

coordination between the nature, the land and agriculture.







150g/can



中港味味噌承襲日本味噌的工藝技法,手工釀造出臺 灣黃豆與米的好滋味。臺中海線地區生產的高雄選十 號黃豆,搭配山線豐原的釀造技術。濃縮山風與海風所 吹拂出的臺灣味,是記憶中最熟悉的味道。

CHUNG KANG TASTE followed the Japanese miso skills, perfectly ferments and combines Taiwan soybeans and Taiwan rice, creates the unique Taiwan flavor of miso.

採用臺中大甲地區所生產的臺中選二號小麥,搭配歐 式石磨製粉,100%無添加保留最純淨的麥香,投入滾 水中30秒,將農田的美味送上餐桌。

Select Taiwan wheat (Taichung Sel. 2) from Dajia, Taiching. With European stone grinding, 100% without additions remain the most pure wheat aroma.

Boiling water for ONLY 30 seconds directly brings taste of nature wheat form local farm to your table.

本品嚴選臺中本地種植之粉殼及福眼兩大龍眼品種, 以獨特技術烘製出具有煙燻味、富有嚼勁的龍眼乾。

龍眼別名桂圓,中醫認為其果實具有養心補血的效果,

且其獨特的香氣與甜味使其成為臺灣傳統甜湯與甜品

使用首選。為使一年四季都能夠品嘗到龍眼獨特風味,

因此秋天以人工採收龍眼後,即將新鮮龍眼烘製成龍

Longan, also named as Gueiyuan, in Chinese medicine standpoint it has great effect of enhancing hematopoietic function, also the unique aroma and sweetness makes it become one of the most popular ingredients in Taiwanese traditional sweet soup or dessert recipe. In order to make all year round can enjoy the unique flavor of the Longan, people usually harvest Longan in autumn then dry it for

Selected the two major varieties, Fenke and Fuyen Lonagan, local cultivation in Taichung with local smoking process creates its unique smoky flavor and chewy texture.

食用方法 RECOMMENDED USE





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WITH SOUP

300g

臺灣國產馬博麥使用 Ph.D. MA TAIWAN WHEAT ONLY



500g

食用方法 RECOMMENDED USE











Dried Longan Meat 龍眼肉:150g

臺灣國產枝高大豆使用 CHI KAO SOYBEANS ONLY



300g



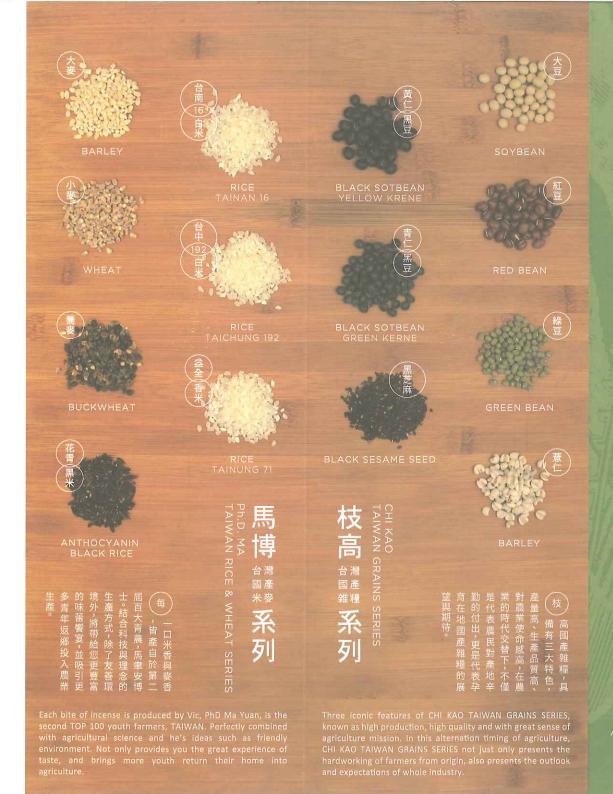
500g

## 天時 地利 農合

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## 中都農合

商品型錄

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