

# FOOD TAIPEI MEGA SHOWS

## 台北國際食品系列展

展覽快訊 SHOW DAILY

DAY 3 - 4



FOOD TAIPEI  
台北國際食品展



FOODTECH TAIPEI  
台北國際食品加工機械展



TAIPEI PACK  
台北國際包裝工業展



TAIWAN HORECA  
台灣國際飯店暨餐飲設備用品展



BIO/PHARMATECH TAIWAN  
臺灣國際生技製藥設備展

Date JUNE 14-17

Venue 南港展覽1館、2館 TaiNEX 1 & TaiNEX 2

## 2023 FOOD TAIPEI MEGA SHOWS

### 台北國際食品系列展

ORGANIZERS: TAITRA TPA TFPMA CHAN HAO



TAITRA Chairman James C.F. Huang (fourth from left) and MOEA Deputy Minister Chen Chern-chyi (third from left) posed with diplomatic representatives as well as business and association leaders at the opening ceremony. 外貿協會董事長黃志芳(左四)、經濟部次長陳正祺(左三)偕同參展國代表、參展廠商及公協會代表在開幕記者會上合影。

Food Taipei 2023 kicked off on June 14 at Taipei Nangang Exhibition Center, spotlighting food products and technologies from around the world. There were 23 international pavilions, including the U.K. and Japan's Kyushu, which both made their debut at the show.

#### Taiwan Pavilion

The Taiwan pavilion at this year's expo features products from 79 companies. The pavilion is divided into five areas to showcase the country's diverse agricultural output and innovative production methods: Exquisite Agricultural Products, Livestock and Poultry Products, Aquarian Products, Prepared Food, and Local Specialty Products.

The theme for this year's pavilion is "Farm to Table – Secret of Temperature." Organizers have designed the "Temperature Code" area to showcase Taiwan's supreme cold chain system, which can effectively reduce production losses, maximize efficiency and boost its international competitiveness.

Vincent Lin, Director General of the International Department of Council of Agriculture, noted that thanks to the joint efforts of farmers and fishermen, food manufacturers, and government agencies, Taiwan's food exports have continued to grow over the past few years, despite challenges posed by the pandemic.

#### Central America and Paraguay Pavilion

The Central American Trade Office booth included the Guatemala and Belize pavilions. Guatemala Ambassador Oscar Adolfo Padilla Lam said this year it was promoting the "Sello Blanco (White Seal)" program, which intends to promote the products of Guatemalan micro, small, and medium sized enterprises. Lam said products on display include coffee, salsas, chips, shrimps, macadamia nuts, lemon, and honey.

Belize Ambassador Candice Pitts said the Belize pavilion features marine products, including the nation's lobsters and shrimps. Cacao bean products such as cacao paste, natural frosted cacao beans, cacao mixed nuts, chocolate, cacao tea, and hot chocolate powder are also on display. In addition, Belizean rums and wines and the country's premier hot sauce, Marie Sharp's pepper sauces, will be featured, she said.

Paraguay Ambassador Carlos Jose Fleitas Rodriguez said there are 25 Paraguayan vendors this year. Some of the products showcased include organic yerba mate, the national drink of Paraguay, herbal teas, cookies and crackers.

#### Japan Kyushu Pavilion

This was the first year that companies from prefectures in Kyushu jointly organized an expo area representing the region. Among the most eye-catching displays were high-quality beef from Saga City and fresh mentaiko, or pollock roe, from the waters of Fukuoka. The well-known Yame green tea is also displayed.

Other must-try products include Fukuoka natto, or fermented soybeans, and bubble tea pearls made from seaweed. Seaweed pearls are a tasty, zero-calorie substitute for tapioca pearls used in Taiwan's famous bubble milk tea, and may just spark a new healthy trend in Taiwan's tea shops.

#### Lithuania Pavilion

At the Lithuania pavilion, Representative Paulius Lukauskas shared the nation's diverse chocolate, beer, sauce, organic oil, and egg products. "Three of our biggest beef companies have been greenlighted to begin importation and are now looking for Taiwanese partners," he said. He hoped Taiwan would soon "serve beef noodles with Lithuanian beef."

Meanwhile, Lukauskas said Lithuania is allowed to import dried eggs but it is seeking to also bring liquid eggs to Taiwan. This could be good for Taiwan, as it is in the middle of an egg shortage, he suggested.

#### UK Pavilion

At this year's expo, the British Office in Taiwan partnered with five food manufacturers to showcase the diversity of products available from the U.K.

The company Whittard of Chelsea has a long history of providing delicious teas and cocoa, including its famous Earl Grey tea, as well as Taiwanese oolong. For those looking for something with more punch, Swish Cocktails is at this year's expo, promoting pre-mixed sparkling cocktails crafted by renowned mixologist Rich Woods.

Last but not least, the U.K.'s Agriculture and Horticulture Development Board is promoting the classic Taiwanese dish of lu rou fan, or braised pork rice, using pork sourced from the U.K., allowing local customers the opportunity to try a new spin on an old favorite.

Thanks to Taiwan's robust economy, high median income level, robust economy, strong dine-out culture and dense concentration of food service outlets, the country is full of opportunity for British food exporters, said Jessica Henry, director of the British Office in Taiwan.

