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## 公司介绍

泉州宾士食品香料有限公司为台资企业，长久以来致力于食品香料、调味料的研发与调配，已累积有30余年的丰富经验，且在台湾拥有一群专业的研发团队。

泉州宾士食品香料有限公司的前身是福州华成食品有限公司，于1989年设立于福建省福州市，历经一番努力与诚信的经营后，在业界奠定了稳固的基础，遂于2004年迁往泉州市惠安县黄塘镇中心工业区，扩大生产规模，并改名为泉州宾士食品香料有限公司。新厂拥有更宽敞、先进的研发室，近年来更陆续引进各项先进的生产设备与专业研发技术人员等，积极投入各类食品香料、调味料及食品添加剂的研发，并于2007年通过ISO 9001:2015质量管理体系及HACCP食品安全管理体系等多项的认证，是国内领先的专业食品配料供货商之一。

我司多年来，在经营管理上致力于打造永续发展的平台，提供专业客制化的产品和技术交流，并在原料与产品的质量、安全管理上建立了严格的控管体系。不断的致力于新产品的研发工作与突破创新，并秉持精益求精的研发精神与服务质量，一直是推动我们持续迈向成长之路的重要信念。为您调配出色、香、味俱全的各式美食，是我们全体员工的责任与荣耀，也是我们共同努力的目标。







## Company Profile

Quanzhou BENZ Food Flavour Co., Ltd., invested by a Taiwanese enterprise, has been dedicating to developing, researching and blending food flavours and seasonings for more than 30 years. We have not only accumulated precious experiences for more than 3 decades in this field, but also have a professional, outstanding R&D team in Taiwan.

Fuzhou Huacheng Food Co., Ltd., the precursor of Quanzhou BENZ Food Flavour Co., Ltd, was set up in 1989 and located in FuZhou city, FuJian province. After going through lots of effort and years of honest business, Fuzhou Huacheng Food Co., Ltd. had finally laid the stable foundation in this field. We then moved to the industrial district in the center of Huangtang Zhen, Quanzhou city, Huian county to expand the production scale, and to rename the company Quanzhou BENZ Food Flavour Co.,Ltd. We now have more spacious and advanced R&D laboratory in the new factory. More and more varied advanced production facilities were bought in during these years, also with more professional R&D specialists joining in our group. We have been actively dedicated to the research and development in diversified flavours, seasonings, and food additives. Furthermore, we have also obtained several approvals such as ISO 9001:2015 certification of Quality Management System and certification of HACCP Food Safety Management in 2007. We are now one of the leading domestic suppliers of professional food ingredients.

In conducting management, we are devoted to the realization of sustainable development and to offering professionally customized products. And in security management, we strive to set up an extremely strict Quality Control System for raw materials and products. Constantly innovating, developing new products, and keeping the spirit of pursuing the best in research and service are the important beliefs that encourage us to keep growing and improving. Producing our flavours and seasonings with the best ingredients has always been our responsibility and honor. It is also the ultimate goal of all our staff members.





