

# GO Natural

天然食品採購指南 FOOD  GUIDE

## 燕麥奶終極選購指南

從產地到風味，一篇搞清所有細節

*The Ultimate Oat Milk Buyer's Guide*

*From Source to Flavor, Everything You Need to Know in One Go*

食得有意義：

一些人一些事 如何以美食實踐ESG

*Meaningful Eating :*

*The People & Stories Behind ESG Through Good Food*

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2.



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有汽蘋果汁 (不含酒精) 250ml
8. Sparkling Apple-Grape (No alcohol)  
有汽蘋果葡萄汁 (不含酒精) 250ml
9. Sparkling Apple-Pomegranate (No alcohol)  
有汽蘋果石榴汁 (不含酒精) 250ml
10. Sparkling Apple-Cranberry (No alcohol)  
有汽蘋果紅莓汁 (不含酒精) 250ml

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[www.GoNatural-food.com](http://www.GoNatural-food.com)



GO Natural 天然食品採購指南 由天然生活市場推廣及公關有限公司出版。本刊編輯、廣告、品牌及市場推廣工作由香港及新加坡團隊共同負責。

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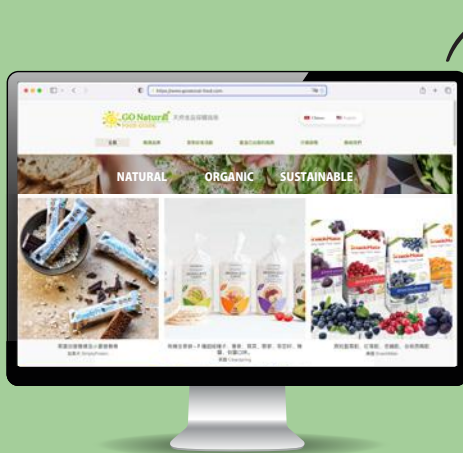




## 天然・有機・可持續 NATURAL • ORGANIC • SUSTAINABLE

**GO Natural天然食品採購指南** 帶領讀者探索食品從農場到餐桌的旅程，  
為亞洲的食品進口商、分銷商、零售商、餐飲買家、餐廳經營者和廚師提供食物來源的深入資訊。  
內容以中、英文撰寫，是飲食業界必備的採購指南。

**GO Natural Food Guide** traces the journey of food from farm to table, providing Asia-based food importers, distributors, foodservice buyers, retailers, restaurateurs, and chefs with valuable insights into product origins. Available in both English and Chinese, the Guide is an essential reference for everyone in the food industry, from ingredient sourcing to retail.



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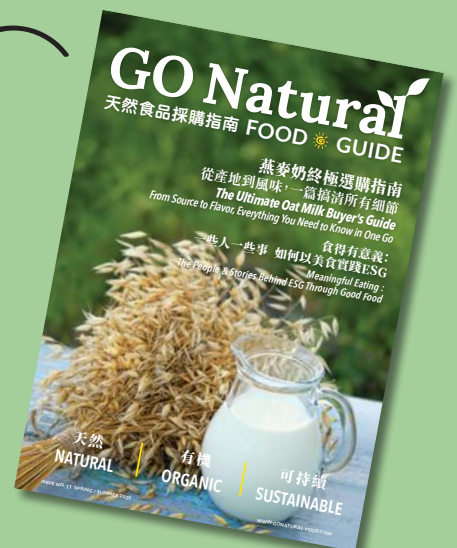
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封面專題 COVER FEATURE

# 燕麥奶大比拼

燕麥奶終極選購指南：  
從產地到營養，一次掌握採購關鍵

## OAT MILK SHOWDOWN

*The Ultimate Oat Milk Sourcing Guide:  
From Source to Flavor, Everything You Need to Know*



無論你是為酒店、咖啡店或超市的採購員，我們今期的封面專題將提供最實用的燕麥奶專業知識，助你作出明智選擇。

Whether you're sourcing for hotels, coffee chains, or retail shelves, this definitive guide delivers everything buyers need to select oat milk products that delight your customers. Let's dive in.

## 燕麥奶的製作過程

### HOW OAT MILK IS MADE?

#### 基本原材料

**燕麥** (學名: *Avena sativa*)

- 選用全穀物或燕麥片研磨可保留更多天然營養
- 部分品牌使用預先加工的燕麥萃取物

**水**

- 形成基底，比例影響濃稠度

**植物油**

- 通常使用向日葵油或芥花籽油以添加柔滑口感

**其他添加**

- 鹽：平衡甜味
- 維他命、礦物質：常見鈣、維他命D、B12以強化營養
- 天然調味：香草、可可等

#### KEY INGREDIENTS

**Oats** (*Avena sativa*)

- Choose whole grains or oatmeal to retain more natural nutrients
- Some brands use pre-processed oat extracts for efficiency

**Water**

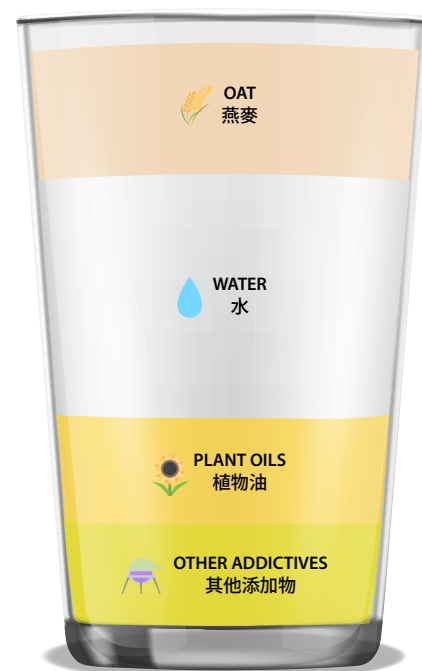
- Forms the base - amount affects thickness

**Plant Oils**

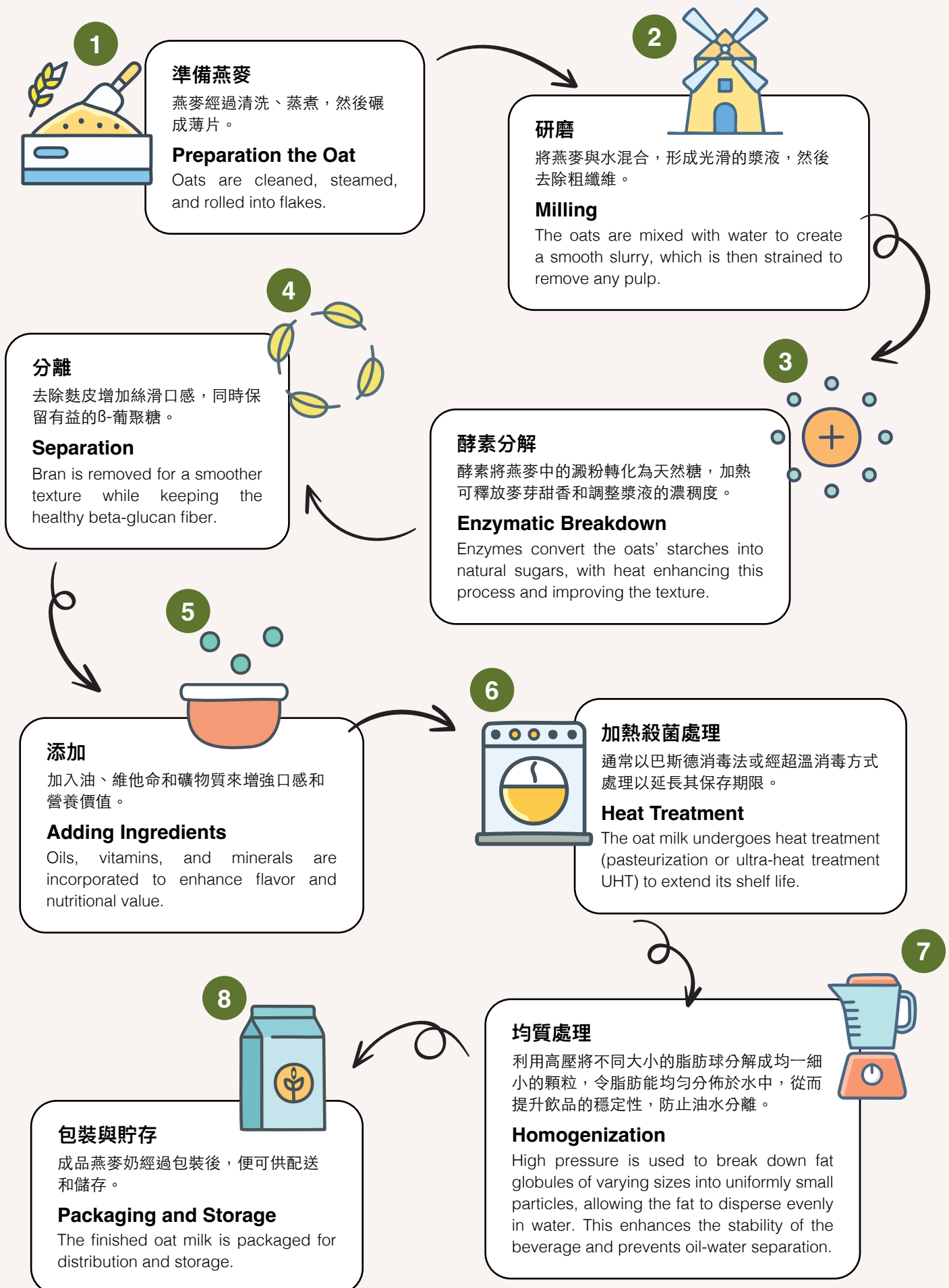
- Sunflower or rapeseed oil is often used to add a smooth texture

**Other Additives**

- Salt: Balances sweetness
- Vitamins/Minerals: Often added calcium, vitamin D, or B12
- Natural flavors: Vanilla, cocoa, etc.



## 製作過程 THE MAKING PROCESS





## 燕麥的超能力

## OATS' SUPERPOWERS

## ♥ 心臟健康

- 每日攝取 3 克 β-葡聚糖（燕麥中的可溶性纖維）可降低約 12 點膽固醇。
- 高全穀物攝取量（尤其是燕麥和黑麥）可降低 25-27% 心臟病發病風險。

## ♥ 糖尿病管理

- 燕麥可降低第二型糖尿病患者的空腹血糖、糖化血紅蛋白（A1c）和餐後血糖飆升。
- 每日攝取 50-100 克全穀燕麥可減少餐後血糖並支持適度減肥。

## 💪 體重控制

- β-葡聚糖通過吸附水分，形成體積龐大的膳食纖維，減慢消化並延長飽肚感。
- β-葡聚糖發酵所產生的短鏈脂肪酸有助控制食慾調節激素的釋放。

## ⚡ 腸胃健康

- 燕麥纖維可增加糞便重量和含水量，緩解便秘。
- β-葡聚糖發酵有助提升腸道菌群多樣性。

## ♥ Heart Health

- 3 grams of beta-glucan (a soluble fiber in oats) daily lowers cholesterol by ~12 points.
- High whole-grain intake (especially oats and rye) reduces heart attack risk by 25-27%.

## ♥ Diabetes Management

- Oats lower fasting blood sugar, hemoglobin A1c, and post-meal spikes in type 2 diabetes.

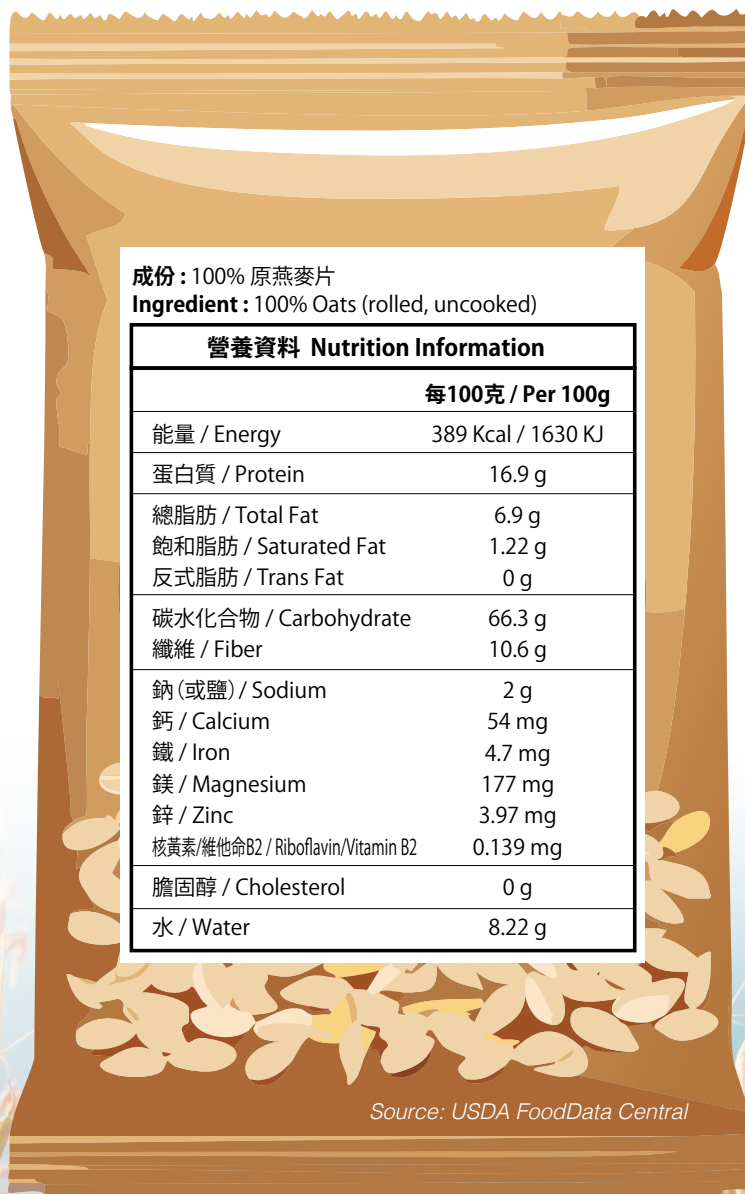
- Eating 50-100 grams of whole grain oats daily reduces blood sugar and supports modest weight loss.

## 💪 Weight Control

- Beta-glucan increases food volume, slows digestion, and prolongs fullness.
- Fermentation of beta-glucan helps regulate hunger hormones.

## ⚡ Digestive Health

- Oat fiber eases constipation by increasing stool weight and water content.
- Beta-glucan fermentation boosts gut bacteria diversity.



