

目錄 CONTENT

02	公司簡介	Company profile
03	工廠簡介	Introduction of Factory
04	研發與展望	Development and Future Prospects
06	肉精香料系列	Meat Flavour Series
08	海鮮香精系列	Seafood Flavour Series
10	香辛料系列	Spices Flavour Series
10	調味料系列	Seasoning Flavour Series
12	風味調味料系列	Flavour Seasonings Series
14	品質改良劑系列	Quality Improvement Series
15	滷味系列	Stewed Food Seasonings Series
16	茶、水果香精系列	Tea & Fruit Flavour Series
17	包心餡料系列	Fillings Series
18	素食香精系列	Vegetarian Flavour Series
19	烤雞腿配方	Recipe for Roasted Chicken Drumsticks
19	烤鴨製作流程	Recipe for Roasted Duck
20	滷雞爪	Recipe for Soy Sauce Stewed Chicken Claws
20	滷牛肉	Recipe for Soy Sauce Stewed Beef



公司簡介

資川有限公司由 王尊生 先生創立於1983年，長久以來一直致力於食品添加劑及食品香精的研發與銷售，至今已有30餘年的歷史。

公司位於雲林縣北港鎮，採用最富人性化的辦公設施，讓所有員工在最舒適的環境下工作。

資川的銷售網遍及台灣、美國、日本、中國大陸、東南亞、澳洲、紐西蘭...等地，並已締造出很好的成績，立足台灣、放眼全世界，是我們的終極目標。

本公司已於2003年通過ISO9001:2008的認證，我們將以更有效率的團隊及更優良的品質為您服務。

Company profile

Tzychuan Co., Ltd, was set up by Foster Wang in 1983, and has been dedicating to the development and distribution in food additives and flavours for more than 30 years.

The company is located in Pei Kang Jann, Yun Lin Hsien. With the most humane internal office facilities, it offers all Tzychuan staff the most comfortable working environment.

The sales network of Tzychuan has spread throughout Taiwan, U.S.A., Japan, China, Southeast Asia, Australia, New Zealand, ... etc. and has already come out with very good turnover. To be a leading company in this field in Taiwan and to be a famous, bright and successful company in the world are our ultimate goals.

We have been an ISO 9001:2008 certified company since 2003. Our efficient and outstanding team will always be at your disposal to provide you with the best quality of service and assistance.





工廠簡介

工廠位於嘉義縣六腳鄉，周圍大樹圍繞，環境幽雅，廠房的設計與規劃完全以GMP廠的標準為藍圖，並引進精良的生產設備，培訓優秀的技術人員，品質管制及安全衛生各方面都能達到先進國家的水平。

Introduction of Factory

Our factory is located in Liu Chiao Hsiang, Chia-Yi Hsien, with refined environment, surrounded by big trees. The scheme and the design for the factory were made according to the standards of GMP factories.

We have introduced standard and high-quality production facilities, have trained a team of outstanding technicians and have reached the high standards of advanced developed nations in turns of quality control and sanitation.



研發與展望

本廠擁有寬敞、先進的研究室，多年來陸續引進各項先進的設備，包括噴霧乾燥機、真空低溫濃縮機、流動層噴霧乾燥造粒機及檢測儀器-高效率液相層析儀....等，積極投入各類香料及食品添加劑的研發，歷經30餘年的努力，已擁有相當珍貴的成績。從不間斷的研發工作與追求完美，精益求精的研發精神，始終推動著我們持續的邁向成長之路，用我們的產品為您調配出色、香、味俱全的各式美食，是我們全體員工的責任，也是我們共同努力的目標。





Spray Dryer

Development and Future prospects

We have a spacious, advanced laboratory in our factory and we have gradually bought in various advanced equipments during these years. Such equipments are Spray Dryer, Concentration Plant, Fluid-Bed Spray Granulator & Dryer, and HPLC inspection instrument ... etc. We have already had remarkable and precious results through our 30 years of dedication to the research and development in flavours and food additives.

Our unceasing hunger for the amelioration and the desire of reaching perfection have pushed us to grow and improve for the better. Providing our customers with the best quality of products is not only the ultimate goal of our company, but also the shared responsibility of all Tzychuan's staff members.