2023 台北國際食品系列展 6 月 14 日在南港展覽館開幕，聚集了來自世界各地的食品與相關科技，各國代表處也透過國家館展出各自引以為傲的食品。今年食品展總計 23 個國家館共襄盛舉，英國館、日本九州館為首次參展。

#### 台灣館

台灣館今年以「農入生活 - 溫度密碼」為主題，匯集國內 79 家優質廠商參展，設立「農糧精品區」、「畜禽產品區」、「水產品區」、「調理食品區」及「農村好物區」等五大展區，展現台灣農業生產多元創新的實力。

今年特別設立的「溫度密碼」區暗藏驚喜，透過影像展示我國透過優異冷鏈系統技術進行溫度控管，搭配食品加工處理提升附加產品價值，有效降低農產品耗損，增加我國農產品競爭力。

農委會國際處處長林家榮表示，儘管台灣農產品外銷受到疫情衝擊，前年出口依然創下歷史新高，去年也在中國以外地區寫下新紀錄，這有賴於農漁民、相關業主及政府共同努力，也是從源頭提升我國產品品質與加工、保存技術的成果。

#### 中美洲及巴拉圭館

中美洲經貿辦事處館參展國包括瓜地馬拉與貝里斯。瓜地馬拉大使巴迪亞 (Oscar Adolfo Padilla Lam) 表示，今年主推「白海豹」計畫，協助行銷瓜國微型與中小企業，帶來咖啡、莎莎醬、脆片、蝦子、夏威夷豆、檸檬及蜂蜜等產品。

貝里斯大使碧坎蒂 (Candice Pitts) 表示，這回貝里斯展出了多項海產，包括龍蝦、蝦子等；主打的還有可可豆產品，如可可醬、天然烘焙可可豆、可可綜合堅果、巧克力、可可茶、熱巧克力粉，以及萊姆酒、紅酒、招牌 Marie Sharp's 辣醬。

巴拉圭大使費卡洛 (Carlos José Fleitas Rodríguez) 提到，本次共有 25 家巴國廠商參展，展出商品如國茶「瑪黛茶」(Yerba Mate)、花草茶、餅乾等等。

#### 日本九州館

今年首次亮相的日本九州館產品多元，其中佐賀牛肉、明太子最為吸睛。佐賀牛肉質鮮美、油花分布均勻漂亮，目前僅有一家合作屠宰場可合法輸出台灣市場，可謂供不應求。

海藻珍珠、八女茶以及福岡納豆也是該館亮點。以海藻製成的珍珠，晶瑩剔透且零熱量，口感也較佳，是手搖杯飲的健康新選擇。

#### 立陶宛館

立陶宛駐台代表盧思融 (Paulius Lukauskas) 介紹了立國的巧克力、啤酒、醬料、有機油品及蛋製品。盧思融指出，目前立陶宛三大牛肉業者已獲准輸入，正在尋求台灣合作商，希望不久後能讓台灣人能吃到「立陶宛牛肉麵」。

盧思融也提到，立陶宛蛋粉已獲准出口台灣，但他也企盼能打開鮮蛋市場，有助台灣因應蛋荒。

#### 英國館

今年首度登場的英國館不僅經典，英國在台辦事處更攜手五大廠商，展現英國出口商品的多樣性，邀請消費者體驗異國韻味在舌尖上碰撞。

百年品牌 Whittard of Chelsea 商品種類繁多，從英國伯爵茶、可可飲到台灣烏龍茶。由聞名世界的英國調酒大師 Rich Woods 設計的 Swish Cocktails 無酒精及低酒精氣泡雞尾酒系列，也在英國館展出。

英國農業和園藝發展委員會 (AHDB) 更推出利用英國優質豬肉製成的台灣美食魯肉飯，讓消費者體驗英台飲食文化交流的新滋味。

英國在台辦事處經濟署署長韓杰 (Jessica Henry) 表示，台灣是英國重要的食品出口市場，不僅人均所得水平高，經濟更是蓬勃發展，餐飲服務網點密集進而帶動人民外出用餐品嘗美食的文化，為英國食品和飲料業者提供重要商機。

**1F No. Q0920**  
南港展覽2館 TaiNEX 2

**Lustration Life Co., Ltd.**  
**清淨生活有限公司**

Lustration Life was founded in 1992 as an importer of organic fruits. In order to provide more healthy food choices to customers, the company later dedicated itself to producing organic foods.

The list of Lustration Life products highlighted at Food Taipei include: Organic Ruby Black Milk Tea, made with Taiwan's organic No. 18 Ruby and New Zealand milk powder; Organic Oolong GABA Milk Tea, which contains a high percentage of GABA, providing stress relief; Organic Green Milk Tea, which comes with a floral fragrance and a mellow taste; Organic Taiwan Lemon Ruby Black Tea, made with fresh organic lemons from Pingtung and Ruby black tea; and Freeze Dried Yogurt Apple Crunch, which are made of fresh organic apples, milk, and raw plain yogurt.

清淨生活成立於1992年，這32年來對於有機的堅持始終如一，致力於探訪世界各國和台灣的有機農場，為消費者把關，提供最好的有機農產品。未來將以台灣優良有機農產品作為根

基，開發創新便利的健康好食，讓健康更容易融入日常飲食。

清淨生活此次於台北國際食品展主打商品包含：有機紅玉紅茶拿鐵，使用台茶18號紅玉及紐西蘭有機奶粉。有機烏龍茶GABA拿鐵，含有珍貴的GABA傳導物質，可幫助舒緩放鬆。有機鮮活綠茶拿鐵，茶香濃郁、奶味醇厚，並使用減糖配方。有機檸檬紅玉紅茶，嚴選屏東有機檸檬與南投有機紅玉紅茶，加水即飲想喝就喝。蘋果優格果乾，嚴選無農藥新鮮蘋果和7大益菌鮮奶優格，含膳食纖維及鈣質，幫助維持消化道機能。



