

# 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 3-4 June 21~22, 2019 展場快訊

# SHOW DAILY

## FOOD TAIPEI 5-in-1 Mega Expo Brings Innovation, Sets New Trends for Food Industry

## 台北國際食品五展風光登場 引領國內外食品業脈動和新創趨勢！

FOOD TAIPEI 5-in-1 Mega Expo is a glorious business opportunity collaboration event for Taiwanese food businesses and global buyers. With the opening of the Nangang Exhibition Center, Hall 2, exhibitors from all over the world have not only found that they have a bigger space for business negotiations but also for the exhibition of a variety of their best products. The biggest highlight of the event is the congregation of the world's different food cultures through the 38 national pavilions installed at the show.

The exhibition features poultry and dairy products from the United States, Iberian ham from Spain, Inca fruit oil from Peru, beer and chips from Belgium, safe pork from the Netherlands, coffee from Central America, honey, seafood and loads more exciting, glamorous international multi-food cultures. The national pavilions also hold multiple free tasting activities on the spot to introduce and promote their food.

Last year's highly popular Taiwan Bubble Tea Pavilion hits the show again this year, packaging with products from the full supply chain to promote the bubble tea industry. The five major core areas in the industry are: ingredients, packaging materials, tools and equipment, whole store output and chain brand representatives. There Free taste of bubble tea is offered on the spot for buyers



A manufacturer and buyer have a sip of coffee while discussing cooperation possibility during the Taiwan HORECA show held at the Taipei Nangang Exhibition Center, Hall 2. 南港二館的飯店暨餐飲設備展中，廠商與客戶一邊品嚐咖啡，一邊洽談合作的方案。

from all over the world to enjoy the exquisiteness of Taiwanese bubble milk tea.

In the Nangang Exhibition Center, Hall 2, where the Taipei Pack show is held, exhibitors such as Box Package Bag International Limited and San Chiou Incorporated, are bringing various wonderful and trendy designed packages, providing the best packages solutions ever as it can be customized for festivals and events. At the Foodtech, a Bubble Tea Robot from Hiwin Technologies Corp. is there to serve drinks to everyone.

In Addition, Taiwan HORECA on the fourth floor of Nangang Exhibition Center, Hall 2, offers a lot more interesting exhibits that should not be missed. Exhibitors such as Catamona Trading Co., Ltd. and Tetsunosya Company Limited have hired professional chefs to serve the participants. The Michelin-ranked equipment and facilities bring out the exotic



deliciousness in food.

During the 4 days exhibition, besides the rich exhibits, the organizers have also organized procurement meetings, various seminars and forums for packaging, food machineries, halal business, and etc.

There are more than a thousand kinds of specialty food from all over the world, all available for exhibition in the show and visitors are welcome to get a taste of foreign delicacies. Participants are able to learn the latest trends and technologies, helping to turn the mega expo into a perfect international platform for suppliers and buyers to do business and negotiate possible collaboration.



The Tokyo Organizing Committee of the Olympics sends a representative to look for possible cooperation partners from the Taiwan Pavilion for food supply during the international games.

日本東京奧會特派專員與行政院農委會於台灣館尋找最佳的美食合作夥伴。

「台北國際食品展」今年以世貿一館及南港展覽館一館雙核心方式呈現，既讓展商精心規劃的展位及展品充分曝光，也提供更加完整舒適的觀展空間，異國與本土美食相互輝映。聚集世界美食文化的38個國家館也本次食品展最大亮點之一，來自美國的肉品和乳製品、西班牙的塞拉諾(Serrano)火腿、祕魯的印加果油、比利時的啤酒和薯條、荷蘭的安心豬肉、中美洲的咖啡、蜂蜜、海鮮等產品，呈現出豐富多彩的國際多元食品文化，各國家館也在現場舉辦試吃活動，廣推國家優質食品。

去年大受歡迎的台灣珍珠奶茶館，今年再度亮相，本屆內容以產業鏈形式推出，網羅珍奶製程中5大領域：原物料、包裝材料、設備、整店輸出與連鎖品牌代表廠商，現場並提供試飲，讓各國買家也能喝到臺灣珍珠奶茶的精采。

在南港展覽館二館的包裝工業展，像是荷包袋、三久行等不同類別的包裝廠商，為各位展示精彩美麗的設計包裝，依據節日與活動可以有特殊不同設計，提供最佳的包裝解決方案。生技與食品機械展也有上銀科技的珍珠奶茶機器人為各位提供飲料的服務。

此外，在南港展覽館二館四樓的飯店暨餐飲設備展，更有不容錯過的亮點，像卡塔摩納、鐵能社等廠商更聘請專業大廚、咖啡比賽冠軍選手在展場為每一位民眾服務，用米其林等級的設備帶來美味的佳餚。

主辦單位在4天展覽中，也舉辦五展採購洽談會來媒合商機，還有包裝、食機、清真等...多場論壇及專業研討會。精彩的廠商攤位也不遑多讓舉辦一連串產品發表會及試吃活動。

超過千種來自世界各地特產食品，盡在台北國際食品五展！讓民眾可以不用出國都能吃遍全球，同時滿足民眾的味蕾，激發更多的美食新創意。



TWTC 1F A0604

## From Hokkaido to Okinawa, Japanese Food Taking Stage at Food Show

／ 從北海道到沖繩，日本食品齊集一堂



Craving for Japanese food? Let's go to the Japan Pavilion! The Japan External Trade Organization (JETRO) has set up the Japan Pavilion at the Taipei International Food Show for 14 consecutive years. It officially took the stage at Zone A of the Taipei World Trade Center on June 19. This year, the exhibition area has expanded 1.5 times larger compared to the previous year. A total of 140 companies, including seven which are new-to-export, exhibit their products from all over Japan. This also sets a record of the largest number of companies taking part in the show.

Director of the Export Promotion Office of the Japan Fishery Association Takashi Konno said that six manufacturers have brought to the event the Hokkaido aquatic products, scallops, sea urchins and squid. Sushi making sessions are also on-site for visitors to have free tastes. Meanwhile, the TUKUNAKA Co., Ltd. has brought along the Japanese dried scallops and fresh dried seafood goods from offshore Hokkaido, as well as processing technologies to produce fresh dry seafood products. Instant rice food meal bought by Honpo.com is a 100% pure Japanese



rice. To serve, just add hot water after tearing the package and wait for 15 minutes.

Apart from that, the well-known high-quality Japanese seafood and aquatic products, are, in even higher quality this year. The Japanese freshwater products, such as sea urchins, Japan's top frozen oysters, crabs, squid eggs, seaweed, dried fish and a lot more. Visitors are able to get a taste of the delicious beef, pork and livestock products. To name a few, exhibits also include, essential condiments from Japanese delicious cuisine such as soy sauce, miso, mirin and so on, other beverages, the impressive taste of the Japanese rice and rice made desserts, Japanese tea, black garlic, soba noodles, curry cubes, and all the great Japanese savories. Good news is OEM orders are also accepted! Noteworthy in the show this year is about three-quarters of the exhibits are yet to be available in Taiwan, so get a chance to taste them before they are imported.

