touchscreen, users of the machine could easily customize the size, length and weight of both the skin and filling of any food.

RHEON高規格、高品質的包餡機誕生！AN551萬能包餡機能提供您一個高效率及人性化的生產環境，使用AN551能衛生且迅速地生產您的商品。採用耐久性佳的不鏽鋼製料槽！食材不會接觸到驅動



部，安全衛生又安心。彩色大觸控式面板畫面清晰，操作簡易。AN551的資料庫最多能儲存100筆的產品數據，產品重量、外皮與內餡的比例、長短均可自由變化。可輕鬆生產不同類型的產品，同時確保產品規格的一致性及準確性。德恩食品機械是唯一取得亞洲區「日本老牌RHEON包餡機」的代理權，有完善的售後服務與保固，是每個老闆最好的幫手。



derenmachinery.com

TaiNEX 1
南港1館
L0207a

Guan Yu Machinery Factory Co., Ltd.

冠宇機械廠有限公司

Guan Yu Machinery, is a professional machine manufacturing company established in 1975. Based in Taiwan, the company has been specializing in the manufacturing of highly efficient vibratory separators and powerful iron-removers for over forty years. After years of perfecting the craft, the company has garnered a reputation within the industry for making machines that are extremely reliable. Recently, the company also received the ISO 9001-2015 Quality Management System accreditation.

This year, Guan Yu Machinery introduces the flagship Three-Motion Vibro Separator. The equipment is engineered to look aesthetically sleek, with a compact size that makes it easy to transport. Furthermore, the unit is

much more quiet compared to other machines of the same type. While the equipment is designed for food processing and pharmaceuticals production, its engineering also



enables it to be applied in various other industries.

冠宇機械廠有限公司成立於公元1975年，是一家集研發、生產、銷售、服務四位為一體的高科技企業，主要從事生產三次元震動篩分過濾機、強力永磁除鐵器等設備的現代化專業工廠，取得 ISO 9001 - 2015 及 CE 國際品質體系認證。

本次展會展出三次元震動篩粉漿液過濾機、除鐵器等設備，造型美觀、體積小、重量輕、噪音小、能耗低、效率高、無粉塵污染、安裝移動方便、堅固耐用等特點全部獲得中國及台灣新型專利，在各行各業及相關領域中對任何粉、粒、粘液狀物料的粉碎、分離、篩選及過濾作業皆廣泛應用。



www.guan-yu.net

TaiNEX 1
南港1館
L0810

Linden Technology Consulting Co., Ltd.

林登科技顧問有限公司

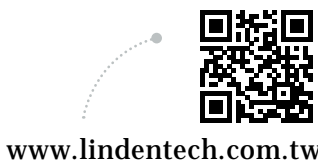
Linden Technology Consulting Co., Ltd. is a company that is committed to bringing food processing techniques and technology from Europe to Taiwan and Hong kong.

Currently, the company holds European technologies that improve the efficiency of meat slicing, grinding and blending, using state-of-the-art slicers, mixing grinders and bowl cutters. The company also has machines that elevates the production quality of vacuum filling and packaging, as well as skin packaging. Furthermore, the company also provides production development and planning services to prospective customers.

For this year's expo, the company is showcasing its latest vacuum filler that is guaranteed to be more precise, more powerful and more durable than any other machines of its kind in the market.

林登科技顧問有限公司，致力於將歐洲食品加工的專業技術轉移給台灣香港的顧客，帶給食品加工业全新的面貌。旗下服務橫跨產品開發，生產規劃，切片，絞肉，細切乳化，充填打結，真空包裝，充氮包裝，皮膚貼合包裝。

這次特別展出歐洲新一代的真空充填機與最暢銷的包裝機。新一代的真空充填機有三大特色，含有定長裝置的打結手臂與真空轉子內的重量補償裝置，使填充物料更精準；轉子直徑175mm，比舊式機台大30%，減少磨耗，運作更有力；業界唯一機器可以承受電壓 voltages 正負30%的差距不會損壞，耐用度更高。歡迎舊雨新知蒞臨林登科技攤位參觀指教。



www.lindentech.com.tw

TaiNEX 1
南港1館
L0709

Mill Powder Tech Co., Ltd.

