

台北國際  
食品五展

# Asia's Super 5-in-1 Food Expo

— JUNE 22 - 25, 2016 —



Taipei Nangang Exhibition Center Hall 1, TWTC Exhibition Hall 1

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## Taipei Int'l Food Show forges a new market

## 台北國際食品五展 打造一站購足平台

Combined with Taipei Pack, FoodTech & PharmaTech, Halal Taiwan and Taiwan HORECA, the show displays a complete supply chain

The biggest events in the food industry, the long-awaited Taipei International Food Show, the Taipei International Food Equipment and Machinery Show, the Taipei International Packaging Exhibit, Taipei's Hotel, Restaurant, and Catering Product Show, and the Taiwan International Halal Products Show, all open today. This year's events go for four days until Saturday, July 25, with an anticipated 1,656 companies, 3,981 booths, and over 66,000 participants!

Now in its 26th year, the Taipei International

Food Show hosts 2,100 booths, and the biggest companies in the food industry come out in full force for the occasion. Yunlin, Kaohsiung, Tainan, and newcomer Taitung will represent the agricultural heart of the island in discussions over homegrown produce. The Executive Yuan's Food Safety Office will participate for the first time to address public expectations on "safe ingredients and healthy meals." The Executive Yuan will also produce a series of displays celebrating Taiwan's unique farming industry and its products,



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今年活動為期四天至25日(六), 將展出上中下游完整供應鏈, 共有1,656家廠商參加, 使用3,981個攤位, 規模為歷屆最盛大, 國內外參觀者上看66,000名!

including an exhibit of "Ten Innovations in the Market" with products like rice pizza, pure rice spaghetti, and other new innovations in food.

The Seafood Cuisine Gathering displays the best seafood products from 36 countries, including Taiwan, China, Japan, the U.S., and South Korea, in addition to numerous Central and South American nations. It is worth mentioning that Japan's contribution to the show this year sets a new record at 103 participating companies. European nations will

be sending a record ten delegations, indicative of the favorable opinion of and desire for competition in Taiwan's food industry among other nations. Participants may further savor the delicate flavors of Central and South American coffee, 100 percent organic noni juice, German craft beer from Bayreuth, Brazilian Guarana juice, and more, as Taiwan seeks a reputation as a strong global player in the international food industry.

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邁入第26年, 本屆「台北國際食品展」使用超過2,100個攤位。

### 結合食機、包裝、飯店、清真 展出完整供應鏈

食品產業全臺規模最大、歷史最悠久的年度盛會「台北國際食品展」、「台北國際食品加工設備暨製藥機械展」、「台北國際包裝工業展」、「台灣國際飯店暨餐飲設備用品展」和「台灣國際清真產品展」五展合一於今日6月22(三)盛大展開。今年活動為期四天至25日(六), 將展出上中下游完整供應鏈, 共有1,656家廠商參加, 使用3,981個攤位, 規模為歷屆最盛大, 國內外參觀者上看66,000名!

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位, 臺灣各具特色的食品大廠皆共襄盛舉, 雲林、高雄、臺南及首次加入的臺東縣等國內重要農業縣市亦紛紛籌組主題館, 主打在地新鮮食材。行政院食安辦公室首度參展, 宣導政府食安政策, 滿足大眾對「安心食材、健康餐點」的期待。臺灣館續由行政院農委會籌組, 展出包括一系列具有臺灣特色且經認證之農產品, 另首設「十大創新產品區」推出米披薩、純米義大利麵、龍膽石斑全魚分切禮盒等創新產品。

食品五展海外美食珍饈齊聚, 展中最高熱的莫過於國家館區, 今年有36國

來臺籌組國家館展出, 前5大國家館分別為海峽兩岸館、日本館、美國館、韓國館及FTA與中南美洲邦交國專館。值得一提的是, 本屆日本館參展廠商數創新高, 共計103家日商, 而歐盟則共計10國參展, 也為歷年之最, 足見國外業者對臺灣的看好, 紛紛帶來吸睛度破表的產品搶攻臺灣內需市場。參觀者能細細品味中美洲頂級咖啡、100%有機諾麗果汁、德國拜律特鄉村啤酒、巴西國民飲料瓜拿納汽水(Guarana)等, 無疑是國內進口商、通路商找尋異國新產品的最佳平臺。

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### Inside Today's Show Daily 今日展覽快訊

#### 2-4 National Pavilions 國家館



Food Taipei features many foreign country pavilions, including the Russia Pavilion, Philippines Pavilion, Poland Pavilion, Malaysia Pavilion, Brazil Pavilion, Peruvian Pavilion. 台北食品展有許多國家館, 包括俄羅斯館、菲律賓館、波蘭館、馬來西亞館、巴西館、秘魯館。

#### 5-10 Company Highlights 廠商焦點



Meet with 18 exhibitors at this year's Food Taipei for an insight on the latest developments in the food industry. 今年的台北食品展, 專訪18家參展廠商, 了解食品產業的近況。

#### 11 Special Report 特別報導

Taiwan HORECA unveils new wave of innovations 台灣國際飯店暨餐飲設備掀起創新技術新浪潮



#### 12 Events Schedule 大會活動一覽表



Russian Pavilion 俄羅斯館 Booth No. M1302 Nangang 南港館

## Sample Russian vodka with Tairus 到台樹一探頂級俄羅斯伏特加酒



Those who enjoy vodka will find it pays to visit the Russian Pavilion and access a wide variety of authentic Russian vodka presented by Tairus Corp., a dedicated sales agent of luxury Russian vodka supplies in Taiwan. Chairman Neil Yang of Tairus said that vodka is an alcoholic product that Russians are proud of, adding that the authentic premium Russian alcohol is distilled from grains grown in Russia such as wheat, barley, oat and rye. "Our vodka has a chilled yet smooth taste, instead of a hot or pungent taste in your mouth," Yang said.

In terms of sales in Taiwan, the top brands of vodka are not sourced from Russia and are distilled from potatoes, beetroots and corns. But based on an original distillation formula, Russian-made vodka is totally distilled from wheat and other cereal grains, free from additives such as sugar or flavorings to ensure the original taste for drinkers and keep them from a hangover the next day, according to Yang.

For most consumers in Taiwan, vodka is only a base liquor for bartending use, rather than a liquor that is directly drinkable. "We're still endeavoring to educate consumers in this regard to make vodka attractive to drink neat in Taiwan," Yang continued. Yang said his company is also planning to introduce more Russian products into Taiwan, such as honey, mineral water and rye juice which he thinks Taiwanese will see are also very good consumer products. ■

喜 歡喝伏特加酒的朋友，走一趟俄羅斯國家館一定會覺得不虛此行，因為在俄羅斯伏特加酒專業代理商台樹公司的攤位上，品嚐到高檔俄羅斯伏特加酒。

公司董事長楊必誠表示，伏特加是俄羅斯人引以為傲的國酒，最純正的俄羅斯伏特加酒是由俄國各式麥類如燕麥、裸麥與黑麥蒸餾釀造而成。楊董事長表示，「我們代理的伏特加酒喝起來口感滑順，冰冽清爽，不會辣口或難以入喉」，並點出目前臺灣最暢銷的前幾名伏特加酒都不是來自俄羅斯的現象。這些大多是由馬鈴薯、甜菜根或玉米等原料釀造而成，與俄羅斯麥類來蒸餾釀造，而且不添加其他香料和糖，更能喝出酒的原味，喝完隔天也不會頭痛不舒服。

在大多數的臺灣消費者心目中，伏特加只能用來當作調酒用的基酒，而不能直接飲用，楊進而說明「我們將持續努力在這方面教育消費者，使伏特加酒能夠成為純飲用酒品」，也指出公司正計畫引進更多好的俄羅斯產品到臺灣來，包括蜂蜜、礦泉水、黑麥汁等。 ■

PLEASE DRINK RESPONSIBLY.  
DON'T DRINK AND DRIVE.

Philippines Pavilion 菲律賓館 Booth No. N1205a Nangang 南港館

## Philippines, the most exciting sourcing destination 菲律賓，最令人躍躍欲試的採購勝地



The Philippine National Pavilion has a strong showing this year featuring products under Food Philippines, which is the industry brand for the food sector to unify the overseas promotional efforts of the Center for International Trade Expositions and Missions (CITEM), the export promotion arm of the Department of Trade and Industry (DTI). The national brand helps the Philippines establish its position as Asia's most exciting sourcing destination for food exports and one of the top exporters of fresh fruits and marine products. With the burgeoning hotel, restaurant, and catering (HORECA) sector to provide the fertile ground for food business, the Philippines now stands out as Asia's most exciting food business destination and gateway to Asia. Most of the exhibitors have won notable certifications, including GMP from the FDA-LTO as well as ISO22000, HACCP, JAS, UKAS and those for special foods like Kosher and Halal.



