Delicious Dishes



Part.1 Rice, Noodle, Floss, and Oil

在地農產結合傳統工法,將傳統米、麵、生鮮魚、肉品加工製作,轉化為更 適於保存的商品;天然工法將芝麻等提煉出健康滿分的好油,提供消費者年 節送禮的好選擇。

By integrating local agricultural products with traditional manufacturing methods, we process and transform traditional rice, noodle, fresh fish, and meat into products more suitable for preservation. Healthy oil extracted from sesame using natural manufacturing methods provide consumers with an excellent choice for gifts during the New Year.

台灣黃金蕎麥米禮盒 **Buckwheat Rice Pack for Gift**









・NT\$450;3包/盒; ・全年供應

顛覆傳統送禮,使用台南新營 農會提供的「十六號越光米」 與台灣本土種植「台灣黃金蕎 麥」為禮盒組合,貼心設計不 用再量比例,直接倒入需要的 份數烹煮完成,是送禮的最佳 選擇。(保存期限:1年)

Subverting the traditional concept of gift-giving, we use "No.16 Koshihikari Rice" provided by the Tainan Xinying District Farmers' Association and "Taiwan Golden Buckwheat" grown locally in Taiwan as a gift box combination. Its thoughtful design eliminates the need to measure the proportion and enables you to directly pour in the required quantity and cook it, making it the best choice for gift giving.(Shelf Life: 1 year)

虱目魚粥禮盒 🏐 Milkfish Congee Gift Set

柳營區農會 Liuying District Farmers' Association +886-6-6221248#1202



・NT\$530;300克x6罐; ・全年供應

芋見月光 🍥 Moonlight Rice with Fragrance of Taro

柳營區農會 Liuying District Farmers' Association +886-6-6221248#1202



・NT\$220;2000克/包; ・全年供應



『當台南最有名的虱目魚,遇 上柳營最好吃的芋見月光米』 無須味精、防腐劑、添加物『健 康粥品、高營養、低熱量、少 負擔』不僅飽足味美,更是作 為早餐、消夜點心的最佳首選。 (保存期限:2年)

"When Tainan' s most famous milkfish encounters Liuying's most delicious Moonlight Rice with Fragrance of Taro."

Without using MSG, preservatives, additives, the healthy congee is rich in nutrients, low in calories, and easy to digest. It is not only filling and delicious but also the first choice for breakfast and late-night snacks. (Shelf Life: 2 years)



臺南19號,融合了臺南16號 越光米的Q彈及臺南13號香 米的芋香,米粒具有淡淡的芋 頭香味,煮飯時香氣撲鼻而來, 煮熟後米粒軟Q、飯粒黏性強、 口感柔軟,風味更佳,食味質 極優。(保存期限:1年)

Tainan No.19 combines the chewiness of Tainan No.16 Koshihikari Rice with the taro aroma of Tainan No.13 Jasmine Rice. It possesses a subtle taro-like fragrance that emerges during cooking. Once cooked, the rice grains become soft and sticky, offering a tender texture, enhanced flavor, and an excellent taste.(Shelf Life: 1 year)





CAS 橫綱大力米 / 大力米台梗九號 🧟 🍥 📭





・NT\$399;1公斤(3包組合);NT\$899;3公斤(3包組合); ・ 全年供應

台梗九號煮熟後,米粒外觀較 一般品種大, 口感 Q 彈, 細嚼 後有淡淡米香與甜味散發出來, 冷飯時不會變硬,相當適合低 溫握壽司使用,煮粥時黏稠度 更勝一般白米,相當好吃。 (保存期限:1年)

Once cooked, Taiken No.9 appears larger than the average species and has a springy texture. After careful chewing, a light rice fragrance and sweetness emerge. The rice does not become hard when it cools down. Therefore, it is highly suitable for making low-temperature nigiri sushi. When prepared as porridge, it becomes thicker than ordinary rice, enhancing its flavor.(Shelf Life: 1 year)

CAS 大關大力米 🧟 🍥 **CAS Ohzeki Big Power Rice**

弘昌碾米工廠 HUNG CHANG RICE MILL FACTORY +886-6-6899139





台南11號米是全台灣最常見的 米種,同時也最具外銷競爭力, 除了供應量足夠外,新鮮度、 口感與品質更是符合日本消費 市場的需求,是深具外銷潛力 的經典好米。(保存期限:1年)

Tainan No.11 is the most common rice in Taiwan and the most competitive one for export. In addition to its plentiful supply, its freshness, texture, and quality meet Japanese consumers' needs, making it the classic rice with export potential.(Shelf Life: 1 year)

台南 16 號 臺南越光米 🙆 🌐 Tainan No.16 Tainan Koshihikari Rice

弘昌碾米工廠 HUNG CHANG RICE MILL FACTORY +886-6-6899139







・NT\$399;1公斤(3包組合); ・全年供應





台南16號,也稱為台南越光 米,擁有95%的越光米血統再 加上 5% 台農 67 號血統,米粒 外觀相當接近越光米,令人垂 涎三尺的米香,具有黏性及Q 彈的口感,質優味美,廣受顧 客好評青睞。(保存期限:1年)

Tainan No.16, also known as Tainan Koshihikari Rice, is a hybrid of 95% Koshihikari and 5% Tainon No.67. The appearance of the rice grains closely resembles Koishihikari Rice. Its mouthwatering rice fragrance, stickiness, high quality, and delicious taste have earned it wide praise from customers. (Shelf Life:1 year)

・NT\$1,350;3公斤; ・全年供應



好神米禮盒❶

- ・ NT\$4500;150 克 / 盒 x100 盒;
- ・全年供應
- 請置於陰涼乾燥處

幸福寶禾米禮盒❷

- NT\$299;1公斤 / 組;
- ・全年供應
- 請置於陰涼乾燥處





芳榮米廠 Fangrong Rice +886-6-6622749



・ NT\$1,390;1.2 公斤 x3 入 / 盒; ・ 全年供應

富貴米禮盒 ⑥ Rice Gift Box of Richness

芳榮米廠 Fangrong Rice +886-6-6622749



・ NT\$880;300 克 x8 包 / 盒; ・ 全年供應



特選臺農 71 號益全香米,以木 盒承裝稻米的傳承及用心,是 無米樂的精神。將此職人精神 包裝在盒子裡,鎖著每一份心 意,配上崑濱伯的冠軍禾家香 米,每一粒米都能感受到農民 的心意。(保存期限:6個月)