INFO

FOOD TAIPEI  
台北國際食品展覽會

www.organiclustration.com



**1F No. Q0614**  
南港展覽2館 TaiNEX 2

**ANYO Group**  
**安永集團**

The list of ANYO Group products highlighted at Food Taipei includes: Santé Premium Silver Perch Essence, winner of the Monde Selection Gold Award from 2018 to 2023, certified to alleviate post-exercise fatigue; Imperial Tortoise Shell and Deer Antler, which adds a traditional Chinese medicinal formula to a base of the Santé Premium Silver Perch Essence, helps regulate physique, nourishes and strengthens the body, and replenishes essential energy. Braised Tiger x Giant Grouper Meatball, which mixes tiger grouper into pork at a golden ratio and retains fish skin for its natural collagen, which reduces greasiness and increases nutrition; Black Truffle Chinese Radish Cake, which is made of carefully selected summer black truffles from Italy combined with all-natural squid ink powder, tender calamari, and king oyster mushrooms; Betery Whey Protein, which uses German-made whey protein concentrate combined with natural flavoring and contains no artificial sweetener, flavors, or colors.



安永集團此次於台北國際食品展主打商品包含：安永鱸魚精，連續六年獲得Monde Selection國際金獎，並獲國家健康食品認證，有助減緩運動後疲勞；安永鱸魚精（龜鹿御品）採用金獎鱸魚精加龜鹿漢方，滋補強身調整體質；安永龍虎斑獅子頭，豬肉黃金比例加入龍虎斑魚肉，並保留含有天然膠質的魚皮，油膩感下降，營養來源增加；安永黑鑽松露蘿蔔糕，嚴選義大利頂級夏季黑松露製成的松露醬、純天然墨魚粉、Q彈花枝與杏鮑菇；Betery乳清蛋白，使用德國製造的濃縮乳清蛋白與天然食材，不含人造甜味劑、香料或色素。

INFO

FOOD TAIPEI  
台北國際食品展覽會

www.anyongfresh.com



# 元村機械有限公司

YUAN CUN MACHINERY CO., LTD



專業食品機械加工製造歡迎來電或線上產品諮詢，來廠參觀試機  
Professional food processing machine manufacture. for vegetable washing, cutting, meat grinder, mixer, etc.

南港展覽館1館4樓

攤位代表號：N0104



1F No. Q0119  
南港展覽2館 TaiNEX 2

## Changhua Mushroom Cooperation 保證責任彰化縣菇類生產合作社

"Wanshen" is an agricultural production and marketing system under the Changhua County Mushroom Production Cooperative. It has cultivated the industry for more than 50 years, supplying fresh fruits, vegetables, mushrooms, and processed mushroom products. Wanshen also provides mushroom strain cultivation, mushroom cultivation bottle manufacturing, mushroom cultivation, collection, and packaging, cold chain domestic transportation and overseas sales and marketing. Wanshen continuously enhances its environmental control mushroom growing technology to enhance competitiveness, responds to the national green energy and sustainable development policies, optimizes the agricultural product cold chain to improve quality and reduce losses, and strives to lead the industry as a leader to improve international competitiveness.

Wanshen is a major mushroom supplier in Taiwan, providing more than 24 kinds of fresh mushrooms all year round. In addition to major traditional markets, it is also a supplier to many supermarkets, such as PX Mart, Costco, Cotton Field Organic,



Leezen, Funcom Supermarket, and Surewell Fresh Supermarket, as well as many catering groups and restaurants. Wanshen also exports the products to Hong Kong, Singapore, Malaysia, Australia, the U.S., Canada, and France among others. Wanshen also develops processed products in an effort to bridge the imbalance between production and sales of crops caused by low and high demand seasons.

「萬生」是彰化縣菇類生產合作社轄下的農業產銷體系，耕耘產業已超過五十餘年，主要的業務為供應新鮮蔬果、蕈菇產品、蕈菇加工產品，及提供菌種培育、太空包製造、蕈菇栽培、集貨包裝、冷鏈運輸及海內外運銷。另外亦不斷提升環控種菇技術以提高競爭力，響應政府政策導入綠電，優化農產品冷鏈以提高品質並降低損耗，力求能作為領頭羊，帶領產業提高國際競爭力。

萬生是台灣主要的蕈菇供應商，常年供應超過 24 種新鮮蕈菇，客戶除了各大

傳統市場外，也直接供貨給許多連鎖通路，如：全聯、好市多、棉花田、里仁、楓康、喜互惠等，也是多家知名餐飲集團或飯店的食材供應商。此外，萬生亦積極將台灣農產品外銷，足跡遍及香港、新加坡、馬來西亞、澳洲、美國、加拿大及法國等地。萬生也積極發展農產加工品，試圖透過加工品的研發及行銷，因應農作物因需求淡旺季所致的產銷失衡。



INFO

FOOD TAIPEI  
台北國際食品展覽會

www.wanshengreen.com



4F No. N0214  
南港展覽1館 TaiNEX 1

## Hong Dau Industrial Co., Ltd. 鴻道工業有限公司

With over 30 years of experience, Hong Dau specializes in the research, design, and manufacturing of fluid bed dryers, granulators, coaters, fully automatic film coaters, sugar coaters, roller compactors, centrifugal sphere coating machines, dry and wet comils, super mixer granulators, container tumbling machines, Chinese medicine extraction machines, and vacuum concentrators. In addition, the company offers sanitary, food grade, pharmaceutical grade piping, mixing and buffer tanks. It is also capable of planning and building food, biotechnology, and pharmaceutical factories



that fully meet the requirements of GMP, CGMP, PIC/S GMP, and FDA regulations.