哈日饕客好消息！想吃日本美食？品嚐美味十足且多樣化的食品盡在日本館！

日本貿易振興機構（JETRO）已連續14年在台北國際食品展中設置日本館，19日在世貿1館 A區舞台為日本館揭幕儀式，今年展出面積擴大為去年的1.5倍，包括沒有出口經驗的7家公司在內，帶來140家公司展出來自日本全國的產品，創下歷史最高記錄。

大日本水產會輸出促進室長 今野尚志則表示，今年該會共有6家廠商一起參與，並帶來北海道水產如干貝、海膽和鮭魚。現場也有壽司製作活動，歡迎參觀者可以到場試吃。另外，TUKUNAKA有限公司也帶來日本的調味干貝，原料來自北海道近海，配合加工技術，製作新鮮的海產乾貨。Honpo本舖帶來的即時米速食餐，原料是100%日本米，只要撕開包裝後加入熱水，等待15分鐘即可享用。

除此之外，日本館以高品質著稱的水產和水產加工品，今年的品項豐富程度更勝往年，有絕對過癮的生食水產品（海膽）及日本頂級的冷凍牡蠣、螃蟹、鮭魚卵等；海藻類、魚乾等；可讓您品嚐美妙滋味的和牛、豬肉及畜產加工品；還有少了它便成就不了日本美味料理的醬油、味噌、味醂...等調味料及各類飲品；吃起來令人賞心悅目的日本米及米製甜點；日本茶、黑蒜、蕎麥麵、咖哩塊...等琳瑯滿目美味食品，有許多業務用材料和可接受OEM訂單的產品！參展品中，大約有四分之三的商品尚未在臺灣發售，值得您先來嚐鮮喔～

INFO  
FOOD TAIPEI  
TWTC Hall1 世貿1館  
▶ A0604



日本  
Japan

## High Quality, Diversified Food, All in USA Pavilion

／ 高品質，多樣化食品盡在美國館

The United States is an important agricultural product source for Taiwan. In order to let more people experience and learn about the American agricultural products, the USA Pavilion has invited 21 superb American exporters to take part in the "2019 Taipei International Food Exhibition".

This year, a number of exhibitors from Wyoming are participating in FOOD TAIPEI for the very first time, bringing to the show such products as gluten-free oatmeal, craft beer, mead and the like. The American Rice Association is very optimistic about the market potential of Taiwan's instant food as the excellent water saturation in the American rice grain is suitable for production of ready-to-eat dry rice which is perfect for consumers who love outdoor activities.



The USA Pavilion is also showcasing a series of Hawaii's coffee during the food show: The Hawaiian Hall of Fame award-winning, KONA Coffee, which insists on direct air delivery from the production site to help coffee farmers meet the world. There are many coffee companies participating in this event,



including a series of organic coffee from the American organic fair-trade coffee SWEETWATER.

Concurrently, California Dairy Association, one of the largest dairy producers in the US dairy industry, is bringing to the show different kinds of products such as butter, milk and ice cream. A variety of different grades of American beef are on display at the show, which is accompanied by a number of free tasting sessions. All are welcome at the USA Pavilion.

美國為臺灣重要的農產品進口來源國，美國在臺協會為了讓更多人接觸和了解美國當地的農特產

美國  
USA

品，今年將以國家館的方式邀請了 21家優質廠商在 2019台北國際食品展參與展出。

今年美國懷俄明州多家展商首次參展，帶來展品包括無麩質燕麥、精釀啤酒、蜂蜜酒等等。美國稻米協會則是看好臺灣便利即時食品的潛力，利用美國米的米粒本身含有絕佳的飽水性，開發適合即食、方便的乾燥飯滿足喜愛戶外活動的消費者。此外，美國館也推廣一系列夏威夷可那名人堂得獎莊園的KONA COFFEE，堅持產地空運直送，協助咖啡小農接軌世界。本次參與的咖啡業者眾多，包括美國有機公平貿易咖啡 SWEETWATER的一系列有機咖啡。

同時，來自美國乳業第一大洲的加州乳品協會，也帶來奶油、牛奶、冰淇淋等不同的產品。而美國館也展出各種不同等級的美國牛肉，展出期間也會有不同的試吃活動，參展者可免費參與！

INFO  
FOOD TAIPEI  
TaiNEX 1 南港1館  
▶ M0820

## "Superfoods" Debut, Let's Savor the Flavors of Peru

／ 「超級食物」亮相，品嚐秘魯的天然好味道

秘魯  
Peru

Peru is one of the most ecologically diverse countries in the world. The exquisite ecological characteristics create a wide variety of natural foods making the country exclusive with its "Super Foods." These rich and varied agricultural resources have been the natural ingredients in cooking since the ancient Inca Empire. The country's most important crop is coffee. The world famous fine Peruvian Special Coffee is the third largest coffee exporter in Latin America.

In addition, the grains and rhizomes in the Andes plateau, such as quinoa, kiwicha, maca, potatoes are rich in a variety of amino acids. While the Amazon rainforest nurtures exotic flowers, it also produces extraordinary fruits, like Sacha Inchi peanuts, Cocoa and Chia seeds which are good for making anti-aging beverages. Also, the Camu, Aguaymanto, Elderberry and Cochineal can be used as the natural food color. These superfoods are all from Peru, the mother of the Earth. Peru is also abundant in aquatic



resources, including giant squid, anchovy, whitebait, scallops, flying fish eggs, squid and codfish.

This year, the Commercial Office of Peru in Taipei is bringing 12 Peruvian manufacturers to Taiwan for promotion in the show. Traditional dishes are to be prepared during the exhibition! All are invited to visit the Peru Pavilion and learn about Peru's diverse products.

秘魯是世界上具有最豐富生態資源的國家之一，絕佳的生態特性創造種類繁多的天然糧食，醞釀出秘魯特有的超級食物。藉由豐富多樣的農產

品資源，將這些源自古印加帝國時期的天然食材運用在料理上，而咖啡亦秘魯最重要的農作物。身為拉美地區第三大的咖啡出口國，秘魯精品咖啡享譽全球。

另外，安地斯高原的穀物及根莖類，如：藜麥、莫米、瑪卡、馬鈴薯富含多種胺基酸等。亞馬遜雨林的珍奇花卉與果實，如：印加花生果、可可、奇亞籽等抗老飲品；更有卡姆果、黃金莓果、接骨木莓、胭脂蟲天然食用色素，都是大地之母賦予秘魯的超級食物。秘魯是沿岸海域，水產資源十分豐富，包含巨魷、鯷魚、銀魚、扇貝、飛魚卵、魷魚及鱈魚。

今年，秘魯駐臺北商務辦事處帶來12家秘魯廠商來臺推廣，展覽期間也準備了傳統料理！歡迎到秘魯館與出口商進行洽談，了解秘魯的多元產品。

INFO  
FOOD TAIPEI  
TWTC Hall1 世貿1館  
▶ B0910

## Korea Pavilion: Featuring the Most Desired & Fresh Agricultural Products

### 韓國館 帶來最夯的新鮮農產品

The Korean wave is going strong. From romantic or thriller Korean drama series to highly popular K-POP stars, the Korean wave has become a whirlwind everywhere. The Korean delicacies showed in the dramas also make the audience want a taste of them. Now is the time that enables one to get the complete taste of Korean food without having to visit Korea.

Breaking previous records, the Korea Pavilion is gathering 50 Korean exporters this year to meet with the local companies. Furthermore, the Korea Pavilion is also presenting a variety of health products and the country's most popular fresh agricultural products including Korean broccoli, cabbage, pears, pickled vegetables, organic products and many more magnificent products. The pavilion has also prepared numerous exciting activities for



visitors who can also take memorable pictures with the Korean mascot. Don't miss the Korean Pavilion at the 2019 Taipei International Food Show.

韓流正夯！隨著韓劇追韓星，聽K-POP，掀起一波又一波高峰，韓國美食也在近年來席捲全球，韓劇裡面出現的食物更是民眾爭相想要嘗試的。現在，讓您不用到韓國就可以一次嘗遍韓國美食、徹底滿足您的味蕾！



韓國館今年在台北食品展攤位數突破以往紀錄，集結約50家韓國出口商與國內廠商會面。另外，了解到臺灣消費者具有健康和養生等概念，因此韓國館準備多種健康食品以及最人氣的新鮮農產品，包括花椰菜，大白菜，水梨，泡菜，有機產品及健康功能性食品等優質產品。今年還特別準備了豐富多樣的活動，更可以和韓國的吉祥物合影，快來今年的台北國際食品展韓國館吧！

INFO  
FOOD TAIPEI  
TWTC Hall1 世貿1館  
▶ B0610

## Scrumptious Spain's Premium Pork Hard to Resist

### 西班牙國際級優質「安全豬肉」進軍台北食品展

INTERPORC, the Spanish Agri-Food Interprofessional Organization for White Pork, is a non-profit entity that represents the entire Spanish white pork sector, from farm to fork, including its production, industrial processing and marketing. It is the most important inter-professional organization of the meat sector given the volume of the pork production in Spain. The foremost objective of INTERPORC is to serve as a useful instrument for the entire white pork industry.