Among other participating companies and agencies, Prime Fruits International Inc. exports premium food products, including high-quality banana chips and dried tropical fruits. Also, The Philippine Grocers Food Exports Inc. is an Indian-owned Philippine-based company. It is one of the leading consolidators and exporters of food and cosmetic items to North America, Europe, and the Middle East.

Polish Pavilion 波蘭館 Booth No. N0826 TWTC Hall 1 世貿一館

## Polish products wait to excite your taste buds 波蘭美食舞動您的味蕾



Walking into the Polish Pavilion, you will find yourself surrounded by nothing but well-received traditional Polish dishes. Having the largest number of food producers at the event, the Polish Pavilion comes well prepared, bringing the best of what their homeland has to offer and transforming it into exquisite dishes for the public to enjoy.



Among a wide variety of products, poultry and apples form the center of Poland's exhibition. Poland is the largest market in Europe for poultry, and is the third largest apple producing nation in the world. Attendees at the fair can enjoy high quality Polish dishes made from fresh ingredients.

One of the focuses of the Polish Pavilion is its poultry dishes, which include dishes made with chicken, geese, and duck. Maciej Gaca, director general of the Warsaw Trade Office, announced a seminar at TWDC on June 24 Gaca warmly encourages professionals to join in on the discussion on trade of Polish products in Taiwan. Another emphasis was the apples and wild berries Poland produces. High-quality apple-based wine will be offered to those with high-end tastes.

Meanwhile, Team Asia Corporation is a top manufacturer of organic and natural health and lifestyle products derived from coconuts. Recognized by international certifying bodies and discriminating global markets, the company is proud of its non-GMO, chemical- and pesticide-free products. Magic Melt Foods Inc. is a premier producer of special Filipino breads, pastries, and delicacies to share the best breads with more people in the Philippines and abroad. The company takes pride in its state-of-the-art baking and packaging technologies, ensuring that all products are in accordance with strict industry standards. Last but not least, Pasciolco Agri Ventures has integrated Japanese technology and Filipino ingenuity to produce superior products from tropical fruits and vegetables for over 20 years. The company is known for exporting nata de coco — a sweetened coconut jelly commonly consumed as a candy or dessert. ■



**菲**律賓國家館今年特色以FoodPhilippines「菲律賓美食」品牌展現匠心獨特的美味。FoodPhilippines整合國際貿易中心展覽暨代表團中心（CITEM）及貿易工業部（DTI）的出口促銷部門海外宣傳，而飯店、餐廳及餐飲為食品產業的蓬勃發展亦創造有利環境讓菲律賓成為現今亞洲食品供應樞紐，眾多廠商雲集於此。今年參展廠商皆擁有多種認證，包括菲律賓食品藥物管理局-陸地運輸局（FDA-LTO）、優良食品廠（GMP）、中華食品安全管制系統（HACCP）、日本農林規格（JAS）、英國皇家認可委員會（UKAS）以及猶太教食品（Kosher）和清真食品（HALAL）等。

Prime Fruits International, Inc.生產並出口優質香蕉乾及各式熱帶水果乾等頂級食品。總部位於菲律賓而由印度經營的Philippine Grocers Food Exports，專門出口食品和美容產品至北美、歐洲和中東地區，在當地已有相當穩固的地位。

Team Asia Corporation則是亞洲頂尖椰子衍生有機天然保健及生活用品的製造商和供應商之一，公司以非基因改造之化學品和無農藥產品而感到自豪，已獲得國際級認證及全球市場認可。而以菲律賓傳統麵包、糕點和美味佳餚的頂級製造商為榮的Magic Melt，更以其是國家最先進的烘烤和包裝技術自豪，致力於推展與國外分享更多最佳品質的菲律賓麵包；二十多年來，融合日本技術與正宗菲律賓風味的Pasciolco Agri Ventures公司，以出口椰果聞名，也生產熱帶水果及蔬菜等優質產品。 ■



As Gaca noted, Poland began to increase exports to Taiwan and elsewhere in Asia, and he hopes to use the 2016 Food Expo to introduce Polish dishes to the Taiwanese public. "In a few weeks, a Polish poultry market will be open, hopefully followed soon by an exhibition of Polish apples." Join the journey to explore the tastes of Poland by stopping by the Polish Pavilion at the Food Taipei fair to excite your taste buds! ■

**來**到波蘭國家館，一盤接一盤波蘭傳統美食夾道歡迎您。今年波蘭有備而來，為本屆展覽中廠商攤位數最多的國家館，帶來各式產品供參觀者品嚐。在眾多產品中，身為全歐洲最大宗家禽生產國和世界第三大蘋果出口國，波蘭今年主推家禽肉類和蘋果。希望藉由新鮮食材，將簡單又美味的波蘭風味介紹到臺灣。華沙貿易辦事處代表梅西亞（Maciej Gaca）表示，展期第二天將有研討會介紹一系列波蘭肉品，歡迎與會者熱烈參加。現場將有多道由雞鴨鵝烹煮而成的菜餚，推廣波蘭各類肉品。此外，辦事處也積極推廣蘋果與各式莓果，將介紹由蘋果釀造而成的精釀酒類。梅西亞亦指出，近年來波蘭與臺灣經貿往來頻繁，已打開肉品市場，未來也計畫進口蘋果。期望藉由今年展覽，民眾能更認識波蘭食品與佳餚。歡迎您到訪波蘭國家館，品嚐道地波蘭好風味！ ■

Malaysia Pavilion 馬來西亞館

Booth No. N0914

Nangang 南港館

## Hernan Co. brings high-quality durian products

### Hernan公司帶來高品質的榴槤產品



**H**ernan Corporation Sdn Bhd of Malaysia is presenting a full range of durian dessert products, including durian mooncake, durian daifuku/mochi, durian pancakes and fried durian balls to visitors and consumers. Danny Kong, general manager of Hernan Corporation, said that applying high quality and high purity of raw materials used is what sets the company's products apart from those of others in the industry. The company's frozen product range covers whole fried durian balls, durian mocha, Musang King durian sweet dumplings (Tang Yuen) and snowy skin mooncakes, while its ambient product range includes eggrolls available in Musang King durian, coconut Pandan, coffee and banana.



Kong explained that the exotic durian products belong to a very special, niche food category and market penetration is done with careful selection and segmentation at the mass market level for durian lovers and durian fans. Hernan Corporation has continued to develop durian products that will capture the market selectively. The company's major target customer and market are the food service and retail markets. Hernan is exploring other tropical fruits and fruit products.

"We are also looking into expanding our market into the Far Eastern and ASEAN countries," he said. Hernan's other future plans call for engaging the improvement of the traceability system for our fruits and being committed to continuous improvement for our manufacturing facilities in terms of quality, hygiene and cost effectiveness. Kong added that Hernan is one of the nine facilities approved by China AQSIQ in Malaysia for frozen durian pulp and paste. The company's production facility are GMP certified and it is committed to getting HACCP certification in 2016. ■

**今**年展中，馬來西亞Hernan Corporation Sdn Bhd將呈現全方位高品質的榴槤製品和榴槤甜點，包括榴槤月餅、榴槤麻糬、榴槤煎餅和榴槤炸球。Hernan公司總經理Danny Kong表示，有別於其他公司成本考量，Hernan堅持使用高純度原料以製造出高品質產品。其冷凍產品範圍涵蓋冷凍榴槤油炸丸子、榴槤麻糬、榴槤湯圓和冰皮月餅，而其他產品還包括榴槤蛋捲、榴槤椰子以及榴槤咖啡和香蕉。

Kong表示由於榴槤風味較獨特，市場較為小眾，因此可針對各種需求開發新產品。目前客戶群以餐廳和零售業者為主。公司未來計劃包括持續發展新榴槤產品以攻佔區域市場，也積極開發其他熱帶水果產品來擴展遠東地區和東協會員國家市場。此外，公司也持續更新設備，提供消費者品質最好、衛生、物美價廉的產品。他也指出，Hernan是獲得中國國家質檢總局在榴槤冷凍原料和產品生產設施GMP認證的九個馬來西亞公司之一，2016年度計劃之一則為進一步獲得食品衛生安全HACCP的認證。 ■



## Discover healthy and delicious Brazilian food products 體驗健康美味的食品在巴西館



**Brazil Pavilion 巴西館** Booth No. **N1006** Nangang 南港館

Visitors and consumers will have the opportunity to sample a large variety of traditional Brazilian products, such as coffee, açai berries, guaraná, fruit juices and cachaça, a traditional liquor from the South American nation. The Brazilian Pavilion also has some products that are famous for their health benefits, such as propolis and agaricus mushrooms, according to Fábio Guimarães Franco, director of the Commercial Office of Brazil to Taipei.