Drugs produced by Hong Dau equipment have been approved for sale in the U.S., Europe, Japan, and China. Hong Dau offers customers the most comprehensive range of equipment and models constructed of high-quality precision parts that are built by expert technicians and tested before being delivered to clients. The company's research and development works with clients to fulfill processing needs, meeting clients' demands for new technologies to ensure the quality of drugs produced by clients.

擁有 30 多年經驗的鴻道工業，專門研究、設計、製造以下產品：流動床乾燥 / 造粒 / 包衣機、高效率膜衣 / 糖衣機、乾式壓片造粒機、遠心造粒包衣機、乾式 / 濕式整粒機、快速混合造粒機、舉升下料機、中藥萃取機、真空濃縮機、衛生級 / 食品級 / 藥品級配管、攪拌桶及貯存桶。鴻道的其他服務包括整廠規劃建置可完全符合 GMP、CGMP、PIC/S GMP、及 FDA 法規要求的食品、生技、藥廠。

鴻道機械所生產出的藥品多次取得美國、歐洲、日本、中國藥證核准上市，提供業主完美的生產設備，機

種功能齊全，機器採用高級精密零組件，經專業技術人員打造，出廠前均經仔細試機。研發部門則透過與業主合作，解決製程需要，滿足業主對新技術需求，成為業主藥品之品質保證。



INFO

BIO/PHARMATECH TAIWAN  
臺灣國際生技製藥設備展

www.hongdau.com.tw



**4F No. N1225**  
南港展覽1館 TaiNEX 1

**Algol Instrument Co., Ltd.**  
**瑞滄企業股份有限公司**

Algol Instrument is an importer and manufacturer of all types of precision load testers. In business for nearly 40 years, the company has always been committed to pursuing excellence in quality, serving clients in occupations ranging from food manufacturer, caterer, nutritionist, dentist, medical worker, freezer, and manufacturer.

The TEX series Texture Analyzer is a functional TPA tester that tests hardness, adhesion, cohesion, brittleness, springiness, chewiness, and gumminess. Meanwhile, the Care Food Tester (CF-200N) is designed to test the hardness of food texture corresponding to Japanese Universal Design Food (UDF), SC smile food, and Taiwan Eatender senior-friendly food standards. The Care Food Tester provides quick detection data and grading results that are simple, accurate, and reliable.

Those interested in learning more and personally conducting tests may visit booth N1225 with their own food.



瑞滄企業是精密儀器的專業進口商及製造商，專精於各式精密測試儀器，成立近 40 年來，始終致力於品質的卓越追求。從日本引進 TEX 系列食感試驗機及 CF-200N 介護食品測定儀，將食物口感以數據精準傳遞，提供口感質地檢測、口感品質標準建立、口感傳承數據認證服務。

介護食品測定儀針對食物的質地硬度，對應日本 UDF 通用設計食品、SC 微笑介護食品以及台灣 Eatender 銀髮友善食品的分級，提供快速的檢測數據及分級

結果，操作簡單，精準可靠。  
歡迎攜帶食品蒞臨 N1225 攤位測試。

INFO

FOODTECH TAIPEI  
台北國際食品加工機械展

www.algol.com.tw



**4F No. N0303**  
南港展覽1館 TaiNEX 1

**Compunic Electronics Co., Ltd.**  
**資正電子企業股份有限公司**

Compunic Electronics, founded in 1983, is the only professional manufacturer of metal detectors in Taiwan. As an ISO-approved company, Compunic is devoted to providing CE-certified metal detectors with SGS-approved testing cards. All specifications meet strict HACCP Standard requirements.

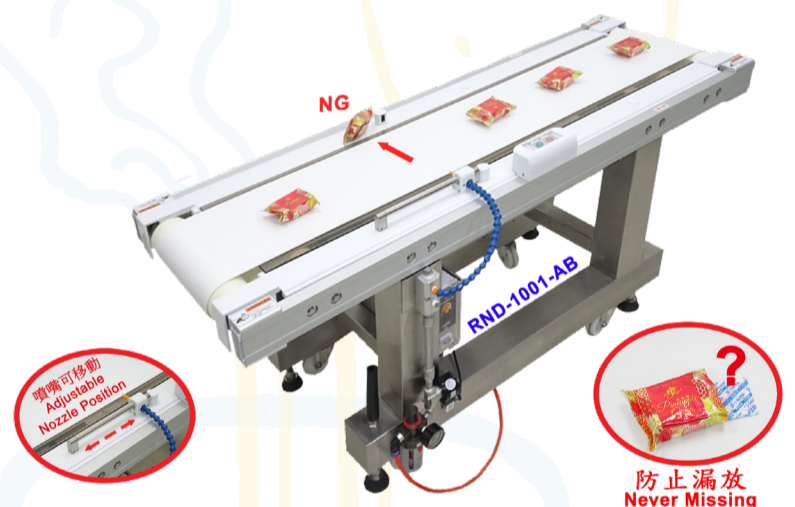
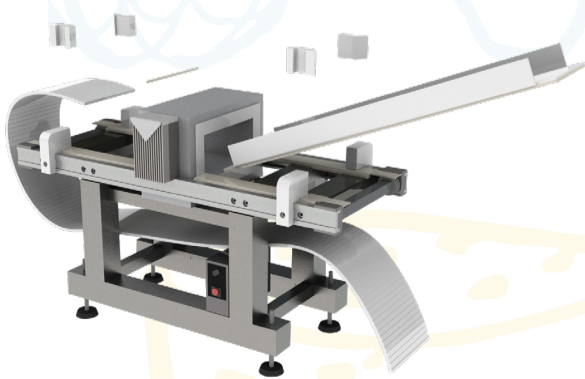
Having devoted decades' worth of research and development, Compunic provides various types of metal detectors for food and pharmaceutical industries. From raw materials, processing to the completion of the packaging, there are suitable MD machines. Compunic's MD machines have excellent sensitivity, stability,

durability, and functionality, and their platforms are designed to be suspended, allowing easy connection with the existing production line equipment on both ends. Additionally, the MD machines can go through walls between different rooms, effectively preventing cross-contamination among different production lines stages, as well as foreign metal objects from being mixed with the raw materials.