Specially selected Tainong No. 71 Yiquan Fragrant Rice is packaged in a wooden box to convey the heritage and care associated with the rice, embodying the spirit of Wumile. Uncle Kun-Bin's champion Ho-Jia Fragrant Rice is packaged in the box with the spirit of a craftsman, locking in the care of each farmer. You can feel the farmers' care from every grain of rice. (Shelf Life: 6 months)



使用喜慶紅色加上花布作為視 覺設計,呈現熱鬧喜氣的氛圍, 結婚嫁娶或是一般節日都適合 的送禮首選,質感好且實用! 每盒包含8包300g真空經典 一等好米,分別包裝,方便烹 煮及保存!(保存期限:6個月)

Festive red and fabric flowers are used in the main visual design to present a lively and festive atmosphere, making it the first choice for wedding gifts or gifts for other festivals. It is of high quality and very useful!

Each box contains 8 packs of Classic First Class Rice, each weighing 300 grams and separately vacuum-sealed and packaged, making it easy for cooking and preservation! (Shelf Life: 6 months)



芳榮米廠 Fangrong Rice +886-6-6622749



・ NT\$130,1 公斤 / 包;NT\$250,2 公斤 / 包; ・ 全年供應

禾雁米⑥ Heyan Rice

芳榮米廠 Fangrong Rice +886-6-6622749



・NT\$220;1.5公斤 / 包; ・全年供應



台灣臺南越光米保留日本越光 米所有米質優點,且克服在台 灣長日照導致早熟、低產的缺 點而研發的新品種,米粒外觀 晶瑩剔透,透明度高,米飯口 感軟而黏,富有彈性及光澤。 (保存期限:6個月)

Tainan, Taiwan Koshihikari Rice, retaining the merits of Japan Koshihikari Rice, is a new variety developed to overcome the defects of low production and early maturity due to prolonged sunlight exposure Taiwan. The rice grains appear clear with a high clarity. The texture of the rice tastes soft, sticky, and elastic, and it also looks shiny.(Shelf Life: 6 months)

採用自然農法的耕種方式,利 用小鴨啄食稻田裡的害蟲,抑 制雜草生長,自然純樸鴨稻共 生的優質天然米。品種為台南 16號,米粒晶瑩剔透,無心白 及腹白,口感Q彈,富有彈性 及光澤。(保存期限:6個月)

Using natural farming methods, the growth of weeds is suppressed by ducks pecking pests in the rice fields. The natural and simple symbiosis of ducks and rice makes it high-quality natural rice. Its variety is Tainan No.16, with grains that are crystal clear, without white belly and a white core, and it tastes chewy, elastic, and looks shiny. (Shelf Life: 6 months)



鹽水日曬意麵-寬麵 🍥 🍛 Yanshuei Sunny Duck Egg Noodle

鹽水區農會 Yanshui District Farmers' Association +886-6-6521111#32



嚴選優質在地食材及安全衛生 製作,製程為古法全鴨蛋入麵。 堅持遵循古法手工日曬;透過日 曬增加麵體飽滿度及 Q 度, 附 上拌麵調味包,讓民眾在家也 能輕鬆料理、享用美味。 (保存期限:9個月)

The noodles are made from high-quality and locally sourced ingredients that are carefully selected and processed in a safe and hygienic manner. In addition, traditional procedures, including the use of whole duck eggs, are followed. We insist on following traditional procedures to dry the noodles under the sun manually to enhance their plumpness and chewiness. We also include a pack of sauce for the noodles to enable consumers to easily cook and enjoy this delicacy at home. (Shelf Life: 9 months)

・NT\$190,(100克±5克)x4包; ・全年供應

鹽水番茄紅燒牛肉麵⑥ YANSHUEI Red Braised Tomato Beef Noodle Soup

豊水 日、サキタ

鹽水區農會 Yanshui District Farmers' Association +886-6-6521111#32



 NT\$260,調理包 500 公克 ±10 公克 + 意麵 100 公克 ±5 公克; ・ 全 生 供 應

番茄紅燒牛肉麵使用在地帥哥 番茄,有著酸中帶甜及皮偏厚 的特性,延續傳統農村精神, 文化技藝傳承及食品衛生安全 的堅持,番茄紅燒牛肉麵調理 包使鮮美的湯汁及牛肉與番茄 的酸甜完美結合。 (保存期限:1年)

Tomato beef noodles use locally sourced cherry tomatoes, which are sour and sweet and feature relatively thick peels. They carry on the traditional spirit of the farming village, the heritage of culture and techniques, and the insistence on food hygiene and safety. The instant tomato beef noodles perfectly combine the delicious soup and beef, as well as the sweetness and sourness of tomatoes.(Shelf Life: 1 year)



關廟區農會 Guanmiao District Farmers' Association +886-6-5952352



• NT\$350,2入x10包/盒; ・ 全年供應

鳳梨麵 **Pineapple Noodle**

關廟區農會 Guanmiao District Farmers' Association +886-6-5952352



• NT\$350,2入x10包/盒; ・ 全年供應

關廟細麵 Guanmiao Noodle (Thin)

關廟區農會 Guanmiao District Farmers' Association +886-6-5952352 ・NT\$170,1200克/包; ・全年供應;保存期限:1年



蕎麥麵口感紮實,延續關廟古老手工製程及日曬 而成,保留麵條的風味及營養,蕎麥粉中含有大 量的維生素 B1、B2、維生素 PP、含有平衡性 良好的植物蛋白質,在體內不易轉化成脂肪,對 身體的負擔較少。(保存期限:1年)

