

我們種的，
不只是小麥或大豆，
而是種一個麵包，種一罐啤酒，
種出一口臺灣的味道。

What we are planting, it not simply
wheat or soybean, it should be like
planting one taste of bread or one
taste of beer, it's planting a unique
taste of Taiwan.

MADE
IN
TAIWAN

我們相信也明白，農業是一個「合」字，透過老天的恩賜，土地的孕育，方才讓人在天與地間耕耘操農，而後回饋與人群，進而達到「天時、地利、農合」的協調。

We believed and realized that agriculture is a "co-work", through the gift of nature, the growth of land, people working between the nature and land, doing cultivation as farmers, at last will feedback to the crowds to reach the coordination between the nature, the land and agriculture.

TAIWAN MISO
CHUNG KANG TASTE
中港味噌



300g

中港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.

食用方法
RECOMMENDED USE



臺灣國產枝高大豆使用
CHI KAO SOYBEANS ONLY



300g 500g

TAIWAN FLOUR
VERMICELLI
急食速麵



300g

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, Taichung. 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.

食用方法
RECOMMENDED USE



臺灣國產馬博麥使用
Ph.D. MA TAIWAN WHEAT ONLY



500g

DRIED LONGAN
龍眼干



150g/can

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嚐到龍眼獨特風味，因此秋天以人工採收龍眼後，即將新鮮龍眼烘製成龍眼乾。

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。

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 saving.

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

食用方法
RECOMMENDED USE



Dried Longan Meat
龍眼肉: 150g

天時地利農合



BARLEY



WHEAT



BUCKWHEAT



ANTHOCYANIN
BLACK RICE



RICE
TAINAN 16



RICE
TAICHUNG 192



RICE
TAINUNG 71



BLACK SOYBEAN
YELLOW KERNE



BLACK SOYBEAN
GREEN KERNE



BLACK SESAME SEED



SOYBEAN



RED BEAN



GREEN BEAN



BARLEY

每 一口米香與麥香，皆產自於第二屆百大青農，馬聿安博士。結合科技與理念的生產方式，除了友善環境外，將帶給您更豐富的味蕾饗宴，並吸引更多青年返鄉投入農業生產。

馬博
Ph.D. MA
TAIWAN RICE & WHEAT SERIES

Each bite of incense is produced by Vic, PhD Ma Yuan, is the second TOP 100 youth farmers, TAIWAN. Perfectly combined with agricultural science and he's ideas such as friendly environment. Not only provides you the great experience of taste, and brings more youth return their home into agriculture.

枝高
CHI KAO
TAIWAN GRAINS SERIES

枝 高國產雜糧，具備有三大特色，產量高、生產品質高、對農業使命感高，在農業的時代交替下，不僅是代表農民對產地辛勤的付出，更是代表孕育在地國產雜糧的展望與期待。

Three iconic features of CHI KAO TAIWAN GRAINS SERIES, known as high production, high quality and with great sense of agriculture mission. In this alternation timing of agriculture, CHI KAO TAIWAN GRAINS SERIES not just only presents the hardworking of farmers from origin, also presents the outlook and expectations of whole industry.



中都農合

商品型錄
Commodity Catalog

Central Taiwan
Agricultural Cooperative

保證責任臺中市中都農業生產合作社

Central Taiwan
Agricultural Cooperative
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