In addition, the exhibitors also present many delicious Brazilian snacks this year such as cheese, candies, biscuits and dry fruits. He invites everybody to visit booth No. 1006 at the Nangang Exhibition Hall and discover these and other surprises. Brazil is one of the world's main food producers and exporters, and the second largest exporter of agricultural products to Taiwan, said Fábio Guimarães Franco. Brazil

is blessed with abundant natural resources, including fresh water, fertile soil and sun exposure, allowing the nation to provide healthy and delicious food products to the global market.

Some Brazilian food products are highly popular in South America, North America and Europe, but are still not widely known in Taiwan. That's one of the reasons the Taipei International Food show is so important for Brazilian exporters, as it provides a window for local consumers to have direct contact with some of these products.

The Commercial Office of Brazil to Taipei wants to present the delicious products to all Taiwanese consumers and is particularly interested in establishing new partnerships with local distributors, markets and restaurants. Among their future plans, the office and its staff intend to provide Taiwanese consumers with even larger variety of Brazilian food products, including the world famous meats and delicious tropical fresh fruits. ■



來到今年的巴西國家館，將有許多難得機會品嚐如咖啡、巴西莓、瓜類、果汁和傳統美酒等特產。巴西駐臺北辦事處的商務主任Fábio Guimarães Franco表示，巴西館亦將呈現一系列對健康有益的產品，如蜂膠和蘑菇等。

此外，參展廠商今年也將陳列很多令人垂涎好吃的零食，如奶酪、糖果、餅乾和乾果，等待您去發掘與品嚐。他表示，巴西是世界主要的糧食生產者和出口國，農產品出口到臺灣市場排名第二。

巴西擁有許多得天獨厚的自然資源，包括優良水質，肥沃的土壤，充分陽光曝曬，使這個國家提供給全球市場大量健康和美味的食品。許多巴西食品在南美與北美和歐洲家喻戶曉，但在臺灣因為地理位置距離遙遠還在拓展知名度。因此透過臺北國際食品展，巴西廠商們能藉此與本地消費者與買家直接面對面接觸。

巴西商務辦事處對建立與本地的經銷商、市場和餐館新的夥伴關係尤其感興趣，以讓所有的臺灣民眾享受更多美味的產品。在未來的計劃中，Fábio Guimarães Franco及工作人員將致力提供給大家更優質的各種各樣巴西食品，包括世界聞名的肉類和美味的熱帶新鮮水果。 ■

## Numerous specialty agricultural, seafood products available for you to taste 多種特色農產品與海鮮料理 等您來品嚐喔！



**Peruvian Pavilion 秘魯館** Booth No. **N1302** Nangang 南港館

Showgoers will be able to lift the veil of Peru — a leading Latin American supplier of cocoa, coffee and a vast variety of specialty agricultural and seafood products — just by visiting the Peruvian Pavilion. This year, the Commercial Office of Peru in Taipei has joined forces with the Ministry of Foreign Trade and Tourism, the National Commission of Peru for the Promotion of Exports and Tourism (PromPeru), and the Peruvian Association of Exporters (ADEX) to gather leading Peruvian suppliers at the pavilion.

Highlights of the exhibit include such natural and healthy agricultural products as cocoa, chocolate, specialty coffee, pisco, camu camu, lucuma, purple corn, cama, sacha inchi, yacon and mesquites. Also available are such Andes grains as Quinoa and Amaranth that are well-received in the U.S. and European countries, and such seafood products as giant squid and dolphin fish.

According to Pedro Agustín Guevara Ballón, director of the Commercial Office of Peru in Taipei, many famous international organizations and news media, such as the World Trade Awards and Food Network Channel, have rated Peru as the best destination for gourmet foods. "The abundant natural

food materials available in Peru are processed into healthy, nutritious and delicious gourmet foods boasting special Peruvian flavors," he said.

Showgoers are welcomed to attend a feast of Peruvian gourmet foods jointly hosted by the Commercial Office of Peru in Taipei, a Peru fried chicken specialty store and Fonlin International, the general sales agent for Pisco Porton in Taiwan, between 13:00 and 14:00 on June 25 on the fourth floor of Nangang Exhibition Center. ■



來到秘魯國家館，有機會揭開拉丁美洲可可、咖啡以及各種特色農產品與海鮮等主要出口國秘魯的神秘面紗。

在今年展會中，秘魯駐臺商務辦事處偕同秘魯外貿及觀光部、貿易暨觀光推廣局以及秘魯出口協會，集結秘魯各大廠商推出各式各樣特色農產品與海鮮料理。秘魯國家館產品將聚焦在可可豆、巧克力、精品咖啡、皮斯可酒、卡姆果、紫玉米、瑪卡、雪蓮果、牧豆粉等天然保健零食，以及熱銷歐美市場的安地斯穀物，如藜麥、苋米等。海鮮產品則以大王魷魚及鬼頭刀魚為主。

秘魯臺北商辦處代表格碚卓表示，許多國際知名組織與媒體，包括世界旅遊獎、美食頻道等，已將秘魯評為饕客朝聖的美食盛地。「秘魯豐富的自然食材經加工後成為養生的、有營養的及可口的美食，帶有特殊的秘魯風味，因此廣受好評」，格碚卓如是說。

此外，秘魯臺北商辦處偕同「秘魯炭火烤雞專賣店」與秘魯皮斯可酒臺灣總代理鳳林國際有限公司，將於6月25日(星期六)下午13時至14時，在南港展覽館4樓大會舞台區舉辦秘魯美食饗宴，歡迎進口商、食品相關業者及參觀民眾共襄盛舉。 ■



FOOD TAIPEI

King's Cook Frozen Food Co. Ltd.

今口香調理食品股份有限公司

Frozen food is often unjustly linked to bad health. That is a misconception that Lithe from King's Cook Frozen Food is eager to change, with its low-fat, low-carb, low-sodium, nutritious range of frozen products that has already made its mark on the nation's chain stores. With a variety of meal choices of the highest quality, Lithe looks to reinvigorate a market that has long been cast aside as having no nutritious benefit.

Clay Oven Rolls 3.0 biscuits are one of the products making the rounds at Food Taipei. The buttery, layered snacks are sure to prove delicious, and are a quick and convenient meal on the go or when in a hurry. Pairing well with a variety of dinner choices, the new take on a traditional snack is to be looked forward to. A staple of Taiwanese snack culture, they are not to be missed at the show. ■



人們時常把冷凍食品與「不健康」畫上等號，因此對冷凍食品嗤之以鼻！今口香調理食品秉持「低鈉、低脂肪、低熱量」的原則，為冷凍食品界帶來新風采。今口香早期推出的產品「萊樂」即為最佳示範，推翻眾人對冷凍食品刻板印象，為食品經銷業者建立高規格食品安全標準。今年主打品「燒餅 3.0」快速又方便，部因其便利性而犧牲營養。一天當中，早餐、午餐、晚餐或是消夜都能隨烤即食。這樣便利、可口、又營養的食品絕對是今年台北國際食品展中每個人都值得去一探究竟的好產品！ ■



TWTC Hall 1  
世貿一館 Booth No. **A0626**  
www.frozenfood.com.tw

FOOD TAIPEI

Okulin Enterprises Co. Ltd.

憶霖企業股份有限公司

Need a quick dinner? Pop open a jar of Yilin Basil Pesto Sauce or Yilin Creamy White Sauce and turn your pasta or vegetable dish into a five-star meal for friends and family. The former combines basil, garlic and coarsely chopped pine nuts with oil and seasoning for a mouthful of bright summer, while the latter, otherwise known as béchamel, combines flour, hot milk and salt and pepper, into a hassle-free medium-thick white sauce also considered to be the mother sauce of French cuisine.