# 市面上部分出售的燕麥奶

## SOME OAT MILKS AVAILABLE ON THE MARKET

每100毫升  
Per 100 ml serving



品牌 Brands	OATLY	FAZER	ALPRO	MINOR FIGURES	YOOK	CALIFIA FARMS
產品名稱 Product	<i>The Original Oat Drink</i>	<i>Aito Oat Drink</i>	<i>Oat Original</i>	<i>Everyday Oat</i>	<i>Organic Oat Drink</i>	<i>Organic Oatmilk Original</i>
容量 Volume	1L	1L	1L	1L	1L	1.4 L
公司總部 Headquarters	瑞典 Sweden	芬蘭 Finland	英國 UK	英國 UK	愛沙尼亞 Estonia	美國 USA
產品來源地 Country of Origin	瑞典及新加坡 Sweden / Singapore	芬蘭 Finland	英國 UK	英國 UK	愛沙尼亞 Estonia	美國 USA
成分 Ingredients	water, oats 10%, rapeseed oil, minerals (calcium, carbonate), salt, vitamins (B2, D2, B12)	water, oat 10.5%, rapeseed oil, calcium, iodized salt, riboflavin (vitamin B2), vitamins D, B12	water, oat 10.5%, soluble corn fibre, sunflower oil, calcium (tri-calcium phosphate), sea salt, stabiliser (gellan gum), potassium iodide, vitamins B2, D2	water, gluten free oats, rapeseed oil, calcium carbonate, dipotassium phosphate, salt, riboflavin, vitamins B12, D, iodine	water, organic wholegrain oats 9.5%, organic rapeseed oil, organic chicory root fiber, acidity regulator (calcium carbonate), sea salt, stabiliser (gellan gum)	water, organic oats, sea salt
能量 (千卡) Energy (kcal)	46	50	45	50	48	33
蛋白質 (克) Protein (g)	1	0.9	0.8	1.1	1	1.3
總脂肪 (克) Total Fat (g)	1.5	1.2	1.5	2.2	1.5	0.4
碳水化合物 (克) Total Carbs(g)	6.7	8.5	6.3	6.5	7	5.8
總糖分 (克) Total Sugars (g)	4	3.7	3.2	2.4	1	1.7
膳食纖維 (克) Dietary Fiber (g)	0.8	#	1.4	#	1	<0.5
鈣 (毫克) Calcium (mg)	120	120	120	120	#	13
鈉 (毫克) Sodium (mg)	42	40	32	42	40	67
維他命B2 (毫克) Vitamin B2 (mg)	0.21	0.21	0.21	0.21	#	#
維他命B12 (微克) Vitamin B12 (µg)	0.38	0.38	#	0.38	#	#
維他命D (微克) Vitamin D (µg)	0.50	1.0	0.75	0.75	#	0

備註：# 官方網頁未有列出

Remarks: # Data not listed on the official website

**免責聲明：**本列表所列的燕麥奶品牌的成分及營養價值等資訊，是根據相關品牌官方網站於本文章發佈時的資料整理而成。我們致力於提供準確可靠的資訊，但仍建議買家前往相關品牌的官方網站，查閱最新及最準確的資料，因為配方、成分及營養價值可能會有所更改。《GO Natural天然食品採購指南》對於本文發佈後品牌所作的任何更改或差異不承擔責任。



許多消費者因其健康理由而選擇燕麥奶。為了方便比較不同品牌的營養價值，我們整理了市面上幾款常見的燕麥奶品牌。

Many consumers choose oat milk for its perceived health benefits. To help you compare their nutritional values, we have listed several popular brands available on the market.



每100毫升  
Per 100 ml serving

CHOBANI	AUSTRALIA'S OWN	BORING	OATBEDIENT	OATSIDE	UFC	品牌 Brands
<i>Oatmilk Original</i>	<i>Oat Milk</i>	<i>Original Oat Milk</i>	<i>Oat Milk Zero</i>	<i>Oatmilk Barista Blend</i>	<i>Velvet Oat Milk - Unsweetened</i>	產品名稱 Product
1L	1L	1L	250 ml	1L	1L	容量 Volume
澳洲 Australia	澳洲 Australia	新西蘭 New Zealand	新加坡 Singapore	新加坡 Singapore	泰國 Thailand	公司總部 Headquarters
澳洲 Australia	澳洲 Australia	新西蘭 New Zealand	馬來西亞 Malaysia	印尼 Indonesia	泰國 Thailand	產品來源地 Country of Origin
oat blend (water, whole grain oats), contains 2% or less of: rapeseed oil, sea salt, vitamin D2 (yeast extract), calcium carbonate, gellan gum	water, oats 9%, vegetable oil (canola or sunflower), minerals (calcium, phosphorus), acidity regulator (dipotassium phosphate), natural flavors, salt	water, oats 12%, hi-oleic sunflower oil, minerals (calcium carbonate, calcium phosphate), sea salt, vitamins (riboflavin, B12)	water, oats, himalayan pink salt	water, oats 10%, canola oil, acidity regulator (dipotassium phosphate), calcium carbonate, sea salt	water, oats, sunflower oil, calcium carbonate, dipotassium phosphate, sea salt and vitamins (D2, riboflavin, B12)	成分 Ingredients
50	48	43	58	65	44	能量 (千卡) Energy (kcal)
0.8	0.6	0.6	1.6	0.6	1.2	蛋白質 (克) Protein (g)
2.5	1.9	1.4	1.1	3.2	1.1	總脂肪 (克) Total Fat (g)
5.8	7	8	10.4	8.1	7.3	碳水化合物 (克) Total Carbs(g)
3.3	2.8	4	3.5	2.8	4.2	總糖分 (克) Total Sugars (g)
<0.5	<0.5	0.8	0.9	#	0.6	膳食纖維 (克) Dietary Fiber (g)
83	120	100	#	98	109	鈣 (毫克) Calcium (mg)
48	45	48	18	47	45	鈉 (毫克) Sodium (mg)
#	#	0.21	#	#	0.2	維他命B2 (毫克) Vitamin B2 (mg)
#	#	0.4	#	#	0.3	維他命B12 (微克) Vitamin B12 (µg)
1.25	#	#	#	#	1.2	維他命D (微克) Vitamin D (µg)

**Disclaimer:** The information presented in this table, including ingredients and nutritional values of oat milk brands, has been gathered from the official websites of the respective brands at the time of publication. While we strive to ensure the accuracy and reliability of the information provided, we encourage buyers to visit the official websites of the brands for the most up-to-date and accurate details, as formulations, ingredients, and nutritional values are subject to change. GO Natural Food Guide is not responsible for any discrepancies or changes made by the brands after this article is published.

## 燕麥奶粉：輕便環保新選擇

### OAT MILK POWDER: A CONVENIENT & ECO-FRIENDLY CHOICE

液態燕麥奶雖是市場主流，但燕麥奶粉亦有其優勢：

- ☕ **飲用方便** – 輕巧便攜，隨時加水即可享用。
- 💰 **節省成本** – 包裝細小，大幅降低運輸及倉儲成本。
- ✅ **長效保鮮** – 常溫保存可達2年，供應穩定不間斷。
- 🌱 **環保減碳** – 運輸過程減少碳排放，更符合永續趨勢。

While liquid oat milk dominates the market, oat milk powder offers unique advantages:

- ☕ **Convenient to drink** – Lightweight and portable, just add water anytime to enjoy.
- 💰 **Cost-saving** – Small packaging greatly reduces transportation and storage costs.
- ✅ **Long shelf life** – Can be stored at room temperature for up to 2 years, ensuring a stable supply.
- 🌱 **Eco-friendly** – Reduces carbon emissions during transportation, aligning with sustainability trends.

## 主要供應商 KEY SUPPLIERS



### OATBEDIENT Oat Milk Powder Original

成分：燕麥奶粉、麥芽萃取、糖

保存期限：15個月

馬來西亞製造

**Ingredients:** Oat milk powder, malt extract, sugar

**Shelf life:** 15 months

Made in Malaysia

<https://www.oatbedient.com/>

### MIGHTY Oat M.LK Powder

成分：燕麥萃取物（90%）、椰子油、鹽

保存期限：24個月

英國製造

**Ingredients:** Oat extract (90%), coconut oil, salt

**Shelf life:** 24 months

Made in UK

<https://mightydrinks.com/>



### MYLK MADE Oat Mylk Powder

成分：燕麥奶粉（98%）、豌豆蛋白、海鹽、礦物鹽（碳酸鈣、磷酸二鈣）

保存期限：24個月

新西蘭製造

**Ingredients:** Oat milk powder (98%), pea protein, sea salt, mineral salts (calcium carbonate, dicalcium phosphate)

**Shelf life:** 24 months

Made in New Zealand

<https://www.mylkmade.co.nz/>



### JOI Organic Oat Milk Powder

成分：有機燕麥

保存期限：9個月

美國製造

**Ingredients:** Organic oats

**Shelf life:** 9 months

Made in USA

<https://addjoi.com/>





### BLUE FARM Pure Oat Base

成分：100%有機燕麥

保存期限：12個月

德國製造

**Ingredients:** 100% Organic oats

**Shelf life:** 12 months

Made in Germany

<https://en.bluefarm.co/>



### NIMBUS Oat Milk Mix

成分：澳洲燕麥（93%）、牛油果油粉、碳酸鈣、鹽、黃原膠

保存期限：6個月

澳洲製造

**Ingredients:** Australian oats (93%), avocado oil powder, calcium carbonate, salt, Xanthan gum

**Shelf life:** 6 months

Made in Australia

<https://www.drinknimbus.co/>



### OVERHERD Oat Drink Powder

成分：有機無麩質燕麥（68%）、椰子 MCT 粉、菊苣根纖維、碳酸鈣、維他命 B12

保存期限：12個月

英國製造

**Ingredients:** Organic gluten free oats (68%), coconut MCT powder, chicory root fibre, calcium carbonate, vitamin B12

**Shelf life:** 12 months

Made in UK

<https://overherd.uk/>



### THE MINDFUL OAT Organic Oat Milk Powder (Unsweetened Original)

成分：有機燕麥奶粉（燕麥）、有機葵花卵磷脂

保存期限：官方網頁未有列出

加拿大製造

**Ingredients:** Organic oat milk powder (*avena sativa*), organic sunflower lecithin

**Shelf life:** Data not listed on the official website

Made in Canada

<https://themindfuloat.ca/>



### OAT BELLA (燕麥貝兒) Instant Hydrolyzed Oatmilk Powder

成分：澳洲燕麥、酵素

保存期限：官方網頁未有列出

台灣製造

**Ingredients:** Australian oats, enzyme

**Shelf life:** Data not listed on the official website

Made in Taiwan

<https://www.oatbella.com.tw/>

# 燕麥奶評估實用指南

## OAT MILK EVALUATION: A PRACTICAL GUIDE FOR BUYERS

隨著燕麥奶在亞洲市場的持續普及，食品進口商及零售買家在採購植物奶時，必須了解關鍵的品質指標。

以下資料有助你作出明智選擇：

As oat milk continues to gain traction across Asia, it is essential for food importers and retail buyers to understand the key quality indicators when sourcing this popular dairy alternative.

The following framework outlines the main criteria to consider when evaluating oat milk brands:



### 1 成分品質及透明度

#### 燕麥來源及含量

評估燕麥的種植地區，以及該地區的純淨度。確保供應商能提供實驗室報告，證明產品不含污染物，例如草甘膦及重金屬（砷、鎘、鉛、汞），這些物質可能自然存在於土壤中，亦可能因環境污染而產生。

留意燕麥奶配方中實際使用的燕麥含量，因為其含量會直接影響營養價值和口感。

#### 水質

了解生產過程中所用的來源及處理方式。

#### 添加劑

優先選擇成分簡單、避免過多穩定劑或人造香料的產品。

#### 甜味劑

部分品牌會添加麥芽糖、蔗糖等甜味劑，但注重健康的消費者或未必喜歡。

#### 油脂

為提升口感，不少品牌會加入葵花籽油或芥花籽油等油脂，這會增加熱量及脂肪含量，各種油脂的營養價值亦有差異。

### 1 Ingredient Quality and Transparency

#### Oat Source & Content

Assess where the oats are grown and whether the sourcing region is known for purity. Ensure that the supplier can provide laboratory reports verifying the absence of contaminants such as glyphosate and heavy metals (arsenic, cadmium, lead, mercury), which may occur naturally in soil or result from environmental pollution.

Pay close attention to how much oat is actually used in the formulation of oat milk, as its content directly impacts the nutritional value and texture.

#### Water Quality

Clarify the origin and treatment of the water used in production.

#### Additives

Favor products with minimal additives, avoiding excessive stabilizers or artificial flavors.

#### Sweeteners

Some brands add sweeteners (e.g., maltose, cane sugar) to appeal to certain consumers, but these may not suit health-conscious consumers.

#### Oils

Oils such as sunflower or rapeseed are often added for texture, contributing additional calories and fats. The nutritional value of these oils varies and should be considered.

### 2 加工方法

#### 酶解水解

優質燕麥奶多採用酶解分解，而非高溫或化學處理，以保留最佳的乳滑口感及天然甜味。

#### 低溫巴士德消毒法

低溫消毒能更有效保留風味和營養，優於超高溫（UHT）處理。

### 2 Processing Methods

#### Enzyme Hydrolysis

Premium oat milks utilize enzymatic breakdown rather than excessive heat or chemicals, resulting in a creamier texture and natural sweetness.

#### Pasteurization

Low-heat pasteurization helps retain flavor and nutrients more effectively than ultra-high temperature (UHT) processing.







### 3 營養成分

#### 蛋白質及纖維含量

較高的纖維（特別是β-葡聚糖）及蛋白質含量代表營養價值更高。

#### 加強營養

大多數植物奶的鈣、維他命D及蛋白質含量較牛奶為低。建議選擇有添加鈣、維他命D、核黃素（B2）、鋅等主要營養素的產品。

#### β-葡聚糖含量

留意產品標籤或健康聲稱，β-葡聚糖是燕麥中的可溶性纖維。歐洲食品安全局及美國FDA均允許，若產品每日提供至少3克燕麥β-葡聚糖，可在標籤上宣稱有助減低冠心病風險。

### 3 Nutritional Profile

#### Protein and Fiber

Higher levels of fiber (notably beta-glucans) and protein indicate stronger nutritional value.

#### Fortification

Most plant-based milks lack the calcium, vitamin D, and protein levels found in dairy milk. Seek products fortified with calcium, vitamin D, riboflavin (B2), zinc, and other key nutrients.

#### Beta-Glucan Content

Check for labels or claims regarding beta-glucan, an oat-derived soluble fiber. Regulatory authorities in Europe and the US allow health claims for products containing at least 3 g of beta-glucan per day.

### 4 口感及味道

#### 乳滑度

優質燕麥奶應該質感順滑細膩，不應有水感、結塊、不均勻的分離現象。

#### 風味

如需配搭咖啡或茶，以淡味或微甜為佳，因不會掩蓋其他食材味道。

### 4 Taste and Texture

#### Creaminess

High-quality oat milk should be smooth and silky, not watery or chalky.

