



ANYONG BIOTECHNOLOGY CO., LTD.



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，有著蔚鬱山林跟和善人民，這樣一方水土孕育出美好食材，東有深邃黑潮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 islanders can enjoy plentiful 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.

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富饒寶島的究極鮮美

感謝臺灣養殖漁民，天微亮時便開始一日放養管理工作，我們細膩而精準的操作，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，整個產業分工細膩，呈現種魚場、育苗場、養成場，乃至運輸產業，懷著所有水產養殖人員前進不止的熱情與努力。

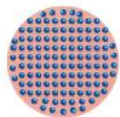
Optimal umami from the island of richness

Salute to Taiwanese fish farmers who start their day early in the twilight 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-adult culture and transportation of aquaculture food respectively can march forward with incessant efforts and enthusiasm.

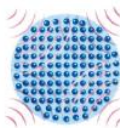
細胞活存鮮技術 Cells Alive System

冷凍前 食材的水分 分佈均勻



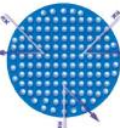
冷凍過程

凍結過程中以磁場、低週波等技術，讓食材透過冰晶形成帶時，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。



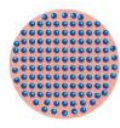
冷凍狀態

食材瞬間急凍。



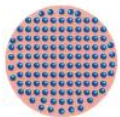
解凍後狀態

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



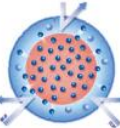
一般急速冷凍 Ordinary Quick-freezing

冷凍前 食材的水分 分佈均勻



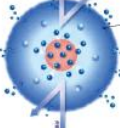
冷凍過程

食材外部因接觸-40℃~-50℃低溫冷風，故於表面開始結冰，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。



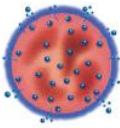
冷凍狀態

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毛細現象所吸引，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，無法恢復冷凍前的鮮度。



金鯧 | Snubnose Pompano



• 條凍
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:
IWP/IWP/In Nude

Trachinotus blochii

午仔魚 | Fourfinger Threadfin



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

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

Eleutheronema rhadinum

龍膽石斑 | Giant Grouper



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



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

Epinephelus lanceolatus

龍虎斑 | Tiger x Giant Grouper



• 條凍
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:
IWP/IWP/In Nude

Epinephelus fuscoguttatus x Epinephelus lanceolatus

虱目魚 | Milk Fish



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

Chanos chanos

尖吻鱸 | Barramundi



• 條凍
Whole Round
Weight:
500-600g/600-800g/
800-1000g/1000g+
Packing:
IWP or In Nude

• 三清
Gill off, Stomach off,
Scale off and Frozen
Weight:
500-800g/800-1000g/1000g+
Packing:
IWP/IWP/In Nude

Lates calcarifer



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



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，解凍後優異品質絕非一般市售品可比擬。

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.