According to Special Assistant to the General Manager Frank Lin, the soaring demand for ready-made sauces results from the development of a new food culture among small families, young couples and singles looking for "convenient" yet "tasty" meals at an "attractive price." Thanks to its expertise in packaging, Okulin Enterprises offers small packing of sauces and seasonings that never compromise on "quality" and retain the "very essence of flavor." ■



霖奶油白醬」在手，輕鬆讓家常義大利麵與青菜升級成五星級美味，讓親友對您的廚藝食指大動！以羅勒、大蒜、松子與橄欖油製成的「憶霖羅勒青醬」，讓您每一口都品嚐得到義大利夏日的陽光；而濃稠度適中的「憶霖奶油白醬」以麵粉、牛奶與胡椒鹽製成，香氣十足，口感濃郁，一醬多用的特性是您下廚時的好幫手。

總經理特助林鼎賀表示，現今社會以小家庭為主，個人經濟當道，因此市場對於經濟實惠、方便的小包裝產品需求大幅提升。而「憶霖企業」三十多年的包裝技術與經驗，使其口感豐富美味的醬料，在市面上頗受歡迎。 ■

Nangang  
南港館 Booth No. **J0634**  
www.yilin.com.tw

累了一整天回到家想不到該怎麼用最快速、最方便的方法準備晚餐嗎？一罐「憶霖羅勒青醬」或「憶

FOOD TAIPEI

Jia Tien Industrial Co. Ltd.

家田企業有限公司



One of the most renowned seafood processors now features a savory array of crispy, irresistible snacks that are bound to satisfy the taste buds of both traditional pastry lovers and the health-conscious alike. Handmade with Japanese baking methods, Jia Tien insists on making its trademark Dazhi Fish Roll with fresh fish and vegetables with no trace of additives, retaining the nutritional value of ingredients as well as authentic flavors of the sea.

Lucy Tian, foreign trade manager, highlighted another product adored by vegetarians: the Almond Seaweed Crunch, made with sliced almonds from Southern California and Korean seaweed. Tian also pointed out Jia Tien owns a complete processing system and meets stringent control standards certified by ISO 22000, HACCP, the Chinese Muslim Association, and the Tsi-Xin Organic Agricultural Foundation. Asked about the company's main markets, Jia Tien is aiming for the global market with reach in North America, Asia and the Middle East. ■

「大炙若魚」魚卷採用新鮮魚肉，堅持不添加並使用天然蔬菜提味。和風達人手工做出酥脆又厚實的口感，保有魚肉原味與健康，更帶有自然的海洋風味。

外貿經理田雨露推薦深受素食主義者喜愛的「海苔杏仁酥」，來自南加州的杏仁薄片及「綠金」韓國海苔，清爽酥脆的新美味忍不住一口接著一口！

她還指出，家田擁有完整生產鏈，並嚴格把關之中每一環節確保消費者能吃得安心有保障。其產品更獲得ISO22000及HACCP國際品保認證及食品衛生驗證、回教組織HALAL 驗證，亦通過慈心單位稽核。目前，家田產品已成功外銷到北美、東南亞、東北亞和中東地區，公司有信心擦亮「臺灣製造」的招牌，讓臺式美食愛好者遍跡全球！ ■



Nangang  
南港館 Booth No. **K0309a**  
www.dahtien.com

FOOD TAIPEI

**FuFann Enterprise Co. Ltd.**  
福汎企業股份有限公司

FuFann Enterprise debuts its latest BuQa paste series to give consumers an exotic and fantastic flavor, whether they are having a simple breakfast, dessert or late-night snack. According to Jerome Huang, a marketing specialist, the company's products are certified to meet ISO22000:2005, HACCP and HALAL standards and have won international awards, including iTQi, Monde Selection and DLG-Prämierte Spitzenqualität.

In addition, the firm's paste and spread products contain no preservatives or artificial additives, use vegetable oil suitable for vegetarians, feature various flavors and can go with any baked good: toast, bread, sandwich and cookies. "Our spreads are made of dried ingredients and are more concentrated than jams, but people are not aware of that and think our products are expensive," Huang said. "Therefore we should work hard to raise the awareness of consumers about this fact." ■



福汎企業股份有限公司今年將展出新開發的 BuQa 抹醬系列，讓消費者不論在早餐時間、茶點時間或是消夜均能品嚐異國抹醬風味的美味。行銷專員黃竣鴻表示，福汎的產品均經國際食品安全衛生管理認證，以及清真食品認證，並獲得多項世界美味大獎，包括 iTQi、Monde Selection 以及 DLG-Prämierte Spitzenqualität 等。

此外，抹醬產品均不含防腐劑或人工添加料，而使用植物油製成，素食者也能無顧慮盡情享用；多種口味適合塗抹在各種烘培產品、吐司、麵包、三明治以及餅乾上。黃專員另外強調，「我們的抹醬均由乾燥的原



料製成，因而較一般的果醬濃稠，但是一般消費者並不清楚這一點，而認為我們的產品較貴，因此我們必須努力加強未來消費者在這方面的認知。」 ■

Nangang 南港館 Booth No. **J1021a**  
www.fufann.com.tw

FOOD TAIPEI

**Wei Jung Food Industry Co. Ltd.** 味榮食品工業股份有限公司



Dedicated to brewing soy sauce, vinegar and other related products for over 70 years, Wei Jung Food Industry is ready to reward consumers with more new products, including mayonnaise salad dressings, organic vinegars, and organic rice cakes. The firm's mayonnaise salad dressing is made with the latest water-in-oil emulsion technology and employs sunflower oil instead of refined soybean oil, without using trans-fats,

preservatives, artificial colors or artificial flavorings.

The organic vinegar is 100 percent hand-brewed from Taiwan-grown organic rice, without using preservatives, monosodium glutamate or acetic acid EP. The company's organic rice cakes are also made of Taiwan-grown organic rice, featuring delicious and healthy ingredients with a low calorie count. According to Hsu Li-sheng, the third-generation leader of the company, Wei Jung's products have passed ecological certification by Eco Garden, with the certificate code of EG-131106PIZ. The firm has shipped its products to 22 countries around the world, including the U.S., Canada, Japan, Australia and some countries in Europe and Latin America. ■

擁 有釀造醬油、醋以及相關調味料專業已七十多年歷史的味榮食品工業股份有限公司，在今年食品展推出多種新產品來回饋消費者。包括美乃滋沙拉醬系列、有機醋系列以及有機米餅系列等產品。公司的美乃滋沙拉醬使用最新水油乳化技術，並採用葵花油，捨棄化學精製提煉的大豆油，同時不添加反式脂肪、防腐劑、人工色素、及人工香料，配方健康又美味。

此外，讓味榮引以為傲的有機醋系列使用臺灣有機米純手工製作，不含防腐劑、味精、化學冰醋酸成分。有機米餅則是採用台灣有機原生米，熱量低好吃又健康。第三代接班人許立昇表示，味榮的產品已經通過采園生態驗證有限公司的驗證(有機驗證字號EG-131106PIZ)。目前產品已銷售到全世界22個國家，包括美國、加拿大、日本、澳大利亞以及一些歐洲及拉丁美洲國家。 ■



Nangang 南港館 Booth No. **J0701a**  
www.weijung.com

**Wei-I Foodstuff Co. Ltd.**  
味一食品有限公司

A bowl of plain rice with ground fried fish floss is a delicious and nutritious dish that can be enjoyed at any time of day. Whether you prefer tuna or vegetarian seaweed flakes seasoned with mushrooms, you can feel assured that Wei-I Foodstuff products are free of artificial colors, MSG and preservatives. The company combines traditional manufacturing skills with modern technology to provide world-class professional fish floss since 1989.

Asked about her company's production lines, Bess Yeh, marketing manager, explained



that Wei-I Foodstuff was granted export seafood HACCP certification in 2007, CAS excellent seafood certification in 2007, EU certification in 2010 and CAS meat certification in 2011. "Suppliers must provide detailed reports on each batch of raw fish treated in our factories," she said. "Our HACCP-certified factories boast stainless workshops equipped with a temperature and humidity control system; its strict quality control guarantees fish floss made from the freshest fish that matches international food safety standards." ■

無 論何時何地，一碗熱騰騰、香噴噴的白飯配上香酥魚鬆，簡單卻美味無窮。擁有豐富生產與製造經驗的味一食品，將多年生產技術結合現代科技，提供消費者世界頂級魚

鬆以二十餘年。今年主打產品為「金魚鬆」與「素香鬆」，「金魚鬆」嚴選深海鮭魚，口感扎實，而「素香鬆」以香菇製成，口味香脆特殊。兩者皆保留食物原味，無任何人工色素添加物、味精或防腐劑。

行銷經理葉秋妙表示，味一食品要求原物料供應商提供補撈證明文件及魚貨檢驗報告，其生產線也在過去幾年中獲得HACCP、CAS與歐盟認證的認可。葉經理也指出，廠房與生產線的空氣維持一定清淨度，會定期做菌落測試，以確保消費者們能食得安心。 ■

Nangang 南港館 Booth No. **K0506**  
www.wei-i.com.tw

FOOD TAIPEI

**Cher Cher Co. Ltd.**

喆喆品味有限公司




If you define good food as a gift from the heart whose original flavors recall the tasty dishes of our childhood, you must be talking about the ready-made sauces, candies, nuts and dried and preserved vegetables and fruit of Cher Cher. The Taiwanese company, established by three dedicated mothers whose children suffer from cerebral palsy — a disorder that affects muscle tone, movement and motor skills — aims to empower these children and allow them to be self-reliant.