# 肉精香料系列

有牛肉、猪肉、鸡肉等口味，可分为液状、膏状及粉状三种，适用于各种肉类加工制品，如香菇丸、贡丸、鱼丸、香肠、火腿肠、肉干、肉松、方便面及各式调理食品与休闲食品。

品 名	状态	特 性	用 量	应 用
肉品香精 25093	膏状	经典酱香型，香气饱满，肉味醇厚，赋香去杂味	0.10%	各类食品
肉品香精 23870	膏状	蒜味酱香，耐高温，留香持久	0.20%	各类食品
肉品香精 23469	膏状	醇和香型，口感与头香具佳，价格适中	0.20%	各类食品
肉品香精 22573	膏状	风味独特，呈现香辛料与肉味的完美结合	0.10%	各类食品
牛肉香精 21586	膏状	呈现香辛料与牛肉的完美结合	0.10%	各类食品
肉品香精 21543	液状	饱满、浓郁、自然的肉香味、兼具回香、留香、齿香	0.10%	各类食品
肉品香精 22997	液状	香气强烈、肉味丰富、留香持久	0.10%	各类食品
牛肉香精 23658	液状	天然逼真的牛腩风味	0.10%	各类食品
鸡肉香精 23337	液状	具有强烈清炖鸡肉香气，留香气、耐高温	0.05%-0.1%	各类食品
香葱鸡肉香精 23339	液状	天然的鸡肉风味，肉味饱满醇正，稍带香葱味	0.10%	各类食品
肉品香精 7038	粉状	肉类增香剂，具有天然肉味，回味佳，价格适中	0.10%	各类食品
肉品香精 9461	粉状	香辛猪肉味，猪肉底味与香辛料头香的完美结合	0.20%	各类食品
肉品香料 9760	粉状	肉味清香，口感饱满，底味纯正	0.10%	各类食品
肉品香精 6087	粉状	香辛猪肉味，猪肉底味与香辛料头香的完美结合	0.20%	各类食品
肉品香精 22685	液状	耐高温，使用于油炸制品，增强清新香味	0.10%	各类食品
肉品香精 23173	液状	耐高温，纯正肉香气，飘香持久突出	0.10%	各类食品
肉品香精 23172	液状	耐低温，纯正肉香气，香型柔和	0.10%	各类食品
肉品香精 301622	液状	清新肉香气，头香饱满	0.05%	调理食品
肉品香精 9611	粉状	粉末状，纯正的肉香气	0.05%	各类食品
牛肉香精 301781	膏状	香辛牛肉香气，底香醇厚	0.10%	各类食品
鸡肉香精 23981	液状	醇厚的鸡肉香气，飘香持久	0.05%~0.1%	各类食品
肉品香精 301701	液状	红烧肉香气	0.10%	各类食品
肉品香精 20602	液状	耐高温，油炸肉香气，底味饱满	0.10%	各类食品
肉品香精 9581	粉状	醇厚的香辛肉香气，风味独特，压腥效果显著	0.10%	各类食品
肉品香精 300093	液状	水煮肉香气，清香柔和	0.10%	各类食品





## 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 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 fragrance, rich meat flavour, helps remove unwanted smells	0.10%	Various food
Meat Flavour 23870	Paste	Garlic soy sauce flavour, high temperature resistant, long lasting flavour	0.20%	Various food
Meat Flavour 23469	Paste	Mild flavour, good taste and good first scent, reasonable price	0.20%	Various food
Meat Flavour 22573	Paste	Unique flavour, perfect mix of spicy flavour and meat flavour	0.10%	Various food
Beef Flavour 21586	Paste	Perfect mix of spicy flavour and beef flavour	0.10%	Various food
Meat Flavour 21543	Liquid	Rich and natural meat flavour, long lasting flavour	0.10%	Various food
Meat Flavour 22997	Liquid	Strong fragrant flavour, rich pork flavour, long lasting flavour	0.10%	Various food
Beef Flavour 23658	Liquid	Natural, rich flavour of beef	0.10%	Various food
Chicken Flavour 23337	Liquid	Strong flavour of stewed chicken, high temperature resistant	0.05%~0.1%	Various food
Flavour of Green Onion Chicken 23339	Liquid	Natural chicken flavour, long lasting flavour, slight flavour of green onion	0.10%	Various food
Meat Flavour 7038	Powder	Meat flavour enhancer, natural meat flavour, good aftertaste, reasonable price	0.10%	Various food
Meat Flavour 9461	Powder	Spicy pork flavour, perfect mix of base pork scent and spicy scent	0.20%	Various food
Meat Flavour 9760	Powder	Meat flavour, full and rich taste	0.10%	Various food
Meat Flavour 6087	Powder	Spicy pork flavour, perfect mix of pork base scent and spicy scent	0.20%	Various food
Meat Flavour 22685	Liquid	High temperature resistant, to be used for fried products and to enhance fresh flavour	0.10%	Various food
Meat Flavour 23173	Liquid	High temperature resistant, pure meat with outstanding and long lasting flavour	0.10%	Various food
Meat Flavour 23172	Liquid	Low temperature resistant, pure meat aroma with mild fragrance	0.10%	Various food
Meat Flavour 301622	Liquid	Fresh meat aroma with rich first scent	0.05%	Prepared food
Meat Flavour 9611	Powder	Pure meat flavour	0.05%	Various food
Beef Flavour 301781	Paste	Spicy beef flavour with thick base scent	0.10%	Various food
Chicken Flavour 23981	Liquid	Thick chicken fragrance with long lasting flavour	0.05%~0.1%	Various food
Meat Flavour 301701	Liquid	Braised pork flavour	0.10%	Various food
Meat Flavour 20602	Liquid	High temperature resistant, fried meat flavour with rich base scent	0.10%	Various food
Meat Flavour 9581	Powder	Thick spicy meat flavour, unique aroma and highly effective to remove fishy	0.10%	Various food
Meat Flavour 300093	Liquid	Boiled meat aroma with refreshing and mild fragrance	0.10%	Various food