INTERPORC SPAIN has led five important Spanish pork companies to present a variety of quality Spanish pork meat and products at the 2019 Taipei International Food Show. In addition to deliciousness, safeness, high nutritional value and full traceability from farm to fork, these products are European production model compliant, with high standard of food quality and concern of animal welfare. That's why these products are exported to more than 130 countries, earning the trust of



consumers worldwide. In Taiwan, Spain ranks as the second largest pork meat provider. In 2018, Spain exported more than 20,500 tones, with more than 47.5 million euros worth of pork meat and products coming to Taiwan

Visit the Spain Pavilion to meet the Spanish companies and to enjoy the delicious Spanish pork and the Spanish Serrano Ham prepared on-site.

西班牙豬業聯盟（INTERPORC）為西班牙肉品業界首要同業公會，由西班牙農業、漁業及食品部認證的跨行業非盈利機構，代表了西班牙白豬生產、加工、銷售全產業鏈。其聯盟也是該國家肉品行業中最重要的跨行業組織。

此外，西班牙豬業聯盟（INTERPORC）與當地五家重量級肉品大廠將出席2019台北國際食品展，推廣優質美味且具嚴格食安把關的西班牙豬肉。採用歐洲生產模式，遵守全球最嚴謹的品質、食品安全、動物福利與環境保護等法規，因此肉品品質及安全皆達世界最高標準，同時擁有一套完整的食品生產追溯系統，讓民眾從農場到餐桌，「食」在好安心。因此，這些優質美味又健康的安全肉品，深受全球130幾個國家所信賴。西班牙出口至臺灣在近五年成長了四倍，躍升成為台灣進口豬肉第2大。在2018年，西班牙豬肉及其加工品出口到臺灣共超過20,500噸，金額超過4千7百50萬歐元。

西班牙國家館今年規劃了多項活動，如在臺經營隱丹廚（Hidden by DN）餐廳主廚李柏元（Julio Li）現場以西班牙豬肉入菜，傳授美味豬肉創意料理，也提供試吃品嚐。

INFO  
FOOD TAIPEI  
TWTC Hall1 世貿1館  
▶ B1128

## Eager to Promote Its Unique Delicacies, India Makes First-ever Appearance at FOOD TAIPEI

### 充滿期待試水溫 印度廠商首次參加台北食品展

India is taking part in the Taipei International Food Show for the first time, to test the water and see if they can sell Indian food products to Taiwan.

India Trade Promotion Organization has invited about ten Indian companies to join the show. The participants feel that although India is far away from Taiwan, there is a change to sell Indian food products in Taiwan since they are cheap and delicious.

Deepak Dyran, Managing Director of Asha Confectionery, has brought to the show several dozens of cakes and candies, including cakes, strawberry-centred jelly candies, and chocolate paste which can be squeezed out of a tube similar to a toothpaste tube.

"Cakes and candies from Japan, Europe and South Korea are expensive, but Indian cakes and sweets are cheap and delicious, so I hope I can bind buyers at this food show," he said.

Indian supplier Anshuman Anand who exports peanuts to many countries and has begun to sell peanut to Taiwan in recent years said he was looking for possible cooperation with buyers during the show.

"I am looking for two wholesale buyers who can buy large quantities of Indian peanuts, as well as retailers who can buy packets of sweet or spicy peanuts," he said.



Among the Indian exhibitors, there is one fruit exporter - Jain Farm Fresh Foods Ltd. This company exports frozen fruits, canned fruits and fruit juice concentrate.

The company's workers sort, wash and peel fruit with hands, store the frozen fruits in cold storage at 18 degrees Celsius below zero, and export them to foreign buyers. The fruits are free of chemical preservatives or additives and have kept their natural colour and flavour, according to Jain Farm Fresh Food.

印度今年首次參加台北國際食品展，主要是測試水溫，讓印度食品打入臺灣市場。

印度貿易推廣部門組團參加台北國際食品展，

印度  
India

邀請大約十家印度廠商參加。參加廠商都認為，雖然印度與臺灣距離遙遠，但由於食品口味美價廉，應該可以銷往臺灣。

印度阿夏糖果公司經理達蘭尼表示，展示幾十種印度糕點跟糖果，包括小點心，有草莓心狀軟糖，以及條狀巧克力醬。他提到，日本、歐洲和韓國食品非常貴，印度食品便宜又美味，因此希望利用這次展覽，找到買主。

阿南德是印度花生出口商，花生銷往很多國家，幾年前開始跟臺灣做生意，希望擴大生意往來。他指出，臺灣南部省產花生，但最近幾年由於一些因素，臺灣花生產量下降，只好進口外國花生，包括印度花生。利用此機會希望找到大批購買印度花生的批發商及是購買小包花生豆的零售商兩種買主。

參展團成員中，還有一家水果出口商，詹恩農業食品公司的冷凍水果、水果罐頭、濃縮果汁以及香料。水果以人工清洗、剥皮，在零下18度C低溫冷凍，保存水果味道和色澤。

INFO  
FOOD TAIPEI  
TWTC Hall1 世貿1館  
▶ C0311

## Indonesian Exhibitors Present High-Quality Halal Products to Attract Buyers

### 最具印尼風味的各式食品 盡在印尼國家館

Nearly ten Indonesian companies have set up booths at the Halal Pavilion during the Taiwan International Halal Expo, displaying Halal products which are mainly food, snacks, seasoning packets and fish.

PT Monde Mahkota Biskuit produces various kinds of cookies and biscuits, like Butter Cookie, Krinkle Coffee Baked Chips as well as Kruter Round/Kruster Triple biscuits and Golden Crackers.

Many visitors stop at the booth of Garudafood which makes chocolate rolls and peanuts with different flavours - egg-coated peanuts, Garlic and Spicy Peanuts and Roasted Peanuts.

"Our Gery chocolate wafer rolls, cheese roll and crackers, as well as Garuda coated peanuts are already on sale in Taiwan and are very popular," Agustina, Marketing Development Director of Garudafood, said.

Cita Rasa, another Indonesia company, specializes in season packets. The packets with spices can be used for cooking chicken, shrimps and vegetables. Indonesia is the main exporter of coconut products, and these products are on display in the Indonesian Pavilion throughout the expo. Indonesia company Persero is seeking to sell



coconut charcoal, coconut fiber, coconut oil, coconut milk and coconut sugar to Taiwan buyers. Eros Pratama, a trade analyst at the Indonesian Economic and Trade Office to Taipei, said that Indonesian firms have joined Taipei International Food Show for several years.

This is not only because Taiwan is a good market, but also because some 300,000 Indonesians work in Taiwan and they also want to buy Indonesian food, he said.

