

GO Natural

天然食品採購指南 FOOD  GUIDE

優質養魚場計劃
精選本地時令新鮮靚海鮮
Accredited Fish Farm Scheme
Culinary Treasures of the Sea

更多其他天然食品食材...
Find out more innovative products
and trends inside ...

天然
NATURAL

有機
ORGANIC

可持續
SUSTAINABLE



SINCE 1868

Martinelli's
GOLD MEDAL®



1.

Enjoy Nature's Best in Every Bottle: Martinelli's 100% Apple Juice and Sparkling Cider

Made from a blend of premium apple varieties, including Newtown Pippin, Gala, Fuji, Granny Smith, Jonagold, Mutsu, and Honeycrisp apples, our juice offers a perfectly balanced sweet and tart flavor profile with a rich and layered taste experience.

Freshly picked apples are pasteurized and cooled in the bottle to lock in the natural flavor of the fruit, without the need for any preservatives or sweeteners. Since 1868, Martinelli's has been a leading global brand of apple juice, with over 50 gold medals for excellence earned in major competitions.

Try Martinelli's today and taste the difference.



2.



3.



4.



5.



6.



7.



8.



9.



10.

頂級蘋果汁品牌 — 美國馬天尼

馬天尼蘋果汁和有汽蘋果汁以翠玉蘋果、加拉蘋果、富士蘋果、澳洲青蘋、陸奧蘋果和蜜脆蘋果等品種混合而成，味道獨一無二，甜酸平衡、口感富層次。新鮮採摘後經巴氏殺菌消毒和瓶內冷卻，鎖住蘋果的天然原味，不含任何防腐劑或甜味劑。

馬天尼始創於1868年，至今已獲得超過50枚卓越金獎，是行銷全球的頂級蘋果汁品牌。

Hong Kong & Macau Distributor 香港及澳門代理

Assure Company Limited 東秀有限公司

Room 2807, 28/F, Tower 2, Metroplaza, 223 Hing Fong Road, Kwai Fong, N.T.

www.assure.com.hk

info@assure.com.hk

Tel: (852) 2388 8839

1. Pure Apple Juice 純蘋果汁 296ml
2. Sparkling Apple Juice 有汽蘋果汁 296ml
3. Sparkling Apple Cider (No alcohol)
有汽蘋果汁 (不含酒精) 250ml
4. Sparkling Apple-Grape (No alcohol)
有汽蘋果葡萄汁 (不含酒精) 250ml
5. Sparkling Apple-Cranberry (No alcohol)
有汽蘋果紅莓汁 (不含酒精) 250ml
6. Organic Pure Apple Juice 有機純蘋果汁 296ml
7. Sparkling Apple Cider (No alcohol)
有汽蘋果汁 (不含酒精) 750ml
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) 750ml
10. Sparkling Apple-Cranberry (No alcohol)
有汽蘋果紅莓汁 (不含酒精) 250ml

STONE COFFEE is a café situated on Hong Kong Island that was founded in 2016. Since its inception, it has garnered significant acclaim from local coffee enthusiasts and has even been endorsed by Sweden's "96° - A Guide to Tremendously Good Coffee Magazine" as the premier coffee bar in Hong Kong's dynamic and burgeoning scene.

We take great care in selecting and roasting only the finest, specialty-grade coffee, which is locally packaged fresh in Hong Kong. Our drip bags are made from premium Japanese fibers to ensure the best possible taste.

We offer our coffee in coffee beans, ground coffee, and coffee drip bags to suit your preferences.



CHEERS BLEND			STONE POWER BLEND		
ORIGIN	ROAST LEVEL		ORIGIN	ROAST LEVEL	
Panama / Brazil	Medium		Colombia/ Ethiopia	Medium	
PROCESS			PROCESS		
Panama: Hot Anaerobic / Brazil: Natural			Colombia: Washed; Ethiopia: Natural		
ALTITUDE			ALTITUDE		
Panama: 1200-1550 m.a.s.l. / Brazil: 800-1100 m.a.s.l.			Colombia: 1700-1800 m.a.s.l.; Ethiopia: 2000-2300 m.a.s.l.		
TASTING NOTES			TASTING NOTES		
Liqueur Chocolate, Dark Rum, Hazelnut, Honeycomb, Maraschino Cherry			Floral, Berries, Stonefruit, Sugar Cane, Dark Chocolate, Chestnut		
ACIDITY	SWEETNESS	BODY	ACIDITY	SWEETNESS	BODY
☺☺☺	☺☺☺☺☺	☺☺☺☺☺☺	☺☺☺☺	☺☺☺☺☺	☺☺☺☺☺☺
RETAIL PACK SIZE	CATERING PACK SIZE		RETAIL PACK SIZE	CATERING PACK SIZE	
Whole Bean, Ground Coffee - 220g	1kg paper bag		Whole Bean, Ground Coffee - 220g	1kg paper bag	
Drip Bag Coffee - 10g x 4packs			Drip Bag Coffee - 10g x 4packs		

STONE COFFEE

SPECIALTY COFFEE

SCAN FOR MORE



PRODUCTS AT STONE COFFEE





CAYO DAILY BLEND			COSTA RICA (HONEY PROCESS)			DASHIJIE GEISHA CUSTOM BLEND		
ORIGIN	ROAST LEVEL		ORIGIN	ROAST LEVEL		ORIGIN	ROAST LEVEL	
Brazil / Colombia / Indonesia	Medium Dark		Costa Rica	Medium Light		Colombia/Ethiopia	Medium	
PROCESS			PROCESS			PROCESS		
Brazil: Natural; Colombia: Washed; Indonesia: Wet-Hulled			Honey Process			Colombia: Washed; Ethiopia: Natural		
ALTITUDE			ALTITUDE			ALTITUDE		
Brazil: 800 - 1100 m.a.s.l.; Colombia: 1300 - 1700 m.a.s.l.; Indonesia: 1500 m.a.s.l.			1400-1650 m.a.s.l.			Colombia: 1700-1800m.a.s.l.; Ethiopia : 2000-2300m.a.s.l.; Colombia Geisha: 1750m.a.s.l.		
TASTING NOTES			TASTING NOTES			TASTING NOTES		
Nutty, Cocoa, Caramel, Molasses			Lemon, Peach, Black Tea, Sugar Cane			Plum, Citrus, Brown Sugar, Floral		
ACIDITY	SWEETNESS	BODY	ACIDITY	SWEETNESS	BODY	ACIDITY	SWEETNESS	BODY
☺☺☺	☺☺☺☺☺	☺☺☺☺☺☺	☺☺☺☺☺	☺☺☺☺☺	☺☺☺☺☺	☺☺☺☺	☺☺☺☺☺	☺☺☺☺☺☺
RETAIL PACK SIZE	CATERING PACK SIZE		RETAIL PACK SIZE	CATERING PACK SIZE		RETAIL PACK SIZE	CATERING PACK SIZE	
Whole Bean, Ground Coffee - 220g	1kg paper bag		Whole Bean, Ground Coffee - 220g	1kg paper bag		Drip Bag Coffee - 10g x 4packs	1kg paper bag	
Drip Bag Coffee - 10g x 6packs			Drip Bag Coffee - 10g x 4packs					



**Indulgent
all natural
coconut treats.**



Coconut, the superfood we love. Adding this superfood into your diet can do wonders to your health. Rich in nutrients for overall health, and full of vitamins which are essential for boosting the immune system. Experience the benefits of whole foods and the power it has to increase your overall well-being and happiness.

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COCOPARADISE LIMITED

📍 Rm. 2, Blk. B, 9/F, Hi-Tech Industrial Ctr., 491-501 Castle Peak Rd., Tsuen Wan, N.T.

COCO-VEGETARIAN CLUSTERS



Coco-Toasted Caramel Bites 80g

Ingredients: coconut flakes, cashews, honey, Himalayan pink salt, pure vanilla extract



Coco-Honey Cashew Bites 80g

Ingredients: coconut flakes, cashews, honey, Himalayan pink salt, pure vanilla extract

COCO-VEGAN GRANOLA



Coco-Nola Charcoal Sesame 80g

Ingredients: cashews, almonds, coconut flakes, coconut butter, stevia, black sesame seeds, Himalayan pink salt, coconut charcoal



Coco-Sesame P.B. Chips 80g

Ingredients: black sesame seeds, coconut flakes, Himalayan pink salt, maple syrup, peanuts, stevia

COCO-VEGAN NUT BUTTERS



Cinnamon Almond 180g

Ingredients: almonds, maple syrup, cinnamon, coconut shreds, vanilla extract, Himalayan pink salt



Raspberry Peanut 180g

Ingredients: peanuts, freeze-dried raspberries, coconut shreds, stevia



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



Non GMO



cholesterol Free



No Added Sugar



crunchy

Vegan Friendly



No Preservatives



Fruit Chips That Keep It Real: Vacuum Dried

Not all methods of dehydration produce the same results!