Buckwheat noodles with a solid texture are made using the ancient manual process of Guanmiao and are sun-dried, preserving the flavor and nutritional value of the noodles. Buckwheat flour is rich in vitamins B1, B2, vitamin PP, and well-balanced plant protein, which is difficult to convert into fat and places fewer burden on our bodies.(Shelf Life: 1 year)

土地優渥、日照充足及特殊地質氣候,造就了關 廟麵。採用獨特的太陽日曬方式,麵條變得更香 Q 可口。久煮不爛、久吃不膩,口感尤佳。更散 發出一股暖暖的陽光香味,幸福好滋味。 (保存期限:1年)

The fertile land, abundant sunshine, and special geology and climate all contribute to Guan Miao Noodles. The special sundrying method adopted makes the noodles more elastic and delicious. It won't go soggy after being cooked for a long time, and you won't get tired of eating it. It tastes particularly good. Furthermore, it exudes a fragrance of sunshine and a taste of happiness.(Shelf Life: 1 year)





板麵 Banmian

關廟區農會 Guanmiao District Farmers' Association +886-6-5952352



NT\$130,1200克/包;

・全年供應

土地優渥、日照充足及特殊地質氣候,造就了關 廟麵。採用獨特的太陽日曬方式,麵條變得更香 Q可口。久煮不爛、久吃不膩,口感尤佳。更散 發出一股暖暖的陽光香味,幸福好滋味。 (保存期限:1年)

The fertile land, abundant sunshine, and special geology and climate all contribute to Guan Miao Noodles. The special sundrying method adopted makes the noodles more elastic and delicious. It won't go soggy after being cooked for a long time, and you won't get tired of eating it. It tastes particularly good. Furthermore, it exudes a fragrance of sunshine and a taste of happiness.(Shelf Life: 1 year)

關廟麵 Guanmiao Noodle

關廟區農會 Guanmiao District Farmers' Association +886-6-5952352



Tainan

・NT\$130,1200克/包; ・全年供應

土地優渥、日照充足及特殊地質氣候,造就了關 廟麵。採用獨特的太陽日曬方式,麵條變得更香 〇可口。久煮不爛、久吃不膩,口感尤佳。更散 發出一股暖暖的陽光香味,幸福好滋味。 (保存期限:1年)

The fertile land, abundant sunshine, and special geology and climate all contribute to Guan Miao Noodles. The special sundrying method adopted makes the noodles more elastic and delicious. It won't go soggy after being cooked for a long time, and you won't get tired of eating it. It tastes particularly good. Furthermore, it exudes a fragrance of sunshine and a taste of happiness.(Shelf Life: 1 year)

刀削麵 **Sliced Noodle**

關廚區農會 Guanmiao District Farmers' Association +886-6-5952352 ・ NT\$170,900 克 / 包; ・全年供應;保存期限:1年



手作日曬養生芒果麵 Handmade Sun-Dried Mango Noodles

左鎮區農會 Zuozhen District Farmers' Association +886-6-5731046



·NT\$100,500克/包; ・ 全年供應

黃金蕎麥麵 🎒 Golden Buckwheat Noodle

台灣黃金蕎麥有限公司 TAIWAN GOLDEN BUCKWHEAT CO., LTD. +886-6-2494912



·NT\$250,600克/包; ・全年供應





左鎮養生芒果麵,將在地盛產 之芒果攪榨成汁加入麵條製程 中,無人工香料及色素添加, 純手工日曬製作,烹煮後有嚼 勁的麵條帶有微微的芒果清香, 風味獨具。(保存期限:1年)

Zuozhen Mango Noodles are made from locally grown mangoes, which are squeezed to extract juice and then added into the noodle dough during processing. They are free from artificial flavors and pigments, 100% handmade and sun-dried. After being cooked, the noodles will have a chewy texture and a subtle mango fragrance, making them uniquely special.(Shelf Life: 1 year)

嚴選台灣黃金蕎麥研磨原料, 堅持古老手工日曬製程,保留 麵條原本的風味及營養,待您 細細品嚐,讓您吃出健康的蕎 麥好滋味。 (保存期限:1年)

We carefully select Taiwan golden buckwheat, which is ground and used as an ingredient. We also adhere to the ancient manual sun-drying process to retain the original flavor and nutrition of the noodles. Once you taste it, you will experience the healthy and flavorful taste of buckwheat. (Shelf Life: 1 year)





・全年供應

黃金蕎麥 QQ 麵 🍥 Golden Buckwheat Chewy Noodle



台灣黃金蕎麥有限公司 TAIWAN GOLDEN BUCKWHEAT CO., LTD. +886-6-2494912



製程,保留麵條原本的風味及營養,待您細細品

嚴選台灣黃金蕎麥研磨原料,堅持古老手工日曬

We carefully select Taiwan golden buckwheat, which is ground and used as an ingredient. We also adhere to the ancient manual sun-drying process to retain the original flavor and nutrition of the noodles. Once you taste it, you will experience the healthy and flavorful taste of buckwheat. (Shelf Life: 1 year)

黃金蕎麥波浪麵(🎒 Golden Buckwheat Mafaldine

台灣黃金蕎麥有限公司 TAIWAN GOLDEN BUCKWHEAT CO., LTD. +886-6-2494912



・NT\$250,450克/包; ・全年供應

嚴選台灣黃金蕎麥研磨原料,堅持古老手工日曬 製程,保留麵條原本的風味及營養,待您細細品 嚐,讓您吃出健康的蕎麥好滋味。 (保存期限:1年)

We carefully select Taiwan golden buckwheat, which is ground and used as an ingredient. We also adhere to the ancient manual sun-drying process to retain the original flavor and nutrition of the noodles. Once you taste it, you will experience the healthy and flavorful taste of buckwheat. (Shelf Life: 1 year)