More importantly, Cher Cher, which sounds like my “dearest” in French, hopes to rediscover the original tastes of things by sharing original recipes featuring natural ingredients free of additives and artificial flavors. “We use carefully selected ingredients to create high-quality products that are tasty and flavorful,” said a representative of the company. “Try one of our products and you will know the happiness of our good intentions.” ■


秉持著「好禮藏」、「好用心」、「好味道」、「好品質」的品牌精神「喆喆品味」堅持選用優質天然食材，製成一系列精緻的XO醬、果乾類產品，讓人不禁想起兒時記憶裡各式愛不釋手的零食。而品牌創立緣由也讓人為之動容，三位母親希望家中患有腦性麻痺的孩子，在長大成人之後也能憑藉著自己的力量過活，因而有喆喆品味誕生。

在經營理念上，喆喆品味將顧客視為親人，依循古早味方法，並且不使用任何添加物與人工香料，分享食物最純粹、最原始的幸福滋味。公司代表指出，喆喆品味透過嚴選食材而製成的優質食品，讓您品嚐的每一口，都感受到用心與愛心。 ■



Nangang  
南港館

Booth No.  
**K0022**



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

FOOD TAIPEI

**Linco Enterprise Co. Ltd.**

百鮮企業有限公司

To cater to varied customer tastes without undermining the principle of food safety, Linco Enterprise, a veteran specialist in manufacturing a wide range of seasonings and condiments, focuses on providing customized seasoning powder products. Customized service has enabled the company to get an upper hand in introducing its Linco meat soup powder to local shabushabu store chains, according to Stanley Lin, the company's sales manager. "This convenient and delicious powder has helped shabushabu stores save a lot of time on materials preparation," he said.


Lin added that in order for customers to better understand its production process, the company allows customers to visit its plant, making it Taiwan's first "visible" seasoning and condiment manufacturing plant. Linco will



move to tap the market for "sweet products" by developing waffle powder, cake powder, leisure drinks, health drinks and functional beverages, according to Lin. ■


為了在「食品安全」的前提下能夠迎合消費者的各種口味，百鮮企業有限公司更專注於客製化調味品的供應。公司的業務經理林裕閔表示，百鮮是國內老牌的調味料專業製造商，客製化服務讓產品「百鮮大骨湯粉」打進涮涮鍋連鎖店時佔了上風。林經理說：「這項大骨湯粉方便又美味，免去涮涮鍋連鎖店需耗時熬煮備料的問題。」

林經理也提到，為了讓客戶更加了解生產過程，公司開放廠商可以隨時拜訪工廠，因而使得百鮮成為臺灣第一家「看得見」的調味料工廠。他透露，公司將準備跨足「甜品」市場，正積極開發各式鬆餅粉、蛋糕粉、休閒飲品、保健飲品以及機能式飲品。 ■



Nangang  
南港館

Booth No.  
**K0931a**



[www.linco-food.com.tw](http://www.linco-food.com.tw)

FOOD TAIPEI

**PLN Food Co.**

點線麵餐飲股份有限公司



PLN Food proudly presents its line of frozen noodles at this year's show, providing customers with tasty noodles that can be prepared with ease. After dedicating half a decade to the product, the firm established a new department in 2015 to expand on the research and development of its frozen noodles.


From raw materials to the packaging of the final product, the entire production process is monitored by microcomputers, which ensure that products delivered to consumers are hygienic. The incorporation of IQF (Individual Quick Freezing) facilities from Japan not only keeps the product fresh and free of bacteria, but also enables the noodles to retain flavor and taste.

This year, the company has become the first noodle manufacturer in Taiwan to be granted certification for cleanroom performances by SGS. Its future plans include to continue perfecting its frozen noodles and to promote its products in China, Japan, the U.S., Canada, Australia and other locations. ■

呼應現代人對於生活便利與品質的要求，點線麵餐飲秉持初衷提供客戶美味又能輕鬆料理的食品。今年將展出「急凍熟麵系列產品」，呈現過去五年研發與改良的成果。公司在2015年正式成立冷凍麵部門，足見其對此一產品的積極研發，從原物料投放至包裝完成，全程由微電腦控制並把關食品安全，讓消費者吃得安心與開心。在產品製程中，IQF急速冷凍設備與技術的使用，不僅降低細菌滋生機率，亦能將麵條鮮度與口感維持在最佳狀態。


此外，點線麵於2016年成為全台首間通過「SGS無塵室潔淨度驗證」之製麵廠。未來將持續專注於該產品之精進與開發，並積極拓展市場至中國、日本、美國、加拿大、澳洲等地。 ■





Nangang  
南港館

Booth No.  
**J1413**



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

Foodtech & Pharmatech TAIPEI

## Linden Technology Consultant Co. Ltd.

### 林登科技顧問有限公司

Linden Technology specializes in importing food-processing equipment from Germany for the local market. The company supplies products from seven major German brands, serving clients who operate processing factories in Taiwan, mainland China and Southeast Asia. This year, Linden Technology features the company's star product K+G Wetter Mixer-Angle-Grinder E130 — a space-saving wonder with up to 190 kilograms of mixing capacity and a hopper that can load two meat trolleys for grinding.



Easy access to the hopper makes the mixer shaft and feeder worm easy to dismantle and clean, which would help ensure food safety and hygiene. In the future, specialist Brenda Wu said the company seeks to establish a brand new customer service system in Shanghai, which would facilitate Taiwanese businesses to develop their market in China. ■

林登科技股份有限公司致力於德國食品機械加工設備引進，現在旗下有 7 大知名食品設備品牌，堅

持德國製造、臺灣在地服務。目前提供服務的顧客包括臺灣、華東、及東南亞地區的雞、鴨、魚、肉、糕餅、素食的食品加工廠。

今年國際食品展，林登科技主打榮獲2016年德國肉協年度大獎的「K+G Wetter MWW E130 絞肉機」，集混合、絞肉、剝筋膜功能三機一體。尤其顛覆傳統死角難以清洗問題，所有接觸性零件都可輕鬆拆卸清洗，避免食安問題，既安全又衛生。

公司專員吳笏逸表示，未來除了努力培育食品機器的優秀人才、克服稅務障礙，林登科技更計畫於上海成立新的服務系統組織、協助臺商拓展大陸市場。 ■

	Nangang 南港館	Booth No. <b>L0729</b>
	 <a href="http://www.lindentech.com.tw">www.lindentech.com.tw</a>	



Foodtech & Pharmatech TAIPEI

## Compunic Electronic Co. Ltd.

### 資正電子股份有限公司

To help food processing plants boost the safety and sanitation of their products, Compunic Electronic is demonstrating brand-new MD3214E and MD3220E metal detectors exclusively for detecting room temperature meat and high-moisture food products, which are expected to garner much attention at the show. For years the company designed a wide variety of metal detectors suitable for applications during the entire production process, from the feeding of raw materials and processing to the final packaging operation, according to Ceres Wu, the company sales supervisor.


“Our metal detectors have been widely adopted by up-, mid- and downstream enterprises operating in the supply chains of food processing and pharmaceutical industries, due to a spate of outstanding features including high detecting sensibility, long durability and easy operation, as well as suspension design



on the feeding platform that facilitates the connection with production lines,” Wu said. In fact, the company's products are also ideal for use by the textile, garment, shoemaking, toy, sports equipment, sports industry, and more. ■

為了幫食品加工廠提升產品的安全與衛生，資正電子股份有限公司今年吸睛亮點為全新的「MD3214E」與「MD3220E 常溫冷藏肉品及高水分食品專用金檢機」，這項產品勢必成為展場參觀者眾所矚目的焦點。業務部吳副理表示，公司已推出多種包括最初的進料到最後的包裝金屬檢測機，適用於整個生產過程。

吳副理表示，「我們的金檢機受到食品加工以及藥品製造等產業，上中下游整個產業鏈業者廣泛使用，因為這些產品具有優異的實測靈敏度、穩定耐用、操作便利，且金檢平台進出端皆採懸空設計，方便與現有生產設備銜接，且價格為他牌的一半。」此外，公司的產品也能用於紡織、成衣、製鞋、玩具、運動用品等產業。 ■

	Nangang 南港館	Booth No. <b>L0902</b>
	 <a href="http://www.compunic.com.tw">www.compunic.com.tw</a>	

## Jaw Feng Machinery Co. 兆豐機械股份有限公司

The flagship food processing equipment maker is presenting a new generation of automatic continuous vacuum-packing machines. In view of rising labor costs, Jaw Feng Machinery's continuous automatic molding as well as vacuum-packaging and vacuum-sealing can help food producers save up to 70 percent of personnel costs, partly because the production speed is four to five times faster than that of traditional packaging operations, according to Kuo Feng-Piao, general manager of the company. Jaw Feng pays particular attention to packaging safety, appealing food products, and extending shelf life and improving product stability during transport to prevent oxidation.