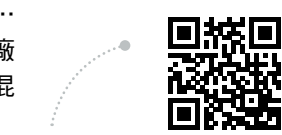
凌廣工業股份有限公司

Mill Powder Tech Solutions is a local company dedicated to the manufacturing of mills and mixers that are used in grinding products into powder. Currently, the company has transformed itself from a Taiwan-based local company focusing on domestic needs to a globally-oriented international enterprise. The company has established consolidated footholds in Southeast Asian, and has extended powder grinding and mixing technologies to the United States and Europe in recent years. Most recently, the company advanced successfully to well-known major producers in the Middle East to become one of the area's main suppliers.

In order to expand the application of grinding machines and the so-called powder technology, the company continues its technological advancement. Now, the company's products could be used to produce food additives, baking ingredients, spices and could even be used to in the field of biotech pharmaceuticals.

凌廣工業從立足臺灣內需為主的本土公司逐漸蛻變為放眼世界、跨國行銷的國際化企業，幾年更將粉碎及混合技術應用延伸至歐美國家、進軍中東地區，成功打入知名大廠。

本次展會凌廣將展出粉碎機、混合機、及整廠規劃系統，為達到全方位“粉”的技術應用，持續粉體混合技術的研發，從單機到系統，從輸送、篩選、混合、磨粉到包裝；領域從食品添加物、烘焙原料、香辛料(如：五穀粉、三合一咖啡)、生技製藥、健康食品到化工原料、肥料、農藥……等等，多數海內外知名大廠皆使用凌廣系統來做原料混合之用。



www.mill.com.tw

TaiNEX 1
南港1館
L0128

Quickly Food Machinery Co., Ltd.

快特勵食品機械有限公司



QUICKLY FOOD MACHINERY CO., LTD. is a professional manufacturer of commercial food steamer and warmer with more than 30 years professional experience in the industry.

The company's main product at the expo this year, is the QUICKLY Energy-Saving Food Steamer. The patented heating system within the product is designed with the capacity to bring around 10 gallons of cold water to a boil in just 3 minutes, saving up to 75% of gas consumption. The product's built-in water auto-feeding and warning system also alerts users when water supply becomes abnormal.

Furthermore, the electronic control panel built into the machine enables users to preset time and temperature for customized food steaming at any time, all the while preventing the possibility of accidents caused by human negligence.

快特勵節能蒸櫃本機內外採用 SUS304不銹鋼板製成、外體1.0mm厚、內體1.0mm厚、門1.2mm厚不銹鋼，美觀耐用，容易清潔；專利超節能設計，34公升冷水三分鐘即可煮沸。透視玻璃水位計搭配自動加水裝置，水位太低或太高會自動嗶聲警告避免空燒。設有(持續加熱/恆溫)兩種蒸煮模式可供切換。特設10公分厚保溫壁，蒸氣不外洩，使食物上中下均勻受熱，包子與饅頭蒸出來會較白、較大、較亮、口感較好。可視蒸物不同自行調整排氣流量。幫您解決包子、饅頭等高筋麵粉食品蒸出來時會收縮及皺紋的難題。



www.yuanjaan.com

TaiNEX 1
南港1館
L0110

Seven Castle Ent. Co., Ltd.

七堡企業有限公司

Seven Castle ENT. CO., has dedicated forty years to the development and manufacturing of cooking mixers. The company hasn't ceased to create more and more solutions to provide the best cooking and mixing methods to their customers.

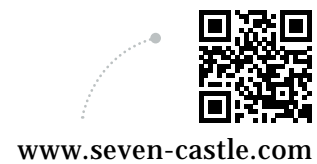
The company introduces the SC-120-IH Table Cooking Mixer (Induction Heating) to this year's expo. While the product is the smallest table cooking mixer in the market, it is designed using the latest induction heating technology and a twelve liter operating capacity. The mixer can make all kinds of sauces, sweets, pastes and fillings, since it efficiently cooks and mixes at the same time. Without the need for heating, the product is a green and efficient solution for all businesses ranging from small shops to big factories.