印尼國家館今年帶來近十家印尼廠商在台灣國際清真產品展設立攤位，展示當地的各種清真產

品，包括食品、零嘴、調味包和魚產等。

PT Monde Mahkota Biskuit展出各種餅乾食品，如：奶油餅乾、Krinkle咖啡烤薯餅、巧克力夾心餅乾和黃金夾心餅乾。

在印尼非常受歡迎的Garudafood食品公司，帶來不同口味的巧克力捲和花生展出，有雞蛋、大蒜等口味的辣花生和烤花生。Garudafood營銷發展總監Agustina表示，Garudafood的Gery巧克力餅乾，奶油捲心酥和薄餅以及Garuda堅果都已經在臺灣銷售並且非常的暢銷。

印尼是椰子產品的主要出口國，Persero公司也帶來許多椰子油，椰奶和椰子糖等椰子食品，並尋找臺灣更多的買家。

印度尼西亞駐台北經濟貿易辦事處貿易分析師Eros Pratama表示，已經連續幾年在台北國際食品五展都有印尼食品公司參展。不僅是因為臺灣是一個很好的市場，更有大約有30萬印尼民眾在臺灣工作，對於印尼食品也有很高的需求。

INFO  
HALAL TAIWAN  
TWTC Hall1 世貿1館  
▶ B0305a



## 清真形象館肩負雙重任務 推銷清真食品 推廣清真認證



Taiwan Halal Pavilion

## Duo Purpose: Promote Halal Food & Halal Certification

Cashing in with the growing popularity of Halal products in Taiwan, a number of local and foreign manufacturers have seized the opportunity of the Taiwan International Halal Expo to promote their Halal food and Halal-certified products during the four-day Taiwan International Halal Expo which kicked off in Taipei on June 19.

This year, more than 20 Taiwanese companies and a dozen Indonesian firms, as well as two mainland Chinese manufacturers, are showcasing their products, including instant noodles, snacks, spicy peanuts, ice cream and iced desserts, fruit juice concentrate and Tapioca for making bubble tea at the show.

New comer Wen Chi Seafood Co. Ltd., a main exporter of deep-sea fish, which has participated in the event for the first time, has set up a booth at the Taiwan Halal Pavilion to promote its Halal fish products. "Wen Chi sells tuna, blue shark, swordfish, saury and squid to the United States, Europe and Asia. Our fish is super-frozen before it is exported in whole or cut into shapes as requested by our clients," company staffer Evelyn Lin said. "Now we realize the need to further expand our market to cater the Muslims, and this explains why we have endeavored to obtain the Halal certificate in order to introduce our products to others at the show," she said.

The two mainland Chinese companies,



from the Ningxia Hui Autonomous Region, promote such products as yak jerky, braised yak tail, rapeseed oil and sesame oil, Eight Jewel Tea (similar to sweet congee) during the show.

As Halal products are getting increasingly popular in Taiwan, the show organizers have found the need to set up the Taiwan Halal Pavilion to promote Halal certification. In 2012, Taiwan launched the Taiwan Halal Integrity Development Association (THIDA) to provide Halal certification. THIDA is a member of the World Halal Food Council, and its certification is recognized by Muslim authorities in Malaysia, Indonesia,

Singapore and the Middle East.

"So far we have issued 600 Halal certifications, and applicants are increasing by 20% to 30% each year," THIDA Vice President Ma Chao-yen said.

This year, a new product by Taiwan's Biosol Tech Corp. -- Halal-certified facial masks -- has caught the sights of visitors at the pavilion. "Our facial masks are made without the use of any animal parts or going through any animal test processes. They have both Halal certification and PETA (People for the Ethical Treatment of Animals) certification," Adam Lin, president of Biosol Tech Corp., said.



今年食品五展中具清真認證資格之參展商家數及攤位數破百。臺灣廠商展示項目，主要是乾麵、零食、花生、冰淇淋、濃縮果汁、製作珍珠奶茶的粉圓等等。

文麒麟水產公司是臺灣知名水產出口公司，今年首次在台北國際清真產品展設立攤位。業務林怡權說：「公司出口深海魚類包括鮪魚、旗魚、黑鯊、魷魚和秋刀魚，出口整魚以及依照客戶要求切割成各種形狀的。」她表示，以往出口到亞洲跟歐美國家，後來公司意識到應該打入回教市場，於是拿到清真認證，並且來參加清真展設立攤位。

此外，參展的兩個大陸廠商，都來自寧夏回族自治區，推銷當地特產，例如核桃、油菜籽油、芝麻油、犛牛肉干、八寶茶等。



台灣國際清真產品展設立清真主體形象館另外一個目的是推廣清真認證。臺灣在2012年成立台灣清真產業品質保證推廣協會，是世界清真食品協會成員，也獲得印尼、馬來西亞和中東回教主管機構承認。協會副理事長馬超彥說：「到目前為止，將近六百家臺灣企業獲得清真認證，申請數目以每年兩到三成成長。」

由博鴻生物科技股份有限公司生產的面膜是今年清真形象館的吸睛產品之一，已經獲得清真認證並可出口到回教國家，總經理林宇岳說：「面膜製造過程中，沒有添加動物成份，沒有進行動物實驗，因此獲得清真認證和美國PETA（人道對待動物組織）認證。」



## 一對一洽談機會 外國買主也按讚 食品展採購會 串起國際合作夥伴關係

Nurturing New, Lasting Partnerships

## 1-on-1 Procurement Meetings Connect Leaders from More Top Companies

The 2019 FOOD TAIPEI 5-in-1 Mega Expo Procurement Meeting opened with a bang on June 20, with 18 international buyers busily negotiating with suppliers hoping to enter mutually beneficial relationships through the one-on-one meetings arranged by the Taiwan External Trade Development Council, the major organizer of the event.

Kosovo-based company Genc S. Gashi Co-founder Sheshi Zahir Pajaziti was one of those seeking cooperation possibility in the meetings. "We have collaborated with some Chinese companies, but after learning that Taiwanese people are more honest and very straight, we thought we should come to do business too," he said, adding he was interested in the packing industry in Taiwan.

Yu-Ling Lin, an associate business manager of the US-based ADW ACOSTA Inc. who attended the show for the first time, said she found Asian food products healthier than the Western food in general. "Our company has created a go-to-market strategy that enables new

partners to expand with Costco regionally, nationally and globally. and we are looking for the right products to hit Costco's own store shelves," she said, adding: "That's why I'm here."

"Because Costco's members value food quality than anything else, those who have had their plants passed international verification tests would be our first choice," she said.

Mohammed .A Ismail, a representative of TFS Wholesalers from South Africa, said he was looking for affordable products for everyday use. "Our market is a very low-income market, similar to that of Brazil," he said, adding "People in our region can't afford to buy in bulk, and they buy in smaller quantities."

"I often go to China and Italy to participate in exhibitions, and I'm very impressed with the international acclaims won by FOOD TAIPEI," Ismail said, adding he considered technology in Taiwan is very advanced.

Rezon Krasniqi, a representative from another Kosovo company ABI, pointed

out that his company was looking more for distribution as well as machinery for production. "We are a new food processing and bubble tea-related products factory and since our chamber of commerce has just signed an agreement with TAITRA, we are looking forward to seeing how the business is like in Taiwan," he said.