#### Flavor

A neutral or mildly sweet flavor is preferred, especially for use with coffee and tea.



### 5 可持續性及道德採購

#### 本地採購

燕麥若來自廠房附近的農戶，可支持當地農業並減少碳足印。

#### 認證標誌

選購具備認證的產品，如有機、非基因改造或碳中和等認證。

#### 包裝

在亞洲市場，環保包裝（如FSC認證紙盒或可回收物料）越來越受重視。

### 5 Sustainability and Ethical Sourcing

#### Local Sourcing

Oats sourced from nearby regions can support local farmers and reduce carbon footprint.

#### Certifications

Look for recognized certifications such as organic, non-GMO, or carbon-neutral.

#### Packaging

Eco-friendly options, such as FSC-certified cartons or recyclable materials, are increasingly valued in Asian markets.



### 6 市場專屬需求

#### 咖啡師專用配方

隨著亞洲咖啡文化興盛，具備良好打泡效果的咖啡師級燕麥奶需求高企。

#### 清真認證

在穆斯林人口眾多的市場（如印尼、馬來西亞）非常重要。

#### 小包裝與家庭裝

單份包裝方便攜帶，家庭裝則更具經濟效益。



### 6 Market-Specific Preferences

#### Barista-Grade Options

Brands that offer barista-grade oat milk—formulated for superior foaming—are in high demand for café applications.

#### Halal Certification

Critical in markets with significant Muslim populations (e.g., Indonesia, Malaysia).

#### Small & Family Pack Options

Single-serve packs for convenience, family-size for value.

## 常見問題 FAQs

### ? 燕麥奶是否純素？是否不含堅果？

是的，大部分市面上的燕麥奶都是純素且不含堅果，因此對純素或對堅果過敏的人士來說，燕麥奶是一個理想的無乳製品選擇。

#### Is oat milk vegan and nut-free?

Yes, most oat milk brands are both vegan and nut-free, making it a good dairy-free option for those with nut allergies. It's a versatile choice for anyone following a plant-based diet.

### ? 如果燕麥奶沒有添加糖，為什麼會含有糖分？

燕麥奶中的糖分來自於燕麥本身！在生產過程中，酵素將燕麥中的澱粉分解成天然糖分，使燕麥奶帶有溫和的甜味。

#### Why does oat milk contain sugar if no sugar is added?

The natural sweetness in oat milk comes from the oats themselves! During production, enzymes break down the starches in oats into natural sugars, giving oat milk its mild, sweet taste without added sugar.

### ? 燕麥奶中的油是否不健康？

不一定。許多燕麥奶使用植物性油脂（如葵花籽油或芥花籽油）來增添奶感，這些油脂含有健康的飽和脂肪。

#### Are oils in oat milk unhealthy?

Not necessarily. Many oat milks use plant-based oils, like sunflower or rapeseed oil, to create a creamy texture. These oils provide healthy unsaturated fats.

### ? 燕麥奶是否無麩質？

這取決於品牌和燕麥的來源。

- 有些品牌使用認證的無麩質燕麥。
- 有些品牌可能因加工過程中的交叉污染而含有微量麩質。

#### Is oat milk gluten-free?

It depends on the brand and where the oats are sourced.

- Some brands use certified gluten-free oats.
- Some brands may contain trace amounts of gluten due to cross-contamination during processing.

### ? 我可以用原味燕麥奶來沖咖啡嗎？

可以，但原味燕麥奶未必能打出濃厚綿密的奶泡。如想獲得更理想的效果，建議選擇各品牌專為咖啡用途而設的「咖啡師系列」燕麥奶。這類產品一般會額外加入以下成分，以提升打泡及沖調表現：

- 額外脂肪（例如每100毫升含約3克脂肪，而普通原味燕麥奶約含1.5克）
- 穩定劑（如磷酸二鉀），有助防止燕麥奶在酸性的咖啡中出現結塊
- 增稠劑

#### Can I use original oat milk for coffee?

Yes, you can, but regular oat milk may not produce rich and creamy foam. For better results, it is recommended to choose barista-style oat milk specially formulated for coffee. These products typically contain additional ingredients to improve foaming and blending performance, such as:

- Extra fat (for example, about 3g of fat per 100ml, compared to around 1.5g in regular oat milk)
- Stabilizers (such as dipotassium phosphate) to help prevent curdling when mixed with acidic coffee
- Thickeners



## 其他影響奶泡的成分與因素

**蛋白質含量** – 較高的蛋白質有助於穩定奶泡結構，使奶泡更持久和細膩。因此，有些咖啡師系列燕麥奶會調整配方以提升蛋白質含量。

**pH值調整劑** – 調節燕麥奶的酸鹼度有助於預防在高溫或混合咖啡時產生分離或結塊，令奶泡更穩定。

**乳化劑** – 例如卵磷脂（Lecithin）等乳化劑，有助油脂與水分均勻結合，從而提升奶泡的細緻度及穩定性。

**水分比例** – 水含量過高會令燕麥奶較稀薄，不利於打出濃密的奶泡。有些品牌會減少水分比例以調整濃稠度。

**燕麥糖化程度** – 經酶解處理後的燕麥奶，天然糖分較高，有助於提升口感和奶泡的細膩度。

**油脂種類** – 不同類型的油脂（如葵花籽油、椰子油等）對奶泡的形成和口感亦有不同影響。

## Other Ingredients and Factors Affecting Foam

**Protein Content** - Higher protein levels help stabilize the foam structure, resulting in longer-lasting and finer foam. Some barista-style oat milks adjust their formulas to increase protein content for this reason.

**pH Adjusters** - Regulating the acidity or alkalinity of oat milk helps prevent separation or curdling when steamed or mixed with coffee, making the foam more stable.

**Emulsifiers** - Emulsifiers such as lecithin promote better blending of fats and water, thus enhancing the smoothness and stability of the foam.

**Water Ratio** - A high water content can make oat milk too thin, making it difficult to create rich and dense foam. Some brands reduce the water ratio to achieve a thicker consistency.

**Degree of Oat Hydrolysis** - Oat milk that is enzymatically hydrolyzed tends to have higher natural sugar levels, which improves mouthfeel and the fineness of the foam.

**Type of Oil Used** - Different types of oils (such as sunflower oil or coconut oil) can affect foam formation and texture in various ways.





## 牛奶 vs 燕麥奶—飲食選擇

### COW'S MILK vs OAT MILK - DIETARY SCENARIOS



牛奶與燕麥奶各有獨特的營養價值，能滿足不同的飲食需要和個人喜好。兩者並無絕對「優劣」之分，應根據個人健康目標、飲食要求及生活方式作出選擇。

#### 最佳蛋白質來源

一杯全脂牛奶可提供8克優質蛋白質和所有必需氨基酸（佔幼兒每日建議攝取量的60%，佔兒童每日建議攝取量的40%）。

#### 最佳低脂及純素飲食選擇

燕麥奶一般脂肪較低，亦適合純素者及乳糖不耐人士。

#### 最佳膽固醇選擇

燕麥奶本身不含膽固醇。

#### 最佳低糖選擇

部分燕麥奶的糖分比牛奶更低。如希望減少糖分攝取，建議選擇「無添加糖」的產品。

#### 最佳其他必需營養素

牛奶天然富含核黃素、泛酸、菸鹼酸、鋅、碘、硒及鉀等營養素，而燕麥奶則需經營養強化才可達至相若水平。

Cow's milk and oat milk each provide unique nutritional benefits and are suited to different dietary needs and preferences. There is no absolute "better" choice—selection should be based on individual health goals, dietary restrictions, and lifestyle considerations.

#### Best for Protein

A cup serving of whole cow milk provides 8 g of high-quality protein with all of the essential amino acids (60% of the Recommended Daily Allowance for toddlers, and 40% of the RDA for young children).

#### Best for Lower Fat and Vegan Diets

Oat milk is generally lower in fat and suitable for vegans and those who are lactose intolerant.

#### Best for Cholesterol

Oat milk is naturally cholesterol-free.

#### Best for Low Sugar

Some oat milk varieties have lower sugar content than cow's milk. To minimize sugar intake, select unsweetened options whenever possible.

#### Best for Other Essential Nutrients

Cow's milk naturally provides nutrients such as riboflavin, pantothenic acid, niacin, zinc, iodine, selenium, and potassium, whereas oat milk typically requires fortification to match these levels.



#### 牛奶比較適合的情況...

需要完整蛋白質（如運動員、發育期兒童）

偏好天然鈣及維生素（非強化添加）

無乳糖不耐或牛奶過敏

#### Choose Cow's Milk If...

You require complete protein (e.g. athletes, growing children)

You prefer natural sources of calcium and vitamins (without fortification)

You do not have lactose intolerance or dairy allergies



#### 燕麥奶比較適合的情況...

避免乳糖或採用純素飲食

需要水溶性纖維（β-葡聚糖）促進心臟健康

注重環保

#### Choose Oat Milk If...

You avoid lactose or follow a vegan diet

You seek soluble fiber (β-glucan) for heart health

You prioritize environmental considerations 🌱

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# 一些人一些事 如何以美食實踐ESG

## THE PEOPLE & STORIES BEHIND ESG THROUGH GOOD FOOD



新加坡的**Boxgreen**，以及香港的**可可阿樂**和**本土養殖**，並非一般的天然食品公司。他們除了為大眾提供健康天然的食品，更積極支援弱勢社群，包括更生人士、智障人士及有特殊教育需要（SEN）人士，提供技能培訓，協助他們自力更生，過有尊嚴的生活。支持他們，不僅可以享受美食，更能推動共融社會發展。存好心，做好事，健康快樂，一舉三得，何樂而不為？



Singapore's **Boxgreen** and Hong Kong's **Hello Cocoa** and **Hong Kong Aquaculture** are more than just natural food companies—they are outstanding examples of how business can create positive change through food. Beyond offering wholesome, healthy products, these companies empower disadvantaged groups—including ex-offenders, individuals with intellectual disabilities, and those with special educational needs (SEN)—by providing skills training and pathways to independence and dignity.

By choosing to support these companies, you're not just enjoying good food—you're helping to build a more inclusive and caring society. Eat well, do good, and feel great—all in one bite. Isn't that a win-win?



# BOXGREEN 以零食善行社會 BOXGREEN BITES INTO SOCIAL GOOD



▲ 十一年前，Andrew Lim（左）和 Walter Oh（右二）創立 Boxgreen，懷抱著以美味健康小食做好事的大使命。

Eleven years ago, Andrew Lim (left) and Walter Oh (second from right) launched Boxgreen as a small two-man team with a big mission: to do good through delicious, wholesome snacks.

新加坡品牌Boxgreen是一家獲得B型企業認證的公司，通過線上平台提供訂購制的健康天然零食盒。自2014年創立以來，Boxgreen已售出超過600萬份零食和飲品。除了提供營養美味的零食外，Boxgreen也致力於幫助弱勢群體，包括在囚人士和特殊需要人士，為他們提供有意義的工作機會與技能培訓，積極推動社會共融。

## 共融就業：賦能弱勢社群

Boxgreen的社會使命核心在於「共融就業」- 堅信每個人都應該得到第二次機會，無論其背景或能力，都值得擁有美好人生。

Boxgreen, a Singapore-based Certified B Corporation, is an online platform specializing in subscription-based natural and healthy snack boxes. Since its founding in 2014, the company has sold over 6 million snacks and drinks. Beyond delivering nutritious snacks, Boxgreen is committed to making a positive impact by supporting individuals such as inmates and those with special needs.

## Inclusive Employment: Empowering Marginalized Communities

At the heart of Boxgreen's social mission is *inclusive employment*—a belief that everyone deserves a second chance and the opportunity to thrive, regardless of their background or abilities.



## 生產工序 – 與黃絲帶合作： 協助更生人士

自2019年起，Boxgreen 透過與「黃絲帶計劃」及新加坡監獄署合辦的私營合作項目，在樟宜監獄內設立了佔地4,000平方呎的生產設施。服刑人士在這裡接受食品生產的實務培訓，累積寶貴技能和工作經驗，為日後出獄後順利重返社會做好準備。

### 正面影響

- 為185名囚犯提供培訓，協助Boxgreen 預備、分類和包裝食物
- 提供333,564小時的工作和培訓
- 透過服務費和工資產生417,950美元以上的社會資本
- 5名前囚犯受僱從事物流工作
- 每天生產3,000件零食和1,000瓶飲料



▲ 與 MINDS 共同合作。

The collaboration with MINDS.

## 後期包裝 – 與MINDS協作： 為特殊需要人士創造價值

與新加坡智障人士福利促進會（MINDS）的合作。2022年於MINDS就業發展中心設立後期生產線後，Boxgreen 不單為有特殊需要人士提供就業機會，更幫助他們提升技能。

### 正面影響

- 提供 7,523 小時培訓予 MINDS 參加者
- 26.7% 參加者直接受僱於 Boxgreen
- 向 MINDS 發放 \$34,916.93 新元薪酬
- 公司員工中有五分之一為特殊需要人士

## MANUFACTURING - PARTNERING WITH YELLOW RIBBON: SUPPORTING EX-OFFENDERS ON THEIR JOURNEY FORWARD

Since 2019, Boxgreen has partnered with *Yellow Ribbon Singapore* and the Singapore Prison Service through the Private Partnership Scheme, setting up a 4,000 square feet production facility within Changi Prison. Here, inmates receive hands-on technical training in food production, equipping them with valuable skills and real work experience that enable successful reintegration into society after release.

### Impact at a Glance

- 185 inmates in Changi Prison trained to help blend, sort and pack the snacks
- 333,564 hours of total working and training provided to inmates
- \$417,950+ of social capital generated in utilization fees and wages
- 5 former inmates hired in logistics operations
- 3,000 snacks and 1,000 drink bottle are produced daily



▲ 生產主管每天早上都從Woodlands辦公室前往樟宜監獄，親自指導和支持在囚人士的日常工作。

The production supervisors travel from the Woodlands office to Changi Prison Complex every morning, guiding and supporting inmates in their daily work.

## FULFILMENT - COLLABORATION WITH MINDS: EMPOWERING THE DIFFERENTLY-ABLED

Boxgreen's partnership with the *Movement for the Intellectually Disabled of Singapore (MINDS)* is a shining example of how business and social enterprises can work hand-in-hand. By establishing a post-production facility at MINDS Woodlands Employment Development Centre in 2022, Boxgreen has created meaningful employment for individuals with special needs.