The machines can also be linked to feeding equipment, conveyors and other automated accessories to ensure integrated and consistent manufacturing operations. Equipment design and production are all under strict control. Most of the key parts and accessories are imported from Europe and other advanced countries in response to the continuous development of industrial technology and standardization of production. There is also a



full range of specifications for different machinery models to maximize functions for high quality and stable operations, to meet the needs of both large and small factories. ■

兆豐機械股份有限公司的「全自動連續真空成型包裝機」將在今年展會中亮相！讓您在包裝工作上既節省人力又省荷包。有鑒於人力成本提高，採用連續式自



動成型、真空、封裝，從整捲膠膜成型、食物放置、真空封口一次完成，可為業主省下 70% 的人事成本，產速也較傳統包裝快四至五倍。

總經理郭豐標指出，兆豐尤其講究包裝安全、美觀的食品等，採真空包裝，可延長保存期限，提高產品穩定性，也能防止在運輸過程氧化。此外，該產品也能銜接入料設備、輸送帶等一貫自動化作業。其設計生產皆嚴格控管，使用的零配件大部分由歐美等先進國家進口，採用標準化的生產方式因應不斷發展的工業技術，因此多種規格零件均適用於不同機型，發揮最大的功能，提供客戶優質穩定的機器設備及使用的方便性，適用於各種大小型工廠。 ■

	Nangang 南港館	Booth No. <b>I0116</b>
	 <a href="http://www.jawfeng.com">www.jawfeng.com</a>	

TAIPEI PACK



TAIPEI PACK

Tien Yih Enterprise

天毅企業有限公司

An eco-friendly bag expert, Tien Yih Enterprise is ready to allow visitors to see a brand-new possibility in business packaging by offering customized bag design and production services to help customers work out optimal packaging solutions for their own business lines. The company now supplies a variety of bags, including tote bags, drawstring bags, standard stock bags, shopping bags, cooler and thermos bags, all made of nonwoven fabric, canvas, Oxford fabric and nylon fabric.

The company is now the only Taiwanese bag-maker that operates plants in both Taiwan and mainland China and maintains an integrated operating team to handle sales, production, marketing, customized design services. Awarded as a "packaging star in Taiwan" in 1999, the company obtained the Made in Taiwan (MIT) certification mark for its products in 2012. Tien Yih has built up a large customer base covering prominent enterprises in various fields, such as China Airlines, Eslite bookstores, Din Tai Fung restaurant and Mos Burger, among others, helping them create unlimited business opportunities with elegantly designed bags.

從事環保手提袋專業製造的天毅企業有限公司，將給參觀的客戶帶來全新感受，提供客製化的設計生產服務，讓客戶可以找到適合自己的包裝產品，在不景氣的市場中化危機為轉機。「天毅」目前供應各式各樣的手提袋，包括大提包、束口袋、公版袋、購物袋、保冰保溫袋等。皆是採用不織布、帆布、牛津布及尼龍布製造而成。

天毅是臺灣目前唯一在海峽兩岸皆有設廠的手提袋製造商，也是臺灣唯一擁有業務、生產、行銷、代



客設計的一貫作業團隊。公司於1999年榮獲臺灣包裝之星最高殊榮，並在2012年獲MIT標章認證。多年來「天毅」已建立了廣大客戶群，包括各行各業許多知名企業，如中華航空、誠品書店、鼎泰豐餐廳、摩斯漢堡等，替客戶群創造無數商機。

 TWTC Hall 1 Booth No. 10017  
 世貿一館  
 www.tienyih.com

HALAL TAIWAN

Hung Yu Agriculture Biotech Enterprise Ltd.

宏宇農產生技企業有限公司

This year, Hung Yu Agriculture Biotech's top product is its Honey Dried Dates, made through innovative techniques that defy conventional impressions of traditional dried dates. These dried dates, unlike those processed in the traditional fashion, have a sun-kissed orange color, almost as clear as crystals. Each step in the production is carefully monitored to ensure they are not only only crispy, but also soft and tender.

General Manager Chang Hung-yu said Taiwan's agricultural products enjoy a good reputation internationally for their flavor, aroma and quality. However, due to climate conditions and limited harvests, farmers and agricultural product vendors often fail to satisfy market demands, which is a huge problem.

That is to say, if you would like to try these succulent honey dried dates, rush to Hung Yu right away or you just might have to wait another year!



宏宇農產生技今年主打的「蜜香青棗」將顛覆你對傳統蜜棗的想像！一般傳統製程由高糖熬煮、總留下黑色外皮及濃濃的焦糖味。但這款「蜜香青棗」突破技術、以新的面貌呈現蜜棗獨特的厚實風味。透過控制果實中細胞及組織結構的變化，呈現出透明光澤及陽



橙色的樣貌，果乾的口感清脆又軟嫩。

總經理張宏宇表示，臺灣的農產品口感、香氣、品質相當高，因此在全球市場上具傑出的競爭力，優質的農產品加工能提升經濟價值。不過，臺灣農產物種雖豐富，但由於氣候因素和栽種面積不大，產量尚不足夠，以致市場時常供不應求。

想一嚐新世代臺灣果乾的好滋味，千萬別錯過「蜜香青棗」！

 TWTC Hall 1 Booth No. A1216  
 世貿一館  
 http://redmedia085.so-buy.com/front/bin/home.phtml

Taiwan HORECA

Noodoe Corporation

拓連科技股份有限公司



Every year, the Taipei International Food Expo not only provides an array of exquisite foods, but also supplies innovation to the food industry as a whole. The newest innovator, the Noodoe Corporation, looks to supply such innovation through new technology.

With its artificial-intelligence restaurant service cubes, the company intends to increase the efficiency of communication between waiter and customer. Customers simply order through the cube and a waiter receives the instructions through an attached bracelet and responds accordingly.



Noodoe Sales Vice-Manager Li Chen-Yu explained that "Noodoe's service cubes will streamline the dining experience, allowing customers to enjoy the rhythm of their meal while at the same time doubling the efficacy of waiters." This doubly effective innovation is more than worth a look for any interested parties.

除了色香味俱全的產品，更為整個餐飲業帶來了創新。拓連科技股份有限公司新的科技，讓用餐過程有了全新的模式。

括連科技今年的主打商品為「智慧餐廳服務方塊」。這項新發明主要提升服務生和客人之間溝通的效率，顧客可以使用服務方塊知會服務人員需求，而服務人員也透過手環接收訊息並做即時應變。

業務副總李晨毓道，「Noodoe服務方塊讓顧客優雅用餐，享受完美順暢的用餐節奏，同時也提升服務生工作效率，進而提高翻桌率！」。這項全新產品一舉兩得的美意絕對值得有興趣的參觀者來一探究竟！

**Noodoe Seminar**  
**餐廳行銷講座**  
 6/22 6/23  
 14:00 ~ 16:00  
 Room 2, 2nd F, TWTC Hall 1  
 世貿一館2樓  
 第2會議室

 TWTC Hall 1 Booth No. C0927  
 世貿一館  
 www.noodoe.com

Taiwan HORECA  
**Pile Up Life Co., Ltd.**  
 層層生活有限公司



Dedicated to designing and developing customized chairs, Pile Up Life showcases its exclusive modular and customized systems for chair assembly, aiming to make everybody become a chair designer able to design their own chairs by using nine exchangeable parts. According to Sam Tsai, who leads the company, the firm's modular and customized chair assembly systems allows customers to enjoy the uniqueness of customization and satisfy their need for variety and small quantities without having to create molds or require large orders to support customized production.