資正電子創立於 1983 年，是台灣唯一一家金屬檢測機專業研發製造廠，發展各種造型金檢機來符合各行各業的需求。研發部門位於台灣的資正擁有 ISO、CE 和 SGS 國際認證，符合 HACCP 嚴格標準，長期以合理的價格為客戶提供優良品質及完善服務。

資正經數十載研發各種型式之金檢機，從產品之原物料至加工過程，乃至包裝完成，都有適用之機種，被廣泛應用於食品與藥品產業供應鏈。資正金檢機具有優異的靈敏度，穩定、耐用、操作便利，且資正金檢平台進出端結構皆採懸空設計，很方便與現有生產線設備銜

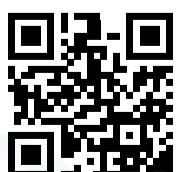
接，快速形成良好的動線，更可以直接穿牆，以達到防止各生產線之間或生產階段之間交互汙染之隔間規劃需求，剔除原料或預加工過程可能摻入的金屬異物。



INFO

FOODTECH TAIPEI  
台北國際食品加工機械展

www.compunic.com.tw



**4F No. L0709a**  
南港展覽1館 TaiNEX 1

**Topak International Co., Ltd.**  
**同和國際股份有限公司**



Topak International has been importing various food packaging materials and equipment since 1958. The company also provides customized advice for workflow

improvements or automated production planning to food and packaging manufacturers in Taiwan, helping increase their output while reducing manpower demands.

Topak's equipment offers diverse functions ranging from organizing, importing, and tallying packaging materials, to packaging, testing, and boxing, providing clients with comprehensive packaging solutions and allows for convenient and efficient workflow to maximize profits.

With decades of experience, familiarity with packaging materials and equipment from all over the world, and far-reaching networks, Topak International is able to come up with the best solution for clients needs. The company often introduces new high-quality packaging materials and food production machines to Taiwan, stimulating the development of the food industry.

Topak International is also the exclusive dealer to Japan's Fuji, Tam, Yamato, Toyo, System Square, Nishihara, Sanko, Maruto, and Pacraft in Taiwan.

同和國際自 1958 年起從日本引進各式食品包裝材料與包裝相關設備，並為台灣的食品業、包裝業客戶提供客製化改善建議或自動化規劃，助其提昇產能或節省人力。從理料、進料、計量、包裝、檢測、裝箱等設備，一次滿足客戶所有

的包裝需求。  
打造完整生產線  
以利作業便利、提升生產效率，達到最佳的經濟效益。

憑藉著幾十年來對世界各國包裝材料與設備的熟悉、廣闊人脈的累積，任何食品業者在包裝需求上的疑難雜症，同和國際都能提供最佳解決方案，也因此常引進許多國外優質新穎的包裝材料，甚至是食品生產機等，不僅滿足客戶需求，也為台灣食品業界帶來刺激、提昇水平。

此外，同和國際更是日本 Fuji、Tam、Yamato、Toyo、System Square、Sanko、西原、丸東、Pacraft 在臺灣的總代理。

INFO

TAIPEI PACK  
台灣國際包裝工業展覽會

topak.com.tw



**4F No. M0305**  
南港展覽1館 TaiNEX 1

**AVATAACK Co., Ltd.**  
**四維創新材料股份有限公司**

AVATAACK tape made with 100% recycled material consists of a Global Recycled Standard film and an eco-friendly water-based adhesive. Alternatively known as a post- or pre-consumer recycled product, this tape outperforms traditional tape with its high transparency, adhesion, durability, and printability. The company also offers labels made of 100% recycled materials that can be used in various applications, including product labels and marketing stickers.

In addition, AVATAACK is also presenting compostable flexible films and rigid materials with high shrink toughness, transparency, and low temperature resistance. These green materials are ideal for packaging applications like tray molds, salad boxes, packaging films, and shrink films.

With 70 years of research and development expertise, AVATAACK has a strong foundation in key technologies. The group's eco-friendly materials are recognized and used by airlines, domestic and international cosmetic brands, Japanese convenience store chains, logistics companies, and sporting goods retail chains. Apart from the packaging sector, the company has also developed high-performance rPET foam materials and rPP materials for industries such as automotive, electronics, and energy.