七堡致力於加熱攪拌機已達40年，研發各項加熱方式及攪拌方式，提供給客人最合適的加熱攪拌方案。全新開發最小容量的加



熱攪拌機「SC-120-IH 桌上型加熱攪拌機(電磁式IH)」，操作容量為12公升。此機種可適用於各種醬料、各種餡料、各類糖果等食品加工，一邊混合一邊拌炒，快速省力有效率。無明火加熱，安全節能無廢氣，最適合實驗室、小店家、百貨商場使用。圓弧玻璃爐面設計，搭配不鏽鋼機身，耐久耐用，清理簡易方便。



www.seven-castle.com

TaiNEX 1
南港1館
L0407

Tai Yuh Machine Enterprise Ltd.

台鈺機械實業有限公司

For this year's expo, Tai Yuh Machine Enterprise introduces the TY-3000M Puff Pastry Machine line. The first machine in the line is a fully automated piece of equipment that is capable of producing layered puff pastry sheets all on its own, using built-in satellite rollers, butter extruder and two sets of folding device.

As laminated dough is created by pressing together alternating layers of dough and butter, which is then folded and rolled out repeatedly to create many alternating layers, the pastry sheet laminating machine is designed with dough rolling and sheeting mechanisms without needing to apply much pressure to dough sheets. The sheets made by the machine taste similar to the hand-made ones.

Other units in the line include filling feeders, seeding units and roll mold cutters. Once assembled, Tai Yuh's TY-3000M Puff Pastry Machine line is guaranteed to make quality puff pastries all on its own.

TY-3000M 全自動層酥皮生產線 Automatic Puff Pastry Making Line



台鈺機械專業設計、製造各類食品包餡成形機械及周邊設備，TY-3000M多層次酥皮機所設置的特製打薄機、奶油擠出機、麵皮摺疊機可全自動生產多層次酥皮。打薄機特製滾輪及傳動機構，減少對麵帶的受力，避免破壞麵皮組織及層次。整套台鈺的層酥鬆塔生產線所製作的酥皮層次可達200層，含2套麵皮摺疊機構。搭配下餡機及其他配備，如：灑料機、切刀機構、圓滾刀、分割展開機…等，可生產千層派、方塊酥、蛋塔酥皮等各式層酥皮點心食品。

www.best-food.com.tw

FOOD TAIPEI

TaiNEX 1
南港1館
J1009a

Charming Food International Marketing Co., Ltd.

洽富實業股份有限公司

Charming Food is the first company in Taiwan that produces air-chilled chicken. Air chilled chicken is guaranteed to be clean and safe while maintaining a better meat texture compared to regular chicken products as a result of the low temperatures that are maintained throughout the slaughtering process. Furthermore, as air-chilled chicken are not washed or soaked in water, no nutrients would be lost in the processing of the poultry, guaranteeing all air-chilled chicken to be extremely flavorful and tender.

In recent years, the company has invested substantially in the technology air-chilled equipment. The company, which has imported all of its own air-chilled equipment from Europe, hopes that the globally acclaimed technology would help improve Taiwan's agriculture and livestock industry, and drive the market to a lucrative state.



洽富實業為臺灣第一家也是目前唯一生產國產「氣冷雞」的公司。除了落實從農場到餐桌的整合生產管理，洽富耗鉅資自歐洲引進原廠新進設備及全套「氣冷式」製程技術，期望能帶動臺灣雞肉產業革新，提供更好更安全的雞肉產品給消費者，以成為消費者「餐桌上



肉品的首選」為目標。

使用氣冷製程的「氣冷雞」可避免雞肉因傳統水冷製程泡水、吸水所造成的風味、營養流失及口感改變的問題，吃到雞肉真正的原汁原味！

獨家開發的純雞肉「雞肉香腸」，有低脂、低鈉、低熱量等特色，是滿足口慾又健康的新選擇。趣啃派對則是以「純雞肉」為原料所開發的西式香腸，其風味與依然Q彈的口感可替代一般豬肉德式香腸並使用於各式料理。



www.charmingfood.com.tw

TaiNEX 1
南港1館
K1007a

Dancing Tea Co., Ltd.

舞茶實業有限公司

Dancing Tea is a Taiwanese tea company which specializes in the processing and commercialization of local domestic tea leaves. The company is a family owned business that has been making tea for over a hundred years. Located close to the Satokoay historical heritage site in Hualien county, the company uses clean natural resources that could be found in abundance in the area. The natural resources the company adopts enables Dancing Tea to guarantee that all tea products are additives free, and have passed the SGS pesticide tests.