We use vacuum drying technology to create our delicious fruit chips.

Unlike other methods that involve freezing and heat-drying, our fruit chips are processed under vacuum drying process which removes moisture at low temperatures and minimizes the possibility of oxidation reactions. The result? Our fruit chips retain most of their nutrition, texture, taste, and aroma, making them naturally delicious and crunchy.

新仕美天然果乾 健康零食無負擔

真空乾燥技術 保留了大部分水果的營養、質感、味道和香氣
與其他需要冷凍和加熱乾燥的方法不同, SnackMate 水果片是在真空及低溫情況下被抽乾水分, 大大減少氧化作用, 保持水果最佳鮮度, 讓每塊果乾都變得鬆脆可口。

Packing 產品包裝

Dragon fruit / Keo Mango / Jackfruit chips - 30g x 12
火龍果脆片/ 芒果脆片/ 大樹菠蘿脆片 - 30克 x 12



THE BEST TASTING BUTTER COOKIE IN THE WORLD - LOWREY BUTTER COOKIE

All Natural, Hand-made,
From New Zealand

*Only made by 4 simple ingredients
with 44% NZ Organic Cultured Butter*

PLAIN & COFFEE



RASPBERRY



MATCHA



BLACK SESAME



CHOCOLATE

Lowrey Crunchy Cheese

Low-Carb Ketogenic Diet • 100% Cheese

High Protein • Great Source Of Calcium • Gluten Free



Lowrey Nougat

Peanut & Almond Flavour

All-Natural Ingredient • Classic Package



Ice Cream Powder & Yoghurt Powder

Only Requiring Adding Water

Made in New Zealand



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Spring / Summer 2023

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Photography by YB Studio

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為餐飲業和超市買家提供優質本地海鮮

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《GO Natural 天然食品採購指南》網站有更多精采內容，歡迎到網站瀏覽。

Online exclusives will be uploaded periodically. More featured products can be found from our website.

www.GoNatural-food.com



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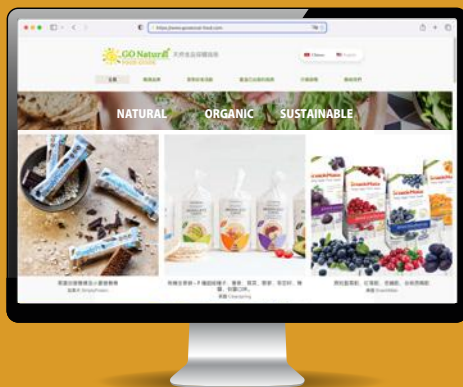
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優質養魚場計劃

為餐飲業和超市買家提供優質本地海鮮

THE ACCREDITED FISH FARM SCHEME

*Culinary Treasures of the Sea:
Discover Hong Kong's Finest Seafood for
Your Restaurant and Gourmet Store*

參與計劃魚場 150個

來源 海魚、塘魚

型式 鮮活、冰鮮、速凍

種類 烏頭、石鯿、寶石魚、藍瓜子斑、石蚌、忘不了、花尾龍躉、魚仲、花鱸魚、黃鱔等

其他海鮮 軟殼龍蝦
(將於今年第三季推出) 扇貝、珍珠貝

Participating fish farms 150

Source Marine fish and pond fish

Type Live, chilled and quick-frozen

Product range Grey Mullet, Round Batfish, Jade Perch, Speckled Blue Grouper, Star Snapper, Empurau, Giant Grouper, Cobia, Japanese Snapper, Pompano, etc.

Other seafood Soft-shell Lobster
(coming soon in Q3 2023) Scallop, Pearl Oyster



優質養魚場計劃
Accredited Fish Farm Scheme

香港漁農自然護理署於2005年推出了「優質養魚場計劃」，透過養魚場和魚苗登記制度及品質保證管理，確保所有來自參與養魚場的魚產品都是來自本地的優質水產，為餐飲業和超市買家提供可靠的採購渠道。

採購自「優質養魚場計劃」是品質的保證

新鮮 – 全部本地飼養，捕撈後立即進行包裝和急凍，快速送抵餐廳和零售點。

安全 – 定期檢測水質、飼料和環境，確保產品不含大腸桿菌、孔雀石綠、藥殘，重金屬含量符合安全水平。

追蹤產地來源 – 合格的優質魚會獲發合格證書和標籤作識別，標籤上的二維碼可供買家追蹤食材來源。

環保 – 相比進口食材，本地海鮮不需要長途運輸，省去大量燃油消耗，貫徹環保、低碳和可持續發展。

推動本土經濟 – 促進本地漁業的發展，增加本地就業機會。

The Agriculture, Fisheries, and Conservation Department of Hong Kong introduced the "Accredited Fish Farm Scheme" (AFFS) in 2005 to ensure that fishery products from participating fish farms are of high quality and locally sourced. The AFFS includes a fish farm and fish fry registration system, as well as quality assurance management to maintain the standard of the products. The scheme provides a trustworthy sourcing platform for buyers from restaurants, hotels, and supermarkets to obtain premium seafood products.

Why choose seafood from the Accredited Fish Farm Scheme?

Freshness - All fish are locally raised, processed, frozen, and immediately packed after being caught, ensuring freshness to restaurants and retail outlets.

Safety - Regular water quality, feed and environmental testing are conducted to ensure that the products are free of *E. coli*, malachite green, drug residues, and heavy metals exceedance.

Traceability - Approved fish farms receive a certificate of compliance, and each approved fish has a QR code tag that allows buyers to trace its source.

Sustainability - Local sourcing means shorter distances to deliver food, reducing carbon emissions and promoting sustainable development compared to imported seafood products.

Local economy - Supporting local fish farmers can boost the local economy and create jobs for the fishing industry.

認識食物來源 細味本地新鮮海產

OUR FISHERMEN NURTURE THEIR FISH
WITH EXPERTISE AND PASSION - SAVOR THE
DISTINCTION OF LOCAL SEAFOOD

軟殼龍蝦

提供魚場：仟國水產

一般硬殼龍蝦只有尾部的肉可以食用 (約37%的部分)，而軟殼龍蝦則可以整隻100%食用。當軟殼龍蝦用盡最大的力氣退殼時，會把鰓和蝦腸一起換掉，所以龍蝦當刻是最潔淨的，全隻連殼連鬚都可食用。由於龍蝦脫殼後一小時內軟殼便會硬化，必需密切監測龍蝦脫殼的狀況，才可保持龍蝦的最佳軟殼狀態，所以只有經驗豐富的養殖者才能勝任。

「軟殼水晶龍蝦」是仟國水產的旗艦產品之一，仟國水產對於養殖軟殼龍蝦有深厚認識，充分了解其生活習性，掌握龍蝦脫殼的黃金時間，並於龍蝦脫殼後30分鐘內以攝氏負45度超低溫馬上進行速凍，防止細菌和寄生蟲滋生，保持龍蝦的肉質和鮮味。仟國水產每天以高蛋白質飼料餵飼軟殼龍蝦，所以隻隻肉質飽滿，蝦頭多膏多汁。

SOFT-SHELL LOBSTER

Supplier: Aqua Millenium

While with traditional hard-shell lobsters, only about 37% of the lobster is edible (mainly the tail), soft-shell lobsters can be consumed whole. During molting, the soft-shell lobster sheds its shell, gills, and intestine, resulting in a refreshed lobster that is safe to eat. The new shell is soft and thin at this stage, making it easy for diners to savor the entire lobster without struggling to crack open the claws or tail.

However, the soft shell hardens within an hour after the lobster is shelled. Therefore, it is crucial to determine the ideal time for lobster shelling and quickly freeze the lobster to maintain its best soft-shell state.

Breeding soft-shell lobsters is no easy feat, but Aqua Millenium has it down to a science. With years of experience studying the lobsters' living habits, they know exactly when to expect them to molt and shed their hard shells.

Their standard is strict: within 30 minutes of shedding, the lobsters are immediately frozen at a temperature of negative 45 degrees Celsius. This not only locks in the lobster's sweet, creamy flavor but also prevents the growth of any harmful bacteria or parasites. These lobsters are fed a daily, high-quality, protein-rich diet, resulting in meat that is sweeter and more succulent and the juicy tomalley in the head.