"Our assembly systems are quite eco-friendly, with every part replaceable if needed, and can easily meet the style-change requirements of any commercial space by exchanging parts of two chairs or buying new parts to work out different styles for chairs," Tsai elaborated. The company has seen its modular and customized chair assembly systems well-received by hotels, guest houses, restaurants, coffee shops and household consumers, and is planning to developing sales in overseas markets. ■

專門設計開發並客製化椅子的層層生活有限公司，在今年主推專屬開發的模組化客製化椅子組裝系統，旨在讓每位消費者都可透過九個零件交換使用，成為椅子設計達人，設計出自我個性化的椅子。公司負責人蔡宗賢表示，這些組裝系統打破既有客製化需開設模具及大訂購量的門檻，因此讓客戶享受客製化的獨特性並滿足少量多樣的需求。



蔡進一步表示，「我們的組裝系統相當環保，每個零件皆可互換使用，而且符合商業空間隨時變換新風格的需求，只要簡單將兩張椅子零組件互換就能呈現新樣貌，也可購買新零件來變化椅子新風格」。目前其椅子組裝系統廣受飯店、民宿、商業空間業者、餐飲、咖啡店及居家消費者青睞，未來公司積極計畫拓展海外市場。 ■

TWTC Hall 1  
 世貿一館  
 Booth No. **B0106**  
[www.pileuplife.com](http://www.pileuplife.com)

Taiwan HORECA  
**J.P. Steel Co. Ltd.**  
 集品不銹鋼有限公司

A veteran specialist in manufacturing various stainless steel equipment for use in kitchens, hospitals and laboratories, J.P. Steel is launching its newly developed Western cooking stoves to present a new selection of cooking equipment for customers. The new cooking stoves feature a one-piece stainless steel molding structure and elegant appearance, and are extremely safe to use and highly durable. In addition, they are installed with easy-to-clean burners, thermo switches and water-resistant windows, according to Henry Huang, the company's associate general manager.

"Our kitchen systems are quite popular with many prominent hotels and restaurant chains, as we offer complete product lines, professional planning and design, perfect

6/23 14:00  
 Booth Activities  
 咖啡講座  
 Gabee的經營之道



installation and after-sales services," Huang stressed. He added that his company will keep developing new culinary equipment to help customers boost production efficiency and increase profitability. ■

擁有多年經驗生產廚房、醫院以及實驗室等所需的各種不銹鋼設備，集品不銹鋼有限公司今年新推出了西餐爐具設備，讓客戶耳目一新。此一西餐爐具採不銹鋼一體成形，外觀整齊大方，安全性高且耐用，此外附有容易清洗的爐頭，溫控開關和防水視窗，公司協理黃任輝指出，「因為生產線齊全，且提供專業規劃設計，



以及妥善的安裝和售後服務，讓公司的廚具系統廣受多家知名旅館及連鎖餐廳的歡迎。黃協理另外也表示，集品將繼續開發新的烹飪設備，期許集品的產品不僅幫助客戶提高生產效率，也增加客戶利潤收入。 ■

TWTC Hall 1  
 世貿一館  
 Booth No. **B0832**  
[www.jpssus.com.tw](http://www.jpssus.com.tw)

Taiwan HORECA  
**Hair O'right**  
 歐萊德國際股份有限公司

Green is the new black. There's no company that understands this concept better than Hair O'right, the green haircare brand. With their eco-friendly products, Hair O'right hops onto the stage to initiate a green revolution in the haircare industry.

In this year's exhibition, Hair O'right features two main products, Caffeine Hair Tonic and Caffeine Shampoo. These two products, with the optimal concentration of active serum from caffeine, strengthen the roots of your hair as well as exciting the



growth of your hair follicles. Caffeine Hair Tonic and Shampoo are sure to be successful in beautifying your style. Using ultrasonic extraction to acquire the active ingredients, Hair O'right's process preserves the purity of the serum, resulting in a chemical-free, environmentally friendly haircare product.

As a new trend toward green fashion products is on the rise, Hair O'right hopes this wave, starting with the promotion of their environmentally friendly haircare products at Taipei Food Expo. ■

近年來環保蔚為潮流，有鑑於此，「歐萊德」研發出一系列綠色髮妝產品，希望藉此帶動髮妝產品的研發與突破。今年主打商品為「咖啡因養髮液」和「咖啡因洗髮精」。兩項產品咖啡因含量介於 5 ppm 至 25 ppm 之間，利用其特性透過毛囊與頭皮間的肌膚屏



障，適度活絡頭皮、激活髮囊增生，為頭皮營造最佳養髮環境。同時，也運用超音波技術，有效萃取天然活性精華，而且不需額外添加化學溶劑，亦不增加環境負擔。隨著環保意識高漲，「歐萊德」趁勝推出能的這一系列綠色產品，期望讓環保概念發揚光大。 ■

Taiwan HORECA



TENLLIS's mattress  
天妮絲的床墊



Indel B's FLYINGBAR  
Indel B 的冰箱, FLYINGBAR



Frigidaire's new ice-cream maker  
Frigidaire's 的冰淇淋機



Aderia's glassware  
益泰的玻璃器

# Taiwan HORECA unveils new wave of innovations

## 台灣國際飯店暨餐飲設備掀起創新技術新浪潮



Chairs from Pileup  
層層生活的客製化椅子

### Ten companies present products that surpass their own traditional function in certain aspects

The Taiwan HORECA opens today, featuring nearly 200 companies with a total of 650 booths. Like in previous years, companies are eager to present a new wave of innovations to the hospitality industry.

Many companies, aspiring to break conventional trends, present products that surpass their own traditional function in certain aspects. Pileup and TENLLIS present the hospitality industry with furniture that is targeted not at the majority, but catered to individual preferences. TENLLIS, going by the motto "Perfectly creating your personal sleep," customizes mattresses to ensure the utmost comfort. Similarly, Pileup is a furniture company that makes customized chairs. These seats, from top to bottom, chair rails to legs, highlights each individual's taste.

Those in search of elegant kitchenware need look no further than Aderia glassware and Venus ceramics. Aderia is a Japanese glassware company, and their latest collection features cups and plates with a bright swirl of color, perfect for beverages and desserts. Venus ceramics' line of plates and teapots are made with bright colors; these pieces will definitely catch any wandering eye.

But a hotel is nothing without its luxuries. The highest class of soaps and lotions are represented in the French Paris Beauté's contri-



J.W. Marriott's array of leather boxes.  
J.W. 萬豪酒店的皮套組



Venus Ceramics' line of plates.  
筌發企業的陶瓷

tribution to the expo, with products exclusive to the hotel scene making their first appearances in the Taiwanese market. Especially interesting is the emphasis on organic ingredients in their products; few chemicals and additives go into making the famous scents. J.W. Marriott also contributes an array of leather cases, which refine and refurbish the design of any hotel room. Providing products of great quality exclusively to hotels, Allegrini Hotel Amenities proudly presents its new line of luxurious perfumes and essence oil, enabling customers to experience the true Italian spirit and don an air of sophistication while using them.

This year's fair also features home appliances from Indel B, Frigidaire, and Kärcher. Indel B, a company that designs hotel refrigeration systems, showcases its FLYINGBAR, the thinnest refrigerator in the world, utilizing an energy-saving cooling system. Frigidaire presents their automatic ice cream maker that's able to turn liquids into a frozen treat within 1-2 hours, along with a 3 kilogram washing machine that can finish a load of laundry in 19 minutes. Kärcher, a German company that specializes in cleaning equipment, also displayed their variety of steam cleaners, including the Steam Cleaner SGV. This energy-saving appliance, using pressurized steam, is able to clean virtually anything. ■

### 10家指標性廠商 跳脫傳統 華麗登場

台灣國際飯店暨餐飲設備用品展於今日與台北國際食品五展合一盛大開幕。共吸引近200家公司參加，使用650個展位。透過這一年一度的盛會，參展者迫不及待推出創新產品，來全方位展示餐飲產業新樣貌。

參展的多家公司皆志在打破傳統趨勢，跳脫窠臼將產品創新多功能化。層層生活和天妮絲的目標在大量量產的前提下，依照個人喜好客製化產品。天妮絲打著「創造完美的個人睡眠」的旗號，訂製一系列完美3D平衡床墊，確保每一個人都擁有舒適好眠的夜晚。層層生活讓客戶能從座墊到扶手，自由組合自己的座椅，著重打造專屬於過人化座椅。

來到益泰日本津輕玻璃器皿和筌發陶瓷，望眼放去呈現一系列設計既高雅又活潑的廚具玲瓏滿目。益泰最新的功能杯盤採用繽紛四季色彩，完美襯托飲料和甜點。筌發陶瓷用鮮豔顏色製作線板和茶壺，為餐桌增添了一股浪漫活潑的氣息，彷彿來到了愛麗絲夢遊仙境。