### Impact at a Glance

- 7,523 hours of training provided to MINDS clients
- \$32,261 in wages/payments made to MINDS
- \$2,655 meal allowance paid to MINDS
- 1 in 5 of Boxgreen's staff are differently-abled



## 可持續採購：守護地球與農民

公司直接向東南亞、美國及非洲的農場採購天然食材，確保農民獲得公平及可持續收入。食品最後在本地加工，減少運輸碳排放，支持本地經濟。

### 可持續發展成就

- 拯救72,993公斤原需廢棄外觀不美的蔬果，將其用於姊妹品牌Imperfect Drinks 冷壓果汁
- 使用100%可回收塑膠包裝與紙盒
- 包裝紙箱全面使用再生材料

## SUSTAINABLE SOURCING - SUPPORTING FARMERS AND THE PLANET

Boxgreen's impact goes beyond people—it extends to the environment and the communities that supply its ingredients. The company sources natural ingredients directly from farms across Southeast Asia, the USA, and Africa, ensuring that farmers receive fair and sustainable incomes. By processing ingredients locally at Changi Prison, Boxgreen reduces transportation emissions and supports local economies.

### Key Sustainability Achievements

- 72,993 kg of “ugly” fruit and vegetable waste saved through upcycling into Imperfect Drinks, a cold-pressed juice brand under Boxgreen.
- 100% recyclable plastic packaging and boxes
- Cartons made from 100% recycled materials



▲ 為新加坡多間公司提供服務度身訂造的零食盒。

Providing pantry snack boxes to various companies in Singapore.



◀ 在新加坡設置了66部智能販賣機。

66 vending machines deployed island-wide.





## 開放式招聘與多元

Boxgreen 歡迎不同背景人士加入，包括不同年齡、曾入獄或殘疾人士等，令公司團隊更多元和彈性：

- 29%員工逾50歲
- 涵蓋6國籍人才
- 女性佔員工總數68%
- 管理層25%為女性
- 30%員工服務年資超5年

► Boxgreen的員工滿意度達 96%，遠高於全球平均的 53%。公司於2023 年獲頒 SkillsFuture金獎。

The company's 96% employee satisfaction rate (compared to a global average of 53%). It received the SkillsFuture Employer Awards 2023 (Gold).

## OPEN HIRING AND DIVERSITY: A GENTLE, JUST SOCIETY

Boxgreen's open hiring policy welcomes individuals from all walks of life—regardless of age, past incarceration, disabilities, or other backgrounds. The result is a workforce characterized by diversity and resilience:

- 29% of staff are above 50
- 6 nationalities represented
- 68% female staff
- 1 in 4 of management team is female
- 30% of staff have stayed over 5 years—a testament to the supportive culture



## 業務發展

Boxgreen 欲進一步拓展本地和美國市場，善用強大的大數據創新更多產品，開設實體零售及快閃店，並擴展酒店的餐飲業務。

## BUSINESS OUTLOOK

Boxgreen plans to expand locally and internationally by strengthening its digital presence and launching new products. Upcoming initiatives include entering the US market, opening retail and pop-up stores, and growing its hotel food service business.





# 可可阿樂：為SEN家庭打造終身支援網

## HELLO COCOA: BUILDING LIFELONG SUPPORT FOR SEN FAMILIES



盧禮宇 (Louie) 是一位來自台灣、現居香港的爸爸，他的人生經歷充滿高低起伏。作為一名特殊教育需要 (SEN) 孩子的父親，Louie 早年隻身來港，曾兩度創業，力求為同路人建立支援平台，卻屢遇挫折。然而，這些經歷並未澆熄他的熱情，反而成為他創辦「可可阿樂」本地精品手工朱古力社企的動力來源。

Louie 的故事不僅是一段創業旅程，更是一場關於愛與堅持的修煉。他常說：「同行者，因同病相憐而成同路人。」這句話正是他創立「可可阿樂」的初心—希望與 SEN 青年及其照顧者攜手，共同打造一個溫暖有愛的家園。

Louie Lu (Louie), a Taiwanese father living in Hong Kong, has experienced many ups and downs in his life. As the parent of a child with special educational needs (SEN), Louie moved to Hong Kong years ago and twice attempted to start ventures to support families like his own, only to face setbacks each time. Yet these challenges never extinguished his entrepreneurial spirit; instead, they became the driving force behind the founding of "Hello Cocoa," a local handmade chocolate social enterprise.

Louie's story is more than a tale of entrepreneurship—it's a journey of love and perseverance. He often says, "We become companions because we share the same struggles." This encapsulates the original intention behind Hello Cocoa: to create a warm, loving home together with SEN youth and their caregivers.





## 結合台灣精品朱古力工藝 創造多元工作機會

近年來，台灣多個精品朱古力品牌於國際賽事屢獲殊榮，啟發Louie返鄉取經，將頂尖工藝帶來香港。

在「可可阿樂」，你可以親眼見證「bean to bar」的朱古力製作全過程：由烘焙可可豆、研磨、熬煮到倒模成型，每一步都在自家工場完成。這不僅讓顧客近距離感受手作朱古力的魔法，更為SEN青年帶來多元化的崗位選擇。

手工朱古力製作工序繁多，從前線銷售到後台生產，SEN孩子可根據自己的性格與能力各展所長。「可可有三千年歷史，有好多故事可以說，也能推廣文化。孩子們透過參與，找到專長與定位，日復一日累積自信，與人建立互動。」

►「可可阿樂」位於荃灣西地鐵站的店舖。

Hello Cocoa's specialty store located at Tsuen Wan West MTR Station.

## 當父母老去，誰來照顧SEN子女的將來？

「可可阿樂」的發展之路並非坦途。2022年，Louie曾於沙田下禾輦村開設SEN可可園，為SEN人士提供可可文化展覽、工作坊及其他活動，並聯同特殊學校舉辦親子職業培訓課程。學員可在家長陪伴下學習朱古力製作、銷售技巧，甚至擔任展覽導賞員及店舖實習，全面提升能力。

雖然可可園最後因業主出售物業而被迫暫停營運，Louie未有就此放棄。他呼籲商界朋友以優惠租金支持社企，讓他們有更多資源服務SEN社群。

零售方面，Louie亦曾於商場及誠品設店，但受零售市道不景影響，最終需忍痛結束大部分實體業務，只保留於荃灣西地鐵站的門店。

Louie深明「SEN子女會老，他們的照顧者亦會」。他的終極目標，是建立一個「SEN雙老莊園計劃」，結合庇護工場、照顧院舍及支援中心，為SEN子女及其家長提供全方位及終身的支援。

◀「可可阿樂」創辦人盧禮宇（Louie）。

Louie Lu, founder of Hello Cocoa.

## COMBINING TAIWANESE ARTISANAL CHOCOLATE CRAFT AND DIVERSE JOB OPPORTUNITIES

In recent years, many Taiwanese specialty chocolate brands have won international recognition, inspiring Louie to return home and learn from the best before bringing these artisanal skills to Hong Kong.

At Hello Cocoa, you can witness the entire “bean to bar” process firsthand: from roasting cacao beans, grinding, and cooking to molding, every step is completed in-house. Customers can experience the magic of chocolate-making up close, while SEN youth are offered diverse work opportunities.

The complexity of handcrafted chocolate production means that there are roles for everyone—from front-line retail to back-end production—allowing SEN youths to contribute based on their personalities and abilities. “Cocoa has a 3,000-year history with many stories to tell. It’s also a medium for cultural exchange. Through participation, these young people find their strengths and identity, interact with others, and gradually build self-confidence day by day.”



## WHEN PARENTS GROW OLD, WHO WILL CARE FOR THE FUTURE OF SEN CHILDREN?

The path of Hello Cocoa has been far from smooth. In 2022, Louie established a SEN Cocoa Garden in Sha Tin's Ha Wo Che Village, offering cocoa culture exhibitions, workshops, and activities for SEN individuals. He also partnered with special schools to provide parent-child vocational training, where students could learn chocolate-making, sales skills, serve as exhibition guides, and intern in the shop—all with parental support for holistic skill development.

Although the project was forced to pause due to the property being sold, Louie never gave up. He appeals to the business community to support social enterprises with affordable rents, giving them more resources to serve the SEN community.

On the retail side, Louie also set up stores in shopping malls and Eslite, but due to the sluggish retail market, it eventually had to reluctantly close most of its physical businesses and only retained the store at Tsuen Wan West MTR station.

Louie understands that “SEN children will grow old, and so will their caregivers.” His ultimate goal is to establish a “SEN Dual-Aged Estate”—a comprehensive facility combining a sheltered workshop, care home, and support center, providing lifelong and all-round support for SEN children and their families.

## 打造共融生態圈

從可可園、地鐵店、網店、工作坊、市集、聯盟，到中央廚房及餐廳，Louie希望將圍繞SEN的各種機會和平台拼湊成一個大型共融生態系統。

前年，Louie於新蒲崗成立2,500呎中央廚房，現時聘用13位SEN親子員工，繼續實踐「共融」的理念。



▲「早前獲邀到領展總部舉辦共融朱古力工作坊，讓參加者親身體驗製作手工朱古力。」

Recently invited to Link REIT headquarters to host an inclusive chocolate workshop, allowing participants to experience handmade chocolate-making.

## BUILDING AN INCLUSIVE ECOSYSTEM

From the cocoa garden, MTR shop, online store, workshops, markets, and alliances to a central kitchen and restaurant, Louie hopes to piece together all these SEN-focused opportunities and platforms into a large, inclusive ecosystem.

Two years ago, Louie opened a 2,500-square-foot central kitchen in San Po Kong, currently employing 13 SEN parent-child staff members—continuing to embody the spirit of inclusion.



## 「SEN SE」：重新定義SEN

Louie提出創新「SEN SE」族群倡議。他說：「Special Educational Needs（特殊教育需要）是教育當局的定義，資源只集中於求學階段。我想擴闊SEN的涵義——SEN也可解作Special Effort Needs。我希望推動「SEN SE」，令SEN群體成為自強（Self-Esteemed）或自僱（Self-Employed）人士。」

「同行者因為同病相憐，成為SEN同路人。這個佔全港人口約8%的弱勢群體，值得擁有一個共創、共享、共融的SEN與照顧者雙老家園。」

—「可可阿樂」創辦人 盧禮宇



▲「可可阿樂」於香港自家工場以台灣單一產區可可製作逾50款巧克力，呈現純正手工風味。

Hello Cocoa crafts 50+ artisanal chocolates in Hong Kong with single-origin Taiwanese cacao.

## “SEN SE”: REDEFINING SEN

Louie introduced the innovative concept of the “SEN SE” community. “Special educational needs is a definition used by the education authority, which focuses resources only on school-age children. I want to broaden the meaning of SEN—it can also stand for Special Effort Needs. My goal is to promote ‘SEN SE,’ empowering the SEN community to become Self-Esteemed or Self-Employed individuals.”

*“We become companions because we share the same struggles. This marginalized group—about 8% of Hong Kong’s population—deserves a home where SEN individuals and their caregivers can co-create, share, and thrive together.”*

— Louie Lu, Founder of Hello Cocoa





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# 本土養殖：為自閉青年開拓水產新天地

## HONG KONG AQUACULTURE : EMPOWERING AUTISTIC YOUTH WITH NEW HORIZONS



由香港「本土養殖」聯同「自閉兒生命建立發展社」於2022年攜手推出的「自閉青年水產養殖培訓計劃」，於2024年更獲「社創基金」資助。至今，計劃已為超過130位患有自閉症、智障及特殊教育需要（SEN）的青年，提供為期18個月的專業培訓及工作體驗。此計劃旨在讓自閉症青年及其家長親身參與水產養殖，從中學習實用技能，獲得就業機會，並逐步建立屬於自己的小型社區，長遠更期望由學員自行營運及管理水產養殖業，自產自銷，實現自力更生。

自計劃推出以來，反應熱烈，每期名額均火速爆滿。有家長更需多次報名才能成功參與，足見社會對此類型專業訓練的殷切需求。大部分參加者亦是經學校老師、社工或非牟利機構同工推薦而來。

「自閉兒生命建立發展社」創辦人Wallace，本身亦是一位特殊需要孩子的父親。他的兒子恩齊同時有自閉症、輕度智障及專注力不足。正因深切體會這些家庭所面對的挑戰，Wallace 對推動自閉青年發展抱持莫大熱誠，矢志為他們創造更多成長空間。

Wallace 分享道：「雖然輕度智障孩子的整體能力相對較高，但在某些專項上，中度智障孩子的表現其實不輸蝕。這提醒我們，適切的在職訓練至關重要，因為只要有合適的平台和指導，許多孩子都能在合適崗位發揮潛能，而不必局限於庇護工場。」



▲ 位於西貢榕樹凹海魚養殖區的「本土養殖」十年前由 Alex 創辦，堅持以良心及可持續方式養殖海魚，讓市民能以合理價格享用本地優質海鮮，同時推動本地漁業發展。

Hong Kong Aquaculture, located at the Yung Shue O marine fish culture zone in Sai Kung, was founded by Alex ten years ago. Adhering to ethical and sustainable farming practices, the initiative allows the public to purchase high-quality local seafood at fair prices, while also revitalizing Hong Kong's fisheries industry



Launched in 2022 by Hong Kong Aquaculture in collaboration with the *Autistic Children's Life Development Society*, the “*Aquaculture Empowerment Project for Youths with Autism*” was awarded funding from the Social Innovation and Entrepreneurship Development Fund in 2024. To date, the Project has provided 18 months of professional training and work experience to over 130 young people with autism, intellectual disabilities, and special educational needs (SEN). The Project aims to give autistic youth and their parents hands-on experience in aquaculture, helping them learn practical skills, gain job opportunities, and gradually establish their own small communities. The long-term vision is for participants to eventually operate and manage aquaculture businesses independently, producing and selling their own seafood, and achieving self-reliance.

Since the Project's launch, response has been overwhelming, with each session's slots quickly filled. Some parents have had to apply multiple times before successfully securing a place, reflecting the urgent demand for such professional training in society. Most participants are referred by school teachers, social workers, or NGO staff.

Wallace, founder of the Autistic Children's Life Development Society, is himself a parent of a child with special needs. His son, Joshua, has autism, mild intellectual disability, and attention deficit. Because he deeply understands the challenges faced by these families, Wallace is passionate about creating more opportunities for autistic youth to grow and thrive.

Wallace shared, “Although children with mild intellectual disabilities generally have higher overall abilities, in certain areas, some children with moderate intellectual disabilities perform just as well. This reminds us that appropriate on-the-job training is crucial—given the right platform and guidance, many of these young people can realize their potential in suitable roles, without being limited to sheltered workshops.” 🌞

▼ 計劃包括為期五天的有薪水產養殖培訓課程，學員可獲每小時港幣\$70 薪酬，邊學邊賺取寶貴經驗。

The Project includes a 5-day paid aquaculture training course, allowing participants to earn HK\$70 per hour while gaining hands-on experience.