Aside from selling harvested tea leaves, the company also processes tea into packets, fifteen different kinds of tea powder and even ice cream and desserts, so as to create more selections for the valued customers. The plethora of products from the company also aims to showcase the versatility of local grown tea.

來自花蓮舞鶴台地的舞間茶心(Dancing tea)是個將茶葉作多元加工後再銷售的品牌，在花東縱谷的好山好水中，家族種茶製造已一百多年了。產品除了傳統的臺灣各種茶葉外，在年輕世代接軌的經營策略調整之下，主力更放在茶葉的多元加工品，如立體茶包、茶葉磨成的茶粉、茶點及義式冰淇淋，讓更多人可以透過更多不同的方式吃到好茶。超過15種以上的茶粉產品，均通過SGS農藥檢測，不含其他添加劑，可以讓消費者吃得安心，是許多烘焙、甜點、冰品及飲料的原料最佳選擇。



有機綠茶

Organic Green Tea Powder



鐵觀音

Tieguanyin Tea Powder



洛神花

Roselle Powder



www.dancing-tea.com.tw

TaiNEX 1
南港1館
K0015

Hung Yang Foods Co., Ltd.

弘陽食品股份有限公司



Vegetarian and vegan diets have steadily become a global fad as a result of growing environmental awareness. In Taiwan, one of most renowned experts in textured vegetable protein (TVP) products is none other than Hung Yang foods, which got into the research and production of TVP food products twenty years ago.

After two decades of refining their craft, the company now offers TVP foods made from soy protein, wheat gluten and pea protein. All of Hung Yang's products have wide applications as meat substitutes, and comes in a plethora of shapes and sizes thanks to the company's own extrusion technology. As an internationally recognized company, Hung Yang's products are sold to customers worldwide, including North America, Europe, South America, Japan, and South East Asia.

近年來，在地球環保議題的推波之下，素食漸漸成為一種流行趨勢，弘陽食品有限公司是臺灣專業於植物蛋白（TVP）的領先製造商。從事相關研究超過20年，使用大豆蛋白、小麥麵筋與豌豆蛋白製成的植物性蛋白，可以應用於各種素食產品上，例如：素食肉製品。利用食品擠壓技術，更可以將食品塑造各種形式。弘陽希望公司的各種素食產品，除了滿足人民對於素食的需求，更要吃的自然與健康。弘陽的客戶遍及全球，包括北美、南美、歐洲、日本及東南亞。為確保每一個客戶都能吃到高品質的素食產品，工廠通過HACCP與FSSC22000認證，嚴格遵守最高的標準製造，讓每個消費者都能吃得安心。



www.hungyang.com.tw



TaiNEX 1
南港1館
N0605a

Kimlan Foods Co., Ltd.

金蘭食品股份有限公司

Kimlan Foods CO., is one of Taiwan's most famous sauce makers. The brand has had a long history of success in Taiwan spanning generations, and is currently one of the most recognizable soy sauce brands in 26 countries around the world.

In recent years, the company developed the Kid-Family Seasoning Sauce and the Kid-Family Soy Paste. Both products are created to tailor to the underdeveloped palate of younger children.

For this year's expo, Kimlan unveils the latest sauce in their Kid-Family product line: the Kid-Family Japanese Sauce. The product is made with bonito and seaweed extract, and is then cooked using the company's secret sauce recipe. The Japanese sauce is guaranteed to be appetizing to the picky palates of children, and, as with all other Kimlan sauces, could be used directly as a dressing or a seasoning for cooking.



金蘭親子醬及金蘭親子油膏特地製成老少閒宜的日式傳統風味醬汁，也兼顧使用上的方便，嚴選日式柴魚昆布海鮮精華及金蘭頂級純釀造醬油共同熬煮，搭配各種鮮甜美味的蔬菜及高品質砂糖、味霖，完全針對兒童挑剔的味蕾「擊破」，不管是烹調時調味，或直接淋在食物上，都能讓食材發揮自然本色。

多年來金蘭醬油釀造臺灣最高品質的醬油，符合ISO22000與HACCP規範，並取得清真認證，行銷全世界26個國家地區，包含非基因改造黃豆醬油、無添加醬油、有機醬油、臺灣在地有機醬油，年產量5萬噸，是臺灣最重要的醬油品牌之一。



www.kimlanfoods.com.tw

TaiNEX 1
南港1館
J1313a

PLN Food Co., Ltd.