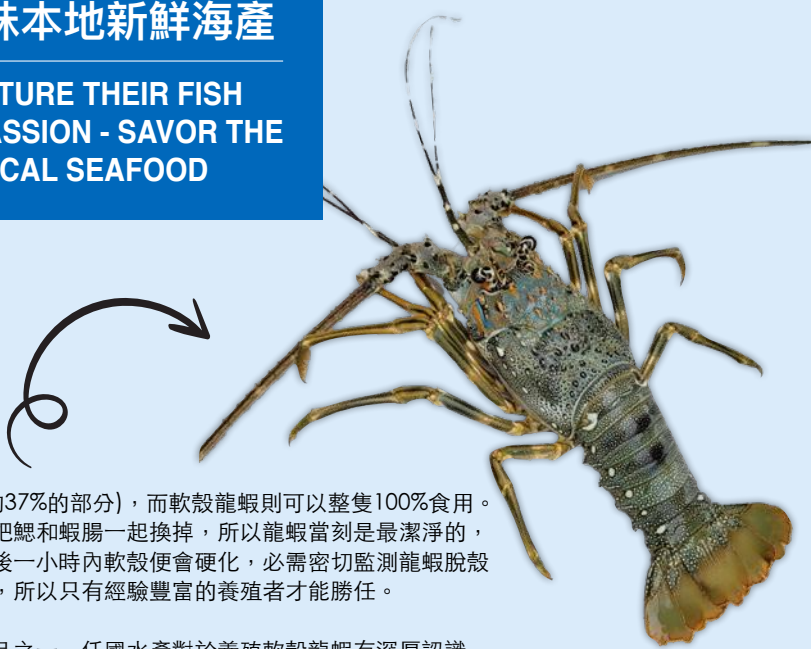


「觸鬚和爪不用切除，原隻炸透就可以，食起來無衣無渣脆卜卜。不需再落手費力拆龍蝦頭，輕易食到蝦頭肉。原隻炸起還可以做出霸氣造型，再加上食用花和香草作伴碟，色香味俱全。」

米芝蓮三星名廚 歐國強師傅

“There is no need to cut off the antennae and legs of the lobster as they become crispy and delicious to eat when deep-fried. Moreover, a lobster's head, usually discarded, can now be enjoyed. The head of a soft-shell lobster is filled with tender, plump meat that is soft and smooth. When paired with edible flowers and herbs, the dish becomes vibrant in color and rich in aroma, offering a unique and flavorful experience.”

3-star Michelin chef - Mr. Au Kwok Keung





烏頭

提供魚場：一帆漁業

元朗烏頭以其魚身肥美、腹部潔白、滿肚黃油的特色馳名，並深受食客歡迎。然而，一些漁民為了追求高產量，使用過多的飼料，導致烏頭產生過多糞便，污染塘底水質，使烏頭感染皮膚病並產生泥味。

為了解決這個問題，一帆漁業注意飼料的配搭和份量，每隔2至3年會清理塘泥，並通過漁護署的泥味測試，確保魚沒有泥味才會推出市場。魚場並設有ISO認證的加工場，保證生產過程的衛生和品質。

提供魚場：楊氏水產

傳統塘魚以淡水養殖，但楊氏水產引進台灣地下鑿井技術，開採廿口具有過濾功能的地下井，於米埔抽取低鹽度的地下水作養殖用途。低鹽度的地下水有效抑制淡水藻生長，保持水質潔淨，塘魚自然無泥味。低鹽度地下水更讓楊氏水產可以養殖一些如龍躉、百花鱸等海魚。

楊氏水產只用乾粒料魚糧餵魚。與傳統濕糧相比，乾粒料魚糧可大大減少水質被污染，提升魚糧功效和改善魚類健康。楊氏水產的乾粒料魚糧以智利魚粉、三文魚油及台灣高蛋白粉混合而成，營養豐富，有助令魚產品肥美碩大。

GREY MULLET

Supplier: Sail Fish Co. Limited

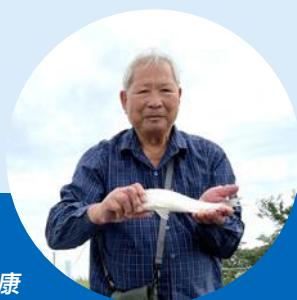
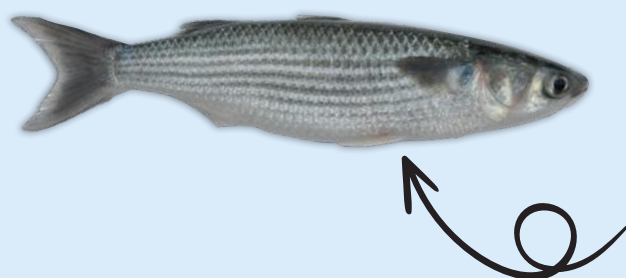
Grey Mullet is adored for its plump white body and buttery belly and is popular among diners. However, some fishermen use excessive feed to increase their yield, leading to Grey Mullet producing excessive feces and polluting the pond water, causing skin diseases and a muddy smell.

Sail Fish takes environmental responsibility seriously. They carefully manage feed mix and quantity, clean the bottom sediment every 2-3 years, and ensure each fish passes the AFCD's tests for muddy taste. Their ISO-certified processing plant maintains hygiene and quality, providing customers with safe, high-quality, and delicious Grey Mullet.

Supplier: Yeungs Marine Products Limited

Traditionally, pond fish are raised in freshwater. However, Yeungs has introduced Taiwan's underground well drilling technology with a filtration system to extract low-salt groundwater in Mai Po for aquaculture. This water effectively suppresses the growth of freshwater algae, maintains clean water quality, and ensures that their pond fish have no muddy taste. Using this low-salt groundwater, Yeungs can even raise marine fish like Giant Grouper and Japanese Seaperch.

Yeungs uses dry pellet feed only to feed the fish. This method significantly reduces pollution compared to traditional wet feed, improves feeding efficiency, and enhances fish health. Their dry pellet feed is made from a blend of Chilean fish meal, salmon oil, and high-protein powder from Taiwan that is nutrient-rich, resulting in the production of large, delicious fish products.



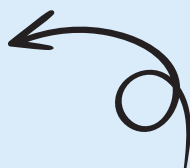
4大要點揀靚烏頭

1. 魚眼要閃亮，代表烏頭健康
2. 魚鱗要整齊光滑，代表烏頭新鮮
3. 魚肚要鼓脹，代表烏頭肉多黃油豐富
4. 最好約一斤重，魚太重則魚肉偏「嘅」
一帆漁業 一帆漁業創辦人黎來就 (就哥)

Four secrets to choosing the best Grey Mullet

1. Shiny eyes
2. Smooth scales
3. Plump fish maw
4. Around 600g in weight

Mr. Lai Loi-chau, Founder of Sail Fish Co Ltd



石鱸

提供魚場：本土養殖

「本福鯧」是本土養殖的石鱸品牌，因為深信「保健比治療重要」，所以自定食療餐單，以天然中藥、益生菌、果醋、洋蔥蒜頭及水克非爾等製成乾糧，並於餵飼前先以淡水浸軟，讓魚更易吸收營養。此外，堅持每日人手餵飼，可及早發現病魚再加以治理。本土養殖會定時在飼料內添加各種天然營養補充劑，增強魚的免疫力而無需下抗生素。

石鱸肉質厚實、富魚油、魚骨粗硬不多、容易食用。石鱸魚身有兩種肌肉紋理，所以魚身肉質有彈性，而魚鰭附近則口感細滑。本土養殖使用的「神經活絡」(Ike Jime) 處理法可以癱瘓魚的腦部，使其在無痛感下完成放血，同時也保持魚肉新鮮。

石鱸又稱圓眼燕魚，亦是常見的觀賞魚，多見於印度洋和太平洋熱帶海域。

ROUND BATFISH

Supplier: Hong Kong Aquaculture Limited

Hong Kong Aquaculture prioritizes prevention by formulating a therapeutic feed made of Chinese medicine, probiotics, fruit vinegar, onion, garlic, and water kefir tailored for their orbicular batfish from fry to adult. The feed is soaked in fresh water to aid nutrient absorption, and hand-feeding ensures prompt disease detection. Natural supplements are added regularly to boost fish health.