▲ Wallace 的兒子劉恩齊不僅是計劃學員，更是本屆特殊奧運單人及雙人花式溜冰金牌得主。自閉症光譜廣闊，恩齊屬於智障型自閉兒（自閉＋輕度智障＋專注力不足），但在一眾有心人的栽培和鼓勵下，於音樂、體育及藝術方面都可有出色發展。

相片來源：香港特殊奧運會

Wallace's son, Joshua Lau, a Project participant, won gold in singles and pairs figure skating at this year's Special Olympics. Despite autism, mild intellectual disability, and ADHD, Joshua has achieved remarkable breakthroughs in music, sports, and the arts, thanks to the support of caring mentors.

Photo: Special Olympics Hong Kong



▲ 「本土養殖」創辦人 Alex（左）及「自閉兒生命建立發展社」創辦人 Wallace。

Alex Lam (left), founder of Hong Kong Aquaculture, and Wallace Lau, founder of the Autistic Children's Life Development Society.



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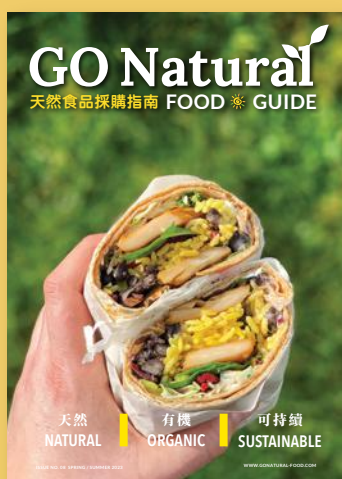
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酒店 HOTEL

# 酒店可持續發展： 實踐典範與成功故事

## HOTEL SUSTAINABILITY: *BEST PRACTICES & SUCCESS STORIES*

在亞洲，越來越多的酒店實踐永續發展，不單有利於環境，更名為集團帶來經濟效益。請一起見證馬來西亞的達泰度假村和香港的柏寧酒店的成果。

In Asia, a growing number of hotels are not just embracing sustainability—they are redefining it through innovative practices that benefit both the environment and their bottom lines. The Datai Langkawi in Malaysia and Park Lane Hong Kong exemplify this commitment.



# 浮羅交怡達泰度假村

## 零廢故事：將垃圾變成寶物

### THE DATAI LANGKAWI

### ZERO-WASTE STORY: TURNING TRASH INTO TREASURE

位於馬來西亞浮羅交怡雨林中的達泰度假村，是酒店業可持續發展的先驅，積極推動回收和升級再造，追求零廢棄。以下是度假村 2024 年的重點成果：

- ✔ **98% 食物廢料**被製成堆肥，用於度假村花園、水療中心的護膚品或捐贈作動物飼料。
- ✔ 自 2019 年以來，已生產**超過30噸堆肥**，節省超過 RM200,000 肥料開支。
- ✔ **9,588 公斤廢油** – 大部分在市場出售，一些被升級改造成水療中心的蠟燭和天然肥皂。
- ✔ **肉類邊角料**捐贈予當地狗隻收容所。
- ✔ 透過禁用即棄塑膠及回收再造等措施，減少**96% 本應該被送往堆填的固體垃圾**。
- ✔ **223,309 個玻璃瓶、115 公斤發泡膠及 1,867 公斤陶瓷**被打碎後回收再用。

Nestled in the rainforests of Langkawi, Malaysia, The Datai Langkawi is a luxury resort leading the way in sustainability. Its mission: achieve continuous zero waste to landfill by maximizing recycling and upcycling efforts.

Here are the 2024 highlights:

- ✔ **98% of food waste** transformed into compost for gardens, spa skincare, or donated as animal feed.
- ✔ **30+ tons of compost** produced since 2019, saving over RM 200,000 on fertilizer.
- ✔ **9,588 kg of waste oil collected** - mostly sold, some upcycled into spa candles and natural soaps.
- ✔ **96% of dry waste** diverted from landfill by banning single-use plastics and recycling/upcycling materials.
- ✔ **223,309 glass bottles, 115 kg of Styrofoam, and 1,867 kg of ceramics** crushed and recycled.



◀ (前頁) 馬來西亞的達泰度假村坐落於浮羅交怡茂密的雨林和原始的私人海灘之中，度假村於 2019 年、2021 年、2023 年和 2024 年榮獲 EarthCheck ECO 認證（銀級）。

(previous page) Nestled amidst the lush rainforests and a pristine private beach of Langkawi, Malaysia, The Datai Langkawi has earned EarthCheck ECO Certification (Silver) in 2019, 2021, 2023, and 2024.







◀ 可持續農圃以堆肥種植新鮮蔬菜和香草，實踐食物循環。

Circular farming techniques transform kitchen and spa waste into fresh produce and herbs, closing the loop from plate to plant.



▶ 達泰度假村的The Datai Pledge首席顧問Irshad Mobarak是一位著名的博物學家、自然資源保護者和教育家。他最近被聯合國教科文組織及浮羅交怡聯合國教科文組織全球地質公園重新任命為浮羅交怡大使。

Irshad Mobarak, Chief Advisor of The Datai Pledge—a conservation and sustainability fund established by The Datai Langkawi - is a renowned naturalist, conservationist, and educator. He has recently been reappointed as the Ambassador of Langkawi by UNESCO and the Langkawi UNESCO Global Geopark.



▲ 透過收集雨水、廚餘及戶外魚菜共生系統，把魚與植物一同培養。

Permaculture at The Datai includes wastewater harvesting, food scraps, and an outdoor aquaponics system - growing plants with the help of fish.

◀ 度假村每天用壓縮機處理700公斤食物廢料，減少重量 80%，縮小體積50%，然後放進蚯蚓農場及熱堆肥箱經 21 天進行分解，最後轉化為肥沃的堆肥。

Each day, a high-tech compactor reduces 700 kg of food waste by 80% in weight and 50% in volume. Over 21 days, worm farms and compost bins transform it into nutrient-rich compost for the resort's gardens.

▶ 玻璃瓶與塑膠一同粉碎製成沙，鋪設度假村的小徑及花園，其餘部分售予建築公司。

Glass bottles are crushed with shredded plastic to create sand for resort paths and gardens, with surplus sold to construction companies.





# 香港柏寧酒店

## 以天台農圃實踐ESG—從農場到餐桌

### PARK LANE HONG KONG CHAMPIONS ESG WITH ROOFTOP FARM-TO-TABLE INNOVATION



▲ 柏寧酒店首席花藝師 戴恩勝

勝哥擁有中文大學園林設計管理高等專業文憑，畢業後首份工作是文華酒店見習花藝師。現時不僅主理天台農圃，酒店內所有鮮花佈置亦由他一手包辦。

▲ The Man Behind the Greenery: Chief Florist, Gentian Tai

Gentian holds a Advanced Professional Diploma in Garden Design and Management from the Chinese University of Hong Kong. His first job after graduation was as a trainee florist at the Mandarin Oriental. Today, he not only manages the rooftop farm but also handles all of the hotel's floral arrangements.



位於銅鑼灣的柏寧酒店，是繁華鬧市中的綠洲。自 2016 年起，首席花藝師戴恩勝（勝哥）將天台打造成逾 2,000 平方呎的空中農圃，以天然方式種植超過 50 種瓜果、香草及食用花，供酒店餐廳及餅房使用。這不僅每年為酒店節省六位數字食材成本，更實現了真正的「從農場到餐桌」理念。

### 創新環保措施，善用每一分資源

- ✔ **降溫節電：**綠化天台使頂層溫度降低 2°C，省電減碳排放。
- ✔ **天然種植：**以咖啡渣、豆渣、木糠自製堆肥，不使用化學農藥。
- ✔ **升級再造：**善用廢棄 5 公升大蒸餾水樽作灑水器，小膠樽化身育苗盆。
- ✔ **零碳足跡：**食材直送酒店餐廳，零運輸距離。

Nestled in the heart of Causeway Bay, The Park Lane Hotel stands as an urban oasis. Since 2016, Chief Florist, Gentian Tai has transformed the rooftop into a 2,000-square-foot farm, cultivating over 50 varieties of fruits, herbs, and edible flowers using natural methods. Supplying the hotel's restaurants and bakery, this initiative not only saves the hotel six figures in annual food costs but also truly brings the "farm-to-table" vision to life.

### Innovative Green Measures

- ✔ **Cool & Efficient:** The green roof lowers temperatures by 2°C, saving electricity and reducing carbon emissions.
- ✔ **Zero-Waste Farming:** Coffee grounds + soy pulp + sawdust = homemade pesticide-free compost.
- ✔ **Upcycling Genius:** Recycled 5L water bottles for irrigation; plastic bottles as seeding pots.
- ✔ **Zero Food Miles:** Harvest goes straight downstairs - no transport needed. ☀️



▲ 不時不食 – 按季節種植，順應時令。

Seasonal eating - growing different crops throughout the year.



▲ 酒店餅房每日使用逾千朵食用花，為甜品增添天然色彩與健康元素。

Over 1,000 edible flowers are used daily in the hotel bakery, adding natural color and health benefits to cakes and desserts.



▲ 小膠樽化身育苗盆，物盡其用。

Upcycled mini bottles become seeding pots - waste not!

◀ 勝哥栽種的食用花和香草，包括：三色堇、半邊蓮、夏堇、碟豆花、秋英、萬壽菊、黃菊仔、薄荷等，大受酒店餐廳大廚歡迎。

The home-grown pansies, lobelias, summer violas, butterfly flowers, autumn lilies, marigolds, goldenrod, mint, and more are very popular among the hotel's chefs.



餐廳 RESTAURANT

# ROGANIC HONG KONG

## 米芝蓮星級 × 可持續發展的綠色盛宴

### MICHELIN-STARRED DINING WITH A SUSTAINABLE SOUL

Roganic以創意料理和對可持續發展的堅持，成為香港現代餐飲界的翹楚，榮獲米芝蓮星級殊榮，更深受追求綠色生活的食客推崇。在主廚Simon Rogan (MBE勳銜) 帶領下，Roganic以創新手法，將永續理念融入每一個餐飲細節，重新定義高級餐飲體驗。

Roganic stands at the forefront of Hong Kong's modern dining scene, earning a Michelin star for its creative, ingredient-driven cuisine—and the city's admiration for its passionate commitment to sustainability. Under the vision of Chef Simon Rogan (MBE), Roganic continues to redefine luxury dining by weaving eco-conscious practices into every aspect of the guest experience.

▲▶ Roganic於二月遷入更大的利園一期新址，店內採用本地升級再造木材。

Roganic reopened in February at its new, larger Lee Garden One location, featuring interiors with upcycled local wood.





## 引領綠色餐飲新時代

自2011年倫敦快閃店起，Roganic一直是餐飲創新的典範。來到香港，餐廳以靈活多元的套餐形式，讓賓客可自由選擇主菜與多款菜式共享，不論是輕盈三道菜午餐或豐盛多道菜盛宴，均能隨心配搭。

主廚Rogan表示：「我們希望讓永續飲食既美味又易於親近，並堅持創意與高品質。」每道菜式都設計成可共享形式，食客亦可按喜好加點，享受個人化美食體驗。

## A New Era of Green Gastronomy

Originally launched as a London pop-up in 2011, Roganic has become synonymous with culinary innovation. In Hong Kong, the restaurant offers a flexible, personalized dining approach. Guests can select from a dynamic set menu featuring sharing-style main courses, creating their own journey—whether it's a swift three-course lunch or an indulgent, multi-course feast.

Chef Rogan explains, "We've made sustainability approachable and delicious, without compromising on creativity or quality." The menu reflects this ethos, with each dish designed for sharing and additional plates available for those wishing to explore more.



▲► 午市及晚市主菜均為共享設計。

Lunch and dinner feature shareable main courses for the whole table to enjoy.





## 珍惜食材 本土風味

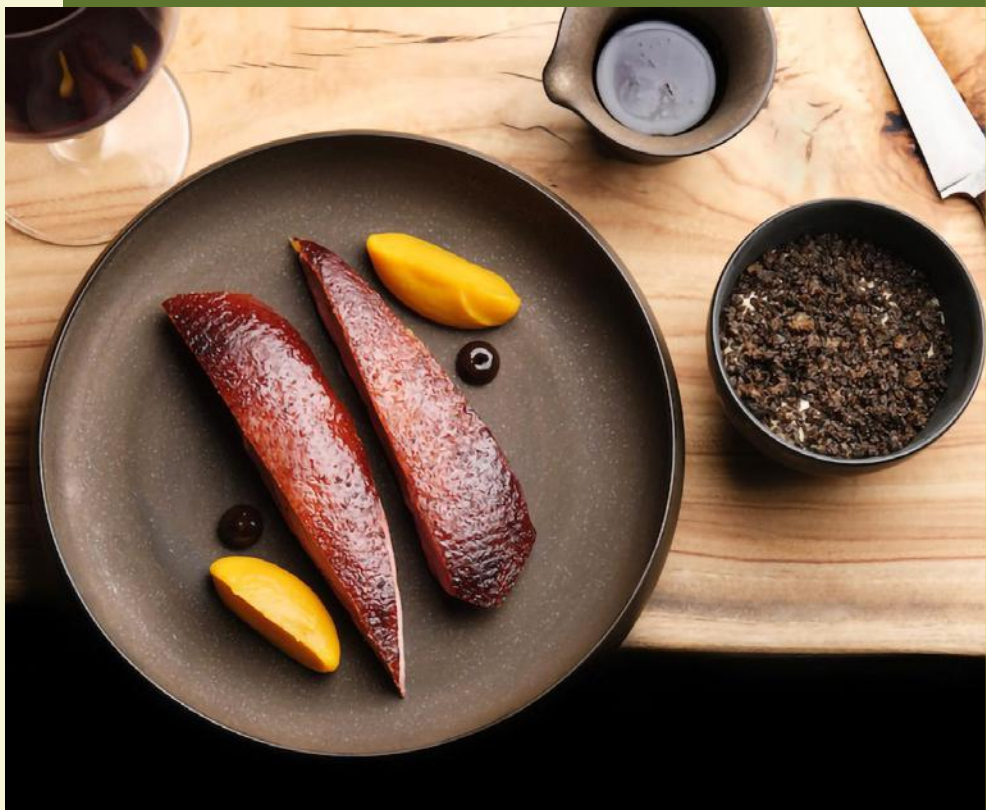
Roganic 廚房遵循零浪費原則，善用每一份食材，並優先選用本地有機農場的時令優質食材。廚師團隊定期探訪供應商，確保食材溯源透明。

午市套餐（每位 HK\$520）包括小吃、前菜如有機番茄配紫蘇及發酵開心果，以及主菜如百花蜂蜜烤乾式熟成廣東鴨。客人亦可另加北海道帶子或 A5 和牛等升級菜式，最後以時令甜品作結。

## Zero Waste, Local Flavour

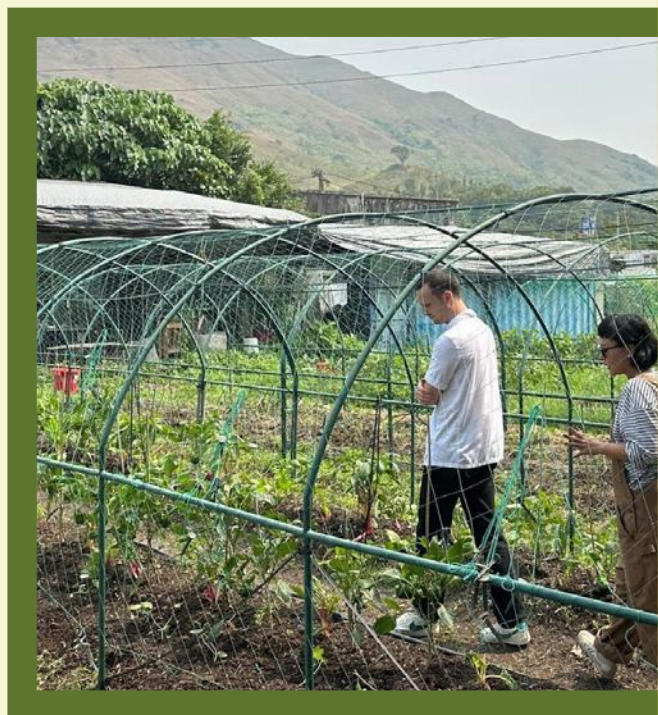
Roganic's kitchen operates on zero-waste principles, making the most of every ingredient. The chefs prioritize premium, seasonal produce from local organic farms, strengthening relationships with regional suppliers through regular visits and collaboration.

