

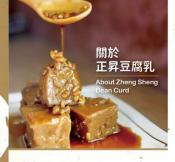
## 食得 安心

Eat peace of mind

正昇食品有限公司豆腐乳 通過SGS檢驗產品絕無含 二甲基黃及二乙基黃,請 顧客安心食用!

正昇豆腐乳檢測大腸桿菌 群及大腸桿菌,檢測結果 合格,請顧客安心食用!

Zheng Sheng's fermented bear curds have passed SGS testing to be absolutely free of dimethy yellow and diethyl yellow. Please consume at ease. Zheng Sheng's fermented bear curds have been tested to be



正异豆腐乳毒薬通過HACCP食品安全管實系統, ISÖ22000品質管理無禁認思, 医标件食在安心电觉。 ,提供給消費者安心滿意承認。生產研發技術不斷改 良創新、廣定豆腐乳化地次化傳承手工技術的基礎。 日有品牌正异地宏异豆腐乳油或百種類地看限 及連鎖超市肯定,專業版圖不斷擴張,設備和最工人 數也相應提升。

The manufacturing of Zheng Sheng bean curds has passed HACCP of dod safety margement system and 105/2009 quality time and management system certifications, which reflect Zheng Sheng's advantagement system certifications, which reflect Zheng Sheng's statisfactory products that consumers can eat at ease. The Company has constantly improved and innovated its production and RAD and technologies, laying a solid foundation for passing down the local handcrafts for maken bean curds.









海外市場銷售/經銷代理 Regional Sales A OEM委託代工/ODM設計加工

Tel:+886-4-22625756 Fax:+886-4-22625858 Email:Zhengshengfood@gmail.com http://www.zsfood.com.tw

Company:台中市南區樹養二街22號之1 No.22-1, shuyi 2nd St., South Dist Taichung City, Taiwan

Plant Address:台中市烏日區五光路158號 No.158-1;Wuguang Rd., Wuri Dist. Taichung City,Taiwan



Good 'Ol Taste of Fermented Bean Curd! SINCE 1996





Facebo

## 豆腐乳專業 培菌發酵技術

Culturing and Fermentation Techniques or Fermented



採用好品質的原物料,食品級非基因改造黃 腐乳製造與加工,搭配自動化沖填及鎖蓋 確保每一瓶豆腐乳的品質與安全,正昇食品 生產品質和衛生都符合認證的豆腐乳。



certifications.

## 豆腐乳達人 遵循古法釀造

Experts in Fermented Bean CurdsTraditional Manufacturing Process



正昇將傳承一甲子的台灣古早味「漬」慢一豆腐乳魅力,翻轉 豆腐乳料理回甘再题香新霉感。正昇豆腐乳口感甘醇香,可 搭配於中式粥點料理,或當作肉類菜式沾醬等,西餐主廚借 用鮮鹹、獨特風味豆腐乳腐乳入菜,將豆腐乳香氣注入義大 利麵點、法式馬卡龍,在家DIY打造出中西跨界創意料理。60 道工藝180天發酵製程、精選食品級非基改黃豆、非基改豆 米菇為原料,天然古法釀造、薄鹽醇香、不含防腐劑。

Traditional fermented bean curds are flavorful, salty, and fragrant and are typically consumed to flavor Chinese rice porridge dishes or as sauces for meat and vegetable dishes. As different cooking methods develop over time, chefs who specialize in Western foods are also using the unique flavor of fermented beah curds to research and develop various dishes, with some of them even adding bean curds to flavor pasta dishes and French macaroon desserts. This growing popularity shows the effect of fermented bean curds on cooking practices in the new'era. Fermented bean curds-a traditional Taiwanese flavor that has been preserved for more than 60 years-enable consumers to understand the wonder of bean curds and discover how they inspire new practices for cooking tasty and fragrant dishes.

'Made of non-genetically modified soya bean, a specialty of Sichuan, that makes bean curds extra tasty, this product is free of preservatives and can be eaten « directly with rice porridge. Bean curds are added as condiment to flavor stir-fried or braised leafy green vegetables. Fermented bean curds can also be used as a sauce for hot pot dishes such as lamb or duck hot pot.

## 非基改 甜酒豆腐乳

Sweet & Alcoholic Bean Curd



1245 Taiwan Sweet & Alcoholic

























非基改





















1300 宏显非基改转页应引小