四維集團大環淨公司本次展出的環保包裝膠帶，使用 100% 回收再生材料，搭配環保水膠所製成，材料取得國際 GRS 認證，與印刷性等特性，優於傳統膠帶的表現。同時四維集團推出 100% 回收再生材料的商標，可應用於產品標示與行銷宣傳等多種用途。

本此也將展出生物可堆肥的膜材及板材，具備高收縮韌性、高透明、耐凍等性能，提供包裝業者在不同領域的應用，如棧板模、沙拉盒、包裝膜、收縮膜等。

四維集團已具備近 70 年的研發基礎，由原料配方到末端產品，全程掌握關鍵技術，能夠打造符合客戶需求的产品。集團環保材目前已受到航空業者、海內外美妝品牌、日本連鎖便利商店、物流業及運動用品量販連鎖店的肯定，並導入使用。除包裝領域外，也開發出高性能 rPET 發泡材料及 rPP 材料，將應用於汽車、電子、能源等產業。



INFO

TAIPEI PACK  
台灣國際包裝工業展覽會

eco.avataackco.com



1F No. P0624

南港展覽2館 TaiNEX 2

## Hair O'right International Corp. 歐萊德國際股份有限公司



The "O" in "O'right" symbolizes the company's commitment to zero carbon and sustainability; the "right" represents its dedication to do the right thing for the earth. O'right aims to speak up for the environment and empower through education while giving consumers a brand-new experience and inspiring others to strive for a greener world.

In 2020, O'right became the first beauty company to achieve carbon neutrality. In 2021 and 2022, the company was certified in carbon neutrality from SGS, the world's leading independent testing, inspection, and certification company, after examining the company's direct, indirect, and all other

indirect emissions. That includes the emissions associated with business operations and the entire product life cycle—from raw material acquisition, manufacturing, distribution, marketing, consumer use to final disposal.

Going green has become a rising trend in the hospitality industry, and O'right's commitment to sustainability is evident in its operations, from the use of zero carbon hotel amenities to stringent safety and hygiene protocols. In 2022, the company helped 150 hotel partners reduce over two million kilograms of carbon emissions. The company looks forward to finding like-minded partners to join its mission to protect the environment while enjoying an unforgettable green hospitality experience.

「O'right」的O象徵著零碳、永續，right代表歐萊德堅持做對的事。歐萊德承諾將秉持「為氣候而聲，為環境教育而行」的信念，帶給消費者全新體驗感受。

繼2020年歐萊德企業領先全球美妝達成碳中和後，2021、2022年皆經過第三方公正單位SGS查證達成組織型碳中和，包括全產品從原料取得、製造生產、運輸銷售、消費使用到廢棄回收，涵蓋了直接排放、間接排放及其他間接排放等三大範疇全面碳中和。

綠色餐旅已成為趨勢，而歐萊德的「零碳備品」可作為綠色服務的溝通媒

介，為顧客及員工的安全衛生把關，同時在生活細節中做到減碳。2022年，歐萊德幫助了15家旅宿業夥伴們成功減少超過200萬公斤的生活碳排放量。歐萊德期待能在展會期間，提供餐旅業者邁向低環境成本經營模式的綠色方案，進一步減少對環境衝擊、守護地球生態，成為企業標竿。



INFO

TAIWAN HORECA  
台灣國際飯店暨餐飲設備用品展

www.orient.com.tw



1F No. P0714

南港展覽2館 TaiNEX 2

## Hong Chiang Technology Co., Ltd. 鴻匠科技股份有限公司

Hong Chiang Technology is Taiwan's leading manufacturer of rail type food delivery robots. The company applies the latest automation technology to the food industry, providing intelligent, convenient, and efficient solutions for restaurant partners of all types. Over nearly 20 years, Hong Chiang has assisted more than 3,000 smart restaurants in domestic and international markets.

The food delivery robot, equipped with smart and distinctive features, fully utilizes the space of any venue without interfering with pedestrian traffic, providing an automated delivery system that can greatly increase efficiency and reduce costs. The latest rail type food delivery robot series, launched in 2023, not only uses advanced technology such as automated protection covers, artificial intelligence, and autonomous navigation, but also has optimized route design to adapt to various restaurant types. It provides a complete call-and-pickup service with prompt reminders, realizing an automated delivery process that enhances restaurant efficiency and profitability.

Hong Chiang's delivery robot can be customized and adjusted according to the specific needs and environment of each



restaurant. The customer can choose the appearance and functional modules of the robot, providing a more personalized solution for restaurant operations. The robot's design takes into account ergonomics and safety standards, allowing simple operation in the kitchen and ensuring the delivery of delicious meals to customers. In addition, the delivery robot comes with a smart tablet and mobile ordering system to help customers improve order accuracy and efficiency, providing a more complete smart dining solution for restaurants.

鴻匠科技是台灣領先的軌道型送餐機器人製造商，成立至今近20年，將最新的自動化技術應用到餐飲行業，為各類型的餐廳合作夥伴提供更加智能、方便、高效的解決方案。目前已在國內外市場協助了超過3,000家智能餐廳規劃，擁有最豐富及專業的技術團隊，以及完善的售後服務。

兼具智能與特色的軌道送餐機器人，充分利用場域空間，不會干擾到人流動線。2023年最新推出的軌道式送餐機器人

系列，不僅擁有自動化防護罩、AI智能和自主導航等先進技術，更優化路線設計，適應各種場域與餐廳類型，提供完善的叫號取餐服務與提示功能，以此實現自動化的送餐流程，提高餐廳的效率和收益。

鴻匠的送餐機器人，可根據客戶需求和特定的餐廳環境進行設置和調整，自由選擇機器人的外觀等功能模組，從而實現更加個性化的餐廳解決方案。鴻匠設備考慮了人體工學和安全標準的設計，透過廚房端的簡單操作，即可為客人送上美味餐點。此外，智能送餐機器人另搭載智能平板、手機點餐系統，幫助客戶提高出餐效率和準確性，讓餐廳擁有更完善的智能餐飲設備。



INFO

TAIWAN HORECA  
台灣國際飯店暨餐飲設備用品展

www.hong-chiang.com.tw



## TQFA and JFSM team up to ensure safe food for everyone TQF 驗證再鍍金 台灣日本聯手「食在安心」

Taiwan's Total Quality Food Association (TQFA) and Japan Food Safety Management Association (JFSM) jointly took part in this year's food show to promote mutual recognition of equivalent self-management certification programs for food industries, with food products from entities certified by both sides being showcased at their booth.