# 海鲜香精系列

有墨鱼、虾、蟹、海鲜等口味，可分为液状、膏状及粉状三种，香味逼真，适用于墨鱼丸、鱼丸、花枝丸、虾饺、蟹排、火锅料理、黑轮、汤包、方便面、休闲食品及各类调理食品等。

品 名	状态	特 性	用 量	应 用
海鲜香精 20912	液状	浓郁的墨鱼香味，飘香持久	0.10%	海鲜制品、花枝丸、虾丸、鱼糕、方便面调味等海鲜食品、各类食品
海鲜香精 20869	液状	自然的海鲜香味，香气饱和，留香持久	0.10%	冷冻鱼糜制品、各类食品
海鲜香精 20616	液状	鲜美而淡雅的海鱼香味，香气柔和	0.10%	各类食品
海鲜香精 21811	液状	强烈的墨鱼香味及口感	0.10%	花枝丸、各类食品
虾子香精 22756	液状	逼真的鲜虾香味	0.10%	各类食品
虾子香精 22960	膏状	天然的虾菇香味，底味醇厚	0.10%	各类食品
海鲜香精 20625	液状	清新自然的海鲜香味	0.10%	各类食品
海鲜香精 23058	液状	天然的蟹肉香味，耐高温	0.10%	各类食品
海鲜香精 22745	液状	香浓醇厚的蟹黄风味	0.1-0.2%	各类食品
海鲜调味料 9813	粉状	天然的海鲜风味，口感独特	0.20%	海鲜汤头
海鲜香精 7721	粉状	天然的海鲜风味，口感鲜香	0.10%	各类食品
柴鱼调味料 6701	粉状	浓厚的柴鱼风味及口感	0.50%	各类食品
鳕鱼香精 25067	液状	深海鳕鱼风味，自然清香	0.1-0.2%	各类食品
龙虾香精 300517	液状	清新的龙虾香气	0.10%	各类食品
龙虾香精 300422	液状	浓郁的龙虾香气，底味醇厚	0.10%	各类食品
螃蟹香精 300429	液状	浓郁的螃蟹香气	0.10%	各类食品
海鲜香精 301717	液状	天然扇贝香气，清新持久	0.10%	各类食品





## 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 fish cakes, fish jelly products, instant noodles, snack foods, and various prepared foods etc.

Part Number	Form	Characteristics	Dosage	Application
Seafood Flavour 20912	Liquid	Rich fragrance of cuttlefish, long lasting flavour	0.10%	Seafood products, Squid balls, shrimp ball, fish cake, instant noodle and various food
Seafood Flavour 20869	Liquid	Natural seafood flavour, full of fragrance, long lasting flavour	0.10%	Forzen Surimi products and various food
Seafood Flavour 20616	Liquid	Natural and delicate seafood flavour, mild fragrance	0.10%	Various food
Seafood Flavour 21811	Liquid	Strong cuttlefish flavour, strong taste	0.10%	Squid balls and various food
Shrimp Flavour 22756	Liquid	Fresh shrimp flavour	0.10%	Various food
Shrimp Flavour 22960	Paste	Natural shrimp flavour, thick base flavour	0.10%	Various food
Seafood Flavour 20625	Liquid	Natural refreshing seafood flavour	0.10%	Various food
Seafood Flavour 23058	Liquid	Natural crab flavour, high temperature resistant	0.10%	Various food
Seafood Flavour 22745	Liquid	Rich flavour of crab roe	0.1-0.2%	Various food
Seafood Seasoning 9813	Powder	Natural seafood flavour, unique taste	0.20%	Seafood soup base
Seafood Flavour 7721	Powder	Natural seafood flavour, Juliennes of Squid	0.10%	Various food
Dried Bonito Seasoning 6701	Powder	Thick flavour of dried bonito, rich taste	0.50%	Various food
Codfish Flavour 25067	Liquid	Natural and refreshing aroma and taste of deep sea codfish	0.1-0.2%	Various food
Lobster Flavour 300517	Liquid	Refreshing lobster flavour	0.10%	Various food
Lobster Flavour 300422	Liquid	Rich fragrance of lobster with thick base flavour	0.10%	Various food
Crab Flavour 300429	Liquid	Rich fragrance of crab	0.10%	Various food
Seafood Flavour 301717	Liquid	Natural scallop flavour, refreshing and long lasting	0.10%	Various food