點線麵餐飲股份有限公司

PLN Food CO., has one important company principle: "To provide fresh, safe and delicious noodles for customers." A local company, PLN is proud to declare that all of the company's products have received the prestigious Safe Quality Food (SQF) certification. PLN's noodles are all halal, making it safe for people from all dietary backgrounds.

Aside from insisting on using safe and non-toxic ingredients in making noodles, the company has also imported the latest automatic noodle manufacturing equipment from Japan in order to guarantee production quality.

This year, the company showcases their Individual Quick Freezing (IQF) noodle products at the expo. After making their dough into sheets to give noodles a firmer texture, strings of noodles are then cut from the sheet



dough and cooked. Immediately after, the noodles are sent for individual quick freezing to preserve their freshness and extend their shelf-life.

搭配，堅持選用安全、單純的原材料。

為提供給消費者最好的品質，點線麵「急速冷凍麵」，從日本引進最新型全自動製麵生產設備生產製造，麵粉倒入真空麵粉攪拌機，並經多層次壓延增加麵糰的彈性及口感，麵條裁切、烹煮後置入-35度C急速冷凍，維持麵條新鮮口感，更因此不須添加防腐劑，置於冷凍-18度C以下即可保存一年。不僅完整保留食物的美味，且不需要添加防腐劑，讓消費者吃得更加安心！

點線麵所有產品皆通過SQF及清真認證；SQF是目前國際上公認最全面且最嚴謹的食品管理驗證體系。點線麵秉持「新鮮」、「安全」、「美味」的製麵原則，從小麥篩選到原料



www.pln.com.tw

Pah Ji Hue prides itself as a member of the generation of Taiwan tea farmers. As its name means centenarian in Chinese, the company believes that it bears the responsibility of passing on the legacy of tea making to future generations. As such the company developed numerous products that infuse local culture into their merchandised tea. With the goal of promoting the idea that tea "is not just for drinking," the company only uses tea leaves that are healthy and free of pesticides.

This year, Pah Ji Hue is proud to present the company' Taiwan fruit tea. The company incorporated the rich history of Taiwanese tea making techniques with the abundant availability of Taiwanese fruits. The company hopes to use both elements to showcase the potential of Taiwanese tea and fruit, so that the rest of the world may get a taste of the possibility Taiwan has to offer.

臺灣有著「水果王國」的美譽，一年四季皆有不同的特色水果，百二歲集結得獎無數的資深品茶師用傳統技術與經驗開發「台灣水果茶」，將水果融入茶中，不斷創造臺灣茶的可能，讓臺灣最具特色的水果與茶產業重新結合，激盪出新的火花。此外，嚴選新鮮茶葉開發的掛耳式茶包，將茶葉研磨至最佳顆度，讓茶葉瞬間浸潤，釋放出美味茶香，讓每個人都能輕鬆享用一杯茶功夫。

百二歲背負著茶農用心厚工的堅定使命，以茶為本，發展出結合在地文化生活特色之伴手禮，讓臺灣的茶穿上臺灣文化的新衣。



www.eateal20.com.tw

FOOD TAIPEI



TaiNEX 1
南港1館
J0632

San Shu Gong Food Co., Ltd.

三叔公食品有限公司

For eight decades, the San Shu Gong brand has held a strong reputation for being a great local dessert company in Taiwan. Originally, San Shu Gong Food CO., was a dessert maker specializing in the commercialized production of Taiwanese mochi made with the founder's own secret recipe.

Currently, the company has expanded into creative pastry and dessert, aiming to further the reputation of Taiwanese mochi to the rest of the world. The company has incorporated techniques and technology from Japan to help expand its resolve. Aside from making mochi with different kinds of filling or seasoning, the company's dessert is also more tender and soft. Yuki & Love is the company's frozen mochi line that serves as San Shu Gong's flagship product at the expo this year. By simply freezing or refrigerating the company's mochi, eaters will have a brand new experience that is otherwise unimaginable for Taiwanese mochi.