肉精香料系列

有牛肉、豬肉、雞肉等口味，可分為液狀、膏狀及粉狀三種，適用於各種肉類加工製品，如香菇丸、貢丸、魚丸、香腸、火腿腸、肉乾、肉鬆、速食麵及各式調理食品與膨化食品。

品 名	狀態	特 性	用量	應 用
肉品風味香精 25093	膏狀	經典醬香型，香氣飽滿，肉味醇厚，賦香去雜味	0.1%	調理食品
肉品風味香精 22910	膏狀	蒜味醬香，耐高溫，留香持久	0.1%	貢丸、烤腸
肉品風味香精 23483	膏狀	醇和香型，口感與頭香具佳，價格適中	0.2%	貢丸
肉品風味香精 22588	膏狀	風味獨特，呈現香辛料與肉味的完美結合	0.2%	貢丸
肉品風味香精 22876	液狀	飽滿、濃郁、自然的肉香味、兼具回香、留香、齒香	0.1%	調理食品
雞肉風味香精 23381	液狀	具有強烈清燉雞肉香氣，留香氣、耐高溫	0.1%	調理食品、湯頭
香蔥雞汁風味香精 23382	液狀	天然的雞肉風味，肉味飽滿醇正，稍帶香蔥味	0.1%	蔥油餅
調味料 7038	粉狀	肉類增香劑，具有天然肉味，回味佳，價格適中	0.1%	滷雞腿
肉品風味香料 9461	粉狀	香辛豬肉味，豬肉底味與香辛料頭香的完美結合	0.2%	肉脯
肉品風味香料 9760	粉狀	肉味清香，口感飽滿，底味純正	0.1%	各類食品
香辛料 6019	粉狀	牛肉風味，香氣濃郁協調	0.5%	砂鍋魚頭
香辛料 6087	粉狀	香辛豬肉味，豬肉底味與香辛料頭香的完美結合	0.2%	香腸

Meat Flavour Series

Including the flavours of beef, pork, chicken, ... etc. Produced in liquid, paste and powder. It can be used for various kinds of processed meat products, such as shiitake fungus pork balls, minced pork balls, fish balls, sausages, ham, dried meat (or jerky) , pork fibre, instant noodles, various prepared foods, and snack foods.

Part Number	Form	Characteristics	Dosage	Application
Meat Flavour 25093	Paste	Classic soy sauce flavour, thick fragrant flavour, rich meat flavour, with flavour to remove unwanted smells	0.1%	Prepared foods
Meat Flavour 22910	Paste	Garlic soy sauce flavour, high temperature resistance, long-lasting flavour	0.1%	Minced pork balls, roasted sausages
Pork Flavour 23483	Paste	Gentle flavour, good taste and good for the first scent, reasonable price	0.2%	Minced pork balls
Meat Flavour 22588	Paste	Unique flavour, perfect mix of spicy flavour and meat flavour	0.2%	Minced pork balls
Meat Flavour 22876	Liquid	Saturated, rich, and natural meat flavour with long aftertaste.	0.1%	Prepared foods
Chicken Flavour 23381	Liquid	Strong flavour of stewed chicken, high temperature resistant	0.1%	Prepared foods, Soup stock
Flavour of Green Onion Chicken 23382	Liquid	Natural chicken flavour with slight flavour of green onion	0.1%	Green onion oil pancake
Seasoning 7038	Powder	Meat flavour enhancer, with natural meat flavour, good aftertaste, reasonable price	0.1%	Stewed drumsticks
Meat Seasoning 9461	Powder	Spicy pork flavour, perfect mix of pork flavour and spicy flavour.	0.2%	Sliced dried meat
Meat Seasoning 9760	Powder	Meat flavour, rich and pure in taste	0.1%	Various kinds of foods
Spice 6019	Powder	Beef flavour, rich fragrance	0.5%	Casserole (Hot dish)
Spice 6087	Powder	Spicy pork flavour, perfect mix of pork flavour and spice flavour	0.2%	Sausages



海鮮香精系列

有墨魚、蝦、蟹、海鮮等口味，可分為液狀、膏狀及粉狀三種，香味逼真，適用於墨魚丸、魚丸、花枝丸、蝦餃、蟹排、火鍋料理、黑輪、湯包、速食麵、膨化食品及各類調理食品...等等。