An industry seminar hosted by the TQFA on the first day of the show also honored Taiwan's first 12 food manufacturers who passed the new mechanism crafted by the two institutions as a milestone in trade that bridges food safety management certification standards between the two countries.

TQFA Chairman Chou Neng-Chuan explained the two parties began exploring a partnership deal in late 2021 to push for a mutual acceptance of their respective food safety certification programs. The agreement was signed in late 2022 after a year of intensive meetings and on-site auditing.



"The partnership enables the two to work together to assist manufacturers expand into the markets overseas," said Chou.

Arriving this week to attend Food Taipei, Vice President and Secretary General of the JFSM Masanori Kotani underlined the importance of the collaboration, saying the partnership and agreement will boost bilateral trade and protect consumers on both sides.

"That also means the certified Taiwanese entities meet the standards for full implementation of Codex HACCP, a requirement in Japan, and a better chance to do business with Japan's retailers," he added.

A total of 22 food factories from 12 food enterprises were each awarded with a certificate from Kotani at the seminar on June 14, including Uni-President, Chieh Hsiang, Kuang Chuan, King Car Food, Fwusow, TCM Bio, Tanque Corp, Derlian Biotech, Young Energy Source, HeySong, Hill-top and Kimlan Foods.

優良食品發展協會（簡稱 TQFA）及日本食品安全管理協會（簡稱 JFSM）於今年台北國際食品展聯合參展，並於食品展首日下午召開「台日食品產業行銷合作研討會」，現場進行 TQFA 與 JFSM 相互採認證書頒發儀式，表揚「首批」通

過相互採認的 12 家台灣食品業者。

談到合作契機，TQF 協會理事長周能傳指出 TQF 協會與 JFSM 協會之間的緣份始於 2019 年在法國尼斯舉辦的「全球食品安全倡議（GFSI）」，2021 年底 JFSM 協會主動向 TQF 協會提出了台日合作的邀約。

「雙方進行長達一年密集的會議及考察，於 2022 年底正式締結合作夥伴協議，推動食品製造業具等同性自主管理驗證方案的相互採認，增進雙方通路及消費者對驗證產品的認知與信賴」，理事長周能傳說道。

JFSM 副理事長兼秘書長小谷雅紀表示，TQFA 和 JFSM 的制度相互採認不僅確保了合規性，還為台灣和日本企業帶來了很大的便利，尤其是 JFS-B 驗證是日本通路最信任的驗證方案，幾乎所有通路皆認可 JFS-B 證書，因此經過相互採認的 TQF 驗證產品，有助取得日本通路的信任，大幅增加合作機會，有助拓展日本市場。

周能傳在研討會上表示，相互採認上路後將可創造更多兩國企業合作模式，例如攜手拓展東南亞等新興市場。

研討會上獲頒證書的 12 家台灣優良食品企業，包含統一、健翔、光泉、金車、福壽、泰宗、天魁、德蓮、名牌、黑松、九股山及金蘭。



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**Matthew Heffel**

ADW Acosta/Costco 供應商  
Marketing Director/ 行銷總監

"I am generally blown away by everything that I have seen here. This is the first international food show that I've been able to attend since the pandemic. The value of being able to attend this show again and connect with vendors in person is immense. I have seen many great products and have even picked up some new types of chicken soup."

"I am looking forward to seeing some of the snack innovations that are resonating and selling well in Taiwan. I have about 20 vendor meetings lined up on the first day alone, a mix of current partners as well as brands that I've been keeping an eye on."

「這一切太令人興奮了！這是疫情3年來，我首度參加的國際食品展。能參與展會，親自與各大參展商洽商，意義重大。我發現很多很棒的商品，剛選了一些新款雞肉湯。」

Heffel 表示，他負責協助廠商將商品鋪貨好市多 (Costco)，讓更多品牌商品打入該賣場。「這幾年來，亞裔美國消費者的購買力增加，Costco 的亞洲品牌賣得很好」，他說道。

「我很期待看到更多台灣熱賣的新零食。第一天就安排了 20 場採購會議，不僅與原本的供應商夥伴會面，也有與觀察已久的新品牌洽商。」



**Cyrille Lataster**

Tains/ 德國大熊貓超市  
COO/ 營運長

"We own a couple of supermarkets in German cities like Cologne, Dortmund, and Bonn. Each store is about 600-900 square meters. I have been in this business for about 10 years, focusing on Asian foods. I have seen a big shift taking place now, as 60% of our customers are European and 40% are Asian. This is due to cooking shows and young people, who are more receptive to Asian foods."

"I am looking for trendy stuff like instant bubble tea, mochi, and tapioca balls. These products are really growing. We used to buy from local distributors but now we find that we are big enough to do it on our own."

「我們在德國多個城市經營超市，如科隆 (Cologne)、多特蒙德 (Dortmund)、波恩 (Bonn) 等地，每家賣場占地約 600 至 900 平方公尺。我從事這行業約十年了，主要負責亞洲食品線。最近觀察到銷售趨勢有了顯著變化，我們的顧客群，約 6 成是歐洲人、4 成亞洲人。烹飪節目走紅有帶動對亞洲食品的需求，加上年輕一代的接受度較高。」

「我在找新潮的食品，如即沖珍奶、麻糬、粉圓等等。這些商品需求愈來愈大，過去我們會向本地供貨商採買，但現在我們規模已大到可以自行向海外洽購了。」



**Yoshihiro Ogawa**

Sunbelx  
日本森伯克斯株式會社  
Vegetable and Fruit Department  
Chief Yoshihiro Ogawa  
蔬菜水果部門主管

"Today is just the first day of the exhibition, but what seems to be a popular product this year is mango jelly. This could be a new product for us, but I am generally interested in fresh fruits like watermelon, pineapple, and mango. I have even been looking at cold-storage tomatoes. The quality of everything is not bad, but the price still needs more discussion."