外貿協會主辦台北國際食品展的五展合一採購洽談會20日舉行，今年將場次集中為一場，三個小時的洽談會外國買家和供應商都度過了一個美好的下午，同時串起國際合作夥伴關係，外國買主與本土廠商都按讚。

主要來尋找包裝廠商的科索沃Genc S. Gashi公司共同創辦人Sheshi Zahir Pajaziti說：「我們已經跟部分中國大陸包裝廠合作，聽說臺灣人誠實而直接，這正是我們期望的經營模式。」

來自美國華盛頓的ADW ACOSTA Inc.公司副理Yu-Ling Lin說：「我們公司主要推薦世界各地的商品，於Costco上架販售。」及言近年健康飲食風潮也吹進美國，而亞洲食品普遍被認為較歐美

的健康，所以第一次來這裡參展。」他表示，由於Costco的會員們格外注重產品品質，所以那些工廠已經通過國際認證合格的，「會有比較高的機會跟我們合作。」

來自南非TFS Wholesalers的買家代表Mohammed .A Ismail指出，南非的市場是收入比較低的市場，跟巴西相近，「所以我們需要負擔得起的產品，最好是日常使用、買來就可以吃的那種。」他解釋，相較於價昂的大量採購，區域內的消費者多偏好小份量採買。

Mohammed .A Ismail提到，常會代表公司至中國大陸、義大利出差，參加類似展會，「這是我第一次來臺灣，對這個展印象非常好。」他認為，臺灣的食品相關科技非常進步，等於省了一筆可觀的導入研發費用，這是臺灣市場很大的優勢。

此外，另一位同樣來自科索沃的Rezon Krasniqi，代表ABI公司而來。他說由於所屬商會與貿協簽約合作，因此有機會來臺投石問路，「我們有一座全新食品加工與泡沫奶茶相關製品的工廠，這次希望能找到合適的機械廠，提升我們的製程。」



FOODTECH & BIO/PHARMATECH TAIPEI Taipei Nangang Exhibition Center, Hall 1 & 2  
台北南港展覽館1&2館

# Optimization & Digitalization Next Big Things in Food Industry

## Downtimes Minimized, Short Time-to-Market Guaranteed

### 導入智慧製造生產線 食品廠設備整合不是夢

Industrial experts shared views on the latest trends and developments of automatic/biotech/pharmaceutical manufacturing during the Seminar on Food & Pharmaceutical Bioprocessing Equipment & Technology, which opened at the newly inaugurated Food Bioprocess Engineering Pavilion at Nangang Exhibition Center, Hall 2 on June 19.

The seminar, one of the events of the 2019 Foodtech & Bio/Pharmatech Taipei held during the Food Taipei 5-in-1 Mega Expo, was aimed at helping industrial players better apprehend the latest trends

and developments. Attracted by a host of inspiring topics, dozens of those in the industries showed up in the seminar to listen to the presentation by eight experts invited to speak at the event.

Egger Chen, assistant product manager of Siemens, talked on the integration of OEM machines with automation and digitization, which he said was getting more and more important especially for filling and packing machinery. “Plants look to increase the length of their production lines, and therefore, it is better to optimize control from traditionally single PLC control

to centralized control as well as distribution control, using data technology and digitalization,” he said.

Stressing that Siemens’ automation is in line with the OMAC and Weihestephan standards, Chen said his company offers full standardized ready-to-use machine integration for OEM machine builders with full support by SIMATIC SCADA (Supervisory Control and Data Acquisition) system.

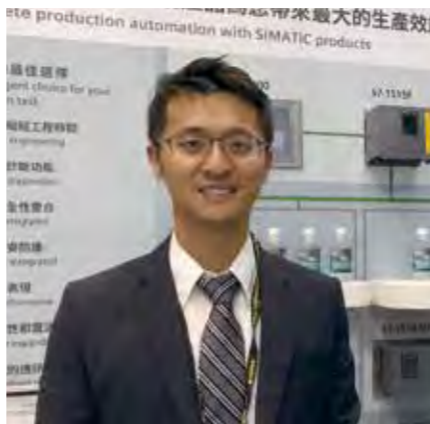
According to Chen, the SIMATIC SCADA system supports a plant with solutions ranging from data collection and analysis to business models and strategic decision-making. These solutions enable a plant to extract valuable information from its data

八位產研專家，發表專題演講，吸引不少業界人士到場聆聽，汲取最新的產業趨勢。

陳敬宏以「智慧製造生產線的設備整合」為題，他表示，OEM機台整合越來越重要，特別是填充與包裝產線的

整合；具備連線能力機台設備到工廠層都能被診斷，「設備越來越複雜，操作人員遭遇越來越多問題，而工廠日益擴大，產線數日益增加，挑戰變多。」這些因素驅動著整廠自動化的實現。

西門子全場自動化的工廠資料交換



Egger Chen gives an inspiring keynote speech in the seminar.  
台灣西門子工廠自動化管理副理陳敬宏。

not just in traditional control room setups, but also in combination with cloud-based solutions.

Also, the system is scalable through the entire lifecycle, making it possible to expand the existing systems at any time. “As a result, plants can identify optimization potential, minimize downtimes, and guarantee a short time-to-market,” he said.

介面（PWA PDI）符合國際標準OMAC與Weihestephan，能標準化機台行為與操作介面，陳敬宏說：「標準化圖控畫面使現場人員容易操作（PWA Line HMI），且標準化KPI指標，產線間能互相比較。」



Canada 加拿大

Mark Flegm

HyLife

General Manager 總經理

“We’re looking for buyers of pork. We produce processed pork in Canada so we’re looking to sell more pork to Taiwan. Currently, we export a lot of our products to China, so we wanna expand it to Taiwan because Asia is a big market. Also, we are here to see more innovation mostly, and to find new opportunities with potential clients and possibly work together.”

我們總公司在加拿大製造豬肉加工肉品，主要出口國是中國大陸。由於亞洲市場很大，我們也想嘗試打進臺灣市場。參加展覽除了想看一些創新的商品與服務，同時尋找一些可以合作的夥伴，創造雙贏。

Philippines 菲律賓

Anthonette “Nikki” B. Agawin

Delfi Foods, Inc.

Human Resources and Administration Manager  
人資經理

“It is rather interesting that over 90% of the exhibitors here are food-related. We are a confectionery company, and I have heard that there are some very famous biscuit companies in Taiwan. Therefore, I hope that I’ll come up with some new ideas after talking to some exhibitors here and trying their products.”

這裡九成以上的攤位都跟食物產業鏈有關，非常有趣。我們是做糖果糕餅的公司，聽說臺灣也有不少非常有名的同業，因此，希望可以從跟他們聊天以及試吃他們的產品以獲得新的點子與想法。



Philippines 菲律賓

Chester Winston Velasquez

Wild Cup Civet Coffee

Sales Specialist 銷售專員

“I’m looking for good coffee bean since we are a civet coffee manufacturer. This is my first time in FOOD TAIPEI and I have tried some food that I have never tried before, which is a wonderful experience. All the national pavilions have got lots of booths, and we probably are able to meet the best and most creative companies from other countries under the same roof.”

我在找一些咖啡豆，因為我們是麝香貓咖啡廠商。這是我第一次來到台北國際食品展，嘗試了許多以前沒試過的食物，是一次非常棒的經驗。尤其是各個國家館，邀來了許多該國具代表性的廠商設攤，在同一個場館，可遇見或許是該國最棒、最具創意的廠商。

不只是美食

國際買家眼中的食品展

## FOOD TAIPEI to Host Largest Contingent of Global Buyers

### Exhibition Does More Than Tickling Taste Buds



HALAL TAIWAN

Taipei World Trade Center (TWTC) Exhibition Hall 1  
台北世界貿易中心展覽大樓

# Manufacturers Urged to Take Note of New Halal Certification System Soon to be Launched by Indonesia

## 印尼清真商機研討會 攜手廠商探索龐大的印尼清真市場

With Indonesia expected to introduce a new Halal certification system in October this year, the Taiwan External Trade Development Council (TAITRA) held a forum during the 2019 Taipei International Food Show and invited an Indonesian official to brief Taiwan businessmen and manufacturers on the change.

Adhi S. Lukman, chairman of the Indonesian Food & Beverage Association, said: “For 29 years, Indonesian Halal certificate was issued by LPPOM MUI, but in October this year, a new agency called BPJPH (Halal Product Assurance Organizing Agency) will take over Halal certification. Those who hold the Halal certificates issued by MUI, can use the certificates until their validity expires.”

The Mui Halal certificate is valid for



two years, while the Halal certificate issued by BPJPH will be valid for four years.