The round batfish has two different muscle textures in its body, giving it a resilient meat texture, while the area near its fins has a smooth and tender mouthfeel. To keep the fish fresh, Hong Kong Aquaculture uses Ike Jime treatment for painless bloodletting.

Also known as the orbicular batfish, circular batfish, orbiculate batfish, or orbic batfish, this popular aquarium fish occurs naturally in the tropical waters of the Indian and Pacific Oceans.



本土養殖研發的「滴漁精」，每包由5條活鱸魚以無火蒸餾而成。不含防腐劑，經過高溫消毒殺菌後，可在4度的低溫環境下保存6個月。

“Hong Kong Fish Essences” is a health supplement developed by Hong Kong Aquaculture Limited. Each pack of the product contains essence extracted from five sea bass with no preservatives added. It can be stored for up to six months.



寶石魚

提供魚場：富琴有機火龍果農莊

富琴有機火龍果農莊以自家種植的火龍果果皮和有機飼料養殖寶石魚，同時再以魚的有機排泄物灌溉農作物，實現魚菜共生的方式，提高養殖效益，保護環境。寶石魚含有比三文魚更高的不飽和脂肪酸和奧米加脂肪酸 (Omega3)，魚油豐沛，營養價值高。

JADE PERCH

Supplier: Fu Kum Organic Pitaya Farm

Fu Kum Organic Pitaya Farm integrates an innovative aquaponics system to nourish their Jade Perch. The farm utilizes their home-grown dragon fruit peels and organic feed to sustain the fish, while also recycling the organic waste from the fish as fertilizer for their crops. This mutually beneficial relationship between the fish and vegetables creates a sustainable ecosystem that enhances farming efficiency and protects the environment. The result is top-quality, nutrient-rich Jade Perch, which contains abundant fish oil, high nutritional value, and higher levels of unsaturated fatty acids and omega-3 fatty acids compared to salmon.

藍瓜子斑

提供魚場：亞洲水產養殖科技有限公司

「綠洲 藍鑽斑」是亞洲水產研發室內養殖的藍瓜子斑，學名為細點石斑魚，常棲息在西太平洋的珊瑚海域。這種魚的表皮主要呈藍色，佈滿細黑點，屬於捕獵性魚類，其游泳速度較花尾龍躉快。從魚苗 (2克) 到酒席大小 (1.8 公斤) 的養殖期約為10至12個月。

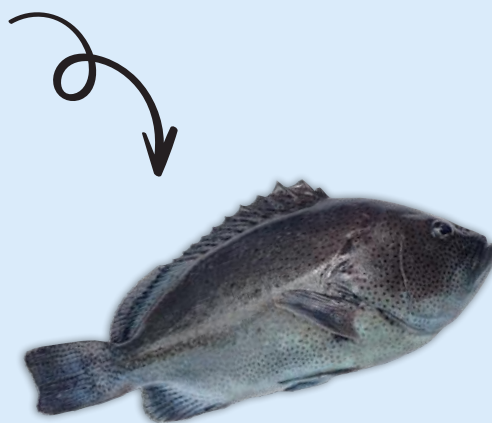
亞洲水產使用自然排卵法孵化魚苗，模擬自然的交配環境，如月亮盈虧和水溫，保護母魚，提高魚苗存活率。業界通常使用成本較低的推擠法排卵，但這方法對母魚的傷害較大，因為母魚經過數次排卵後會因透支而犧牲。因此，自然排卵法較為人道。

SPECKLED BLUE GROUPE

Supplier: Aquaculture Technologies Asia (ATA)

The Blue Diamond Grouper, developed and cultivated indoors by the ATA, is a speckled blue grouper belonging to the *Epinephelus Cyanopodus*. This species is typically found in the coral reefs of the western Pacific Ocean.

ATA uses a natural spawning method to raise Blue Diamond Grouper from fry to banquet size in 10-12 months. By simulating the mother fish's natural mating environment, natural spawning protects their health and ensures the survival rate of the fry. This method is a better option from an animal welfare perspective than the industry's typical strip-spawning approach, which often results in sacrificing the mother fish after several spawning cycles.



香港中廚師協會一直支持本地可持續海鮮發展。對亞洲水產多年利用室內養殖方法，提供香港高級優質食材表示認同及支持。

The Hong Kong Chef's Association has always been supportive of the development of Hong Kong sustainable seafood. The Association recognizes and supports ATA for their use of indoor aquaculture methods to provide high-quality local seafood.



石蚌

提供魚場：西貢深灣養殖魚排

石蚌魚最著名的是其肚內那一塊肥美金黃色的膏，魚油充滿整條魚，肉質鮮嫩細膩，細骨少。石蚌又名星點笛鯛，其頭和背部呈現紅色或紅棕色，腹部則為黃色或黃白色，魚鰭則為鮮黃色，體側有一個明顯的白點。石蚌魚的食用方式廣泛，一年四季都有供應。

STAR SNAPPER

Supplier: Sham Wan Fishing Raft

Star Snapper is renowned for its large, delectable, golden-yellow fatty liver located inside its belly. The fish is full of fish oil, and its meat is fresh, tender, and delicate with few small bones. Also known as the *Lutjanus stellatus*, the star snapper has a red or reddish-brown head and back, a yellow or off-white belly, and bright yellow fins, with a distinctive white spot on its side. The Star Snapper can be enjoyed in a variety of ways and is available year-round.



西貢深灣養殖魚排亦有養殖馬氏珍珠貝，珍珠貝的「珍珠母」可用作護膚品成份。香港護膚品牌Mer-Veille就利用魚排的「珍珠母」製成不同天然護膚品。

Sham Wan Fishing Raft also cultivates *Pteria martensii* (Dunker) pearl oysters, a species commonly found in the waters off the coast of China, Japan, and Korea. These oysters produce a substance known as “mother of pearl”, which is rich in amino acids, calcium, and other minerals. This substance has been found to have potential as an innovative skincare ingredient. Hong Kong-based skincare brand Mer-Veille sources the “mother of pearl” from the Raft to produce a range of natural skincare products.





扇貝、珍珠貝 (將於今年第三季推出)

提供魚場：羅廣財魚排

羅廣財魚排多年來積極研究養殖本地優質貝類，是全港首批獲得漁農自然護理署「優質養魚場計劃」認證的雙殼貝類養殖場。

藻類是貝類的主要糧食，羅廣財魚排設置藻類儀器，探測海水在不同深度的含氧量，發現水深3米是藻類數量最多的地方，為扇貝和珍珠貝提供源源不絕的糧食。此外，羅廣財魚排還發現最理想的養殖密度是每籠放置150隻貝類，避免牠們爭奪食物，每隻貝類食得溫飽，貝肉自然肥美味濃。

SCALLOP & PEARL OYSTER (coming soon in Q3 2023)

Supplier: Law Kwong-choi Fishing Farm

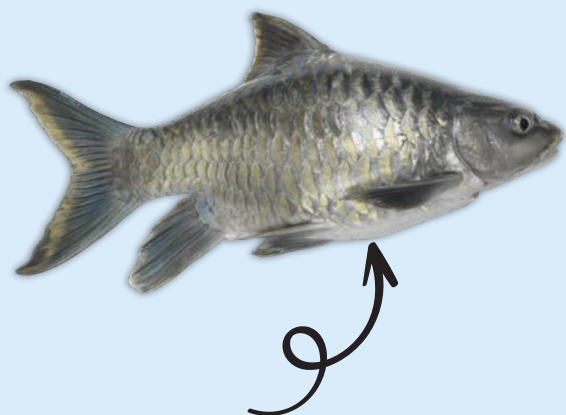
Lo Kwong Choi Fish Farm conducted extensive research to ensure their shellfish are well-fed and healthy. They found that the highest concentration of algae, providing an abundant source of food for their shellfish, is located at a depth of 3 meters. Additionally, they discovered that the perfect stocking density is 150 shellfish per cage, allowing for enough space and food for each shellfish, resulting in naturally plump and delicious meat.

With high standards for aquaculture product quality, farming methods, and management, Lo Kwong Choi Fish Farm is one of the first bivalve species farms certified under the Accredited Fish Farm Scheme of the Agriculture, Fisheries and Conservation Department.



羅廣財魚排與魚類統營處合作，將 9,100 隻珍珠貝肉生曬後製成100樽極品 XO醬。市民可於魚統處零售門市及網店售賣。

Lo Kwong Choi Fish Farm has collaborated with the Fish Marketing Organization to produce 100 jars of premium XO sauce using 9,100 sun-dried pearl oyster meat. The sauce is available for sale at the retail outlets and online stores of the Fish Marketing Organization for the public to enjoy.