# 香辛料系列

黑胡椒粉、白胡椒粉、五香粉、咖喱粉、香蒜粉、肉桂粉，洋葱粉等。

品 名	状 态	特 性	用 量	应 用
肉桂粉 5695	粉状	质地上等的清华肉桂，香气浓郁，芬香	0.10%	调理食品
肉桂粉 6887	粉状	纯正肉桂皮研磨而成，质量优良	0.05%	各类食品
肉桂粉 6396	粉状	纯正肉桂香气	0.10%	各类食品
五香粉 5965	粉状	独特的五香风味	0.10%	各类食品
大蒜香精 9456	粉状	浓缩大蒜之精华，色香味俱全	0.10%	各类食品
洋葱调味料 9457	粉状	浓缩洋葱之精华，经调制而成，需冷藏	0.10%	调理食品
碳烧香精 9768	粉状	逼真的木炭烧烤风味，香气浓郁持久	0.10%	各类食品
香辛料 6019	粉状	牛肉风味，香气浓郁协调	0.50%	各类食品
肉条调味料 5858	粉状	为肉干、肉条研发的专属产品	1.20%	各类食品
肉干调味料 5846	粉状	用于肉条、肉松制品，增强风味、口感	0.50%	肉条、肉丝
香辛料 6409	粉状	用于肉干制品，使产品清新回味	1.35%	各类食品
咖喱粉 7462	粉状	咖喱风味，飘香持久	2.50%	各类食品

# 调味料系列

品 名	状态	特 性	用 量	应 用
特味香料	粉状	增香剂，能增强外加香精的风味	0.1-0.5%	各类食品
美之味	粉状	增鲜剂，鲜度高，味道浓，效果好	0.5%以下	各类食品
调味料 5849	粉状	适用于肉制品，使制品口感更加丰富	0.5%以下	预制肉制品、熟肉制品、调味品
调味料 5850	粉状	适用于鱼肉制品，使制品口感更加丰富	0.10%	各类食品
调味料 5831	粉状	适用于各类肉、鱼等制品，口感丰富，偏甜	0.1-0.2%	各类食品
香肠佐料 5550	粉状	口感甘甜，回味持久	0.1-0.3%	各类食品





## 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 Powder 5695	Powder	High-class cinnamon with thick flavour	0.10%	Prepared foods
Cinnamon Powder 6887	Powder	Ground high quality cinnamon bark	0.05%	Various food
Cinnamon Powder 6396	Powder	Pure cinnamon flavour	0.10%	Various food
Blended Spices Powder 5965	Powder	Uniquely blended five-spice flavour	0.10%	Various food
Garlic Flavour 9456	Powder	Concentrated garlic essence, with color, aroma and taste all together	0.10%	Various food
Onion Seasoning 9457	Powder	Concentrated onion essence, refrigeration required	0.10%	Prepared foods
Barbecue Flavour 9768	Powder	Rich barbecue flavour, long lasting flavour	0.10%	Various food
Spices 6019	Powder	Beef flavour, rich fragrance	0.50%	Various food
Sliced dried meat Seasoning 5858	Powder	Specially developed for jerky and sliced dried meat	1.20%	Various food
Dried Meat Seasoning 5846	Powder	To be used for sliced dried meat and pork fibre products, and to enhance flavour and texture	0.50%	Sliced dried meat, Juliennes of meat
Spices 6409	Powder	To be used for jerky products and to bring out aftertaste	1.35%	Various food
Curry powder 7462	Powder	Curry flavour, long lasting flavour	2.50%	Various food