“Taiwan manufacturers get Halal certificates from the Taiwan Halal Integrity Development Association (THIDA). After Indonesia introduces the new Halal certification system, if THIDA has cooperation with BPJPH, Taiwan Halal certificate holders can register with BPJPH and receive a number from

BPJPH, showing that their Halal certificates are recognize by Indonesia,” he added.

TAITRA President Walter Yeh, Didi Sumedi, representative of Indonesian Economic and Trade Office to Taipei, and Taiwan manufacturers attended the forum.

Walter Yeh said that TAITRA promotes Halal certification to

boost the sales of Taiwan’s products and to create a Muslim-friendly environment in Taiwan so that more and more tourists from Muslim countries will visit Taiwan.

“Indonesia has the largest Muslim population and is an ideal market for Taiwan to break into. In October, TAITRA will hold a Taiwan image exhibition in Surabaya, Indonesia, to promote Taiwan’s Halal products, including food and cosmetics,” Yeh said.

印尼清真認證新法今年十月將上路，台北國際食品展舉辦研討會，邀請印尼官員介紹這次改制，提醒臺灣廠商因應之道。

印尼食品暨飲料公會理事長路克曼表示，過去29年，印尼清真認證主管機構是 LPPOM MUI，提供兩年有效期清真認證，也接受網路清真認證申請。今年十月，認證權責將由 BPJPH (Halal Product Assurance Organizing Agency) 接替，但各國廠商手上持有的，可以用到到期結束，然後再向 BPJPH申請新的認證。

MUI核發的認證有效期兩年，BPJPH核發的認證，有效期四年。

「臺灣廠商向台灣清真產業品質保證推廣協會 (THIDA)申請清真認證。印尼新法上路後，如果THIDA跟 BPJPH建立合作關係，臺灣廠商獲得THIDA清真認證後，可以跟BPJPH登記，BPJPH就會發給這家廠商一個號碼，表示這家廠商也獲印尼認證。」

外貿協會祕書長葉明水和印尼駐臺代表經貿辦事處代表蘇孟帝以及臺灣業者，共同參加此次研討會。葉祕書長指出，貿協推動清真認證，一方面可讓優質臺灣產品銷售到回教市場，另一方面是創造友善回教環境，吸引更多回教遊客來臺。今年秋天，貿協將在印尼泗水舉辦臺灣形象展，展示臺灣清真產品，包括食品 and 化妝品。



Indonesia 印尼

Tjokro Susilo

PT. Niramas Utama

Chairperson 董事長

“We have various production lines: chocolate, jelly, and coconut. Our production machines are mainly imported from Europe, China and Japan. However, 20 years ago we had machinery from Taiwan, and we’re wondering what’s the latest in the field here. After visiting the food show at TWTC, we’ll go to Nangang to check out the latest local food machines and technologies to see how they have been developed over the years.”

我們擁有巧克力、果凍、椰果生產線，所使用的設備主要來自歐洲、中國以及日本。20年前曾經用過臺灣的生產設備，不知道臺灣現階段技術如何？看完世貿的食品展，我們將前往南港展覽館，看看最新的臺灣食品機械，把這些年來臺灣的技術進度補上。

Russia 俄羅斯

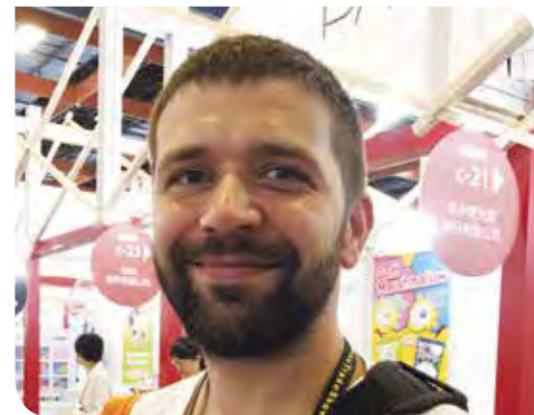
Aleksei Tiutiunik

AkvaRes

Manager 經理

“Water plays an important role in manufacturing food, which is also an essential nutrient to human beings. We provide water treatment, and water purification equipment, and plan to buy something for our business, and look for some new ideas here. In Russia, we don’t know much about Taiwan, and this exhibition really gives me the great chance to explore this tech giant island.”

食物製程當中，水扮演著重要角色，同時更是人體不可或缺的養分。本公司提供水療以及水質淨化的相關設備，計畫購買相關設備帶回俄羅斯，同時看看是否能透過巡展激盪出新的火花。在俄國比較少有臺灣的資訊，這個展會提供一個很好的機會，讓我好好認識臺灣這座科技之島。



Italy 義大利

Paolo

Comprital

Representative 代表

“We are checking out the Taiwanese market. It’s interesting to note that the price and quality of the products here are higher than in other Asian countries. We supply Italian high-quality gelato and it’s a good chance for us to find out the ice-cream products and relevant production technologies from other exhibitors. Due to our focus in developing innovative and quality products, maybe we are able to find good partners here.”

主要來展會了解臺灣市場。有趣的是，發現臺灣產品的價格點與品質，相較於其他亞洲國家都高了不少。我們是義式冰淇淋供應商，現場也看到其他廠商的冰淇淋產品與技術。由於我們跟臺灣一樣重視創新與品質，相信能在这裡找到志同道合的夥伴。

TaiNEX 1  
南港1館  
**K0302**

## Taiwan Confectionery Biscuit and Flourey Food Industry Association

### 台灣糖菓餅乾麵食工業同業公會

Taiwan Confectionery Biscuit and Flourey Food Industry Association (TCBFFA) is Taiwan's largest guild for sweets, pastries and desserts. Members of the association include large Taiwanese brands that are well-established within the country. As a result, the association carries a wide-ranging catalogue that is filled with a plethora of sweet and flour based entrées and desserts.

This year, Royal Family exhibits snack based products including the company's famous rice mochi desserts and traditional cakes and biscuits. Most notably, many creative desserts and new flavors from old brands such as Kuai Kuai grasped the attention of local expo visitors, displaying the undeniable potential of Taiwanese snack companies.

Shih Chen Foods Co. has its famous beverage chain — "3:15pm" — set up a beverage stand in the expo in the form of a drink truck to provide visitors with the most authentic afternoon tea experience.



台灣糖菓餅乾麵食工業同業公會旗下會員擁有臺灣各地的知名食品大廠，產品類別幾乎囊括日常生活中最常出現的食品，包括糖餅、麵包、糕點、麵食等，從主食到點心，深入臺灣每一個民眾的胃。

以皇族為品牌的家會香食品帶來各式麻糬與傳統糕點、酥餅等；臺灣民眾從小到大的國民零嘴「乖乖」帶來更多不同口味的產品；石城實業旗下的茶飲品牌3點1刻將以行動茶車結合實體的概念店與大家見面，帶來市場熟知的「茶包式奶茶」讓現場民眾一起喝好茶、吃甜食。



www.tcbffa.org.tw

TaiNEX 1  
南港1館  
**N0012**

## Honey Museum Co., Ltd.

### 蜜蜂故事館股份有限公司

For the last 32 years, Tengen has traded in importing high quality food processing machineries from other countries to Taiwan. From meat processors to food packaging devices, Tengen only imports the best in the industry, so much so that the company organizes annual trips abroad for their engineering and maintenance personnel so that they may receive training directly at the country of origin of an equipment.

This year, Tengen has imported a full line of sausage production equipment from famous German food machinery brand: Vemag. The German line includes a sausage stuffing machine, link divider and hangers, all of which are important in the process of sausage making. As Taiwan has been known to be a country that consumes a plethora of sausage related cuisines, this German designed machine is guaranteed to elevate the quality of the sausage products of its users. Visitors are welcome to visit Tengen's booth during the FOOD TAIPEI 2019.