"In past years, I have traveled to Pingtung to inspect the pineapple crop. We generally purchase No. 17 pineapple."

「來到食品展的第一天，可以看出今年的熱銷商品會是芒果果凍。我們會考慮這項產品，但我個人比較中意新鮮水果如西瓜、鳳梨及芒果，冷藏番茄也不錯。水果品質都挺好的，但價錢還有討論空間。」

「這些年來，我都會赴屏東檢視鳳梨生產情況；我們多是購買台農 17 號鳳梨。」



**Salim Musa**

Lulu Group International  
阿拉伯聯合大公國  
跨國零售集團  
Director-Marketing/ 行銷總監

"Canned items like fish products are very fast sellers at our 250 retail outlets. We import goods from many different countries, but we like buying from Taiwan because these products are very nutritious and hygienic. They are also available at a good price, which can be even better than in Indonesia or Southeast Asia."

"Everything is going up in price right now because of VAT and other costs. All of these added costs impact retailers. Canned pineapple from Taiwan, 400-500 gram cans, is a very good product for us in our main markets like Dubai and Bahrain."

「罐頭產品是我們旗下 250 間零售據點的熱銷商品，如魚罐頭。我們從多國進口商品，但特別愛台灣食品，營養又衛生，價格也很實惠，甚至比印尼等東南亞國家還來得優惠。」

「由於增值稅及其他支出，萬物齊漲，墊高成本，衝擊了零售業者。台灣的 400-500 克鳳梨罐頭就是很好的商品，適合在我們的主要市場如杜拜及巴林等地銷售。」

## Event Schedule

## 活動一覽表

6/16 (Fri.)

Event 活動名稱	Organizer 主辦單位
<b>Yummy Map 美味地圖闖關活動</b> 10:00 - 17:00 TaiNEX2 南港展覽 2 館	TAITRA 外貿協會
<b>Food Taipei Mega Shows - Product Launch 2023 台北國際食品系列展 - 產品發表會</b> 11:00 - 12:00 Stage, Area R, 4F, TaiNEX2 南港展覽 2 館 4 樓舞台區	TAITRA 外貿協會 發表廠商： Yuan Jin Chuang 元進莊 Awakened Taste 舒醒 Baoduoduo Integrated Marketing 寶多多整合行銷
<b>Food Taipei Mega Shows - Product Launch 2023 台北國際食品系列展 - 產品發表會</b> 12:20 - 13:20 Stage, Area R, 4F, TaiNEX2 南港展覽 2 館 4 樓舞台區	TAITRA 外貿協會 發表廠商： Known-you Seed 農友種苗 Tainan District Fishermen's Association 南市區漁會 Hong-Zhan Agricultural Marketing Technology 宏展農業
<b>Food Taipei Mega Shows - Product Launch 2023 台北國際食品系列展 - 產品發表會</b> 13:40 - 14:40 Stage, Area R, 4F, TaiNEX2 南港展覽 2 館 4 樓舞台區	TAITRA 外貿協會 發表廠商： Oodakasei Zu How Industry 志豪工業 Selexpert Biotech 集品生物科技
<b>Food Taipei Mega Shows - Product Launch 2023 台北國際食品系列展 - 產品發表會</b> 14:50 - 16:30 Stage, Area R, 4F, TaiNEX2 南港展覽 2 館 4 樓舞台區	TAITRA 外貿協會 發表廠商： Joyone 喬元手創 TK Food 老楊食品 Deer Product Marketing Cooperative Association 中華民國鹿產品運銷合作社 Cenz Automation 迅智自動化科技 Shokunin 職人包裝

Event 活動名稱	Organizer 主辦單位
<b>WAKE UP! The New Normal of Travel Notice 2023 飯店論壇：「WAKE UP！新常態世界下的飛行通知」- 在地的 100 種可能</b> 13:00 - 15:30 Booth No. P0206, 1F, TaiNEX 2 南港展覽 2 館 1 樓展場攤位 P0206	Cha Tzu Tang 茶籽堂 協辦： TAIWAN DESIGN RESEARCH INSTITUTE 臺灣設計研究院 Taiwan HORECA 台灣國際飯店暨餐飲設備用品展
<b>Guided Tour -Machinery (Mandarin only) 食境導覽 - 機械設備主題 (中文導覽)</b> 14:00 - 16:00 Meeting Point: Service Counter at the Area M entrance, 4F, TaiNEX 1 南港展覽 1 館 4 樓 M 區服務台集合	-
<b>Travel by Palate 味蕾的旅行</b> 10:00 - 12:00 Stage, Area R, 4F, TaiNEX2 南港展覽 2 館 4 樓舞台區	TAITRA 外貿協會
<b>Yummy Map 美味地圖闖關活動</b> 10:00 - 17:00 TaiNEX2 南港展覽 2 館	TAITRA 外貿協會
<b>Healthy Eating, Active Living 樂活有機日</b> 13:00 - 15:00 Stage, Area R, 4F, TaiNEX2 南港展覽 2 館 4 樓舞台區	TAITRA 外貿協會

6/17 (Sat.)