A sample lunch menu (HK\$520) includes snacks, starters like Farmhouse Productions tomatoes with perilla and fermented pistachio, and mains such as dry-aged Guangdong duck roasted in floral honey. Guests can enhance their meal with premium additions like Hokkaido scallops or A5 Wagyu sirloin, and finish with a refreshing seasonal dessert.



▲ 午市菜單推介：花蜜烤乾式熟成廣東鴨。

Dry-aged Guangdong duck roasted in floral honey, featured on the lunch menu.



◀ 主廚Adam Thomas精心完成小吃。

Head Chef Adam Thomas adds final touches to snacks.



## 讓可持續美學融入餐廳空間

不只餐桌上的美味，Roganic 更與本地品牌「香港木庫」HKTimberbank 攜手合作，善用因颱風或城市發展而回收的本地木材，升級再造成為餐廳裝潢重點。從大門藝術裝置、中央樹型雕塑到餐桌和 VIP 房，每一件木作都訴說著重生與連結自然的故事。

香港木庫創辦人 Ricci Wong 表示：「我們很高興與 Roganic 合作，讓這些木材在餐廳獲得新生命，讓食客在用餐時與大自然產生更深連結。」

## 餐廳資訊

**地址：**銅鑼灣利園一期 402-403 號舖

**電話：**+852-2817-8383

## Dining in Harmony with Nature

Beyond the plate, Roganic's partnership with HKTimberbank brings sustainable design to the fore. The restaurant's interiors are adorned with upcycled wood from Hong Kong trees salvaged after typhoons or urban redevelopment—each piece telling a story of renewal. From the striking entrance panel to the central tree installation and private dining areas, guests are immersed in a narrative of resilience and connection to nature.

Ricci Wong, founder of HKTimberbank, shares: "We're delighted to see our wood given a second life at Roganic, where diners can feel a deeper bond with the natural world."

## Plan Your Visit

**Address:** Shop 402-403, Lee Garden One, 33 Hysan Avenue, Causeway Bay, Hong Kong

**Tel:** +852-2817-8383



### ◀ 主廚Adam與

Farmhouse Productions  
創辦人Chunling (左)  
◦ Chunling與香港有機農場合作，為Roganic採購新鮮蔬菜。

Head Chef Adam with Chunling (left), founder of Farmhouse Productions, which collaborates with trusted Hong Kong organic farmers to source fresh vegetables for Roganic.

## 關於香港木庫

Ricci是少數積極的「救樹行動派」之一。他主動在Facebook成立樹木回收群組，與同伴合力搶救每一棵樹木，避免它們淪為堆填區的廢棄物。

## About HKTimberbank

Ricci is a rare and proactive "tree-saving activist." He founded a tree recycling group on Facebook, working with others to rescue trees from ending up as landfill. 🌞



► Roganic主廚Simon Rogan與Timberbank創辦人Ricci Wong (右)。

Chef Patron Simon Rogan and Timberbank Founder Ricci Wong (right).

# HOFEX 2025

## 不可錯過的天然新食品

### INSIDER'S GUIDE: WHERE TO FIND THE NEXT BIG NATURAL FOOD STAR

由Informa Markets主辦的HOFEX 2025，將於5月14至16日假香港會議展覽中心舉行。今年展會聚焦天然、有機及健康食品本地初創至國際品牌，為亞洲食品及餐飲買家提供一站式採購平台。

Asia's premier food and hospitality trade show is back! HOFEX 2025 returns to the Hong Kong Convention & Exhibition Centre from May 14–16, organized by Informa Markets. This year, the show buzzes with innovation in natural, organic, and wellness foods — featuring everything from local start-ups to international brands seeking new partners in Asia.

▼ HOFEX 每兩年於香港舉行一次，今年預計將匯聚來自全球超過1,600家參展商及品牌，並吸引逾24,000名買家。

Held biennially in Hong Kong, HOFEX is expected to gather over 1,600 exhibitors and brands from around the globe and attract more than 24,000 buyers this year.





# 1 香港食品初創 進軍全球市場

## HONG KONG FOOD START-UPS EYEING GLOBAL MARKETS

### 水糧莊 HYDROGRO

#### 食用花、連枝車厘茄、特色番茄等

採用環保水耕技術，以科技孕育穩定豐收，為本地市場供應味道濃郁的食用花與番茄。

#### Edible Flowers, Cherry Tomatoes on Branches, Unique Tomatoes & More

Hydrogro uses hydroponic tech to sustainably grow a steady supply of fresh, flavorful edible flowers and tomatoes for the local market. Their farm is all about nurturing the future and harvesting abundance.

[hydrogro.farm](http://hydrogro.farm)



### GREEN FERMENTATION LAB

#### Ferma發酵咖啡

將傳統咖啡的濃郁風味與發酵過程的益處相結合，帶酸香與果香，含活性益生菌，猶如咖啡、酒與汽水的健康混合體，冷藏風味更佳。

#### Ferma Coffee

Ferma Coffee is a wild ride for your taste buds—naturally fermented coffee that's slightly fizzy, a little sour, and bursting with fruity aromas. It's packed with live probiotics, so it's like a gut-friendly, coffee-boozie-soda all in one. Best enjoyed chilled, it's a unique experience for adventurous drinkers.

[gflhk.net](http://gflhk.net)

### FULL NATURE FARMS

#### 微型蔬菜、生菜、食用花、特色綠葉菜

Full Nature Farms以仿生技術及AI垂直農場重新定義都市農業，提供無農藥、無重金屬的超新鮮微型蔬菜，保鮮期比進口產品長三倍。所有種子均來自美國。

#### Microgreens, Lettuce, Edible Flowers, Specialty Greens

Full Nature Farms is redefining urban farming with bionic technology and AI-powered vertical farms. They offer microgreens and specialty greens that are pesticide-free, heavy metal-free, and super fresh—boasting triple the shelf life of imports. All seeds are sourced from the US for top quality.

[fullnature.com](http://fullnature.com)





## NEXTFOOD

### Nextfood 即食燕麥片

香港研發、海外熱銷的麥片，採用澳洲燕麥，配搭水果、堅果及桂花荔枝等乾花，為健康早餐注入本地風味，高纖高蛋白，顛覆傳統。

### Nextfood Muesli

Born in Hong Kong and now found overseas, NEXTFOOD Muesli is made with Australian oats, lots of fruits, nuts, and even dried flowers like osmanthus and lychee—bringing a local twist to a healthy breakfast classic. High-fibre, protein-rich, and deliciously different.

[nextfood.hk](http://nextfood.hk)



## LOJIS

### protea蛋白飲品

protea是為「抗拒蛋白飲品人士」而設的輕盈選擇，以一種清澈乳清蛋白（去除了傳統乳清蛋白中的脂肪和乳糖，只保留天然透明蛋白質的成分），加入茶花萃取物、木糖醇及維他命C的全新低甜健康飲品，味道清爽。

### protea Protein Drink

protea is a protein drink for people who don't like protein drinks. It's light, clear, not too sweet, and lactose-free. Made with pure whey isolate, tea and flower extracts, a hint of xylitol, and vitamin C, it's as refreshing as it is nutritious.

[proteadrinks.com](http://proteadrinks.com)



## FAMY WELLNESS

### Cuppananno草本茶囊

以納米技術將漢方智慧融入Nespresso兼容膠囊，無咖啡因配方可助眠、增強免疫力、排毒等，傳統養生現代化。

### Cuppananno Herbal Drinks

Cuppananno brings ancient Chinese herbal wisdom to the modern world with convenient, Nespresso-compatible herbal tea capsules. Using nanodecoct technology, each caffeine-free blend targets a wellness need—be it sleep, immunity, or detox.

[cuppananno.com](http://cuppananno.com)





## 2 國際品牌 拓展亞洲版圖 INTERNATIONAL BRANDS EXPANDING IN ASIA

### 味富亞太 VALFOO ASIA PACIFIC

#### Mövenpick希臘式乳酪

歐洲乳製品供應商Valfoo以集成化供應鏈方式生產。以新鮮牛奶製造，濃郁口感，高蛋白，含活性乳酸菌，乳製品愛好者首選。

#### Mövenpick Greek Style Yoghurt

Valfoo is a leading European dairy supplier with a fully integrated supply chain. Their Greek Style Yoghurt is celebrated for its rich, creamy texture and high protein content, making it a standout choice among dairy products.

[valfoo.com](http://valfoo.com)



### CHEF'S GARDEN

#### Remedy有機康普茶

遵循古法小批量釀造，無添加糖分，含活菌與抗氧化劑，氣泡口感兼具腸道健康功效。

#### Remedy Organic Kombucha

Remedy brews sugar-free kombucha the old-school way—slow, small batches with real tea and a SCOBY. The result? A sparkling, gut-friendly drink packed with live cultures and antioxidants.

[remedydrinks.com](http://remedydrinks.com)



### SELVEL

#### kencko即沖果昔

20多款免冷藏即沖果昔粉，輕鬆攝取每日所需蔬果營養。功效標示清晰，加水即飲，健康隨行。

#### kencko Instant Smoothies

kencko's shelf-stable smoothie mixes make it easy to get your daily fruit and veggie fix. With 20+ blends and no need for freezing, just mix with water and go. Health benefits are clearly labelled for every need.

[kencko.com](http://kencko.com)

### 3 其他來自中國大陸的農產品

## OTHER AGRICULTURAL PRODUCTS FROM MAINLAND CHINA



#### GENLO

##### Genloeggs雞蛋及蛋製品

現代化禽業龍頭，擁有8座先進農場及4間飼料廠，年產30億隻雞蛋。封閉式生產鏈確保品質、安全與可持續發展，科學養殖領先業界。

##### Genloeggs Eggs and Egg Products

Genloeggs is a modern poultry leader, operating 8 advanced farms and 4 feed plants. With over 10 million hens and 3 billion eggs annually, their closed-loop system ensures top quality, food safety, and sustainability—driven by science and innovation.

[genloeggs.com](http://genloeggs.com)

#### 進和集團 CHUN WO HOLDINGS

##### 加工及有機蔬菜、OEM服務

擁有14,000塊農地，年產27,000噸蔬菜，提供有機種植、進口農產及餐飲OEM方案，提供穩定蔬食材給餐飲業。

##### Processed & Organic Vegetables, OEM Services

Chun Wo is a trusted vegetable supplier with its own massive planting base—over 14,000 fields and 27,000 tons of vegetables annually. They offer everything from organic and imported produce to OEM solutions for restaurants and food businesses.

[cwv.com.hk](http://cwv.com.hk)



#### 準備好體驗天然風味了嗎？

HOFEX 2025將呈獻食品、健康與可持續發展的最新趨勢。無論你正在尋找新產品、合作夥伴或靈感，今年5月，香港見證創新能量！

##### HOFEX 2025 實用資訊

###### 展期及開放時間：

2025年5月14至15日：10:30—18:30

2025年5月16日：10:30—17:00

###### 地點：香港會議展覽中心

1A-E、3DE、5FG展廳

###### 地址：香港灣仔博覽道1號

入場：18歲以上業內人士免費參觀

主辦：Informa Markets

[www.informamarkets.com](http://www.informamarkets.com)



#### Ready to savor natural flavors?

HOFEX 2025 will showcase the latest trends in food, wellness, and sustainable innovation. Whether you seek new products, partnerships, or inspiration, don't miss this vibrant event in Hong Kong this May!

##### HOFEX 2025 – Essential Info

###### Show Dates & Opening Hours:

May 14 – 15, 2025: 10:30 – 18:30

May 16, 2025: 10:30 – 17:00

**Venue:** Hall 1A-E, 3DE, 5FG, Hong Kong Convention & Exhibition Centre  
1 Expo Drive, Wan Chai, Hong Kong

**Admission:** Trade visitors aged 18 or above only. No admission fee required.

**Organizer:** Informa Markets [www.informamarkets.com](http://www.informamarkets.com)



# HOFEX期間在港的吃喝玩樂精選指南

## A RELAXING GUIDE TO ENJOYING HONG KONG DURING HOFEX

### 展會期間 *During the Show*

HOFEX 在香港灣仔的香港會議展覽中心（會展）舉行，地點位處市中心，交通便利，方便盡情享受美食和娛樂。

HOFEX takes place at the Hong Kong Convention and Exhibition Centre (HKCEC) in Wan Chai, Hong Kong, a central location with easy access to dining and entertainment.

香港融合了繁華的都市風情與迷人的自然景觀。我們為你精心挑選了以下活動，助你放鬆身心，體驗香港的獨特魅力！

Hong Kong blends vibrant urban energy with captivating natural scenery. We've carefully selected the following activities to help you unwind and experience the unique charm of Hong Kong.