品 名	狀態	特 性	用量	應 用
海鮮風味香精 22671	液狀	濃郁的墨魚香味，飄香持久	適量	花枝丸
海鮮風味香精 22672	液狀	自然的海鮮香味，香氣飽和，留香持久	適量	花枝丸
螃蟹風味香精 22849	液狀	鮮美而淡雅的海魚香味，香氣柔和	適量	海鮮製品
海鮮風味香精 22860	液狀	強烈的墨魚香味及口感	0.1%	花枝丸
蝦子風味香精 22829	液狀	逼真的鮮蝦香味	0.1%	蝦丸
龍蝦風味香精 22852	液狀	強烈的龍蝦香味	適量	調理食品
蝦子風味香精 22869	膏狀	天然的蝦菇香味，底味醇厚	適量	海鮮製品
海鮮風味香精 22841	液狀	清新自然的海鮮香味	0.1%	調理食品
螃蟹風味香精 23077	液狀	天然的蟹肉香味，耐高溫	0.1%	海鮮製品
墨魚風味香料 9813	粉狀	天然的海鮮風味，口感獨特	0.2%	海鮮湯頭
調味料 6241	粉狀	天然的海鮮風味，口感鮮香	0.1%	魷魚絲
柴魚粉 6701	粉狀	濃厚的柴魚風味及口感	2%	內餡、湯頭



Seafood Flavour Series

Including the flavours of cuttlefish, shrimp, crab, ... etc. Produced in liquid, paste, and powder, lifelike flavour. It can be used for cuttlefish balls, fish balls, squid balls, shrimp dumplings, crab meat chop, hot pot, steamed soup pies, fish jelly products, instant noodles, snack foods, and various prepared foods ... etc.

Part Number	Form	Characteristics	Dosage	Application
Cuttlefish Flavour 22671	Liquid	Rich fragrance of cuttlefish, enduring long-lasting flavour	q.s.	Squid balls
Seafood Flavour 22672	Liquid	Natural seafood flavour, full of long-lasting flavour	q.s.	Squid balls
Fish Meat Flavour 22849	Liquid	Natural and delicate sea food flavour, mild fragrance	q.s.	Seafood products
Squid Flavour 22860	Liquid	Strong cuttlefish flavour, strong taste	0.1%	Squid balls
Shrimp Flavour 22829	Liquid	Lifelike fresh shrimp flavour	0.1%	Shrimp balls
Lobster Flavour 22852	Liquid	Strong lobster flavour	q.s.	Prepared foods
Shrimp Flavour 22869	Paste	Natural shrimp flavour, thick base flavour	q.s.	Seafood products
Dried Shark Fin Flavour 22841	Liquid	Natural refreshing seafood flavour	0.1%	Prepared foods flavour
Crab Meat Flavour 23077	Liquid	Natural crab meat flavour, high temperature resistant	0.1%	Seafood products
Seafood Seasoning 9813	Powder	Natural seafood flavour, Unique taste	0.2%	Seafood soup base
Seasoning 6241	Powder	Natural seafood flavour, Juliennes of Squid	0.1%	Juliennes of Squid fish
Dried Bonito Seasoning 6701	Powder	Thick flavour of dried bonito and rich in taste	2%	Fillings, soup base

香辛料系列

黑胡椒粉、白胡椒粉、五香粉、咖哩粉、香蒜粉、肉桂粉，洋蔥粉...等。

品 名	狀態	特 性	用量	應 用
清華桂 5695	粉狀	質地上等的清華肉桂，香氣濃郁，芬香	0.1%	調理食品
清華桂 6887	粉狀	純正肉桂皮研磨而成，品質優良	0.05%	香腸
肉桂粉 6396	粉狀	純正肉桂香氣	0.05%	香腸
五香粉 5965	粉狀	獨特的五香風味	0.3%	香腸
大蒜精粉 9456	粉狀	濃縮大蒜之精華，色香味俱全	0.1%	肉排
洋蔥香料 9457	粉狀	濃縮洋蔥之精華，經調製而成，需冷藏	0.1%	調理食品
燒烤香料 9768	粉狀	逼真的木炭燒烤風味，香氣濃郁持久	0.1%	燒烤製品
黑胡椒粉	粉狀	純度高的黑胡椒	適量	調理食品
白胡椒粉	粉狀	純度高的白胡椒	適量	調理食品
調味料 5858	粉狀	為肉乾、肉條研發的專屬產品	0.5%	肉條、肉絲
調味料 5846	粉狀	用於肉條、肉鬆製品，增強風味、口感	0.5%	肉條、肉絲
香辛料 6409	粉狀	用於肉乾製品，使產品清新回味	0.5%	肉乾