## Seasoning Flavour Series

Part Number	Form	Characteristics	Dosage	Application
Special Flavour	Powder	Flavour enhancer, able to enhance the aroma of the added flavour	q.s.	Prepared foods
Meals-Well	Powder	Freshness enhancer, high freshness level, thick fragrance, highly effective	under 0.5%	Various food
Seasoning Flavour 5849	Powder	To be used for meat products, rich in taste for the applied products	under 0.5%	Prepared meat product and seasoning
Seasoning Flavour 5850	Powder	To be used for fish meat products, rich in taste for the applied products	0.10%	Various food
Seasoning Flavour 5831	Powder	To be used for various kinds of meat, fish meat products, rich taste, sweet taste	0.1-0.2%	Various food
Sausage Seasoning 5550	Powder	Sweet and long lasting taste	0.1%-0.3%	Various food



## 风味调味料系列

适用于各类鱼肉加工制品、火锅料理、开胃点心、汤包快餐面等，能使您的产品在长时间加热后，仍保持味道鲜美可口。

品 名	状 态	特 性	用 量	应 用
肉品香精 20235	液状	香菇与肉味的完美结合，浓度高	0.10%	各类食品
肉品香精 21307	液状	独特浓郁的炸红葱香味，香气逼真饱满，留香持久	0.20%	各类食品
玉米香精 23102	液状	逼真的甜玉米香气，留香持久	0.10%	各类食品
花生香精 20891	液状	逼真的花生香气，香味饱满	0.10%	各类食品
芝麻香精 20888	液状	浓郁的烧炒黑芝麻香气	0.10%	各类食品
肉品香精 22709	液状	飘逸的芝麻香味	0.15%	各类食品
烟熏香精 23142	液状	浓郁的烟熏香并带有肉香	0.10%	各类食品
大蒜香精 21861	膏状	兼具大蒜的头香与肉味的底香，极耐高温	0.10%	各类食品
茶鸭调味料 9241	粉状	台湾特色茶鸭风味	适量	各类食品
肉品香精 23681	液状	烟熏肉香味，回味无穷	0.10%	各类食品
小排香精 23305	液状	香气自然，口感丰富	0.50%	各类食品
烤鸭调味料	粉状	台湾特色烤鸭风味	2.27%	各类食品
黑胡椒香精 22812	膏状	黑胡椒香味	0.10%	各类食品
肉品香精 21331	液状	甜香型肉味精油，略带葱酥风味	0.10%	各类食品
肉馅调味料 9311	粉状	香辛料风味协调，一般与21331合用	0.5%~1.0%	各类食品
芥末香精 23323	液状	天然的芥末风味	1%	各类食品
黑糖香精 22950	液状	纯正的黑糖甜香可和肉类产品完美结合	0.10%	各类食品
咸蛋黄香精 301700	液状	咸蛋黄的甜香风味	0.10%	各类食品
大蒜香精 300278	液状	生蒜的辛香风味	0.10%	各类食品
麻辣香精 301393	液状	熟香麻辣风味	0.25%	各类食品
香辣香精 23315	膏状	浓郁的香辣风味，口感醇厚	3.50%	各类食品
起士香精 9822	粉状	芝士风味突出	0.10%	调理食品
肉品香精 301492	液状	碳烤肉香气	0.1%~0.2%	各类食品
烧烤肉品香精 301186	液状	烤肉香气	0.05%~0.1%	香肠
章鱼烧香精 301699	液状	浓郁的章鱼烧香气	0.10%	章鱼烧
鲔鱼香精（素食） 301645	液状	天然的鲔鱼风味	0.10%	料理制品
肉品香精 301871	液状	焦香型肉香气	0.10%	各类食品