### 美食 What to Eat

會展附近步行 5 至10分鐘內即可到達的餐廳  
*Within a 5 to 10 minutes walk from HKCEC*


快餐 / FAST FOOD


#### PRET A MANGER

提供健康三文治、卷餅、沙律和湯品。

 灣仔港灣道25號海港中心1樓111-113號舖

Healthy grab-and-go sandwiches, wraps, salads, and soups.


 Shop 111-113, 1/F, Harbour Centre, 25 Harbour Road, Wan Chai

 (852) 2878 3686


快餐 / FAST FOOD


#### TRIPLE O'S BY WHITE SPOT

來自加拿大的快餐連鎖店，提供不同漢堡選擇。

 灣仔港灣道25號海港中心1樓121號舖

Canadian burgers that bridge fast food and gourmet.


 Shop 121, 1/F, Harbour Centre, 25 Harbour Road, Wan Chai

 (852) 2519 3000


點心 / DIM SUM


#### 明閣 MING COURT

其旺角分店是米芝蓮星級餐廳，灣仔店水準有過之而無不及，提供精緻粵菜，午膳點心品嚐套餐（每位 HK\$488）。

 灣仔港灣道23號鷹君中心2樓

The Mong Kok branch is a Michelin-starred restaurant, while the Wan Chai branch elevates the experience with exquisite Cantonese cuisine and a dim sum tasting set lunch for HK\$488 per person.

 2/F, Great Eagle Centre, 23 Harbour Road, Wan Chai


 (852) 2878 1212




酒吧 / BAR


#### CARNEGIES

每週三的女士香檳之夜、週末現場音樂，還有週日的復古派對，熱鬧非凡！

 灣仔駱克道53-55號地舖

Disco Sundays, champagne-fueled Ladies' Night (Wed), and live music (Thu-Sat).

 2G/F, SPA Centre, 53-55 Lockhart Road, Wan Chai

 (852) 2866 6289





素食 / VEGETARIAN

## 活蘭印度素食 WOODLANDS INDIAN VEGETARIAN RESTAURANT

以實惠價錢供應正宗北印度料理及窯烤特色菜。

📍 灣仔盧押道20號其康大廈1樓

Serving authentic North Indian cuisine and Tandoor specialties at reasonable prices.

📍 1/F, Dannies House, 20 Luard Road, Wan Chai

☎ (852) 2219 2188

## 📷 必看景點 What to See

### 維多利亞港與天際線

#### VICTORIA HARBOUR & SKYLINE

##### 天星小輪

從灣仔到尖沙咀，欣賞經典的維港美景。🕒 7:30am–11:00pm

##### 星光大道

在尖沙咀欣賞香港標誌性的天際線。

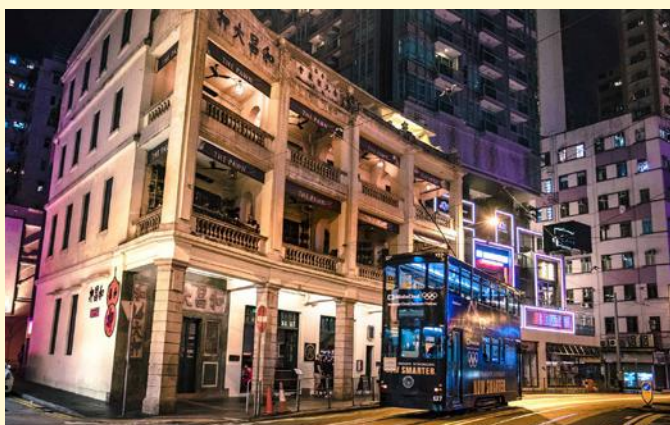
##### Star Ferry

Ride from Wan Chai to Tsim Sha Tsui for stunning harbor views.

🕒 7:30am–11:00pm

##### Avenue of Stars

Admire the iconic skyline from Tsim Sha Tsui.



### 電車 DING DING (TRAM)

乘坐香港特色的雙層電車，悠遊港島東西。  
全程僅需 HK\$3，既便宜又能欣賞沿途景色！

Hop on a double-decker tram for a nostalgic east-to-west ride across Hong Kong Island.  
Cost: HK\$3. A cheap, scenic journey! Ride the historic tram for panoramic views.



### 太平山頂 THE PEAK

##### 山頂纜車

搭乘歷史悠久的纜車，飽覽維港和離島景色。🕒 7:00am–10:00pm

##### 山頂環迴徑

適合拍照的絕佳步道。

##### Peak Tram

Ride the historic tram for panoramic views. 🕒 7:30am–11:00pm

##### Peak Circle Walk

A scenic trail for postcard-worthy shots.





## 🧘 鬆一鬆 To Wind Down

### 犒賞自己 PAMPER YOURSELF

#### Sense of Touch

足部按摩 (30分鐘, HK\$250)

#### 源穴

拔罐療程 (20分鐘, HK\$218)

#### 君悅酒店11樓的靜水沁園

泰式按摩 (60分鐘, HK\$1,485)

#### Sense of Touch

Foot massage (30 mins, HK\$250)

#### Floww

Cupping therapy (20 mins, HK\$218)

#### Plateau Spa at Grand Hyatt Hotel

Thai massage (60 mins, HK\$1,485)



### 海濱慢跑

### JOG ALONG THE HARBOUR

灣仔海濱長廊全長 2.6 公里，平坦的路徑適合跑步或散步，沿途飽覽維多利亞港景色。

The Wan Chai Waterfront Promenade (2.6km) is perfect for runners and walkers of all levels.

展會結束後 After the Show

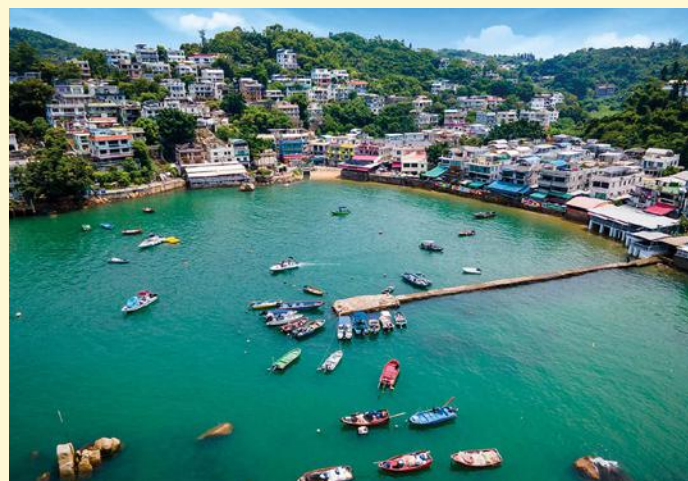
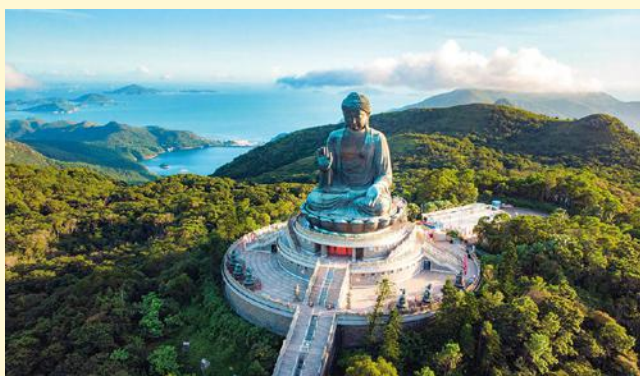


### 郊外一日遊

### Take a Day Trip to Escape the City

#### 大嶼山 LANTAU ISLAND

- 參觀天壇大佛和寶蓮禪寺。
- 搭乘昂坪360纜車欣賞壯麗的島嶼景色。
- 在東薈城名店倉購物。
- Visit the Big Buddha and Po Lin Monastery.
- Ride the Ngong Ping 360 Cable Car for breath-taking views.
- Shop at Citygate Outlets.



#### 南丫島 LAMMA ISLAND

- 從中環碼頭4號登船至榕樹灣，品嚐當地餐廳佳餚。
- 南丫島家庭徑是熱門的遠足路線，連接榕樹灣與索罟灣，沿途可享用點心或海鮮。
- Ferry from Central Pier 4 to Lamma Island
- Hike the Lamma Island Family Trail linking Yung Shue Wan and Sok Kwu Wan. Enjoy seafood along the way. ☀





**包裝 Packaging**

- 零售: 4盎司裝 (113克)  
Retail: 4oz pouches (113g)
- 批發: 2公斤  
Bulk: 2kg packs
- 保質期: 1年  
Shelf life: 1 year
- 存放: 室溫  
Storage: Room temperature
- 訂做: 聯絡我們!  
Tailored: Contact us!



**NATURALAM**  
— 天然之林 —

即食營養餐

READY-TO-EAT MASHED SUPERFOODS



## 食的享受、健康之本 Good Taste, Good Health

作為一家位於香港的家族企業，我們為麵包店、咖啡室和餐廳製作優質餡料二十多年。我們致力於用最優質的天然食材，打造美味方便又健康的食品。

As a family-run business based in Hong Kong, we've proudly manufactured pastes and fillings for bakeries, cafes and restaurants for over two decades. Our passion is to craft great tasting, convenient, and healthy foods with the finest natural ingredients.

- ✓ 健康：低糖或無糖、無防腐劑、無人工香料、無添加油脂  
Healthy: No added sugar or low-sugar, No preservatives, No artificial flavors, No added fats
- ✓ 全素、無麩質  
Vegan, Gluten-free
- ✓ 製作過程通過FSSC 22000認證  
FSSC 22000 production process certification
- ✓ 為多家全球知名食品及飲料品牌企業擔任原料研發合作夥伴  
Food ingredients R&D partner for several leading global-brand F&B enterprises



### 為長者院舍需要 特別製造

食材、口味、質感（可符合 IDDSI 標準）、營養、包裝、訂購量都可按照長者院舍需要而度身製造。

### Customizable for Elderly Home Needs

Ingredients, taste, texture (can be adjusted according to IDDSI standards), nutrition, packaging, and order quantities can be tailored to the specific requirements of elderly care homes.

### 聯繫我們 Contact Us

林師傅食品有限公司  
Master Lam Foods Limited

Rm 405, 4F, Wah Chun Industrial Ctr,  
54 Tai Chung Road, Tsuen Wan,  
N.T., Hong Kong

Tel/Whatspp: (852) 2763-9596  
Fax: (852) 2120-3363  
Email: jimmy@naturalam.com



# 給所有喜歡亞洲菜餚人士的植物性食物品牌

## PLANT-BASED FOODS FOR ANYONE WHO LOVES ASIAN DISHES

台灣植物肉品牌「VégéBon 時尚素」各款植物肉，以專利的植物性蛋白技術，採用非基因改造豌豆和大豆蛋白製成，低脂低油，無激素、無抗生素、無防腐劑，不含膽固醇。所有產品獲SGS驗測認證。

Formulated with non-genetically modified protein-rich base like soy isolate and pea protein, the Taiwanese plant-based food brand VégéBon uses the company's patented soybean processing technology to create a range of low-fat plant-based food products without any hormones, antibiotics, preservatives and cholesterol. All products are certified by SGS.



### VÉGÉBON U植漢堡排 (純素)

肉質豐富，味道濃郁

### VÉGÉBON U-Plant Bon Burger (Vegan) Plant-based Burger Patties

These patties have a meaty texture, rich and fully flavored that are an absolute pleasure to eat.

### 台灣是植物性食品生產的領導者

作為全球第三大素食市場，彈性素食者人數不斷增加，台灣的植物性市場價值達 220 億美元。素食產業在台灣已經發展相當成熟，因此近年吸引眾多傳統食品製造商及食品初創公司加速開發新食品。\* 台灣「VégéBon 時尚素」便是一個好例子。

### Taiwan is the leader in plant-based food production

As the world's third largest vegetarian market with an increasing flexitarian population, Taiwan bodes well for the ingredients that address low fat, high fiber, and plant-based protein. The plant-based market in Taiwan is valued at US\$22 billion, attracting numerous traditional food manufacturers to rev up new food product developments.\* Taiwan based VégéBon is a good example.

\* 資料來源 Source: USDA report: Taiwan: New Consumers Embrace Plant-based Trends in Taiwan





### VÉGÉBON U植雞塊

仿真肉纖維，絲絲雞肉口感。放進焗爐或氣炸鍋，10分鐘內變出幾可亂真的金黃香脆植物雞塊。

6種口味：原味（純素）、黑胡椒（純素）、咖喱（純素）、椒麻（純素）、麻辣（蛋素）及酷辣（蛋素）。

### VÉGÉBON U-Plant Bon Chicken Plant-based Chicken Nuggets

Not only do VégéBon Chicken Nuggets look the part, they're also nicely seasoned, smell great, and successfully brown in the oven and air fryer. They perfectly mimic the texture of the real deal that you could barely tell they weren't chicken.

6 flavors: Original (Vegan), Black Pepper (Vegan), Curry (Vegan), Sichuan Pepper (Vegan), Spicy (Ovo Vegetarian) and Crazy Spicy (Ovo Vegetarian).

### U 植料理包系列 即食亞洲經典菜譜

1. U植咕咾肉（蛋素）
2. U植泰式海鮮綠咖喱（純素）
3. U植麻婆豆腐醬（純素）
4. U植麻辣臭豆腐鍋（純素）
5. U植宮保雞丁（蛋素）

### VÉGÉBON Gourmet Series A ready to eat plant-based Asian classic dishes

1. U-Plant Sweet and Sour Pork (Ovo Vegetarian)
2. U-Plant Thai Seafood Green Curry (Vegan)
3. U-Plant Mapo Tofu Sauce (Vegan)
4. U-Plant Hot Stinky Tofu Pot (Vegan)
5. U-Plant Kung Pao Chicken (Ovo Vegetarian) 🌞





## Nutritious-On-The-Go

### 美味、健康又方便的零食小吃 Delicious, Healthy, and Convenient Snack Packs

SnackMate selects superior quality raw materials around the world and brings you a delicious, healthy, and smart way to snack. It offers great choices of convenient snack packs that can help you to pursue a healthy lifestyle.