調味料系列

品 名	狀態	特 性	用量	應 用
特味香A	粉狀	增香劑，能增強外加香精的風味	適量	調理食品
美之味A	粉狀	增鮮劑，鮮度高，味道濃，效果好	適量	調理食品
調味料 5849	粉狀	適用於肉製品，使製品口感更加豐富	0.1%	調理食品
調味料 5850	粉狀	適用於魚肉製品，使製品口感更加豐富	0.1%	調理食品
調味料 5593	粉狀	適用於各類肉、魚等製品，口感豐富，偏甜	0.1%	調理食品

Spices Flavour Series

Including black pepper powder, white pepper powder, blended spices powder, curry powder, garlic powder, cinnamon powder, onion powder, ... etc.

Part Number	Form	Characteristics	Dosage	Application
Cinnamon Flavour 5695	Powder	High-class cinnamon with thick flavour	0.1%	Prepared foods
Cinnamon Flavour 6887	Powder	Ground pure cinnamon barks, high quality	0.05%	Sausages
Cinnamon Powder 6396	Powder	Pure cinnamon flavour	0.05%	Sausages
Blended Spices Powder 5965	Powder	Unique blended five-spice flavour	0.3%	Sausages
Garlic Seasoning 9456	Powder	Concentrated garlic essences with color, aroma and taste all together	0.1%	Steaks
Onion Seasoning 9457	Powder	Concentrated onion essences, cold storage required	0.1%	Prepared foods
Barbecue Flavour 9768	Powder	Lifelike barbecue flavour, long-lasting fragrance	0.1%	Barbecued foods
Black Pepper Powder	Powder	Black pepper high in purity	q.s.	Prepared foods
White Pepper Powder	Powder	White pepper high in purity	q.s.	Prepared foods
Seasoning 5858	Powder	Specially developed for jerky and sliced dried meat	0.5%	Sliced dried meat, Juliennes of meat
Seasoning 5846	Powder	To be used for sliced dried meat and pork fibre products, and to enhance flavour and texture	0.5%	Sliced dried meat, Juliennes of meat
Spice 6409	Powder	To be used for jerky products and to refresh aftertaste	0.5%	Dried meat

Seasoning Flavour Series

Part Number	Form	Characteristics	Dosage	Application
Special Flavour	Powder	Flavour enhancer, able to enhance fragrance of the added flavour	q.s.	Prepared foods
Meals-Well	Powder	Freshness enhancer, high fresh level, thick fragrance, highly effective	q.s.	Prepared foods
Seasoning Flavour 5849	Powder	To be used for meat products, rich in taste for the applied products	0.1%	Prepared foods
Seasoning Flavour 5850	Powder	To be used for fish meat products, rich in taste for the applied products	0.1%	Prepared foods
Seasoning Flavour 5593	Powder	To be used for various kinds of meat, fish meat products, rich in taste, sweet taste	0.1%	Prepared foods



風味調味料系列

適用於各類魚肉加工製品、火鍋料理、開胃點心、湯包速食麵等，能使您的產品在長時間加熱後，仍保持味道鮮美可口。

品 名	狀態	特 性	用量	應 用
香菇風味香精 22838	液狀	香菇與肉味的完美結合，濃度高	0.05%	香菇貢丸
玉米風味香精 23592	液狀	逼真的甜玉米香氣，留香持久	0.1%	香腸
香油香精 22832	液狀	飄逸的芝麻香味	0.15%	水餃
豆腐乳風味香料 9485	粉狀	風味悠長的豆腐乳香氣	0.1%	豆腐乳
茶鵝風味香料 9241	粉狀	臺灣特色茶鵝風味	適量	茶鵝、調理食品
肉品風味香精 22833	液狀	香氣自然，口感豐富	0.5%	肉製品
烤鴨調味料	粉狀	臺灣特色烤鴨風味	2.27%	烤鴨
肉品風味香精 22858	液狀	甜香型肉味精油，略帶蔥酥風味	0.1%	肉餡
香辛料 9311	粉狀	香辛料風味協調，一般與22858合用	0.3%	肉餡
香辣醬 23411	膏狀	自然的麻辣風味	1%	肉餡
肉品風味香料 9657	粉狀	清新回甘，具有較好的開胃香氣	0.1%	叉燒、炒菜、調理食品
黑糖風味香精 22946	液狀	純正的黑糖甜香可和肉類產品完美結合	0.1%	調理食品
鵝肉風味香精 22803	液狀	較有淳樸的肉香氣	0.1%	鵝肉丸