「蜜蜂故事館」擁有亞洲自營專業養蜂場，產銷一條龍，原物料充足，從臺灣到泰國，傳遞給消費者及廠商，熱情、堅持、純淨、自然、營養豐富、珍貴安全且獲得清真認證的蜂蜜產品。優選蜂蜜特製蜂蜜水去年已在全台7-ELEVEN上市，讓天然優質蜂蜜水垂手可得！由於氣候變遷，影響全臺灣蜂蜜產量，今年食品展，「蜜蜂故事館」除了展出本地蜂蜜，也特別為消費者帶來在泰國清邁和青萊自營的養蜂場所產的高優質、天然、無汙染的蜂蜜，值得消費者參觀選購！



www.honeymuseum.com

## TAIWAN HORECA

TaiNEX 2  
南港2館  
**R0426**

## Chuan Cheng Catering Equipment Co., Ltd.

### 詮晟餐飲設備有限公司

This year, Chuan Cheng is showcasing the company's very own isCooker Smart Roaster Oven. The equipment is a new age smart tech that is a part of the company's proud isCooker line. The product is capable of cooking up dishes through automation. Users could automatically save eight different recipes that could be recalled in the future and then cooked automatically by the oven.

All dishes would be made using pre-programmed methods through the programmed recipes, which gives it a very small margin of error compared to recipes made by a chef. As a result, making large scale dishes like a

roasted duck drastically decreases the need for man power, which is why a restaurants like the Michelin acclaimed "Celebrity Cuisine" have installed the product in its kitchen.

詮晟餐飲帶來最新的isCooker愛煮廚萬用燒烤爐智能編程款，可以儲存八道不同的菜單系統，讓餐廳主廚只要將好吃的烤鴨、燒臘等菜單製程輸入，輕輕一按，烤爐便會依照主廚設定的程序，將烤



鴨自動完成；爐內設計大小轉盤分別公轉與自轉360度，讓每一個爐內的烤物都能均勻受熱，烤出來的食品特別漂亮。每一道菜色透過固定化的SOP製程，不會產生因為人力的落差而有太大的差異，讓餐廳不用太多的廚師人力，也能有美味的烤鴨燒臘。就連米其林一星餐廳漢來名人坊也指定使用。



www.design-kitchen.com.tw

TaiNEX 2  
南港2館  
**R0514**

## Expansion Smallwares & Fixtures Corp.

### 寬友股份有限公司

Expansion Smallwares & Fixtures Corp., established in 1986, is one of the leading suppliers of food service equipment as well as janitorial service equipment in Taiwan. Currently, the company is the local agent of various international brands, including Rubbermaid from the United States.

For this year's expo, the



company is showcasing the Rubbermaid Commercial Executive Full-Size

Housekeeping Cart. The product is the perfect housekeeping service solution that makes the lives of hotel housekeeping and janitorial staffs much easier.

The cart features

customizable shelves that could be adjusted, added or removed to accommodate cleaning equipment and supplies of all shapes and sizes. Lockable doors have also been included, so that all items left in the cart could be easily secured when the product is left unattended.

寬友公司是餐飲及清潔週邊設備規劃的最佳提供者，此次推出RB-6189 標準型房務推車，功能齊全，大小滿足各種環境的需求；可調整的中層隔板能方便地移動，依不同需求提供儲存空間，直徑20.3cm腳輪不會在地板上留下痕跡，依據人體工學設計的原型手柄抓握容易，方便操控且美觀大方。是房務人員最佳幫手。



www.expan.tw

## TAIPEI PACK

TaiNEX 1  
南港1館  
**I1210**

## Eversleeve Enterprise Co., Ltd.

### 禾廣企業股份有限公司



Established in 1994, Eversleeve has accumulated important experiences in becoming an expert at automatic shrink sleeve labeling machines. After making a name for itself thanks to the technological, creative effort and service of its employees, Eversleeve is now a partner of big brands such as Uni-President, Taiwan Hon Chuan Enterprise, Coca Cola, Pepsi, Nestle and Unilever.

This year, the company is showcasing its Dual-Head Automatic Shrink Sleeve Labeling Machine at the Taipei International Food Show. Compared to

other units of its kind that are available in the market, Eversleeve's model is much quicker. Currently, the machine can generate around a thousand labels within a minute without losing its quality and visual design.

為您的瓶罐產品找最佳的包裝標籤方案，禾廣今年展示各種熱縮機與全自動套標籤機產引，相較市場上其他的套標籤機，高速套標是禾廣最大的優勢，單頭套標可達每分鐘800張，雙頭套標更可達每分鐘1000張，比印刷更省成本，也更有效率，飲料、藥品、化妝品等產品都能適用。是既美觀又便利的標籤解決方案。



www.esleeve.com.tw

TaiNEX 2  
南港2館  
**P0628**

## San Chiou Incorporated

### 三久行股份有限公司

Sanchiou's Folding Storage Box is an innovative foldable setup rigid box other than the traditional unfoldable rigid box. This folding storage box is made by combined sheets and papers. It has incredible folding flexibility with solid and stable structure as the traditional rigid box. The foldability of Sanchiou's Folding Storage Box helps companies achieve a competitive cost on transportation and shipping by reducing the volumetric of box on transportation and creating more space for storage and shipping. The unique design of Sanchiou's Folding Storage Box has simplified the structure composition,

which helps save paper materials and reduce the total production cost. This invention of box is economical and environmentally friendly.

The Quick Assemble Folding Box is an improved structure design from general folding box. This reformation and simplified structure allow user to fold the box much quicker and easier!

The Intensive Structure of Folding Box strengthens the outer and inner side of panels by improved the glue flap part. After molding, the durability of the box structure is



stronger and cannot easily twisted nor deformed.

讓包裝在您的生活中頻添色彩、驚喜與創意！三久行今年為客戶帶來可量身打造的各種包裝新產品。摺疊容置盒是一款改良傳統硬盒的創新折平收納盒。藉由將厚紙板與較薄紙張相結合製作，不僅外表與一般硬盒擁有相同的質感效果，結構也同樣穩固。可節省運輸成本和儲藏空間的優點，降低成本並兼顧環保，發揮最大的經濟效益與價值。

快速組立摺疊盒是一款改良的摺疊盒結構，讓使用者能更簡單快速的將摺疊盒從扁平的狀態迅速組合成型。摺疊盒強化結構則是藉由改良摺邊黏貼處，強化了原本的中空邊板，使得盒子成型後也不易扭曲變形。讓使用者能迅速的將摺疊盒從扁平的狀態組合成型。



www.3999.com.tw

TaiNEX 2  
南港2館  
**P0520**

## Shako Co., Ltd.

### 新恭股份有限公司

Joining the food expo in Taipei this year is Shako CO., a professional manufacturer of pneumatic components. The company abides by the Taiwanese national ISO/IEC 17025:2005 regulation, guaranteeing that all of its products are engineered with the best quality.

The company would like to present various types of pneumatic valves and cylinders at this year's expo. According to Shako, the company's products are the best choice when engineering food processing or packaging machineries. Products such as the URP Precision Regulator is capable of providing and managing a constant and stable fluid pressure control. Other products like the Low Speed Cylinder features impressive stableness, as well as decreased friction and a slower piston speed.