黃金蕎麥長壽細麵 🍥 Golden Buckwheat Longevity Thin Noodle





火龍果日曬麵 🍥 **Sun-Dried Dragon Fruit Noodle**

陳爸的白頭翁果園 Papa Chen's Chinese Bulbul Orchard +886-6-5898057



·NT\$150;300克/袋(手路浪花寬麵),500克/袋(古法細麵); ・ 全年供應

毛豆拌麵 適 Edamame Noodle-gift box

新市區農會 Xinshi District Farmers' Association +886-6-5998545



 NT\$269,5包/盒; ・全年供應





紅肉火龍果顏色討喜,透過完 美的麵粉與果汁的比例、八道 壓延、全程手工日曬、除了口 感滑順Q彈外,更可豐富日常 料理擺盤配色,也可吃到火龍 果的營養。(常溫保存)

The color of red dragon fruit is appealing. Thanks to the perfect ratio of flour and juice, eight-round pressing and extension, as well as manual sundrying throughout the entire process, it not only has a smooth and elastic texture but also enhances the color coordination of daily meals. Moreover, it allows consumers to ingest the nutrients of dragon fruits.



毛豆與麵粉的黃金比例,融入 長時烘焙的毛豆粉,採用古法 蒸製而成,Q彈有勁的細麵, 只要快煮5分鐘,美味上桌。 每口都吃得到毛豆顆粒,撲鼻 的芝麻香油與毛豆粉,完美融 合,口感綿密,健康升級,送 禮自用兩相宜。(保存期限:1年)

The noodles are made with the golden ratio of edamame beans and flour, blended with long roasted edamame powder, and steamed adhering to the ancient procedures. The thin noodles are elastic and chewy. It takes only 5 minutes to prepare this delicacy.You can enjoy the edamame beans with every bite. The fragrant sesame oil and edamame powder combine perfectly, making a creamy and tender texture, as well as an improvement in health. It is suitable for both gift-giving and personal use.(Shelf Life: 1 year)

+886-919-796021/+886-6-5730107

葛鬱金麵 Bermuda Arrowroot Noodle

左鎮區公舘社區發展協會 Gongguan Community Development Association of Zuozhen District



菱角麵 Water Caltrop Noodle

官田區農會 Guantian District Farmers' Association +886-6-5791221#302



・NT\$120,300克/袋; ・全年供應

古早味米豆簽伴手禮 🦉 Traditional Rice Bean Noodle Souvenir Set

德吉家商業社 DESHOME BUSINESS CO. +886-932-708734



NT\$350,880克/盒; ・全年供應



・NT\$120,10片/包; ・全年供應

粉製成,葛鬱金粉特性常用於 食材料理,伴隨O彈口感使料 理有不同的味蕾感受。而其中 葛鬱金麵不同於其他的麵,市 售的麵多半久煮變糊或不爛, 葛鬱金麵則是能夠保持一樣 Q 彈好吃的口感。(保存期限:1年)

葛鬱金麵由社區在地的葛鬱金

Bermuda Arrowroot Noodle is made from Bermuda arrowroot powder produced by the local community. Bermuda arrowroot is often used in cuisine. Its characteristics provide an elastic texture and offer a variety of flavors to dishes. Bermuda Arrowroot Noodle is different from other noodles. Most noodles on the market tend to become either soggy or too hard to soften when cooked for a long time, while Bermuda Arrowroot Noodle consistently maintains its elasticity and deliciousness.(Shelf Life: 1 year)

竹炭麵 **Bamboo Charcoal Noodle**

龍崎區農會 Longqi District Farmers' Association +886-6-5940463 ·NT\$220;1200 克 / 包(細麵),900 克 / 包(粗麵);全年供應;常溫保存







官田菱角產量居全國之冠,具 蛋白質,維生素,醣類等豐富 營養成份。官田農會利用在地 菱角與關廟麵結合,推出自銷 伴手禮「菱角麵」,因麵條久 泡也不會爛、口感佳,深受消 費者喜愛。(保存期限:1年)

The production of water chestnuts in Guantian ranks first in Taiwan. Water chestnuts contain a variety of nutrients, such as protein, vitamins, carbohydrates, etc. Guantian District Farmers' Association combines local water chestnuts and Guanmiao Noodle to launch a self-sale souvenir, Water Chestnut Noodle. Because the noodles are hard to become soggy and have a nice texture even when soaked in the soup for a long time, they are popular with customers.(Shelf Life: 1 year)



古早台灣農村平民美食,將麵 粉與米豆粉加在一起壓成較薄, 口感滑嫩的麵,被稱作「豆簽」 或「豆簽麵」。比一般麵條多出 豆類營養,有飽足感,熱量低於 一般麵條,吃起來軟中帶 Q, 滑 **滑口感,每一口含著米豆香氣。** (保存期限:1年)

It is a traditional local dish of farming villages in Taiwan. Flour and rice bean powder are blended and pressed into thin, smooth, and tender noodles, which are called "bean sticks" or "rice bean noodles." Compared to average noodles, they have nutrients from beans, offer fullness, and contain fewer calories. It tastes soft and smooth, with a fragrance of rice beans in every bite. (Shelf Life: 1 year)







白河區農會 Baihe District Farmers' Association +886-6-6850923





來自臺南蓮之故鄉的特色好麵, 遵循傳統古法手作,於高筋麵 粉中加入天然純正蓮藕,烹煮 時不易軟爛,食用時Q彈有勁, 口 感 極 佳。(常 溫 保 存)

The specialty noodles from Tainan, known as the hometown of lotus, are handmade according to traditional ancient methods. Natural and pure lotus root is added to high-gluten flour, making it hard to become soggy when cooked. It has an elastic texture and an excellent taste.