Flavour Seasonings Series

It can be used for various kinds of fish meat processed products, hot pot, appetitive snacks, table delicacies, instant soup, etc. It can keep your products fresh and delicious after heating for a long period of time.

Part Number	Form	Characteristics	Dosage	Application
Shiitake Flavour 22838	Liquid	Perfect mix of shiitake fungus and meat flavour, high concentration	0.05%	Shiitake fungus meat balls
Corn Flavour 23592	Liquid	Lifelike sweet corn flavour, Long-lasting fragrance	0.1%	Sausages
Sesame Oil Flavour 22832	Liquid	Rich Sesame Flavour	0.15%	Dumplings
Chinese Cheese Seasoning 9485	Powder	Chinese Cheese Powder long-lasting aroma and taste	0.1%	Chinese cheese
Tea Goose Seasoning 9241	Powder	Special aroma and taste of tea	q.s.	Tea Goose, Prepared foods
Pork Chop Seasoning 22833	Liquid	Natural flavour, rich in taste	0.5%	Meat products
Broiled Duck Seasoning	Powder	Special aroma for the broiled duck in Taiwan	2.27%	Broiled duck
Meat Flavour 22858	Liquid	Sweet flavour of meat essential oil, with slight aroma and taste of fried green onion	0.1%	Minced meat
Spice 9311	Powder	Rich aroma and taste of spices, to be used together with flavour 21331	0.3%	Minced meat
Hot Sauce 23411	Paste	Natural Spicy flavour	1%	Minced meat
Meat Seasoning 9657	Powder	Fresh and sweet aftertaste, nice appetitive fragrance	0.1%	Shih kebab, Stir-fry, Prepared foods
Black Sugar Seasoning 22946	Liquid	Perfect mix of pure black sugar and meat flavour	0.1%	Prepared foods
Goose Flavour 22803	Liquid	Simple meat flavour	0.1%	goose balls

品質改良劑系列

鮮得久系列可分為飲料用、醬油用、冰品用、麵類用、肉品用等，添加此系列產品，可改善產品品質、提高產品的穩定性。

品 名	狀態	特 性	用量	應 用
鮮得久#3	粉狀	提高黏結性，增強彈性，一般與#5合用	0.2%	魚肉煉製品
鮮得久#5	粉狀	增強脆嫩性，防止冷凍後脫水	0.2%	魚肉煉製品
品質改良劑 5411	粉狀	適用於高檔魚製品，高強度提升產品口感	0.1%	魚肉煉製品
品質改良劑 6239	粉狀	適用於醃制類肉製品，保持肉質嫩化，提升質感	1%	豬排、牛排
品質改良劑 6110	粉狀	適用於醃制類肉製品，保水性佳，增強嫩性	0.15%	梅花肉
品質改良劑 6111	粉狀	適用於醃制類肉製品，與6110搭配使用	0.15%	梅花肉

Quality Improvement Series

Sundrise Joe Series can be used for products of beverages, soy bean sauce, ice, pasta, meat, ...etc. It can improve product quality and upgrade the reliability of product by using this series.

Part Number	Form	Characteristics	Dosage	Application
Sundrise Joe #3	Powder	To enhance stickiness and elasticity of the used product, and to be used together with Sundrise Joe #57 generally	0.2%	Fish meat jelly products
Sundrise Joe #5	Powder	To enhance crispness and tenderness of the used product, to keep from dehydrating after freezing	0.2%	Fish meat jelly products
Quality Improvement 5411	Powder	To be used for slap-up fish meat products, to upgrade highly product taste	0.1%	Fish meat jelly products
Quality Improvement 6239	Powder	To be used for marinated meat products, to keep tenderness of meat, to upgrade product's quality and texture	1%	Pork chop, steaks
Quality Improvement 6110	Powder	To be used for marinated meat products, good water holding capacity, to enhance product's tenderness	0.15%	Pork
Quality Improvement 6111	Powder	To be used for marinated meat products, and to be used together with quality improvement 6110	0.15%	Pork