## Flavour Seasonings Series

It can be used for various kinds of fish 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
Meat Flavour 20235	Liquid	Perfect mix of shiitake fungus and meat flavour, high concentration	0.10%	Various food
Meat Flavour 21307	Liquid	Unique rich flavour of fried shallot, rich and long lasting flavour	0.20%	Various food
Corn Flavour 23102	Liquid	Sweet corn flavour, long lasting flavour	0.10%	Various food
Peanut Flavour 20891	Liquid	Peanut flavour, full fragrance	0.10%	Various food
Sesame Flavour 20888	Liquid	Thick flavour of fried black sesame	0.10%	Various food
Meat Flavour 22709	Liquid	Sesame flavour	0.15%	Various food
Smoked Flavour 23142	Liquid	Rich smoked flavour, slight meat flavour	0.10%	Various food
Garlic Flavour 21861	Paste	With first scent of garlic and base scent of meat, high temperature resistant	0.10%	Various food
Tea Goose Seasoning 9241	Powder	Special aroma and taste of tea	q.s.	Various food
Meat Flavour 23681	Liquid	Smoked meat flavour, rich aftertaste	0.10%	Various food
Pork Chop Flavour 23305	Liquid	Natural flavour, rich taste	0.50%	Various food
Broiled Duck Seasoning	Powder	Special aroma and taste of broiled duck of Taiwan	2.27%	Various food
Black Pepper Flavour 22812	Paste	Black pepper flavour	0.10%	Various food
Meat Flavour 21331	Liquid	Sweet flavour of meat essential oil, slight aroma and taste of fried green onion	0.10%	Various food
Minced Meat Flavour 9311	Powder	Great taste of spices, to be used together with flavour 21331	0.5-1.0%	Various food
Mustard Flavour 23323	Liquid	Natural mustard flavour	1%	Various food
Brown Sugar Flavour 22950	Liquid	Perfect mix of sweet flavour of pure brown sugar and meat flavour	0.10%	Various food
Salted Egg Yolk Flavour 301700	Liquid	Salted egg yolk flavour with sweet	0.10%	Various food
Garlic Flavour 300278	Liquid	Raw garlic with spicy flavour	0.10%	Various food
Hot Flavour 301393	Liquid	Spicy flavour with aging fragrance	0.25%	Various food
Hot Paste Flavour 23315	Paste	Rich spicy flavour with thick taste	3.50%	Various food
Cheese Flavour 9822	Powder	Outstanding cheese flavour	0.10%	Prepared foods
Meat Flavour 301492	Liquid	Barbecue meat flavour	0.1%~0.2%	Various food
Grilled meat flavour 301186	Liquid	Grilled meat flavour	0.05%~0.1%	Sausage
Takoyaki Flavour 301699	Liquid	Rich takoyaki flavour	0.10%	Takoyaki
Tuna Flavour (Vegetarian) 301645	Liquid	Natural tuna flavour	0.10%	Prepared food
Meat Flavour 301871	Liquid	Scorched meat flavour	0.10%	Various food





## 品质改良剂系列

鲜得久系列可分为饮料用、酱油用、冰品用、面类用、肉品用等，添加此系列产品，可改善产品质量、提高产品的稳定性。

品 名	状态	特 性	用量	应 用
鲜得久#33	粉状	提高粘结性，增强弹性，一般与#57合用	0.5%以下	焙烤食品、熟肉制品、冷冻糜制品（包括鱼丸等）
鲜得久#57	粉状	增强脆嫩性，防止冷冻后脱水	0.5%以下	焙烤食品、熟肉制品、冷冻糜制品（包括鱼丸等）
品质改良剂 5411	粉状	适用于高档鱼制品，高强度提升产品口感	0.5%以下	预制肉制品、熟肉制品
品质改良剂 6239	粉状	适用于腌制类肉制品，保持肉质嫩化，提升质感	1%	各类食品
品质改良剂 6110	粉状	适用于腌制类肉制品，保水性佳，增强嫩性	0.15%	各类食品
品质改良剂 6111	粉状	适用于腌制类肉制品，与6110搭配使用	0.15%	各类食品