・ NT\$170;1200 克 / 包; ・全年供應

牛蒡麵 **Burdock Noodle**

佳里區農會 Jiali District Farmers' Association +886-6-7224867





佳里是牛蒡主要生產區,亦是 台南最出名最優質的農產品, 有「東洋人蔘」美譽,高纖且 富含多種營養素,被認為是蔬 菜中營養價值完整的食材。與 其他市售麵不同,大幅減少澱 粉經水解後流失的營養素,並 攝取較低熱量。(保存期限:1年)

Jiali District is the main origin of burdock, which is also Tainan's most famous and high-quality agricultural product. With a reputation as "oriental ginseng," burdock is not only rich in fiber and a variety of nutrients but also recognized as an ingredient with the most complete nutritious value among vegetables. Unlike other noodles on the market, the nutrient loss after the hydrolysis of starch is significantly reduced, with lower calorie intake. (Shelf Life: 1 year)



府城館事業股份有限公司 SABAFISH STORY COMPANY LTD. +886-927-299000





・NT\$1,400;3罐/盒; ・全年供應

51



使用履歷認證的100%國產虱 目魚中最珍貴之兩條菲力來製 作,且不添加任何魚種豆粉、 無過多人**工**調味劑,產品富含 優質蛋白質及胺基酸,營養價 值高。突破市場傳統之魚鬆罐 包裝形式,極具地方伴手禮的 特色。(保存期限:1年)

It is 100% made from the most precious two pieces of fillet of domestic milkfish with traceability verification, and it is free from any fingerling bean power or excessive artificial flavoring. The product is rich in high-quality protein and amino acids, making it a product with high nutritional value. Breaking through the traditional packaging style of fish floss cans on the market, this souvenir features local characteristics. (Shelf Life: 1 year)

虱目魚脯 / 魚酥 🔤 Dried Milkfish/Milkfish Crisps

北門區農會 Beimen District Farmers' Association +886-6-7862040



・NT\$420;2罐/盒; ・全年供應

西臨臺灣海峽的北門區以漁業 養殖為大宗,所生產的虱目魚 脯、魚酥,嚴選在地生產的新 鮮虱目魚肉精製而成,真材實 料,獨家調味,香酥鮮美,產 品絕不添加任何防腐劑,無刺 可口,老少咸宜。 (常溫保存)

Beimen District, with Taiwan Strait to its west, is primarily engaged in fishery farming. Its dried milkfish and milkfish crisps are made from fresh milkfish locally raised. They are crafted from genuine ingredients and exclusive seasonings, resulting in a fragrant, crispy, and delicious taste. These products are free from preservatives, boneless, and suitable for both the elderly and children.

虱目魚鬆禮盒 🔤 Milkfish Floss Gift Set

南縣區漁會 Nansian District Fishermen's Associationn +886-6-7220391#34



・NT\$350;2罐/組;

・全年供應

虱目魚脯/魚酥禮盒 Milkfish Crisps/Dried Milkfish Gift Box

台南市農會 Tainan City Farmers' Association +886-6-6324151#33



・NT\$440;2罐/盒; ・全年供應



遵古法煉製 , 香、鬆、軟、化 魚韻十足!利用新鮮虱目魚肉, 加工製成香酥甘甜的虱目魚酥 與一般肉酥、魚酥 / 脯滋味截然 不同,無刺、高營養,老少咸 宜,非常適合搭配不同的料理。 (保存期限:1年)

Refined according to ancient methods, it becomes fragrant, fluffy, soft, and melts in your mouth with a rich fish flavor!

The fragrant, crispy, and sweet milkfish crisps, produced using fresh milkfish, taste distinct from the common pork floss, fish crisps, or dried fish. They are boneless, highly nutritious, and suitable for both the elderly and children. They are also suitable for pairing with various dishes.(Shelf Life: 1 year)





・NT\$320;2罐/組; ・ 全年供應



南縣區漁會隆重為您呈現香酥 美味的虱目魚鬆、魚脯組合, 色香味豐且研發創新。由嚴選 產銷班生產,以具有產銷履歷 之新鮮虱目魚為原料,並委託 榮獲 HACCP 認證食品加工廠製 作,保障消費者衛生安全。 (保存期限:1年)

The Nansian District Fishermen's Association presents the crispy and delicious the combination of milkfish floss and dried fish, which is rich in color, fragrance, and flavor, as well as innovative research and development. Fresh milkfish with traceability verification is carefully selected as the ingredient. A food processing plant receiving HACCP certification is appointed for manufacturing to protect consumers' health and safety. (Shelf Life: 1 year)

使用新鮮虱目魚肉加工製作, 濃郁虱目魚鮮味。因炒製時之 火候控制不同,產出兩種不同 口感之製品。 魚酥口感香酥脆 口,魚脯口感綿密細緻。鹹香 好入口,讓人吃到停不下來, 美味營養滿分。(常溫保存)

They are processed from fresh milkfish, resulting in a rich and delicious flavor of milkfish. Based on the difference in heating strength and duration during stir-frying, two products with different textures are produced. The fish crisps taste crispy, while the dried fish tastes silky. They are salty, fragrant, and easy to eat, making it hard to stop indulging. They are delicious and nutritious.



南瓜香鬆 **Vegan Pumpkin Floss**

官田區農會 Guantian District Farmers' Association +886-6-5791221#302



嚴選在地最優質的南瓜,經過 慢火焙炒,酥香綿密的滋味彷 彿帶您走入秋日的田園風光。 全素的香鬆,講求在地生產、 製造、減少碳足跡,享用美食 的同時,一併支持環境永續發 展、環保愛地球。 (保存期限:1年)

Locally sourced pumpkins of the highest quality are selected carefully, as well as roasted and fried over a gentle flame. Their crispy and creamy taste seems to transport you to the pastoral scenery of autumn.(Shelf Life: 1 year)

・NT\$200;300克/罐; ・全年供應

菱角香鬆 Water Chestnut Floss

官田區農會 Guantian District Farmers' Association +886-6-5791221#302



・NT\$220;300克/罐; ・全年供應



嚴選在地最優質的菱角,經過 慢火焙炒,酥香綿密的滋味彷 彿帶您走入秋日的田園風光。 全素的香鬆,講求在地生產、 製造、減少碳足跡,享用美食 的同時,一併支持環境永續發 展、環保愛地球。 (保存期限:1年)