以專業代工起家，在食品業界頗具知名度的三叔公食品，創立至今已第80個年頭。這個以麻糬為主軸，延伸出多樣傳統又創新的各式特色糕點食品公司，在國內素有「麻糬王國」的美譽，在「傳統風味，現代新意」的理念下，結合代代精傳的手藝所研製的招牌商品，備受各大食品公司及批發市場所肯定。三叔公食品這些年來為因應國內外知名品牌的的需求，與日本技術合作下，以起家的麻糬為基調，配合日本獨特的配料，成功的開發出Q軟又帶勁的麻糬，並發展出可冰可冷凍的冰點系列「雪の戀」品牌，經過這一、二年的試銷，也獲得各界高度的肯定。



www.snow-lover.com

TaiNEX 1
南港1館
N0703a

T.K Food Co., Ltd. 老楊食品股份有限公司

T.K Food Co., Ltd. is a local pastry brand that makes one of the most popular dessert souvenirs of Taiwan: layer cookies. Founded in Chiayi City in 1979, the company's flagship product was inspired by another traditional Taiwanese pastry. Now, the pastry has been transformed into one of Taiwan's most well-known desserts for the last forty years.

T.K. Food's layer cookie has been certified as halal safe, and was recently awarded the Superior Taste Award from the International Taste & Quality Institute in 2019. The cookie comes in many flavors both sweet and salty. One of the company's most famous flavors is the Salted Egg Yolk Cookies. The product has salted egg yolk spread evenly into the cake layer, making it a savory and delicious treat for those wanting to stay away from sweets.

老楊方塊酥起源於嘉義在地的品牌，自1979年以來，創辦人戴總經理把臺灣早期眷村燒餅，搖身一變飄香四十年「方塊酥」，其酥脆特殊的好口感，多層次餅皮的香氣，樸實甜美的風味，迅速打



響「老楊」名號。

2018年產品也獲得清真食品認證 (HALAL)，並於2019年獲得國際 iTQi風味絕佳獎章，造就了老楊方塊酥成為國際最著名的臺灣嘉義特色伴手禮。

最受歡迎的鹹蛋黃餅方塊酥其酥脆特殊的好口感，多層次餅皮的香氣，樸實甜美的風味，尤其顛覆傳統將綿密的酥香的鹹蛋黃均勻的加入餅皮內，鹹蛋黃的濃濃的鹹香，在嘴裡化開又充滿鴨蛋香味，甜跟鹹的滋味讓人停不下來，每一口酥脆都散發出濃濃蛋黃香氣，讓人一口接一口，愛不釋手。方塊酥單片包裝簡單衛生，讓您輕鬆帶著走，方便與朋友分享。



www.tkfood.com.tw

TWTC Hall 1
世貿1館
C0627

U-Snacks Food Co., Ltd. 優穀食品有限公司

In response to the growing awareness of balanced nutrition, diet and food safety, local company U-Snacks Food CO., has developed various kinds of cereal biscuits, crisps and nut cakes that are tailored to healthy eaters who are also looking for a delicious bite to satisfy their palate.

The main selling point of the company's snack lines is that all of the foods are made with whole grains such as wheat, brown rice, oats and corn. The company also promotes its "non-fried and light roasting" cooking technique to further establish itself as a healthy snack brand.



The snacks from the company have been so well received that in 2017, the company's cranberry and maple syrup flavored Dynamic U-Nut Crisps were both selected for the Get Monde Silver Award respectively.

全世界對於健康飲食意識抬頭，穀物及堅果類商品成為展場中的亮點，『優穀食品』所推出的蔓越莓果仁酥、多穀物米餅等系列多穀物與堅果類商品，最大特色就是以麥、糙米、燕麥、玉米等穀物，製作成酥脆爽口的休閒食品，強調『非油炸、輕烘培』的主要概念，保留食材原料的胚芽、麩皮及膳食纖維，吃在口中完全沒有厚重的麵粉感，取而代之的是酥脆的口感與膳食纖維，同時可以吃到各種穀物本身的香味，讓注重健康飲食的消費者對於休閒食品有新的定義跟選擇。



www.u-snacks.com.tw

Publisher
出版發行



Taiwan External Trade Development Council
中華民國對外貿易發展協會

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Editorial
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