新恭公司專精於生產汽動元件，並通過國家級實驗室ISO/IEC 17025:2005規範，本次展會展出各種氣動閥、汽缸等氣動控制元件，提供各式包裝機械、食品機械最好的氣壓零組件。PCL低速汽缸摩擦性小，穩速作動不抖動。URP系列的精密調壓閥，壓力穩定特性佳，重複壓力精度在 ±0.5% F.S 以內，適用於高精度張力控制，氣壓平衡迴路等應用。還有更多氣壓零組件產品，並提供客戶專業的設計與客製化服務，歡迎至新恭公司攤位參觀指教。



www.shako.com.tw

TaiNEX 2  
南港2館  
**P0405a**

## Ten Geniuses Ent. Co., Ltd.

### 益楓實業股份有限公司



For the last 32 years, Tengen has traded in importing high quality food processing machineries from other countries to Taiwan. From meat processors to food packaging devices, Tengen only imports the best in

the industry, so much so that the company organizes annual trips abroad for their engineering and maintenance personnel so that they may receive training directly at the country of origin of an equipment. This year, Tengen has imported a full line of sausage production equipment from famous German food machinery brand: Vemag. The German line includes a sausage stuffing machine, link divider and hangers, all of which are important in the process of sausage making. As Taiwan has been known to be a country that consumes a plethora of sausage related cuisines, this German designed machine is guaranteed to elevate the quality of the sausage products of its users. Visitors are welcome to visit Tengen's booth during the FOOD TAIPEI 2019.

益楓實業本次展會帶來可比賓士等級的德國威瑪格VEMAG真空充填機、扭結機與懸掛機組成的腸類食品填裝生產線，像是香腸、火腿或是糯米腸等食品皆可以透過這條生產線填裝、生產。產品裝填經由抽真空的方式減少原料的遺漏(LOSE)，並且可以依據不同品項設定等長等重，再透過程式設定懸掛機上產品的數量再進入煙燻室生產。此外益楓實業本次展會還有其他食物裝填設備展出，協助店家有更多食用便利且高品質的設備，歡迎至益楓實業的攤位參觀指教。



www.tengen.com.tw

## TAIPEI PACK

TaiNEX 2  
南港2館

P0327

## Box Package Bag International Limited

荷包袋國際有限公司

BPB, also known as Box Package Bag, is a company dedicated to packaging industry. It is made up of groups passionate with packaging design, having research and design experience for many years, and looking for the future possibility of packaging market in Taiwan. Regardless of whether it is small or huge in quantity, the company is willing to provide both public templates and customized designs for related products including paper box, wrapping paper, paper bag, etc. to satisfy all customers' needs in packaging.

This year, BPB is featuring great quality and reasonably priced packaging products as well as exquisite gift-wrapping materials and document display racks at FOOD

TAIPEI 2019.

It has always remained BPB's principle in offering its customers with best-quality products in most reasonable and honest prices. All comments are welcome and visitors are invited to visit the BPB booth.

荷包袋又名盒包裝袋，顧名思義是專注於包裝商品為主的公司，由一群熱愛廣告包裝設計團隊所組成，以多年的開發設計經驗，不論是少量供應或是大量訂製，紙盒、包裝紙、紙袋及各類包裝延伸相關用品，皆可提



供客製化及公版服務，滿足您包裝的需求及全方位開發設計服務！

今年食品展提供物美價廉的商業包裝材料與精緻禮品包裝材料與文件展示架、商業促銷廣告POP用品等相關商品，方便您一次採買包裝所需的用品。還有提供快速到貨

服務，不僅可以少量多樣訂購，更有大量訂購及客製化製作您所需要的包裝樣式。



[www.pcstore.com.tw/shoppack](http://www.pcstore.com.tw/shoppack)

## FOOD TAIPEI

TaiNEX 1  
南港1館

K0116

## An-Shin Food Service Co., Ltd.

安心食品服務股份有限公司

Teco Food Corp is notably the largest participant at the 29th Taipei International Food Show. While the company is mostly well-known around the world as a Taiwanese manufacturer of globally renowned electronics, the company has been introducing gourmet restaurants to its home country of Taiwan since 1990.

The company's first foray into the restaurant business was a subsidiary called An-Shin Food Services Co., Ltd. An-Shin was initially co-founded with famous Japanese burger chain, Mos Burger, as a means to introduce the gourmet fast food to the local masses. Teco then officially began its journey as Taiwan's largest agent of large international food franchises in 1991 when the company founded Royal Host Taiwan, Co. to officially bring Japan's Royal Host restaurants to Taiwan.

Currently, Teco represents large restaurant chains such as Mos Burger, Hamura Japanese Cuisine, Xian Lao Man Chinese pastries, ABC Cooking Studio, Dolce Park International Food Market, Kushiya Japanese Fried Skewers, Maida Ookini Restaurant, Royal Host Restaurant, Mado Turkish Ice Cream and many more, all of which participate in the expo collectively under Teco.

In hopes of elevating Taiwan's gourmet culture, Teco also invited the Golden Tips Tea Company from India, Australia's Buderim Ginger Company, and the Ottogi Noodles Company from Korea as well as representatives from ten different prefectures in Japan to participate in a cross-cultural exchange at the expo. The exchange is also designed to give feedback to expo attendees, as various package and membership deals become available. Teco's very own logistics division is also present at the



company's show area to provide expedient and economical delivery services to customers at the expo, so that visitors can conveniently experience all the expo has to offer.

東元餐飲集團為2019台北國際食品展規模最大的參展企業主，以「食在東元，實在安心」為主軸，聯合集團眾多品牌，包含摩斯漢堡、樂雅樂家庭餐廳、Maido Ookini食堂，亦涵蓋日式高級餐飲-羽村、京式宮廷盛宴-鮎老滿、大阪人氣炸物-串家物語、廚藝教室-ABC Cooking Studio、頂級食材-Dolce Park，以及歐亞餐廳「MADO」等12家品牌積極參展。

東元餐飲深耕臺灣市場近三十年，本著提升臺灣美食文化的精神，今年特別邀約印度「Golden Tips」、澳洲「Buderim Ginger」、韓國「不倒翁」，以及日本十個縣市共同參與，促進文化交流，更推出精采豐富的聯合品牌行銷活動以及多重會員優惠，給消費者最超值的回饋。東元集團宅配通也在現場設置攤位，提供展覽現場採購的顧客貨運宅配服務。東元餐飲集團致力於提供消費者多樣化的國際美食選擇，更透過專業展覽、商談促成提升品牌實力及國際合作，達成國際溯源、永續經營的發展目標。



[www.mos.com.tw](http://www.mos.com.tw)

TaiNEX 1  
南港1館

K1023a

## Vegenice Co., Ltd.

祥榮生物科技有限公司

Established with the goal of "manufacturing clean and natural vegetarian foods through the research and development of konjac-based products," Vegenice is a local vegetarian food company founded in 1989. For years, the company has committed itself to creating high quality vegetarian food products that are all natural and free of artificial coloring, flavor and preservatives.

This year, the company is proud to introduce its line of shredded cheese at the Taipei International Food Show. The product is created to tailor specifically to ovo-lacto vegetarians. And in keeping with the company's long tradition of quality control, Vegenice is currently the owner of a dairy farm in Brazil, where all of the company's cheese comes from. Customers may choose from a variety of flavors, including mustard and wasabi just to name a few.

提供素食者更豐富營養的乳製品，祥榮生物籌備鉅資在純淨、無污染的巴西，設立自己的牧場以及當地專業研發人員，研發符合國人喜愛口感及味道之高鈣高鐵乳製品。以巴西高品質鮮乳製作的特濃乳酪絲，富有豐富的鈣質與營養，讓每一個人在閒暇之餘，一口接一口，吃的開心。

以傳統素食食品起家的祥榮生物科技，本次展會更帶來最新的素魚排與其他素食產品，讓每一個素食的消費者都有更多安心食用的好選擇。



[www.vegenice.tw](http://www.vegenice.tw)

Publisher  
出版發行Taiwan External Trade Development Council  
中華民國對外貿易發展協會Tel: +886-2-2725-5200 Fax: +886-2-2722-7324  
[www.taitra.org.tw](http://www.taitra.org.tw)Editorial  
編製單位Eye On Taiwan Media  
印象臺灣傳媒Tel: +886-2-2599-5708 E-mail: [eyeontw.news@gmail.com](mailto:eyeontw.news@gmail.com)  
website: [eyeontw.com](http://eyeontw.com)