Locally sourced water chestnuts of the highest quality are selected carefully, as well as roasted and fried over a gentle flame. Their crispy and creamy taste seems to transport you to the pastoral scenery of autumn. Vegetarian floss focuses on local production, local manufacturing, and reducing carbon footprints. This enables customers to enjoy delicious food while supporting the sustainable development of the environment and environmental protection, as well as caring for the Earth.(Shelf Life: 1 year)



將軍區農會 Jiangjun District Farmers' Association +886-6-7942201#242



・NT\$350;556克/盒; ・全年供應

牛蒡什麼魚酥 / 什麼魚酥 🔐 Burdock Milkfish Crisps/Milkfish Crisps

將軍區農會 Jiangjun District Farmers' Association +886-6-7942201#242



[・]①牛蒡什麼魚酥 NT\$280;300 克 / 罐;全年供應 ·2 NT\$250;300克/罐;全年供應



不含防腐劑及味素、非油炸物、 全素素鬆。主要原料:牛蒡、 非基因改造之植物性大豆蛋白、 橄欖葡萄籽油、葵花油、蔗糖、 芝麻、豌豆粉、鹽等。適合添 加於飯、粥、壽司、三明治等, 是早餐的好選擇。 (保存期限:13個月)

Free from preservatives and MSG. Nonfried food. Completely vegetarian floss. Main ingredients: Burdock, nongenetically modified plant-based soy protein, olive and grape seed oil, sunflower oil, cane sugar, sesame, pea powder, salt, etc. It is suitable to add to rice, congee, sushi, sandwiches, and it is a good choice for breakfast. (Shelf Life: 13 months)

牛蒡是含有豐富的維生素,鈣、 磷、纖維素與菊糖,對於增強 體力,提升精力頗有幫助,將 軍區農會把在地生產的新鮮牛 蒡加入魚酥的製程中,做成香 鬆可口、風味濃郁的健康拌料。 (請置於陰涼處,避免潮濕或高溫日曬 處,開封後請盡快食用)

Burdock is rich in vitamins, calcium, phosphorus, cellulose, and inulin, which are beneficial for enhancing physical strength and energy. The Jiangjun District Farmers' Association adds fresh burdocks grown locally to the manufacturing process of fish crisps as a healthy condiment with a fluffy and delicious taste and a rich flavor.







永發霸王雞 Yongfa Overlord Chicken +886-6-2622033







嚴選養殖98天以上之溫體放 山雞,以傳統古早味純手工溫 炒,香氣濃郁,純放山雞肉之 甜味,依照古早製作方法約4 小時人工翻炒製作完成,特調 滷味醬汁經過慢火焙炒,色澤 金黃飽滿,口感香酥不油膩, 少油不乾澀。(常溫保存)

Carefully selected warm meat of freerange chickens raised for more than 98 days is stir-fried manually in a traditional method, resulting in a rich fragrance. The natural sweetness of the free-range chicken is enhanced through a 4-hour manual stir-fry, following an ancient cooking technique. The braising sauce is simmered over a gentle flame, rendering it golden and succulent, with a crispy texture that's not overly greasy and a taste that's not excessively oily or dry.



新化區農會 Xinhua District Farmers' Association +886-6-5982015#23

大目降胡麻油是使用在地農民 契作國產台南一號胡麻,以古 法壓榨,並由專人監督製程 以確保滴滴香醇,保證初榨 100%正純。 (保存期限:2年)

Tavocan Sesame Oil is made from domestically grown Tainan No.1 sesame, cultivated by contracted local farmers. It is processed using traditional methods. The manufacturing process is overseen by dedicated personnel to ensure the fragrance of every drop. It is guaranteed to be 100% virgin and pure. (Shelf Life: 2 years)

大目降胡麻清油 🍥 Tavocan Pure Sesame Oil

新化區農會 Xinhua District Farmers' Association +886-6-5982015#23

大目降胡麻清油的原料是使用 與在地農民契作的國產台南一 號黑芝麻,經低溫烘焙、冷壓 製造而成,可用於涼拌替代橄 欖油,煎、炒、煮、亦可直接 少許飲用。 (保存期限:2年)

Tavocan Pure Sesame Oil is made from domestically grown Tainan No.1 sesame, cultivated by contracted local farmers, roasted under low temperature, and cold-pressed. It can be used in cold dishes as a substitute for olive oil, for frying, stir-frying, and boiling, or consumed directly in small quantities.(Shelf Life: 2 years)





・NT\$280,250mL(小瓶);NT\$530,470mL(大瓶); ・全年供應



・NT\$310,250mL(小瓶);NT\$600,470mL(大瓶); ・ 全年供應

胡麻油 / 胡麻清油 Sesame Oil/Light Sesame Oil

佳里區農會 Jiali District Farmers' Association +886-6-7224867



∎&∎

以佳里在地新鮮胡麻為原料, 研製而成的胡麻油與胡麻清油, 滴滴濃香。麻油香味濃郁適合 燉補,清油以低溫烘焙製成, 保留完整營養不上火,炒菜, 涼拌皆宜。(常溫保存)

Developed and produced with fresh sesame grown in Jiali as their ingredients, every drop of the sesame oil and pure sesame oil is rich and fragrant. The sesame oil is fragrant and suitable for stewing tonic dishes. The pure oil is made through lowtemperature roasting, retaining complete nutrients while not increasing body heat. It is suitable for both stirfrying vegetables and dressing cold dishes.

• NT\$350,250ml/瓶;NT\$650,500ml/瓶; ・全年供應



佳里區農會 Jiali District Farmers' Association +886-6-7224867





Developed and produced with fresh sesame grown in Jiali as their ingredients, every drop of the sesame oil and pure sesame oil is rich and fragrant. The sesame oil is fragrant and suitable for stewing tonic dishes. The pure oil is made through lowtemperature roasting, retaining complete nutrients while not increasing body heat. It is suitable for both stirfrying vegetables and dressing cold dishes.

