

# A 關於正昇豆腐乳

about Zheng Sheng Bean Curd



正昇食品有限公司的豆腐乳專業製造，通過HACCP食品安全管理系統、ISO22000品質管理系統認證，堅持「食在安心與安全的理念」，提供給消費者安心滿意的承諾。

本公司生產研發技術不斷改良與創新，奠定豆腐乳在地文化傳承手工技術的基礎，正昇和宏昇豆腐乳通路訂單獲得知名量販店及連鎖超市肯定，事業版圖不斷的擴張，設備和員工人數也相應提升。透過經銷商行銷售推廣，目前已有成功至中國大陸、香港、紐西蘭等國家外銷。

The manufacturing of Zheng Sheng bean curds has passed HACCP food safety management system and ISO22000 quality management system certifications, which reflect Zheng Sheng's persistence and commitment to providing safe and satisfactory products that consumers can eat at ease. The Company has constantly improved and innovated its production and R&D technologies, laying a solid foundation for passing down the local handcrafts of making bean curds. Zheng Sheng and Hong Sheng fermented bean curds have received orders and affirmation from well-known retailers and chain supermarkets. The business continued to expand, while the number of facilities and employees hired increased accordingly. Through distributor marketing, products have been successfully exported to China, Hong Kong, and New Zealand.



## C 豆腐乳專業培菌發酵技術

culturing and Fermentation Techniques for Fermented Bean Curd

豆腐乳成分堅持好品質的非基因黃豆、豆腐、辣椒粉、精鹽和米酒，做出真材實料豆腐乳。經過黃金比例的調配，釀造出口齒留香的豆腐乳。本公司以無塵室無汙染方式進行豆腐乳製造與加工，搭配自動化沖填及鎖蓋，以確保每一瓶豆腐乳的品質與安全。正昇食品生產之品質和衛生都符合認證的豆腐乳。

We insist on using high-quality non-genetically modified soya beans, tofu, chili powder, table salt, and rice wine in the making of fermented bean curd. With a secret to the perfect golden ratio, the Company manufactures and processes its bean curds in a cleanroom environment under sterile conditions, to ferment bean curds that will leave a lingering sensation in the mouth when eaten. In combination with automated bottling process, this process ensures the quality and safety of each bean curd product. Zheng Sheng's food products have all received quality and sanitation certifications.



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正昇豆腐乳是您  
享用美食的好夥伴



傳承的古早味  
豆腐乳的好味道

Good 'Ol Taste of Fermented Bean Curd!



**非基改甜**  
Sweet & Alcoholic  
Bean Curd  
豆腐乳

**非基改辣**  
Spicy  
Bean Curd  
豆腐乳



12瓶(Bottles)  
台灣甜酒豆腐乳  
Non-Genetically Modified Sweet & Alcoholic Bean Curd



12瓶(Bottles)  
薄鹽甜酒豆腐乳  
Kinmon Sweet & Alcoholic Bean Curd



12瓶(Bottles)  
饌昇甜酒釀豆腐乳  
Sweet and Sour Stuffed Bean Curd



6瓶(Bottles)  
甜酒豆腐乳(特大)  
Extra-Large Sweet and Alcoholic Bean Curd



12瓶(Bottles)  
正昇薄鹽麻辣豆腐乳  
Thin Salt Hot Spicy Bean Curd



12瓶(Bottles)  
正昇麻辣豆腐乳  
Hot Spicy Bean Curd



12瓶(Bottles)  
饌昇甜酒釀豆腐乳  
Sweet and Sour Stuffed Bean Curd



6瓶(Bottles)  
五香辣腐乳(特大)  
Extra-Large Spiced Spicy Bean Curd



12瓶(Bottles)  
五香辣腐乳(小)  
Spiced Spicy Bean Curd



12瓶(Bottles)  
宏昇辣腐乳(小)  
Spicy Bean Curd



12瓶(Bottles)  
正昇辣腐乳(小)  
Spicy Bean Curd



12瓶(Bottles)  
麻油辣腐乳  
Non-Genetically Modified Spicy Bean Curd



12瓶(Bottles)  
五香辣腐乳(大)  
Spicy Bean Curd

**E 食得安心**  
at peace of mind

正昇食品有限公司豆腐乳通過SGS檢驗產品絕無含三  
基黃及二乙基黃，請顧客安心食用！  
生產之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 bean curds have passed SGS testing to  
be absolutely free of dimethyl yellow and diethyl yellow. Please  
consume at ease.  
◎Zheng Sheng's fermented bean curds have been tested to  
negative for coliform group and E. coli. Please consume at

**E 豆腐乳用途**  
dible method

用途：直接食用佐清粥。作為調味品在炒質地較硬的蔬菜時，就  
會加入豆腐乳燜煮；豆腐乳亦可作為沾醬使用，搭配「羊肉爐」  
、「薑母鴨」的沾醬風味絕佳。

Made of non-genetically modified soya bean, a specialty of Sichuan, t  
hat 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.

**E 豆腐乳達人X遵循古法釀**  
xperts in Fermented Bean Curds X Traditional Manufacturing Process

傳統豆腐乳口感厚重鹹香，搭配於中式粥點料理，或當作肉類菜  
式的沾醬等，烹飪手法日新月異西餐主廚借用鮮鹹、回甘的獨特  
風味豆腐乳研發菜色，將豆腐乳香氣注入義大利麵點、法式馬卡  
龍做法，腐乳入菜的新時代力量不容小覷。承一甲子的台灣味「  
漬」慢一豆腐乳，認識豆腐乳的魅力，發現豆腐乳料理回甘再飄  
香的新靈感。

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 bean 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.

