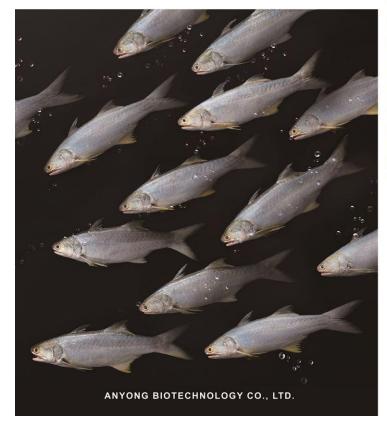


安永生技|专业对待每一条鱼

Anyong Biotechnology

Treats Every Fish with Professionalism





## 来自宝岛的海洋之丰

臺湾,太平洋上的一座小岛,有着蓊鬱山林跟和善人民,这样一方水土孕育 出美好食材,东有深邃黑湖带来西太平洋的慷慨,西有沿岸流载来的肥美, 多样性的海洋生态,型塑台湾海洋美好。

#### 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 hiodiversity.

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### 富饶宝岛的究极鲜美

感谢臺湾养殖渔民,天微亮时便 开始一日放养管理工作,我们细 腻而精准的操作,是维繫优良水 产该有的姿态。

每条鱼苗的育成都是那样地重视,整个产业分工细腻,呈现种鱼场、育苗场,养成场,乃至运输产业,怀着所养水产养殖人员前进不止的热情与努力。

## 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 recorder.

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.

## 冷冻前 食材的水分 分布均匀



## 冷冻过程

冻结过程当中以磁 场、低週波等技术,让 食材通过冰晶形成带 时,仍为水分子持续 震动的状态,藉以抑 制冰晶形成,让水分 子处于过冷状态。



## 冷冻状态

食材瞬间急冻。



## 解冻后状态

冻结过程中,使食材 细胞膜(壁)没有受到 破坏,故解冻后可回 復到食材原本的鲜 度、美味与口感。





冷冻前 食材的水分 分布均匀

## 冷冻过程



食材外部因接触 -40°C~-50°C低温冷 风,故于表层开始结 冰,而表面形成的冰 晶却成为食材中心降 温的最大障碍,再加 上表内层冰晶不断膨 胀重複形成,所以中 心冻结费时。





食材完全结冻前,内 部未凝结的水分子因 重複受到表层冰晶核 心毛细现象所吸引, 导致食材的水分蒸发



# 流失。 解冻后状态

食材因细胞膜(壁)被 破坏,细胞的水分开 始移动,美味营养成 分也随着血水流失, 味道口感改变,无法 恢復冷冻前的鲜度。

### 亚洲第一座CAS保管库



#### 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

Trachinotus blochii

# 午仔鱼 | Fourfinger Threadfin



 条冻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

# 龙胆石斑 | Giant Grouper



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

#### Epinephelus lanceolatus

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

# 龙虎斑 | Tiger x Giant Grouper

#### Epinephelus fuscoguttatus x Epinephelus lanceolatus



条冻 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

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

Chanos chanos

# 虱目鱼 | Milk Fish



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

# 尖吻鲈 | Barramundi



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



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

Lates calcarifer

# 来自宝岛的安心鲜鱼

Safe and fresh fish from Taiwan



 箱网养殖 Cage aquaculture • 生态养殖 Eco-friendly aquaculture

· 产销履历 Traceability 国际认证 International recognition



安永生技



# 自主质量安全 评价机制,放心品鲜味

Autonomous quality and safety assessment mechanism gives consumers confidence

- 供应商评缩 • 检验分析实验室
- Supplier assessment Examination and analysis lab
- 微生物实验室 Micro-biological lab • 加工品质审核监控

#### · 超过60项衛生安全自主检验 More than 60 sanitation and safety autonomous testing items

# 原料处理无添加零化学 冻结保藏专利技术

Zero-additive, zero-chemical, preserving food materials with patented freezing technology

- 加工抑菌 Anti-bacterial processing • 安心杀菌 Eliminatino bacteria
- CAS魚冻保鲜 CAS technology preserving freshness

#### Strictly abide by a high 严循高规格处理流程 standard processing procedure