滷味系列

有多種不同的口味，適用於牛肉、豬肉、雞肉、蛋類、豆干及各式麵式點心食品。

品 名	狀態	特 性	用量	應 用
滷味調味料	液狀	用於各種醬滷製品，增強肉感，簡單方便，味道充實豐富	適量	滷味
肉品風味香精 22873	膏狀	用於各種醬滷製品，香味口感絕佳	0.2%	調理食品
調味料 5930	粉狀	用於雞翅等滷製品，回味悠長	0.3%	雞翅
滷味香料 9370	粉狀	濃郁的滷香肉味	1.4%	滷製品
調味料 7055	粉狀	用於鹽焗製品，增強清香肉感	0.1%	滷雞翅
肉品風味香料 9818	粉狀	用於滷製品，去除雜味，增強肉味	0.05-0.1%	貢丸、香腸

Stewed Food Seasonings Series

Including various kinds of flavours. It can be used for beef, pork, chicken, eggs, hard bean curd and various kinds of snacks.

Part Number	Form	Characteristics	Dosage	Application
Soy sauce stew seasoning	Liquid	To be used for various kinds of sauce products, to enhance taste, easy and convenient, rich in flavour	q.s.	Stewed food
Meat Flavour 22873	Paste	To be used for various kinds of stewed sauce products, excellent taste	0.2%	Prepared foods
Seasoning 5930	Powder	To be used for stewed chicken wing products, long-lasting taste	0.3%	Chicken wings
Stewed Food Seasoning 9370	Powder	To be used for stewed products, rich fragrance of stewed meat	1.4%	Stewed food
Seasoning 7055	Powder	To be used for salted and roasted products, and to enhance fresh meat taste	0.1%	Stewed chicken wings
Meat Seasoning 9818	Powder	To be used for stewed food, to remove unwanted smell, to enhance meat flavour	0.05-0.1%	Minced pork balls, Sausages



茶、水果香精系列

品 名	狀態	特 性	用 量	應 用
芒果風味香精 21260	液狀	本品添加於飲料製品中，可呈現清香、自然的芒果香味，滋味芬芳、順口。	0.1%~0.5%	飲料
綠茶風味香精 21269	液狀	本品添加於飲料製品，可使產品呈現出清香的綠茶香味，使飲料更香醇、爽口。	0.1%~0.3%	飲料
檸檬風味香精 23737	液狀	本品添加於果凍等製品中，可使產品散發出濃厚的檸檬香氣，呈現自然的酸甜口感。	0.1%	果凍
鳳梨風味香精 23925	液狀	本品添加於鳳梨酥等製品中，可使口感更加豐富美味，使產品味道更加香醇飽滿。	0.1%	鳳梨酥
百香果風味香精 23996	液狀	本品添加於調理食品等製品中，可使產品散發出百香果的香氣，風味獨特、清新爽口。	0.1%	調理食品
綠茶風味香精 23942	液狀	本品添加於飲料中，可使產品散發出自然的綠茶香氣，口感豐富順口，令人回味無窮。	0.1%	飲料

Tea & Fruit Flavour Series

Part Number	Form	Characteristics	Dosage	Application
Mango Flavour 21260	Liquid	Applicable to drinks, brings out a fresh and natural mango aroma	0.1%~0.5%	Drinks
Green Tea Flavour 21269	Liquid	Applicable to drinks, the fresh green tea aroma makes the applied products rich and fresh in taste	0.1%~0.3%	Drinks
Lemon Flavour 23737	Liquid	Applicable to jelly products, the rich lemon aroma adds a natural sweet-sour taste to the applied products	0.1%	Jelly
Pineapple Flavour 23925	Liquid	Applicable to pineapple cakes, the rich pineapple aroma improves the taste and the flavour of the applied products	0.1%	Pineapple cakes
Passion Fruit Flavour 23996	Liquid	Applicable to prepared foods, the unique and fresh passion fruit aroma makes the applied products rich in taste and flavour	0.1%	Prepared foods
Green Tea Flavour 23942	Liquid	Applicable to drinks, the long-lasting natural green tea aroma makes the applied products tasty and rich in flavour	0.1%	Drinks

