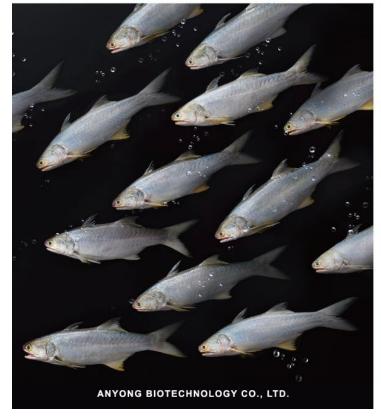


安永生技|專業對待每一條魚

Anyong Biotechnology
Treats Every Fish with Professionalism





來自寶島的海洋之豐

臺灣,太平洋上的一座小島,有著義鬱山林跟和普人民,這樣一方水土孕育 出美好食材,東有深邃黑湘帶來西太平洋的慷慨,西有沿岸流載來的肥美, 多樣性的海洋生態,型塑臺灣海洋美好。

The fruition of the sea from Taiwan

Taiwan, an island on the Pacific Ocean, boasts of lush mountains and forests and friendly people. Its fertile environment breeds quality food materials, and islandors can enjoy plentful marine resources brought by the generous Kuroshio Current from the West Pacific Ocean in the east, and affluent coastal current in the west. The beauty of Taiwan's ocean is characterized by the rich biodiversity.

安永生物科技股份有限公司 ANYONG BIOTECHNOLOGY CO., LTD. 臺灣臺北市內湖區堤頂大道二段483號 No.483, Sec. 2, Tiding Bivd., Neihu Dist., Taipei City 114, Taiwan

業務部 Sales Department

T.+886-2-77102672 /+886-2-77102642 F.+886-2-27994345 E.sales@anyongbio.com



富饒寶島的究極鮮美

感謝臺灣養殖漁民,天徵亮時便 開始一日放養管理工作,我們細 膩而精准的操作,是維繫優良水 產該有的姿態。

每條魚苗的育成都是那樣地重 視,整個產業分工細數,呈現種魚 場、育苗場、養成場,乃至遲輸產 業,懷署所有水產養殖人員前進 不止的熱情與努力。

Optimal umami from the island of richness

Salute to Taiwanese fish farmers who start their day early in the twillight of dawn everyday. The sophisticated and accurate operation applied to their aquafarms is the only fitting practice to ensure the quality of aquaculture product.

The growth of each fry is greatly valued. The supply chain of the aquaculture industry has been subtly divided based on specialties, so those who are passionate and experienced in broodstock, fry culture, sub-abult culture and transportation of aquaculture food respectively can march forward with incessant efforts and enthusiasm.

細胞活存保鮮技術 Cells Alive System

冷凍前 食材的水分 分佈均勻



冷凍過程

凍結過程當中以磁 場、低週波等技術,讓 食材通過冰晶形成帶 時,仍為水分子持續 震動的狀態,藉以抑 制冰晶形成,讓水分 子處於過冷狀態。



冷凍狀態

食材瞬間急凍。



解凍後狀態

凍結過程中,使食材 細胞膜(壁)沒有受到 破壞,故解凍後可同 復到食材原本的鮮 度、美味與口感。

ANYO



一般急速冷凍 Ordinary Quick-freezing



冷凍前 食材的水分 分佈均匀

冷凍過程



食材外部因接觸 -40°C~-50°C低温冷 風,故於表層開始結 冰,而表面形成的冰 晶卻成為食材中心降 溫的最大障礙,再加 上表內層冰晶不斷膨 脹重複形成,所以中 心凍結費時。



冷凍狀態

食材完全結凍前,內 部未凝結的水分子因 重複受到表層冰晶核 心手細現象所吸引。 導致食材的水分蒸發 流失。



解凍後狀態

食材因細胞膜(壁)被 破壞,細胞的水分開 始移動,美味營養成 分也隨著血水流失, 味道口感改變,無法 恢復冷凍前的鲜度。

亞洲第一座CAS保管庫



為完美呈現臺灣豐饒物產之鮮美,獨家自日本引進細胞活存技術(Cells Alive System: CAS-FRESH), 此技術為日本2008年三大創新獎,能完整保存食材之營養與鮮美,解凍 後優異品質網非一般市售品可比撥。

The 1st CAS warehouse in Asia

To duly present the freshness of Taiwan's bountiful seafood, Anyong Biotechnology introduced Cells Alive System (CAS-FRESH) exclusively from Japan. The technology, winner of three major innovation awards in Japan in 2008, can fully preserve the nutrition and freshness of materials, which find no rivals in the market.

Snubnose Pompano



Whole Round Weight: 600-800g/800-1000g/1000g+ Packing: IWP or In Nude

 三清 Gill off, Stomach off, Scale off and Frozen Weight: 600-800g/800-1000g/1000g+ Packing: IVP/IWP/In Nude

午仔魚 **Fourfinger Threadfin**



 條准Whole Round Weight: 220-290g/300-370g/ 380-480g Packing: IWP or In Nude

Eleutheronema rhadinum

• 三清 Gill off, Stomach off, Scale off and Frozen Weight: 200g/250g/300g/350g+ Packing: IVP/IWP/In Nude

龍膽石斑 | Giant Grouper



魚排 Steak with skin Weight: 200g/250g/300g Packing: IVP only Frozen Tech Cell Alive System

Epinephelus lanceolatus

魚片 Slicing Weight: 200g/300g Packing: IVP only Frozen Tech.: Cell Alive System

龍虎斑 | Tiger x Giant Grouper

Epinephelus fuscoguttatus x Epinephelus lanceolatus



蜂凍 Whole Round Weight: 600-800g/800-1000g/ 1000g+ Packing: IWP or In Nude

• 清肉 Gill off, Stomach off, Scale off and Frozen Weight: 600-800g/800-1000g/1000g+ Packing: Packing: IVP/IWP/In Nude

Chanos chanos

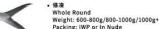
IVP or IWP

Fillet

Weight:

300g/400g/500g+

虱目魚 | Milk Fish



尖吻鱸 | Barramundi



 三清 Whole Round Gill off. Stomach off. Scale off and Frozen Weight: 500-600g/600-800g/ Weight: 800-1000g/1000g+ 500-800g/800-1000g/1000g+ Packing: Packing: IWP or In Nude IVP/IWP/In Nude

• 清肉 Fillet Weight: 200g/300g/400g/500g+ Packing: IVP or IWP

Lates calcarifer

Trachinotus blochii

來自寶鳥的安心鮮魚 Safe and fresh fish from Taiwan



 箱網養殖 Cage aguaculture · 生態養殖 Eco-friendly aquaculture

- 產銷驅歷 Traceability 國際総督 International recognition

安永牛技



Zero-additive, zero-chemical, preserving food

materials with patented freezing technology

自主品質安全 評價機制,放心品鮮味

Autonomous quality and safety assessment mechanism gives consumers confidence

- 供應商評鑑 檢驗分析實驗率
- Examination and analysis lab Micro-biological lab
- 微生物常額室 加工品質審核監控
- · 超误60语微生安全自主檢驗 More than 60 sanitation and safety autonomous testing items

• 加工抑菌 Anti-bacterial processing • 安心殺菌 Eliminating bacteria • CAS急凍保鮮 CAS technology preserving freshness

凍結保藏專利技術

Processing quality auditing And monitoring . CAS保管庫 CAS storage warehouse

原料處理無添加零化學

Strictly abide by a high 嚴循高規格處理流程 standard processing procedure