#### Product features

- ✓ Whole fruit (Non-sliced), large size with rich texture
- ✓ Good source of fiber and vitamins
- ✓ Cholesterol free
- ✓ No artificial colours
- ✓ Convenient pocket packs

#### Packing

- Whole Dried Cranberries 7's - (25g x 7 packs) x 12
- Whole Dried Blueberries 7's - (15g x 7 packs) x 12
- Pitted Prunes 7's - (24g x 7 packs) x 12
- Dried Apricots 6's - (20g x 6 packs) x 12
- Whole Dried Cranberries Zipper Bag - 200g x 8 (not shown)

新仕美 SnackMate 嚴選世界各地優質的原材料，為追求健康生活的您提供多種健康、方便和美味的零食選擇。

#### 產品特點

- ✓ 原粒果乾 (非切片)，大顆圓潤，口感飽滿
- ✓ 豐富膳食纖維及維他命
- ✓ 不含膽固醇
- ✓ 不含人造色素
- ✓ 獨立小包裝，一開即食，隨時隨地隨心享用

#### 產品包裝

- 原粒紅莓乾 (7包裝) - (25克 x 7小包) x 12
- 原粒藍莓乾 (7包裝) - (15克 x 7小包) x 12
- 去核西梅 (7包裝) - (24克 x 7小包) x 12
- 杏脯乾 (6包裝) - (20克 x 6小包) x 12
- 原粒紅莓乾 (密實保鮮裝) - 200克 x 8





NEW

Just 100% Real Fruit

Gluten Free



No Added Sugar

Vegan Friendly



crunchy



No Preservatives

**SnackMate**

## Fruit Chips That Keep It Real

We use specialized freeze-drying and vacuum-drying techniques to create delicious and nutritious fruit chips that retain the natural colors, flavors, textures, and aromas of 100% real fruit - without any added sulfites, oils, sugars, or preservatives. Our meticulous processing ensures you experience the wholesome goodness in every crunchy bite.

### Packing

Vacuum Dried - Dragon fruit / Keo Mango chips 30g x 12

Freeze Dried - Crunchy Mulberries / Longan / Pineapple 30g x 12

## 新仕美水果脆片 100%天然純果肉

非油炸, 不含亞硫酸鹽、不添加糖和防腐劑!

以冷凍脫水和真空乾燥技術製造, 水果原色、風味、質地和香氣全保留, 味道甜美脆卜卜!

### 產品包裝

真空乾燥 - 火龍果脆片 / 芒果脆片 30克 x 12

冷凍脫水 - 桑椹脆片 / 龍眼脆片 / 菠蘿脆片 30克 x 12



## 餐具有 TABLEWARE

## 甚麼是米飲管？

米飲管主要由碎米及木薯粉製成，不含任何添加劑。這種飲管可於90天內完全分解，使用後的米飲管更可作為飼料或肥料再利用，達致100%可食用及完全可生物降解。

### 米飲管的主要優點

#### 快速生物降解

米飲管能在短時間內於水中分解，對海洋生物及自然環境無害。

#### 高度可持續性

米飲管通常用稻米收割及加工過程中的副產品碎米製成，物盡其用，比紙飲管需砍伐樹木更環保；亦較PLA飲管優勝，因為PLA本質上仍屬塑料，在堆填區及海洋中需多年才能分解。

#### 更衛生

與金屬或竹製飲管相比，米飲管為一次性使用，無需清洗或晾乾，較適合餐飲場所，衛生更有保證。

#### 多用途及可食用

米飲管適用於冷熱飲品，其可食用特性亦為顧客帶來獨特而安全的體驗。

#### 不含化學物質

米飲管全無化學添加，亦不含BPA及PFAS。

## WHAT ARE RICE STRAWS?

Rice straws are innovative, eco-friendly drinking straws crafted from broken rice and tapioca. Free from additives, these straws are designed to decompose completely within 90 days. After use, rice straws can even be repurposed as animal feed or fertilizer. They are 100% edible and fully biodegradable.

### Key Benefits of Rice Straws

#### Rapid Biodegradability

Rice straws dissolve in water within a short period and pose no harm to marine life or the natural environment.

#### Superior Sustainability

Rice straws are made from broken rice—a by-product of rice harvesting and processing—thus utilizing agricultural residues that would otherwise go to waste. They are more environmentally friendly than paper straws, which require tree cultivation and harvesting, and far superior to PLA straws, which are technically plastic and can take years to break down in landfills and oceans.

#### Enhanced Hygiene

Unlike metal or bamboo straws, which can be difficult to clean and dry thoroughly, rice straws are single-use and therefore more hygienic for food service environments.

#### Versatile and Edible

Rice straws are suitable for both hot and cold beverages, and their edible nature offers a unique and safe experience for customers.

#### Chemical-Free

Rice straws contain no chemicals, are BPA-free, and PFAS-free. ☀️





FMC Manufacturing Co., Ltd  
[www.plastic-nomore.com](http://www.plastic-nomore.com)  
電郵: [sales@fmchk.com.hk](mailto:sales@fmchk.com.hk)



綠色餐具  
Green Tableware

綠色餐具平台註冊可用吸管



## 全天然食品級 米製生物降解飲管

Biodegradable and Compostable  
**RICE STRAW** (edible)

**100% Natural Ingredients**  
(chemical free)

Made from  
Broken Rice and Tapioca  
**Biodegradable in Ocean**



Broken Rice



Tapioca

**BIODEGRADABLE  
STRAWS MADE FROM**  
**100% Plant Food  
by-products**







## SUPPLY CHING COMPANY LIMITED

MORE THAN A SUPPLIER.

OUR BRAND STANDS FOR CHANGE,  
WITH ECO-FRIENDLY PACKAGING  
SUPPORTING A SUSTAINABLE  
FUTURE FOR HONG KONG AND  
BEYOND.



## CONTACT US

-  +852 98584869
-  [INFO@SUPPLYCHING.COM](mailto:INFO@SUPPLYCHING.COM)
-  [WWW.SUPPLY-CHING.COM](http://WWW.SUPPLY-CHING.COM)
-  FLAT F, 5/F, WING SHAN  
INDUSTRIAL BUILDING, 428 CHA  
KWO LING ROAD, KWUN TONG



**OULU®**  
環保 · 抗菌 · 純竹漿紙巾

拯救地球？  
請使用可持續資源  
以竹代木！  
有效減少砍伐樹木



透氣性強



無漂白



無添加



無塵屑

**FDA**

**AP**



# PULPAGE® 100% BAMBOO

## “DEFORESTATION IS THE PROBLEM



## WE ARE SOLUTION”

### COMPOSTABLE • SUSTAINABLE • NATURAL

EXTRA SOFT • EXTRA STRONG • ANTI-BACTERIAL • NO DUST • NO POWDER

#### SUSTAINABILITY AND SAFETY CERTIFICATION



通過 ISO 14064-1:2018 認證  
合乎溫室氣體查證標準  
GREENHOUSE GAS VERIFICATION CERTIFIED  
通過 ISO-14067-1:2018 認證  
合乎產品碳足跡標準  
PRODUCT CARBON FOOTPRINT VERIFICATION CERTIFIED



森林管理委員會 FSC 100% 認證  
紙張來自管理良好的森林 C139636  
FOREST STEWARDSHIP COUNCIL 100% APPROVED  
PAPER FROM WELL-MANAGED FORESTS C139636



美國食品藥品管理局 FDA 認證  
USA FOOD AND DRUG ADMINISTRATION APPROVED



歐洲食品級測試認證  
合乎歐洲食品接觸材料檢測法規  
FOOD CONTACT MATERIAL - EUROPE APPROVED

#### AWARD



HKSDA 2019

香港智營設計大賞  
2019 卓越包裝大獎  
HONG KONG SMART DESIGN AWARDS  
2019 OUTSTANDING PACKAGING AWARD



亞洲最具影響力設計獎  
得獎者 2019 優異獎  
DFA DESIGN FOR ASIA AWARDS  
WINNER 2019 MERIT AWARD

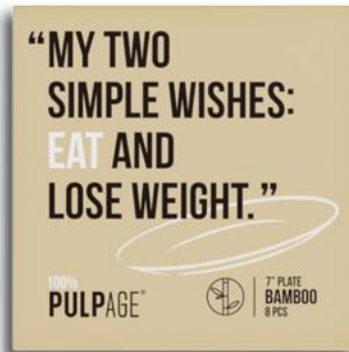
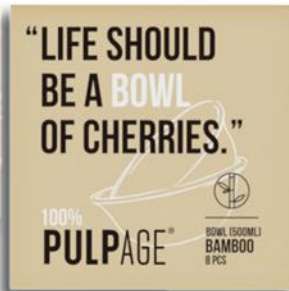


TEL (852) 2699 6455 • WHATSAPP (852) 6446 1546 • MAIL : INFO@KEICHEUNG.COM.HK



# PULPAGE®

# 100% BAMBOO



## COMPOSTABLE • SUSTAINABLE • NATURAL

## TREE FREE • PLASTIC FREE • SPLINER FREE • HEAT RESISTANT • LIQUID RESISTANT

ADDRESS : D2/F, FU CHEUNG CENTRE, 5-7 WONG CHUK YEUNG STREET, FO TAN, SHATIN, NT

KEI CHEUNG INDUSTRIES & TRADING LIMITED



## 為何選擇我們？

### “真正”可生物降解

- 我們的產品在土壤中於 90-120 天內自然降解

### 經驗豐富

- Purearth 從事可生物降解餐具行業逾 20 年

### 貨源穩定

- 倉庫超過 4000 平方呎，存貨產品超過 100 款

### 產品特色

- 可用於微波爐和焗爐及盛載冷熱食物

### 零售店

- 於 Citysuper /Market Place by Jasons  
HKTVmall 內有售

## Why US?

### "Real" biodegradable

- Our products will decompose in  
90-120 days in soil

### Experienced

- We have been in the Biodegradable  
Tableware industry for over 20 years

### Steady supply

- Over 100 products in our 4000sqft  
warehouse in HK

### Our products

- Microwave and oven safe  
- hot / cold food friendly

### Retail outlet

- Easy to find our products in Citysuper/  
Market Place by Jasons / HKTVmall

漢施國際有限公司

Hans International Limited

地址：香港新界荃灣沙咀道40-50號 榮豐工業大廈20樓10室

Address: Unit 10, 20/F, Wing Fung Industrial Building, 40-50 Sha Tsui Road, Tsuen Wan, NT, H.K





**取之自然，用之自然，回到自然。**  
**Coming from nature, and back to the nature.**




Retail Outlet


**MARKET PLACE**

**c!ty'super**

**HKTV mall**

[www.purearth.com.hk](http://www.purearth.com.hk)

 (852) 2412-7772

 (852) 5132-1038

 [info@purearth.com.hk](mailto:info@purearth.com.hk)

# ecoPark®

## 產品特色

- 歐盟食品級材料
- 100%竹漿紙
- 沙律/熱食物均適用
- 微波爐適用
- 防傾倒
- 環保物料
- 可堆疊
- FSC



## Eco-Park圓形紙碗及蓋



編號: EP28-0320BWL-ECO

名稱: 環保可降解 320ml原色竹漿紙圓碗

容量: 320毫升

尺寸: 575x235x500毫米

裝箱數量(隻/箱): 500隻/箱



編號: EP28-0500BWL-ECO

名稱: 環保可降解500ml原色竹漿紙圓碗

容量: 500毫升

尺寸: 575x235x515毫米

裝箱數量(隻/箱): 500隻/箱



編號: EP28-0700BWL-ECO

名稱: 環保可降解700ml原色竹漿紙圓碗

容量: 700毫升

尺寸: 705x290x455毫米

裝箱數量(隻/箱): 500隻/箱

環保園集團有限公司

地址: 香港荃灣橫龍街43-47號龍力工業大廈2304室

電話: +852 3529 1251





編號: EP28-1000BWL-ECO

名稱: 環保可降解1000ml原色竹漿紙圓碗

容量: 1000毫升

紙箱尺寸: 705x290x500毫米

裝箱數量 (隻/箱): 500隻/箱



編號: EP28-0500BWL-LID

名稱: 環保可降解 320ml-500ml紙圓碗蓋

紙箱尺寸: 500x250x495毫米

裝箱數量 (隻/箱): 500隻/箱



編號: EP28-1000BWL-LID

名稱: 環保可降解700ml-1000ml紙圓碗蓋

紙箱尺寸: 500x250x515毫米

裝箱數量 (隻/箱): 500 隻/箱



編號: EP28-1000-RCP

名稱: 1000ml碗分格

紙箱尺寸: 620x295x295毫米

裝箱數量 (隻/箱): 500隻/箱



編號: EP28-1500BWL-ECO

名稱: 環保可降解1500ml原色竹漿紙圓碗

容量: 1500毫升

紙箱尺寸: 465x315x560毫米

裝箱數量 (隻/箱): 300隻/箱



編號: EP28-1500BWL-LID

名稱: 環保可降解1500ml紙圓碗蓋

紙箱尺寸: 350x310x465毫米

裝箱數量 (隻/箱): 300隻/箱



編號: EP28-1500-RCP

名稱: 1500ml碗分格

紙箱尺寸: 300x290x450毫米

裝箱數量 (隻/箱): 300隻/箱



玩艸植造  
Wonder Greener

# GRASS STRAW

Made of hollow grass



環保署綠色餐具平台

EPD GREEN TABLEWARE PLATFORM

Product Registration Number:

產品登記編號:

C00191-P00001



## CONTACT US

<https://we-are.earth>



hello@we-are.earth

+852 6855 7448

WhatsApp | WeChat | LINE



WEaRE is the registered trademark of  
iSAACMA (HK) CO. Ltd.

Shop 181, 1/F, Union Plaza, No. 9 Wo Muk Road, Luen Wo Hui, Fanling, Hong Kong

安心

零化學添加  
保留植物原型



口感佳

不軟爛  
冷熱皆適用



環保

自然分解  
就像落葉回歸大地





## 媒體以外的專業服務

**GO Natural 天然食品採購指南** 以及姊妹公司 **GO Natural Marketing & PR** 總部設於香港，並於新加坡設有分公司。聯同日本、澳洲及新西蘭的合作夥伴，我們致力為有意拓展亞洲市場的國際食品企業，提供全方位的專業服務。

### 進口法規及食品標籤諮詢

協助企業產品符合本地進口法規及食品標籤要求。

### 市場調查

深入分析亞洲消費趨勢，發掘商機。

### 亞洲代理商招募計劃

為企業物色亞太區分銷商，拓展市場。

### 公關及宣傳推廣

制定公關策略及媒體宣傳，提升品牌曝光率。

### 產品上市支援

為產品於市場推出及推廣提供全面協助。

## More Than a Media Company

**GO Natural Food Guide** and its sister company, **GO Natural Marketing & PR**, are headquartered in Hong Kong, with a branch office in Singapore. Together with partners in Japan, Australia, and New Zealand, we are dedicated to providing comprehensive services to international food companies looking to expand into the Asian market.

### Import Regulations & Food Label Consultation

Expert guidance on compliance with local import laws and food labeling requirements.

### Market Research

In-depth analysis to help you understand consumer trends and identify business opportunities in Asia.

### Asia Distributors Wanted Program

Connecting you with reputable distributors across key Asian markets.

### Public Relations & Publicity

Strategic PR and media outreach to boost your brand's visibility.

### Product Launch Support

End-to-end assistance for successful product introductions and promotions.



### 查詢 Enquiries

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[www.GoNatural-Food.com](http://www.GoNatural-Food.com)







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