忘不了

提供魚場：愉富農科

「忘不了」是馬來西亞的「河魚之王」，也是該國最昂貴的魚類。為了讓更多香港人有機會品嚐這種風味獨特的魚，愉富農科經過多年的研究後，成功在香港繁殖「忘不了」。

為了保留「忘不了」的原始風味，愉富農科盡量模擬「忘不了」在原生地的生長環境。

「忘不了」愛吃高油分的風車果，所以「忘不了」有淡淡的魚油香氣和獨特果香。但風車果不是香港本地植物，所以愉富農科自行研發出以牛油果、益生菌和其他天然植物成份的獨門配方，代替風車果，延續「忘不了」的清香。

更有趣的是，「忘不了」的味道會隨著季節而改變，牠們冬天會增加食量預備過冬，味道會變得肥美濃郁。夏天炎熱多運動，牠們消耗較多魚油，味道就變得清香爽甜。

「忘不了」長有雙像衝浪板或帆船的「翼」，野性貪玩，對氧氣需求高，愉富農科特製設有多個氧氣泵的人工水流，讓牠們可高速游動，健康成長。

由於「忘不了」對生活環境要求嚴格，要長成超過4公斤起碼需要5至6年的時間，身價自然不菲。

EMPURAU

Supplier: Smart Farming Ltd

Empurau, known as "Unforgettable" in Mandarin, is Malaysia's "King of River Fish" and is touted as the country's most expensive fish. After years of research, Smart Farming has successfully bred Empurau in Hong Kong, allowing more people to enjoy this coveted fish. To preserve the original flavor of Empurau, Smart Farming has simulated the fish's natural environment in its place of origin at its Hong Kong fish farm.

Empurau loves to eat windmill palm fruits native to Southeast Asia, giving it a light fish oil aroma and a unique fruity aroma. Since obtaining windmill palm fruits in Hong Kong is difficult, Smart Farming has developed a unique formula using avocados, probiotics, and other natural plant ingredients to maintain the aroma of Empurau.

Interestingly, the taste of "Unforgettable" changes with the seasons. In winter, they increase their food intake to prepare for hibernation, making their taste richer and more flavorful. In the hot summer, they consume more fish oil due to increased exercise, making their taste more refreshing and sweeter.

Empurau is a wild and playful fish with "wings" like surfboards or sails. Smart Farming has created artificial water currents with sufficient dissolved oxygen, empowering them to swim quickly and promote healthy growth. Due to their strict living environment requirements, it takes 5 to 6 years for Empurau to grow to over 4 kg. 🌞





「點點綠一向支持「優質養魚場計劃」！優質魚上的標籤，證明這些魚都通過漁護署的各項品質測試，包括重金屬、藥物殘餘及養殖水質，品質有保證。每條魚都貼上二維碼，更可追溯產地源頭，令我們客人對產品有信心。優質魚來貨時均已去除內臟，並以速凍真空方式包裝，安全衛生，煮食方便。再配合點點綠各種有機食材及中西烹煮方式，客人便吃到價格相宜、高質素的一頓飯餐。」

點點綠執行董事 卓鳳婷小姐

"Green Dot Dot supports The Accredited Fish Farm Scheme, which ensures high-quality fish that have passed various quality tests, including heavy metals, drug residues, and aquaculture water quality. Each fish is labeled with a QR code for traceability, and they are delivered with their internal organs removed and packaged using quick-frozen vacuum technology for safe and hygienic cooking convenience. With Green Dot Dot's organic ingredients and various cooking methods, customers can enjoy delicious and high-quality meals at an affordable price."



Ms Phyllis Cheuk
Executive Director of Green Dot Dot



魚類統營處
Fish Marketing Organization
(Since 1945)



想為您的餐廳或美食零售店採購來自「優質養魚場計劃」的海鮮嗎？

請聯絡魚類統營處！魚類統營處提供一站式本地漁產品採購服務，為餐飲和零售買家提供當造產品資訊、批發價單及採購貼士等。

Are you interested in purchasing fish from the Accredited Fish Farm Scheme for your restaurant or gourmet shop?

Please get in touch with Fish Marketing Organization (FMO)! FMO offers a one-stop shop for locally sourced seafood products for both catering and retail purposes. They can provide valuable information on seasonal seafood, offer wholesale price lists, and provide sourcing tips to help you make informed purchasing decisions.

聯絡 CONTACT

電郵 Email: order@fmo.org.hk

電郵 Tel: (852) 2555-0508

網站 Website: www.fmo.org.hk

誰說食糖無益？

EVEN CANDY CAN BE HEALTHY



婆羅摩火山是印尼最活躍的火山之一，頻密的火山爆發帶來礦物質豐富的火山灰黑色土壤，孕育出富饒的農產作物。添點甜Melting Sweet 和 615 Plus 選用的是種植超過一年的特種小黃薑，棵棵肥美碩大，養分充足，薑味特濃，甜而不辣。

拆解生薑對女士的 5 大益處

防止皮膚老化

含高抗氧化物，阻止自由基破壞皮膚，預防皺紋。

消脂減肥

含薑烯酚，提升體內燃燒脂肪和糖分的速度。

增強血液循環

薑辣素令微絲細血管擴張，增加皮膚血流，驅寒保暖。

降膽固醇

降低低密度脂蛋白膽固醇、總膽固醇和甘油三酯，保持心血管健康。

減少孕吐

幫助孕婦舒緩孕吐和噁心。

In the fertile lands around Indonesia's Mount Bromo, **Melting Sweet** and **615 Plus** make ginger candy using *emprit ginger*, harvested after just one year for its strong flavor. Handcrafted using traditional methods, each bite delivers a punch of flavor with rich, earthy notes from the volcanic soil. Treat yourself to a taste of Indonesia with *emprit* ginger candy.

GINGER: THE NATURAL WAY TO BOOST WOMEN'S HEALTH AND WELLNESS

Anti-aging

Ginger staves off free radical damage that causes wrinkles, dark spots, fine lines, and saggy skin.

Weight management

It aids in weight loss by increasing metabolic rate and promoting faster digestion due to gingerol, the main ingredient in ginger

Blood circulation improvement

The capsaicin in ginger expands micro blood vessels, increases skin blood flow, and helps to resist cold and keep warm.

Better cholesterol control

It lowers cholesterol levels, including LDL and total cholesterol, which could reduce the risk of heart problems and other cholesterol-related health issues.

Morning sickness relief

It reduces morning sickness and nausea, traditionally known to be eased by ginger.

Sixfifteen Imports-Exports Ltd

Flat 12, 1/F, Kai Fuk Ind Ctr,
1 Wang Tung St, Kowloon Bay, Kowloon, Hong Kong
(852) 2795-2369
cs@sinaginger.com www.sinaginger.com



添點甜 Melting Sweet Better-for-you Candy

以小黃薑配搭不同花蜜或熱帶水果製成，成分天然簡單，不含防腐劑、色素或人工合成香精，是老少咸宜及素食者健康零食首選。

Melting Sweet uses emprit ginger, honey, and tropical fruits to create a delectable treat. Made with a simple list of natural ingredients, it is free of preservatives, colors, and artificial flavors, ensuring a pure and authentic taste.



產品包裝 Packing

無糖軟糖系列 Melting Sweet Ginger Chew Series
105g x 12 bags x 6 boxes
105g x 20 bags

無糖硬糖系列 Hard Candy Sugar Free Series
125g x 12 bags x 6 boxes
125g x 20 bags



無糖軟糖系列

無糖 • 低卡路里

甜中帶辣 口感煙韌

- 添點甜 檸檬口味薑糖
- 添點甜 薄荷口味薑糖
- 添點甜 酸角口味薑糖

Melting Sweet Ginger Chew Series

Sugar Free • Low Calorie

Sweet, spicy, and smoky

- Melting Sweet Lemon Ginger Chew
- Melting Sweet Peppermint Ginger Chew
- Melting Sweet Tamarind Ginger Chew



無糖硬糖系列

零脂肪 • 無糖

慢嘗耐吃 細味糖香

- 添點甜 葡萄蔓越莓口味
- 添點甜 酸角血橙口味
- 添點甜 薑黃姜口味

Hard Candy Sugar Free Series

Zero Fat • Sugar Free

Slow tasting and durable

- Melting Sweet Grape and Cranberry
- Melting Sweet Tamarind and Blood Orange
- Melting Sweet Turmeric and Ginger



615 Plus Superfood Candy

615 Plus 軟糖系列

615 PLUS 軟糖系列分別以三種近年全球熱爆的超級食物 - 秘魯瑪卡、薑黃以及燕麥，加上小黃薑製成，是開創健康食品先河的「超級薑糖」！

615 Plus Chewy Candy Series

Indulge in guilt-free snacking with 615 Plus, a "Supercandy" made with three different superfood ingredients - Peruvian maca, turmeric, and oatmeal. With two types of superfoods in just one candy, 615 Plus is the perfect way to satisfy your sweet tooth while nourishing your body.