## Quality Improvement

Sundrise Joe Series can be used for products of beverage, 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 #33	Powder	To enhance stickiness and elasticity of the applied product, and to be used together with Sundrise Joe #57 generally	under 0.5%	Bakery food, Cooked meat products and frozen surimi products
Sundrise Joe #57	Powder	To enhance crispness and tenderness of the applied product, to keep from dehydrating after freezing	under 0.5%	Bakery food, Cooked meat products and frozen surimi products
Quality Improvement 5411	Powder	To be used for slap-up fish meat products, to upgrade highly product taste	under 0.5%	Prepared meat products and cooked meat products
Quality Improvement 6239	Powder	To be used for cured meat products, to keep tenderness of meat, to upgrade the product's quality and texture	1%	Various food
Quality Improvement 6110	Powder	To be used for cured meat products, good water holding capacity, to enhance product's tenderness	0.15%	Various food
Quality Improvement 6111	Powder	To be used for cured meat products, and to be used together with quality improvement 6110	0.15%	Various food



## 卤味系列

有多种不同的口味，适用于牛肉、猪肉、鸡肉、蛋类、豆干及各式面式点心食品。

品 名	状态	特 性	用量	应 用
金津味泉卤汁	液状	用于各种酱卤制品，增强肉感，简单方便，味道充实丰富	适量	卤制品
肉品香精 22416	膏状	用于各种酱卤制品，香味口感绝佳	0.20%	调理食品
鸡翅调味料 5930	粉状	用于鸡翅等卤制品，回味悠长	1.83%	各类食品
卤味调味料 9370	粉状	用于乡巴佬制品，浓郁的卤香肉味	1.40%	各类食品
调味料 7055	粉状	用于盐焗制品，增强清香肉感	0.10%	卤鸡翅
肉品调味料 9818	粉状	用于卤制品，去除杂味，增强肉味	0.05-0.1%	各类食品
泡椒香精 23756	液状	泡椒香气	0.10%	休闲鱼干
肉品香精 23917	液状	用于泡制品，开胃清爽，回味足	0.10%	肉制品
肉品香精 300240	膏状	回味持久，口感饱满	0.10%	各类食品
肉品香精 21897	液状	耐高温，鸡肉香气持久	0.10%	各类食品
肉品香精 300068	液状	柔和肉香气，飘香持久	0.10%	各类食品
肉品香精 301881	液状	浓郁肉香气，肉味醇厚	0.05%	卤制品

## 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
King King Wei Chueng	Liquid	To be used for various kinds of soy sauce products, to enhance taste, easy and convenient, rich flavour	q.s.	Stewed food
Meat Flavour 22416	Paste	To be used for various kinds of stewed sauce products, excellent taste	0.20%	Prepared foods
Chicken Wing Seasoning 5930	Powder	To be used for stewed chicken wing products, long lasting texture	1.83%	Various food
Stewed Food Seasoning 9370	Powder	To be used for stewed products, rich fragrance of stewed meat	1.40%	Various food
Seasoning 7055	Powder	To be used for salted and roasted products, and to enhance fresh meat taste	0.10%	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%	Various food
Pickled pepper Flavour 23756	Liquid	Natural flavour of aroma and taste	0.10%	Dried fish
Meat Flavour 23917	Liquid	To be used for soaked products, refreshing taste, rich texture	0.10%	Meat products
Meat Flavour 300240	Paste	Long lasting and rich taste	0.10%	Various food
Meat Flavour 21897	Liquid	High temperature resistant, long lasting chicken flavour	0.10%	Various food
Meat Flavour 300068	Liquid	Mild meat aroma with long lasting flavour	0.10%	Various food
Meat Flavour 301881	Liquid	Rich meat flavour with thick fragrance	0.05%	Stewed food



## 素食香精系列

有牛肉、猪肉、鸡肉、虾肉、蟹肉、海鲜、酱油、香菇等口味，可分为膏状、粉状及液状三种，此一系列的香精可以消除各类素食制品的异味，使您的产品更加逼真、更自然、更完美。

品 名	状态	特 性	用量	应 用
素食鸡肉香料 9795	粉状	用于素食制品，增强浓厚香醇的味道	0.20%	素食制品
素食肉品香精 23949	液状	用于素食制品，增强浓厚的味道，口感绝佳	0.20%	素食制品
素食鸡肉香精 23491	液状	用于素食制品，香味丰富饱满，口感更佳爽口	0.20%	素食制品
素食牛肉香精 23779	膏状	用于素食制品，提升产品香醇浓郁的味道，口齿留香	0.20%	素食制品
素食香精 23795	膏状	用于素食制品，增强味道的饱和度，口感特佳	0.20%	素食制品
素食肉品香精 23951	膏状	用于素食制品，提升产品香醇浓郁的味道，风味独特，口感特佳	0.20%	素食制品