胡麻 3 入禮盒 Gift Set of 3 Sesame Products

佳里區農會 Jiali District Farmers' Association +886-6-7224867



・NT\$650;胡麻油 250ml+ 芝麻粉 120g+ 芝麻糕 120g; ・全年供應

醇善禮盒 SGS **Chunshan Gift Box**

善化區農會 Shanhua District Farmers' Association +886-6-5836111#212



・NT\$610;(胡麻油 250ml/瓶+胡麻清油 250ml/瓶)/盒; ・ 全年供應



以佳里在地新鮮胡麻為原料, 研製而成的胡麻油與胡麻清油, 滴滴濃香。麻油香味濃郁適合 燉補,清油以低溫烘焙製成, 保留完整營養不上火,炒菜, 涼拌皆宜。(常溫保存)

Developed and produced with fresh sesame grown in Jiali as their ingredients, every drop of the sesame oil and pure sesame oil is rich and fragrant. The sesame oil is fragrant and suitable for stewing tonic dishes. The pure oil is made through lowtemperature roasting, retaining complete nutrients while not increasing body heat. It is suitable for both stirfrying vegetables and dressing cold dishes.

日頭下的芝麻桿,透過農友手 工的敲擊,一粒粒小黑籽層層 過篩,翻騰出油亮飽滿的台南 一號黑芝麻。醇善胡麻油飄香 傳承,傳達著老一輩的「四善」 精神,培善土、種善糧、推善 食、結善緣,讓這份善糧成為 臺南善化好禮。(保存期限:1年)

Sesame stems are manually knocked by farmers under the sun. Small black grains of Tainan No.1 black sesame are filtered and stirred, making them shiny and plump. Chunshan Sesame Oil, with its delightful aroma, continues the "four goodness" spirit of older generation: cultivating good soil, growing good grains, promoting good food, and forming good connection, making these good grains a perfect gift from Shanhua, Tainan. (Shelf Life: 1 year)

紅蔥酥油禮盒 適 Shallot Sauce Gift Box

七股區農會 Qigu District Farmers' Association +886-6-7871711#115





 NT\$250;2入/盒; ・全年供應

使用七股在地紅蔥頭, 簡單加 工後產生「香、酥、脆之紅蔥 酥油」,成分單純並美味。可 用於拌飯、拌麵、燙青菜等簡 單料理。只要加一匙紅蔥酥油, 馬上美味提升。讓人有「回家 吃飯的幸福味」。(保存期限:1年)

Shallots grown in Qigu are used and simply processed for the production of "Fragrant, Crispy, and Crunchy Shallot Sauce," whose ingredients are simple and delicious. It can be used in simple dishes, such as rice, noodles, and blanched vegetables. Just add one spoonful of shallot oil, and the deliciousness will upgrade immediately. Give you a taste of happiness as if you were eating meals at home. (Shelf Life: 1 year)

紅蔥清油禮盒 Shallot Oil Gift Box

七股區農會 Qigu District Farmers' Association +886-6-7871711#115





使用七股在地紅蔥頭,經加工提 煉出的紅蔥清油,完整保留紅 **蔥香氣,可直接用於拌炒蔬菜,** 省略爆香過程,一樣擁有紅蔥香 氣增添美味。更可以讓簡單水煮 食物也能提升美味層次。 (保存期限:1年)

Shallot oil, processed and extracted from the shallots grown in Qigu, retains the entire fragrance of shallots. It can be directly used in vegetable stir-fry and still possesses the fragrance of shallots to enhance the deliciousness even without tempering. Furthermore, it can also enhance the deliciousness of simple boiled food. (Shelf Life: 1 year)

胡麻油 Sesame Oil

善化區溪美社區發展協會 Ximei Community Development Association of Shanhua District +886-6-5816653

善化在地小農種植黑芝麻,採 日曬乾燥工法,每日數次的翻 動使芝麻皆能均勻風乾,經社 區收購生產100%國產製成, 成品精純、香氣濃郁,適合燉 煮麻油雞、煉製薑母麻油等進 補良品。 (保存期限:2年)

Adopting the sun-dry method, black sesame grown by local small-scale farmers in Shanhua is flipped many times a day to ensure even drying under the sun of Southern Taiwan. It is 100% made from domestically sourced sesame purchased within the community. This high-quality, pure, and fragrant sesame is ideal for use in tonic dishes, such as sesame oil chicken soup and ginger sesame oil extraction. (Shelf Life: 2 years)

黑豆清蔭油 + 黑豆蔭油膏禮盒 🙆 📾 📟 Gift Set of Soy Sauce and Thick Sauce Made From Black Soybean

下營區農會 Siaying District Farmers' Association +886-6-6892024

採用下營優質黑豆遵古法製麴 後,以陶缸長時間醱酵熟成, 使豆類蛋白質轉化成天然胺基 酸,保有純釀造蔭油的甘醇、 鮮味與香氣,是絕佳的料理極 品。蔭油膏以清蔭油為基底, 濃厚甘醇、自然鮮香。 (保存期限:2年)

Yeast beans are made from premium black soybeans of Xiaying following traditional methods. They are then stored in pottery jars for longtime fermentation and maturation, converting proteins of beans into natural amino acids. It retains the sweetness, umami, and aroma of purely brewed soy sauce, making it the ideal seasoning for cuisine. With soy sauce as its base, the thick soy sauce tastes rich and mellow, with a natural fragrance. (Shelf Life: 2 years)

・NT\$350;2入/盒; ・全年供應





• NT\$300; 250ml; ・全年供應







・NT\$260;2瓶/盒 ・全年供應

柚想沾醬油禮盒 🙆 📟



Gift Set of Japanese Style Soy Sauce with **Pomelo Flavor and Soy Sauce**

麻豆區農會 Madou District Farmers' Association +886-6-5722437



・NT\$360;麻豆黑豆醬油 230ml/ 瓶 + 柚香和風沾醬 230ml/ 瓶; ・ 全年供應

麻農黑豆醬油:濃濃豆香,甘 醇順口,黑豆釀造180天,不 含防腐劑,本土黑豆釀造原汁。 **柚香和風沾醬:濃濃柚香,酸** 中帶甜,甘醇順口,黑豆釀造 180天,不含防腐劑,正宗麻 豆柚與本土黑豆結合。 (保存期限:3年)