產品包裝 Packing

5oz x 12 bags x 6 boxes / 5oz x 20 bags
1lb x 12 bags
1kg x 12 bags
2kg x 6 bags



615 Plus 瑪卡薑糖
615 Plus Maca Ginger Chew



615 Plus 焦糖燕麥薑糖
615 Plus Caramel Oat Ginger Chew

全球首創，以印尼火山小黃薑可增強血液循環的特點，將秘魯純正瑪卡能提升體力、調理身體的效用加倍，瞬間減退疲倦，615 PLUS 瑪卡薑糖是新一代不含咖啡因的天然能量小食。

Get a natural energy boost with 615 Plus Maca Ginger Chew - the world's first 100% caffeine-free maca-ginger energy candy. This blend of Peruvian pure maca and Indonesian volcanic emprit ginger enhances blood circulation and boosts physical and mental vitality.



615 Plus 薑黃薑糖
615 Plus Turmeric Ginger Chew

椰子花糖

新一代較健康的天然甜味劑

COCONUT SUGAR

How coconut sugar is made and why it's for you?

什麼是椰子花糖？

椰子花糖，簡稱「椰糖」，是椰子樹上的花蜜經煮沸和脫水後得來的天然晶糖。跟精製白糖比較，椰子花糖升糖指數 (GI) 較低，碳水化合物較少，而有更多礦物質及維他命，所以是新一代較健康的天然甜味劑，適合高血糖人士食用。

椰子花糖帶有堅果和焦糖香氣，但無椰子味，味道不會太強烈而影響食材原味。用椰子花糖來烹調也很簡單，可像普通糖一樣以 1:1 的比例用於飲料、烘焙和烹飪。

WHAT IS COCONUT SUGAR?

Coconut sugar, also referred to as coconut palm sugar, is a natural sweetener that's derived from the sap of coconut palm trees. The process involves collecting the sap from the flower buds of the tree, then heating and evaporating it until it forms a thick, caramel-like syrup. Unlike refined white sugar, coconut sugar is not highly processed, so it retains the brown color and minerals of the original nectar. With a texture and sweetness similar to brown sugar, coconut sugar has a lower glycemic index, fewer carbohydrates, and a higher mineral and vitamin content, making it a popular choice for those looking for a more natural and healthy sweetening option.

Coconut sugar has a pleasant nutty and caramel flavor that is not too overpowering, making it a popular choice among health-conscious consumers and chefs alike. In fact, it can be used in the same way as regular sugar, with a 1:1 ratio, in beverages, baking, and cooking.





椰子花糖的益處

更多礦物質及維他命

白糖和啡糖是精煉產品，礦物質會於加工過程中流失。椰子花糖是以慢火熬煮椰子花蜜後所凝結的糖粒，過程中僅除去水分，保留精製糖沒有的礦物質。

椰子花糖含有17種氨基酸、鐵、鋅、鈣、氮、維他命B1、B2、B3、B6、C、可溶性纖維和抗氧化物。與啡糖相比，椰子花糖鐵質多2倍、鎂多4倍、鋅多超過10倍。

更健康

黑糖、啡糖、砂糖、冰糖原料都是百分百蔗糖，但椰子花糖僅含有約75%的蔗糖，餘下的25%就是礦物質及維他命。因此，以相同份量計算，椰子花糖就更健康。

運動時防止脫水

椰子花糖有天然電解質，含有鉀、鎂和鈉。鉀含量是白糖的近400倍，電解質有助維持血容量和心臟健康，運動時防止脫水。

適合糖尿病人士

普通食糖的升糖指數 (GI) 為65，而椰子花糖則為54，其升糖指數屬於低。

有益心血管

椰子花糖的短鏈脂肪酸是一種有助於預防高膽固醇和心臟病的健康脂肪。

不含動物成分

提煉白糖的過程中，通常會使用骨炭作漂白和調整稠度。骨炭就是動物骨骼 (通常是牛骨) 經高溫燒焦而成的純碳物體。椰子花糖來自椰子樹，不含任何動物成分。

更環保

椰子樹每英畝的產糖量平均比甘蔗多75%，而所需的土壤養分和水少五分之一。聯合國糧食及農業組織在2014年將椰子花糖評為世界上最可持續的單一甜味劑。

WHY COCONUT SUGAR?

More minerals and vitamins

Unlike white and brown sugar, which are refined products that lose minerals during processing, coconut sugar is the condensed granules of coconut nectar that are slowly boiled to remove only the water, leaving many minerals not found in refined sugar.

Coconut sugar contains iron, zinc, calcium, nitrogen, 17 amino acids, vitamins B1, B2, B3, B6, C, soluble fiber, and antioxidants. Coconut sugar has twice as much iron, four times more magnesium, and over ten times more zinc than brown sugar.

Less sucrose

Coconut sugar comprises about 75 percent sucrose and 25 percent nutrients and fiber, whereas white sugar is pure sucrose, making coconut sugar a healthier option for the same sweetness.

Electrolytes

Coconut sugar contains potassium, magnesium, and sodium, nearly 400 times more potassium than white sugar. Electrolytes are essential for maintaining blood volume and heart health and preventing dehydration during exercise.

Low Glycemic Index

Regular table sugar has a glycemic index (GI) of 65, while coconut flower candy is 54, which is low on the GI.

Cardiovascular health

The short-chain fatty acids in coconut sugar are healthy fats that help prevent high cholesterol and heart disease.

No animal ingredients

White sugar is often refined using animal bone char to produce its white color and fine consistency. Coconut sugar comes directly from the coconut tree and contains no animal ingredients.

More sustainable

A coconut tree can produce 75% more sugar per acre than sugar cane while using less than one-fifth of the soil nutrients and water. In 2014, the United Nations' Food and Agriculture Organization named coconut sugar the single most sustainable sweetener in the world.



有機椰子花糖 ORGANIC COCONUT SUGAR



餐飲、烘焙及食品製造商專用 Catering Pack

615 有機椰子花糖

615 Organic Coconut Sugar

Packing: 5 kg x 1 bag

Dimension: No ctn 31L x 28W x 10H (cm);

With ctn: 35.7L x 25.5W x 18H (cm)



零售包裝 Retail Pack

615 有機椰子花糖

615 Organic Coconut Sugar Pouch

Packing: 454g x 12 bags (per carton)

Dimensions: 35.7L x 25.5W x 18H (cm)

製造商 Manufacturer

Sixfifteen Imports-Exports Ltd

Flat 12, 1/F, Kai Fuk Ind Ctr,
1 Wang Tung St, Kowloon Bay, Kowloon, Hong Kong
(852) 2795-2369 cs@sinaginger.com www.sinaginger.com



第 1 步 — 挑選椰樹

椰子花糖來自椰子樹花苞裏的椰子花蜜。椰子樹平均壽命有60至80年，要成長到8年以上才能開花結果。農夫需憑經驗挑選健康的椰子樹進行採蜜。

Step 1 – Tree selection

Coconut sugar is produced from the rich coconut nectar found in the buds of coconut trees, which typically have a lifespan of 60 to 80 years. It can take over 8 years for coconut trees to bloom and bear fruit. Farmers, relying on their knowledge and experience, carefully select trees with healthy inflorescence for tapping.

615有機椰子花糖製作過程

How 615 Organic Coconut Sugar is Made

用上7公斤的椰子花蜜才可製成1公斤615椰子花糖

椰子花糖由採摘到提煉，全賴農民和製糖師的經驗和技術，遵循傳統古法，而並非機器能大量生產的天然食材。以慢火熬煮而成的椰子花糖，保留絕大部分椰子花蜜糖原有風味和營養，天然又健康。

It takes 7 kg of coconut nectar to make 1 kg of 615 coconut sugar

The production of coconut sugar follows traditional methods, from harvesting coconuts by farmers to refining by skilled sugar makers. The process involves pure handiwork and takes a long time as coconut sugar cannot be mass-produced by machinery. Coconut sugar is a natural ingredient that is evaporated from sap, preserving most of its original flavor and nutrients, making it a healthy choice.