俗話說：「人要衣裝，佛要金裝」。頂級的飯店總是讓人為之驚豔。巴黎寶媞主理高級肥皂和乳液，今年首次進軍台灣市場，產品強調使用有機原料，讓沐浴品散發自然芳香，以歐洲古典奢華席捲台灣。J.W.萬豪酒店則推出一系列頂級皮質



Kärcher's high pressure steam cleaner.  
德國凱馳的蒸汽吸塵器



French Paris Beauté's products  
巴黎寶媞的肥皂和乳液

套組，豪華實境等您來體驗！擁有精緻品牌形象的艾格尼，產品限定供應旅館，於今年展覽中推出一系列頂級香水與精油，讓使用者彷彿置身義大利，展現高尚品味。

此外，今年的與會者還有Indel B、美國富及第Frigidaire和德國凱馳等多家電業者。Indel B展出了世界上最薄的冰箱和FLYINGBAR。兩產品不僅表現出色的節能冷卻系統，更將時尚帶入了產品設計中。美國富及第Frigidaire則主打自動冰淇淋機能夠在一至二個小時內完成冷凍過程，其另一項產品是三公斤迷你全自動洗衣機，可在十九分鐘內完成快洗，讓您乾淨衣物不必等到天長地久。德國凱馳是全球最大的清潔設備公司，今年首推各種蒸汽吸塵機，包括專業用SGV系列高壓蒸汽吸塵清潔機，這些節能電器，利用加壓蒸汽，專門來攻克最纏人的各種污漬！ ■



Allegrini's argan oil amenities.  
艾格尼的精油組



接續第1頁

臺灣多元豐富的飲食文化，造就食品機械研發的動力，產品因品質優良、價格具競爭力而享譽國際。今年大廠雲集，參展陣容包括指標性廠商如：安口食品、晉錡、上銀及七堡，包裝展包括兆豐及宏全。結合產業趨勢，展中將舉辦「安全食品包裝材料及原料新趨勢研討會」探討業界最新趨勢，海外買主可在由此看見臺灣機械「創新研發、創造差異化」的新創能量。

本屆在世貿一館展出的「飯店餐飲設備展」及「清真展」兩展，亦為產業年度盛事之一。飯店餐飲展結合「頂級六星餐旅趨勢」與MIT(臺灣製造)專區，滿足飯店業者採購客房、清潔、衛浴及餐廳四類用品需求。清真展則為有興趣開發穆斯林市場的製造商設置商機交流平台。清真展中，除有臺灣廠商帶來咖啡、果醬及脫水蔬菜等，今年更首度邀請駐台北印尼經濟貿易代表處籌組印尼國家館參展，期望藉由雙向交流齊攻全球穆斯林商機。

此外，四天展期中安排諸多活動，皆精彩可期。在外貿協會及經濟部駐外單位積極邀約之下，首二日將有「2016年國際食品通路商採購大會」和「食品五展採購洽談會」，期望創造豐富商機。南港展館舞臺區每日亦有「世界廚房—國家館美食料理秀」、「新產品發表會」等活動，將由巴西、奧地利、西班牙、德國等國發表特色食品。

為延伸展覽效益，今年首度辦理「澎湖農漁產品國際採購洽談會暨產地參訪」，於展後兩天(6月24日與25日)邀約買主至澎湖採購澎湖水產品及特色農產。此活動由外貿協會高雄辦事處與澎湖縣政府共同合作，以「展覽結合產地供應鏈」型態，讓買主參觀完展場後再實際到訪產地，有效延伸展覽效益。

台北國際食品五合一大展，是臺灣特色參展業者與全球買主採購洽談的首選舞臺，已成為全球華人食品產業不可錯過的年度盛會，■

Continue from page 1

Taiwan's multifaceted food culture has sparked a revolution in the machinery of the food industry. As a result, every major food-tech company will be taking part in Food Taiwan. Be it preservative technology, packaging, or labeling, every major company will participate in the grand event in order to seek out new opportunities in the industry. Overseas buyers will be more than able to observe Taiwan's creative power and promise.

This year's event hosts two branches specific to the World Trade Center 1: the Hotel, Restaurant, and Catering exhibit (HORECA), and the Halal Exhibit. At HORECA's "Six-Star Accommodation" and MIT's "Made in Taiwan" displays, consumers seeking out the latest in cleaning and comfort will be more than satisfied. The Halal Exhibit takes interest in expanding the range of products available to the rapidly growing Muslim market, and tapping into the flow of that market. With halal coffee, jam, and vegetables, the inaugural year of the exhibit will hopefully attract and impress consumers from Indonesia, opening up a mutually beneficial trade flow between the two regions.

The four-day event will not be without interaction between participating nations, as 2016 will see a number of new events come into being with emphasis on the sharing process that comes with an international food show. With chefs from Brazil,



Taiwan's multifaceted food culture has sparked a revolution in the machinery of the food industry. 臺灣多元豐富的飲食文化，造就食品機械研發的動力，產品因品質優良、價格具競爭力而享譽國際。

Austria, Spain, Germany and more, these events seek to open up business opportunities and expand culinary horizons.

In order to extend the reach of the show, this year will see a Penghu Fishing Industry Meet in collaboration with the city of Kaohsiung in order to convey the vibrancy and uniqueness of Taiwan's food, as well as to convey a sense of unity in the show's message. ■



The four-day event will not be without interaction between participating nations.

四天展期中安排諸多活動，皆精彩可期。

Events Schedule 大會活動一覽表

◎主辦單位保有修改或取消活動內容之權利，如有異動，以活動網站最後公佈之最新資訊為主。  
◎The organizer reserves the right to cancel or make changes to the event. Find the latest updates on the official website.

Date日期	Time時間	Subject活動內容	Organizer(s) 主辦單位	Venue地點
6/22 (Wed.)	10:00 - 11:00	Opening Ceremony 開幕典禮	TAITRA 外貿協會	Lobby, Area M, 4th Floor, TWTC Nangang 南港展覽館4樓M區門廳
	10:00 - 16:00	Food Sourcing in Taiwan 2016 2016年國際食品通路商採購大會	TAITRA 外貿協會	Conference Room 504, TWTC Nangang 南港展覽館504會議室
	10:00 - 16:00	The Trend Seminar for Packaging Materials : Safety Issue 安全食品包裝材料及原料新趨勢研討會	TAITRA Plastics Industry Development Center 外貿協會塑膠工業技術發展中心,	Room 5, 2nd F, TWTC Hall 1 世貿一館2樓第5會議室
	13:00 - 16:00	Gourmet Showcase 產品發表會 Brazil Pavilion 巴西國家館(13:00-13:40) Austria Pavilion 奧地利國家館(13:40-14:00) Song Lin Food Ltd. 松霖食品有限公司 (14:00-14:20) Feng Ji Food Co., Ltd. 豐稷食品有限公司 (14:20-14:40) Leader International Services Co., Ltd. 上品國際流通股份有限公司(14:40-15:00) U-Fresh Buy 鮮主張海鮮團購 (15:00-15:20)	TAITRA 外貿協會	Lobby, Area M, 4th Floor, TWTC Nangang 南港展覽館4樓M區門廳
	13:00 - 17:00	Interporc Showroom 西班牙肉品秀	Spanish Chamber of Commerce 西班牙商務辦事處	Conference Room 402a, TWTC Nangang 南港展覽館402a會議室
	13:00 - 17:00	Fluidized Bed Granulation (Top Spray) 流動層頂噴造粒技術	Yenchen Machinery Co., Ltd. 元成機械股份有限公司	Conference Room 402c, TWTC Nangang 南港展覽館402c會議室
	13:00 - 16:30	Noodoe Seminar Noodoe服務方塊:餐廳行銷講座	Noodoe Corporation 拓連科技公司	Room 4, TWTC Hall 1 世貿一館第4會議室

■ Show dates 展出時間:  
June 22-25, 9 a.m. - 5 p.m.  
(Wednesday to Saturday)  
6月22日-25日 上午9時至下午5時  
(星期三-星期六)

■ Venues 展出地點:  
Taipei Nangang Exhibition Center, Hall 1  
No.1, Jingmao 2nd Rd., Nangang District, Taipei 11568, Taiwan  
台北南港展覽館一館 (台北市11568南港區經貿二路1號)  
TWTC Exhibition Hall 1 No.5, Hsin-Yi Rd., Sec.5, Taipei 11011, Taiwan  
台北世貿中心世貿一館 (台北市11011信義區信義路五段五號)

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