## 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 Flavour 9795	Powder	To be used for vegetarian products, and to enhance thick fragrance	0.20%	Vegetarian products
Vegetarian Meat Flavour 23949	Liquid	To be used for vegetarian products, and to enhance rich fragrance, excellent taste	0.20%	Vegetarian products
Vegetarian Chicken Flavour 23491	Liquid	To be used for vegetarian products, rich fragrance, refreshing taste	0.20%	Vegetarian products
Vegetarian Beef Flavour 23779	Paste	To be used for vegetarian products, to upgrade rich fragrance of the applied products, long lasting flavour	0.20%	Vegetarian products
Vegetarian Flavour 23795	Paste	To be used for vegetarian products, to enhance saturation level of product flavour, excellent taste	0.20%	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	0.20%	Vegetarian products



## 烤鸡腿配方

鸡腿解冻后：洗净，涂上 **烤鸡调味料** 腌制8小时；涂上麦芽糖用不锈钢钩挂上；电风扇吹6小时。放入烤炉30分钟左右，（温度控制在160度~170度）最后启炉。

## 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!



## 烤鸭制作流程

- 1.鸭子解冻
- 2.清洗内脏
- 3.鸭的肚子里面涂抹上 **烤鸭调味料**，穿上鸭针。
- 4.用开水把鸭子烫个几秒钟，然后用冷水冲凉。
- 5.装入真空袋抽真空，然后放进冰箱内（保鲜），腌制12个小时。
- 6.上鸭钩，淋上麦芽糖，用电风扇吹12个小时。
- 7.放入烤鸭炉以190度~200度的温度烤30分钟左右，期间鸭子反转三下（左、右、背后）。

## 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 by cold water.
5. Have a vacuum bag sealed right after putting the duck into the vacuum bag, and put them into refrigerator for 12 hours to marinate the duck and keep it fresh.
6. Have the 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.





## 金津味泉卤鸡爪

材料：金津味泉卤汁 3KG、水 9KG、鸡爪 5KG，鸡爪拿出来退冰，沥干水份备用。

- 1.把金津味泉卤汁和水倒入锅内煮开，放入鸡爪，中火烧开（3分钟），立即关火，闷40分钟。
- 2.再配一锅 1:3 的卤汁（金津味泉卤汁 3KG+水 9KG）烧开后放凉。
- 3.把闷好的鸡爪捞出，放入第二锅的卤汁内，泡半个小时，即可捞出（如果不急的话可以泡1~3小时）。

## Recipe for Chinese Marinade Stewed Chicken Claw

Ingredients: Chinese Marinade Sauce \* 3KG, Water \* 9KG, Chicken Claws \* 5KG

(Keep dried after defrosting)

1. Put Chinese Marinade sauce together with water and boil the sauce and water, then put chicken claws into the boiler for 3 minutes under the condition of medium heating power. Turn off the heating power right after 3 minutes and stew chicken claws for 40 minutes.
2. Prepare the second boiler of stew sauce with Chinese Marinade sauce and water in the ratio of 1:3 (Chinese Marinade sauce \* 3KG + water \* 9KG) and boil, then cool down the stew sauce.
3. Take chicken claws out of the boiler and then put them into the second boiler of stew sauce for soaking. After 30 minutes, the stewed chicken claws can be enjoyed.  
(But if you are not in a hurry, then the soaking period can be kept from 1 to 3 hours.)



## 金津味泉卤牛肉

材料：金津味泉卤汁 3KG、水 9KG、牛肉 5KG。

- 1.把金津味泉卤汁和水倒入锅内煮开，放入牛肉，中火烧开（6分钟）。
- 2.改小火煮1小时，关火闷1小时。

## Recipe for Chinese Marinade Stewed Beef

Ingredients: Chinese Marinade Sauce \* 3KG, Water \* 9KG, Beef \* 5KG

1. Put Chinese Marinade sauce 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 with mild heating power for one hour. Then turn off the heating power and stew the beef for one hour.