Madou Farmers' Black Bean Soy Sauce: It has a rich bean fragrance and a mellow, smooth texture. It is made from black soybeans with a 180-day brewing process and contains no preservatives. It is the original juice made from domestically sourced black soybeans. Japanese Style Soy Sauce with Pomelo Flavor: With its rich pomelo fragrance, this product has a sweet and sour taste, accompanied by a mellow and smooth texture. It is made from black soybeans using a 180-day brewing process and contains no preservatives. It combines Madou pomelo and domestically sourced black soybeans. (Shelf Life: 3 years)

學甲正蔭油 🙆 🍥 Xuejia Black Bean Soy Sauce

學甲區農會 Xuejia District Farmers' Association +886-6-7833212

以維護優良農地為核心,建構 安全農業生產基地,堅持採用 在地契作農友所生產青仁黑豆, 黑豆醬油秉持遵循古法180天 釀造製傳承美味,味道香濃, 口感甘醇味獨特,可用於各式 料理,炒、滷、沾、煮等。 (常溫保存)

We have constructed a safe agriculture production base with the core concept of maintaining high-quality farm land. We also insist on using the greencotyledon black soybeans grown by contracted local farmers and producing our black bean soy sauce following a traditional 180-day brewing process to preserve its deliciousness. It has a fragrant, mellow, and unique taste, making it suitable for preparing various dishes, such as stir-frying, braising, dipping, boiling, etc.



·NT\$300;2入/組; ・ 全年供應



西港區農會 Xigang District Farmers' Association +886-6-7955217



・NT\$750;500ml/瓶; ・ 全年供應

清麻油 適 🏐 📟 Light Roast Sesame Oil

西港區農會 Xigang District Farmers' Association +886-6-7955217



・NT\$750;500ml/瓶; ・全年供應



西港為國產胡麻之鄉,農會以 「西港麻油香,臺灣第一香」 打造全臺第一座胡麻產業園區, 園內的 ISO 驗證麻油廠,一手 包辦原料契作到壓榨成油。每 一滴油皆以「深焙冷壓法」經 多道工序製作而成,保留住胡 麻營養及濃醇香氣。(保存:2年)

Xigang is the hometown of domestic sesame. The Farmers' Association has created Taiwan's first sesame industrial park with the concept of "The aroma of Xigang's sesame oil ranking first in Taiwan." The ISO-verified sesame oil plant in the park handles all aspects, from contracted cultivation of ingredients to oil pressing. Every drop is produced through various manufacturing procedures of the "highly roasted and cold pressed method," retaining the nutrients and rich fragrance of sesame.(Shelf Life: 2 years)



遵循古法以低溫壓榨而成,自 然沉澱取得清麻油,保留更多 營養素,有豐富不飽和脂肪酸, 還有多種礦物質和B群維生素, 油香清但不燥熱,可取代一般 食用油,煎煮炒或冷拌皆宜。 (保存期限:2年)

It is pressed under low temperatures using traditional methods. Light roast sesame oil, extracted through selfprecipitation, retains more nutrients, including unsaturated fatty acid, various minerals, and vitamin B. The oils is fragrant and pure but does not cause dryness. It can replace regular oil and is suitable for frying, boiling, or dressing cold dishes. (Shelf Life: 2 years)



中海拔頂級印加果油 🍥 Laltitude Moyenne







堅持使用台灣在地小農種植之 印加果豆,台灣氣候、土壤能 讓印加果豆汲取到更多營養元 素,使之能榨取出豐富的油脂 其生產出的產品不論是油品的 風味、口感、營養素皆屬上乘。 (保存期限:2年)

We insist on using sacha inchi cultivated by local small-scale farmers in Taiwan. Taiwan's climate and soil allow the sacha inchi to absorb more nutrition, enabling abundant oil to be extracted from them. The flavor, texture, and nutrients of the products made from them are all of high-quality. (Shelf Life: 2 years)



嘉振企業 - 芝麻先生 CHIA CHEN BIO ENTERPRISE CO., LTD. +886-6-7225126



・NT\$600;250ml/瓶; ・全年供應

台灣頂級黑芝麻清麻油 🙆 Taiwan Top Light Black Sesame Oil

嘉振企業 - 芝麻先生 CHIA CHEN BIO ENTERPRISE CO., LTD. +886-6-7225126



・NT\$600;250ml/瓶; ・全年供應

・NT\$1200;500克/瓶; ・全年供應







嚴選台灣本土黑芝麻粒經適當 温度焙炒,加熱後的芝麻透過 壓榨帶出芝麻濃郁香氣,為純 100%黑麻油,不添加任何添 加物,享用不會感到油膩厚重, 難得的頂級好油。(常溫保存)

Taiwanese domestic black sesame is carefully selected and roasted at proper temperatures. After heating, a rich fragrance of sesame emerges through pressing. It is 100% pure deep roast sesame oil without any additives. You can enjoy it without experiencing a sense of greasiness or heaviness. It is a rare top-quality oil.





嚴選台灣本土黑芝麻粒經低溫 焙炒壓榨,保留新鮮芝麻獨特 的香味,純100%黑芝麻,含 亞麻油酸 (Omega-3), 低溫焙 炒不燥熱,適合一般煎、煮、 炒、涼拌等用途。 (常溫保存)

Taiwanese domestic black sesame is carefully selected, roasted, and pressed at low temperatures, retaining the unique fragrance of fresh sesame. The 100% pure black sesame contains Omega-3. It won't cause dryness if it's roasted and stir-fried at low temperature, making it suitable for general frying, boiling, stir-frying, and dressing cold dishes.