包心餡料系列

品名	狀態	特性	用量	應用
香辣醬 23411	膏狀	豐富飽滿的麻辣香味	2.0%	麻辣湯包內餡
芥末風味香精 23338	液狀	強烈濃郁的芥末香味	0.6%	芥末湯包內餡
海鮮風味香精 22671	液狀	香醇的螃蟹香味、留香持久	0.1%	蟹黃湯包內餡
泡菜風味香精 23895	膏狀	濃厚的泡菜香味、口感絕佳	1.0%	泡菜湯包內餡
香菇風味香精 22838	液狀	濃郁飽滿的香菇香味	0.1%	香菇湯包內餡
咖哩粉 9728	粉狀	自然豐富的咖哩香味	2.0%	咖哩湯包內餡

Fillings Series

Part Number	Form	Characteristics	Dosage	Application
Hot Paste 23411	Paste	Rich spicy flavour	2.0%	Spicy Dumpling Fillings
Wasabi Flavour 23338	Liquid	Thick wasabi flavour	0.6%	Wasabi Dumpling Fillings
Seafood Flavour 22671	Liquid	Rich and pure crab flavour, long lasting taste	0.1%	Crab Roe Dumpling Fillings
Kimchi Flavour 23895	Paste	Strong kimchi flavour, wonderful taste	1.0%	Kimchi Dumpling Fillings
Shiitake Flavour 22838	Liquid	Dense shiitake flavour	0.1%	Shiitake Dumpling Fillings
Curry Powder 9728	Powder	Rich and natural curry flavour	2.0%	Curry Dumpling Fillings



素食香精系列

有牛肉、豬肉、雞肉、蝦肉、蟹肉、海鮮、醬油、香菇等口味，可分為膏狀、粉狀及液狀三種，此一系列的香精可以消除各類素食製品的異味，使您的產品更加逼真、更自然、更完美。

品 名	狀態	特 性	用量	應 用
素食雞肉風味香料 9795	粉狀	用於素食製品，增強濃厚香醇的味道	0.2%	素食製品
素食肉品風味香精 23949	液狀	用於素食製品，增強濃厚的味道，口感絕佳	0.2%	素食製品
素食雞肉風味香精 23491	液狀	用於素食製品，香味豐富飽滿，口感更佳爽口	0.2%	素食製品
素食牛肉風味香精 23779	膏狀	用於素食製品，提升產品香醇濃郁的味道，口齒留香	0.2%	素食製品
素食香精 23795	膏狀	用於素食製品，增強味道的飽和度，口感特佳	0.2%	素食製品
素食肉品風味香精 23951	膏狀	用於素食製品，提升產品香醇濃郁的味道，風味獨特，口感特佳	0.2%	素食製品

Vegetarian Flavour Series

Including the flavours of beef, pork, chicken, shrimp, crab, sea food, soy sauce, and mushroom, ... etc. Produced in paste, powder and liquid. It can remove taint (off-flavour) arisen from vegetarian products, which makes your products taste better and more natural.

Part Number	Form	Characteristics	Dosage	Application
Vegetarian Chicken Seasoning 9795	Powder	To be used for vegetarian products, and to enhance thick fragrance	0.2%	Vegetarian products
Vegetarian Meat Flavour 23949	Liquid	To be used for vegetarian products, and to enhance rich fragrance, excellent taste	0.2%	Vegetarian products
Vegetarian Chicken Flavour 23491	Liquid	To be used for vegetarian products, rich fragrance, refreshing taste	0.2%	Vegetarian products
Vegetarian Beef Flavour 23779	Paste	To be used for vegetarian products, to upgrade rich fragrance of the applied products, long-lasting flavour	0.2%	Vegetarian products
Vegetarian Flavour 23795	Paste	To be used for vegetarian products, to enhance saturation level of product, excellent taste	0.2%	Vegetarian products
Vegetarian Meat Flavour 23951	Paste	To be used for vegetarian products, to upgrade rich fragrance of the applied products, unique aroma and taste, excellent taste	0.2%	Vegetarian products



烤雞腿配方

雞腿解凍后：洗淨，塗上 **烤雞調味料** 醃製8小時；塗上麥芽糖用不鏽鋼鉤掛上；電風扇吹6小時。放入烤爐30分鐘左右，（溫度控制在160度～170度）最後啟爐。



Recipe for Roasted Chicken Drumsticks

Wash defrosted chicken drumsticks; Have chicken drumsticks coated with **roasted chicken seasoning**, and then have them cured for 8 hours; Have the cured chicken drumsticks coated with malt sugar, and then hang them on stainless steel hook; Blow them by using electric fan for 6 hours. And then put them into oven for around 30 minutes at the temperature controlled between 160 °C to 170 °C. Finally, open the oven and enjoy !