第 2 步 – 採蜜

農夫必須在椰子樹開花前（通常在早晚）以人手方式採蜜，爬上樹上把椰子花苞切開，在切口套上竹筒，讓半透明粘稠的椰子花蜜從切口自然滴出。一棵椰子樹每天只能滴出0.5至1公斤的椰子花蜜，所以非常珍貴。

Step 2 – Coconut nectar collection

Farmers must manually collect nectar from coconut trees (usually in the morning and evening) before they bloom. They climb up the tree and cut open the coconut flower buds, then place a bamboo tube over the cut to allow the translucent, viscous coconut nectar to drip out naturally. A single coconut tree can only produce 0.5 to 1 kilogram of coconut nectar per day, making it precious food ingredient.



第 3 步 – 過濾

椰子花蜜運到工廠後進行多重過濾，去除雜質和沉澱物。

Step 3 – Filtering

Collected nectar goes through multiple filtration processes in the factory to remove impurities and sediment.

第 4 步 – 蒸發

用慢火經4小時熬煮，直至大部分水分蒸發，糖漿變濃稠得像融化的朱古力時離火。

Step 4 – Heat evaporation

The nectar is heated to a boil in a stainless wok for four hours to evaporate the moisture. The nectar is continuously boiled with a slow fire and stirred to avoid burning during this process.



第 5 步 – 冷卻

椰子花蜜冷卻結晶後，花蜜被分解成顆粒。

Step 5 – Cooling down

After it has been dried and crystallized, the nectar is broken apart into granules resembling regular sugar. ☀️



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綠色餐具採購須知

Green Tableware Sourcing Guide

香港特別行政區政府將於今年底實施一項新法案，禁止餐廳使用一次性塑膠餐具，以及酒店使用塑膠洗滌梳妝用品，以減少塑膠廢料。《GO Natural 天然食品採購指南》今期為餐飲及酒店業詳細說明有關措施，並提供實用資訊帮助大家採購綠色餐具時需要留意的地方。

The Hong Kong SAR government will implement a new bill by the end of this year that prohibits the use of disposable plastic utensils in restaurants and plastic toiletries in hotels to reduce plastic waste. In this article, we provide comprehensive information about these measures and offer practical tips for sourcing green tableware.

2023年產品環保責任 (修訂) 條例草案

PRODUCT ECO-RESPONSIBILITY (AMENDMENT) BILL 2023

政府於今年三月十五日向立法會提交《2023年產品環保責任 (修訂) 條例草案》(《條例草案》)，以管制即棄膠餐具和其他塑膠產品。環保署建議首階段管制提早於條例草案獲立法會通過後的六個月後實施 (即2023第四季度)，好讓社會各界有時間為計劃的落實做好準備。違例者最高可被罰款港元 100,000或定額罰款 2,000 港元。

《條例草案》主要建議包括：

On March 15th, 2023, the government submitted the "Product Eco-responsibility (Amendment) Bill 2023" to the Legislative Council to regulate the use of disposable plastic tableware and other plastic products. The Environmental Protection Department has suggested advancing the initial implementation phase to six months after the Amendment Bill's passage, potentially as early as the fourth quarter of 2023, to allow for adequate preparation time. Violators of the ban could be fined up to HK\$100,000, and the authorities have also proposed a fixed penalty of HK\$2,000.

The Amendment Bill proposes mainly to:

1. 分階段管制即棄膠餐具

Phased regulation of disposable plastic tableware

即棄膠餐具種類 Types of disposable plastic tableware	第一階段 Phase 1	第二階段 Phase 2
發泡膠餐具 EPS tableware	禁止 銷售 予本地的最終消費者 禁止在餐飲處所向 堂食和外賣 顧客提供 Prohibits the sale to end-customers Prohibits the provision at catering premises to customers for dine-in and takeaway services	
塑膠飲筒 Plastic straws	禁止 銷售 予本地的最終消費者 禁止在餐飲處所向 堂食和外賣 顧客提供 Prohibits the sale to end-customers Prohibits the provision at catering premises to customers for dine-in and takeaway services	禁止 銷售 予本地的最終消費者 禁止在餐飲處所向 堂食和外賣 顧客提供 Prohibits the sale to end-customers Prohibits the provision at catering premises to customers for dine-in and takeaway services
塑膠攪拌棒 Plastic stirrers		
塑膠進食用具 (叉、刀、匙) Plastic cutlery (forks, knives, spoons)		
膠碟 Plastic plates		
膠杯 Plastic cups	禁止在餐飲處所向 堂食和外賣 顧客提供 Prohibits the provision at catering premises to customers for dine-in and takeaway services	
膠杯蓋 Plastic cup lids		
食物容器 Food containers		
食物容器蓋 Food container covers		

甚麼是「即棄餐具」？

在管制計劃內，「即棄」產品指該產品並非設計供在被棄置前，用於該產品的設計用途多於一次（或在多於一個場合使用）。

What is "disposable plastic tableware" mean?

Under the Amendment Bill, disposable plastic tableware generally refers to the tableware that is wholly or partly made of plastic, and designed to be used for once or short period of time.

甚麼是「塑膠」？

塑膠指包含聚合物組成的物料，當中可能加入了添加劑或其他物質。擬納入管制塑膠物料包括：

1. 傳統塑膠（例如發泡膠、聚對苯二甲酸乙二酯 [PET]、聚丙烯 [PP]、聚苯乙烯 [PS]）
2. 氧化式可分解塑膠
3. 生物降解塑膠（例如聚乳酸 [PLA]、聚羥基丁酸酯 [PHB]）
4. 塑膠淋膜（例如聚乙烯 [PE] 淋膜、聚乳酸 [PLA] 淋膜）

但不包括：

未經化學改性的天然聚合物（例如植物纖維）、或只作為添加劑的非結構性聚合物（例如黏合劑、油墨、黏結劑等）。

What is “plastic” ?

Under the Amendment Bill, Plastic refers to a material consisting of a polymer, to which an additive or any other substance may have been added. Plastic materials to be brought under regulation, include:

1. Conventional plastic (e.g. expanded polystyrene [EPS], polyethylene terephthalate [PET], polypropylene [PP], polystyrene [PS])
2. Oxo-degradable plastic
3. Biodegradable plastic (e.g. polylactic acid [PLA], polyhydroxybutyrate [PHB])
4. Plastic lining (e.g. polyethylene [PE] lining, polylactic acid [PLA] lining)

But, exclude:

Natural polymer (e.g. plant fibre) that has not been chemically modified; or polymer that is used merely as an additive (e.g. adhesive, ink, binder, etc.) and does not function as a major structural component.

2. 分階段管制其他塑膠產品

Phased regulation of other plastic products

管制措施 Control measures	第一階段 Phase 1	第二階段 Phase 2
禁止銷售和免費供應 Ban sales and free distribution	<ul style="list-style-type: none"> • 棉花棒 • 氣球棒 • 充氣打氣棒 • 熒光棒 • 派對帽 • 氧化式可分解塑膠產品（不論是否即棄性質） <ul style="list-style-type: none"> • 蛋糕裝飾 • 雨傘袋 • 食物膠籤 • 膠牙籤 • cotton buds • balloon sticks • inflatable cheer sticks • glow sticks • party hats • oxo-degradable plastic • products (regardless of disposability) <ul style="list-style-type: none"> • cake toppers • umbrella bags • food sticks • plastic toothpicks 	<ul style="list-style-type: none"> • 多環膠圈套 <ul style="list-style-type: none"> • 枱布 • 非醫療用透明手套 <ul style="list-style-type: none"> • 牙線棒 • multipack rings • table cloths • non-medical use transparent gloves • plastic stemmed dental floss
禁止免費供應 Ban free distribution	<ul style="list-style-type: none"> • 酒店洗漱梳妝用品（包括膠柄牙刷、塑膠包裝牙膏、浴帽、剃刀、指甲銼、梳、載於即棄塑膠容器的洗髮露、沐浴露、護髮素、潤膚露和洗手液）和房間內提供的即棄膠樽裝水 • 宣傳用塑膠包裝紙巾 • hotel toiletries (including plastic-handled toothbrushes, plastic-packed toothpaste, shower caps, razors, nail files, combs, as well as shampoo, body wash, conditioners, body lotions and hand sanitisers packed in disposable plastic containers) and plastic-bottled water provided in hotel rooms • plastic-packaged tissue paper for promotional use 	<ul style="list-style-type: none"> • 耳塞 • ear plugs
禁止製造 Ban manufacturing	<ul style="list-style-type: none"> • 氧化式可分解塑膠產品（不論是否即棄性質） • oxo-degradable plastic products (regardless of disposability) 	

資料來源 Source:

香港特別行政區政府新聞公報
The Government of Hong Kong SAR Press Releases

香港特別行政區政府環境保護署綠色餐具平台
Green Tableware Platform, HKSARG Environmental Protection Dept.