烤鴨製作流程

- 1.鴨子解凍
- 2.清洗內臟
- 3.鴨的肚子裡面塗抹上 **烤鴨調味料**，穿上鴨針。
- 4.用開水把鴨子燙個幾秒鐘，然後用冷水沖涼。
- 5.裝入真空袋抽真空，然後放進冰箱內（保鮮），醃製12個小時。
- 6.上鴨鉤，淋上麥芽糖，用電風扇吹12個小時。
- 7.放入烤鴨爐以190度～200度的溫度烤30分鐘左右，期間鴨子反轉三下（左、右、背後）。

Recipe for Roasted Duck

1. Defrost the duck
2. Wash the entrails of the duck
3. Have inner duck's belly coated with **roasted duck seasoning**, and then have duck's belly sewed with threads of stainless steel.
4. Scald the duck with boiling water for a few seconds, then rinse the duck with cold water.
5. Have the vacuum bag sealed right after putting the duck into the vacuum bag, and put it into the refrigerator for 12 hours to marinate the duck and keep it fresh.
6. Have the marinated duck coated with malt sugar, and then hang it on stainless steel hook. After that, blow it for 12 hours with an electric fan.
7. Put it into the oven for around 30 minutes at the temperature controlled between 190 °C to 200 °C.



滷雞爪

材料：滷味調味料 3KG、水 12KG、雞爪 6KG

製程：

- 1.雞爪拿出來退冰，洗淨後以滾水川燙即可撈起備用。
- 2.把滷味調味料和水倒入鍋內煮滾，放入雞爪，小火滾10分鐘，熄火悶20分鐘，即可撈出。

Recipe for Soy Sauce Stewed Chicken Claws

Ingredients: Soy Sauce Stew Seasoning * 3KG, Water * 12KG, Chicken Claws * 6KG

Preparing Process:

- 1.Wash the defrosted chicken claws and then blanch the washed chicken claws with boiling hot water.
- 2.Pour some Soy Sauce Stew Seasoning and water into a pot and then put the blanched chicken claws into the pot. Poach the chicken claws on low heat for 10 minutes. Turn off the fire and let the chicken claws stay in the pot and wait for them to soak in the sauce for another 20 minutes before they are ready to be served.



滷牛肉

材料：滷味調味料 3KG、水 9KG、牛肉 5KG。

- 1.把滷味調味料和水倒入鍋內煮開，放入牛肉，中火燒開（6分鐘）。
- 2.改小火煮1小時，關火悶1小時。

Recipe for Soy Sauce Stewed Beef

Ingredients: Soy Sauce Stew Seasoning * 3KG, Water * 9KG, Beef * 5KG

- 1.Put Soy Sauce Stew Seasoning and water into boiler, then put beef into the boiler for boiling up around 6 minutes under the condition of medium heating power.
- 2.After that, continuously cook the beef under mild heating power for one hour. And then turn off the heating power to stew the beef for one hour.



煙、酒香精系列

此系列香精包含各類不同口味的煙、酒香精，可以增添各類煙、酒製品的香醇及與眾不同的口味。

Tobacco, Alcohol Flavour Series

This series includes different kinds of tastes for tobacco and alcohol. It can make the products of tobacco and alcohol more fragrant and unique.

由於我司產品眾多，其中亦有許多屬於客制化的產品，無法一一呈現於目錄中，如您有其它的產品香味需求，可洽詢我們的服務專線，我們必將竭盡全力的為您研發符合您的產品需求。

- 服務專線：05-7821584
- E-mail: tzychuan@ms49.hinet.net

Since there are numerous products in our company, and many of which are customized products, we are sorry that we can't include everything in this catalogue. Should you have any requests or inquiries about the products that are not shown in this catalogue, please do feel free to contact us via our service line or email. We'll try our best to develop your needed products.

- Service Line: 886 5 782-1584
- E-mail: tzychuan@ms49.hinet.net