即棄餐具常用物料

COMMON MATERIALS USED FOR DISPOSABLE TABLEWARE



◀ 可食用物料

使用物料	天然食材例如麵粉、米、海藻、馬鈴薯澱粉等。
優點	<ul style="list-style-type: none"> • 環保 • 提供獨特而難忘的用餐體驗 • 可被生物降解¹ • 可堆肥¹
缺點	<ul style="list-style-type: none"> • 成本較高 • 市場上供應有限 • 不耐用 • 顧客可能不喜歡其味道和質感
GO Natural 編輯推介	★★★★★

◀ Edible materials

Materials Used	From food ingredients such as flour, rice, seaweed, potato starch, etc.
Pros	<ul style="list-style-type: none"> • Eco-friendly • Unique and memorable • Biodegradable¹ • Compostable¹
Cons	<ul style="list-style-type: none"> • Higher cost • Limited availability • Not durable • Taste and texture not liked by some customers
Our Editors' Picks	★★★★★

▶ 天然物料

使用物料	以天然物料，例如：木、竹、蔗渣、棕櫚葉等製成。
優點	<ul style="list-style-type: none"> • 環保 • 可被生物降解¹ • 可堆肥¹
缺點	<ul style="list-style-type: none"> • 成本較高 • 可能不及傳統塑料或紙張產品耐用 • 顧客可能覺得不夠衛生
GO Natural 編輯推介	★★★★★

▶ Plant-based materials

Materials Used	Made of plant-based materials such as wood, bamboo, sugarcane, palm leaf, etc.
Pros	<ul style="list-style-type: none"> • Eco-friendly • Biodegradable¹ • Compostable¹
Cons	<ul style="list-style-type: none"> • Higher cost • May not be as durable as traditional plastic or paper products • Some customers may perceive plant-based disposable tableware as less hygienic than traditional products
Our Editors' Picks	★★★★★





▼ 氧化式可降解塑膠

使用物料	由傳統塑膠加入添加劑後而成。
優點	<ul style="list-style-type: none"> 有更多顏色和設計可供選擇 成本較低
缺點	<ul style="list-style-type: none"> 紫外線或熱力可加快碎裂成微塑膠薄片，但卻會加快分裂成微塑膠污染環境 若混入回收系統，會影響整批「純」塑膠的再造質量 在歐盟和阿拉伯聯合酋長國已被禁止使用
GO Natural 編輯推介	✗ 氧化式可降解塑膠是擬納入管制的塑膠物料

► Oxo-degradable plastic

Materials Used	It is produced by adding additives to conventional plastics.
Pros	<ul style="list-style-type: none"> Available in a variety of colors and designs Lower costs
Cons	<ul style="list-style-type: none"> The tiny plastic fragments remain after degradation can affect the quality of recycled plastics in the existing recycling system Banned in EU and the United Arab Emirates
Our Editors' Picks	✗ Oxo-degradable plastic will be brought under the Regulation

◀ PLA生物可降解塑膠

使用物料	生物可降解塑膠有超過20種，但目前只有三種類型達到商業大規模製造，包括主要以植物澱粉為原料的澱粉基塑膠聚乳酸 (PLA)，以及主要以石油副產品為原料的二元酸二元醇共聚物 (PBS, PBSA, PBAT, 即PBS類塑膠)。 ² 聚乳酸(PLA) 雖由植物澱粉如粟米、薯仔等碳水化合物為原料發酵而成，但高溫下會變形，所以一般要加塑膠來強化硬度。
優點	<ul style="list-style-type: none"> 一般比天然餐具堅固耐用 能承受較高溫度 有更多顏色和設計可供選擇 成本較低
缺點	<ul style="list-style-type: none"> 須在約60°C高溫和60%濕度等特定條件下才能降解，一般只能在工業規模的處理設施下完成 由於香港並沒有PLA降解設施，所以不適用於香港堆填區 當 PLA 製品流入海洋和山澗，跟普通塑膠一樣無法輕易被分解 PLA外觀與傳統膠樽等相似，回收時容易混淆，影響整批「純」塑膠的再造質量 PLA在台灣及美國洛杉磯等城市已被禁止使用
GO Natural 編輯推介	✗ 聚乳酸 (PLA) 是擬納入管制的塑膠物料

◀ PLA Biodegradable plastic

Materials Used	There are over 20 types of biodegradable plastics, but currently only three types are commercially manufactured, including starch-based plastics such as polylactic acid (PLA) and petroleum-based copolymers of dicarboxylic acid and diol (PBS, PBSA, PBAT, namely PBS plastics). ² Although Polylactic acid or Polylactide (PLA) is derived from plant starch such as corn and potatoes through fermentation, it will deform at high temperatures. Therefore, plastic is generally added to strengthen its hardness.
Pros	<ul style="list-style-type: none"> Generally more sturdy and durable than pure plant-based tableware Withstand higher temperatures Available in a variety of colors and designs Lower costs
Cons	<ul style="list-style-type: none"> Needs to be degraded under specific conditions (around 60°C and 60% humidity) and can only be completed in industrial-scale processing facilities. Not suitable for natural environments or Hong Kong's landfill environment as HK lack of PLA degradation facilities When PLA products flow into the ocean, mountains, and rivers, they will be as difficult to decompose as regular plastic. Easy to confuse during recycling due to its similarity in appearance to traditional plastic bottles, affecting the quality of the entire batch of recycled plastic Banned in some places like Taiwan and Los Angeles
Our Editors' Picks	✗ PLA will be brought under the Regulation



資料來源 Source:

¹ 餐具是否「生物可降解」或「可堆肥」，取決於多種因素，包括但不限於它是否存在防水化學塗層、使用的材料、製造過程以及預期的處置方法。

¹ The biodegradability or compostability of tableware depends on various factors, including but not limited to the presence of a waterproof chemical coating, the materials used, the manufacturing process, and the intended disposal method.

² 綠色和平《破解生物可降解塑膠》

² Greenpeace "Biodegradable Plastics: Breaking Down the Facts" by Dr. Molly Zhongnan

「生物可降解」 vs 「可堆肥」

“BIODEGRADABLE” vs “COMPOSTABLE”



國際標準 - 可降解塑膠

International Standards - Biodegradable Plastics



測試要求 Testing requirements	澳洲 Australia AS 4736	歐盟 EU EU 13432	國際 International ASTM D6400	國際 International ISO 17088:2021
180天內至少90%的塑膠物料能生物降解 Min. of 90% biodegradation of plastic materials within 180 days in compost	●	●	●	●
84天內至少90%的塑膠物料能降解成小於2毫米的碎片 Min. of 90% biodegradation of plastic materials should disintegrate into less than 2mm pieces in compost within 84 days	●	●	●	●
產生的堆肥對植物沒有毒性影響 No toxic effect of the resulting compost on plants	●	●	●	●
重金屬等危險物質不超過允許的最大水平 Heavy metals should not be present above the max. allowed levels	●	●	●	●
塑膠物料應有50%以上的有機材料 Plastic materials should contain more than 50% organic materials	●	—	—	—

總括來說，每個標準在適用的物料和測試方法也有異同，大家必須了解其具體要求和標準，以符合不同地區的法規。

Each standard has similarities and differences in the materials and test methods it applies. Therefore, companies should clearly understand the specific requirements and standards to comply with regulations in different regions.

標榜「生物可降解」和「可堆肥」的即棄餐具、飲管、米袋、雨遮袋、膠袋等越來越多，兩者經常被混淆。由於香港現時並沒有法律釐定「生物可降解」及「可堆肥」產品的定義，建議參考海外第三方認證機構的標準，例如美國Biodegradable Products Institute (BPI)、奧地利TÜV Austria、德國DIN CERTCO、澳洲Australian Bioplastics Association (ABA) 和歐盟的Seedling 等。

When we talk about products that are good for the environment, we often hear the words “biodegradable” and “compostable.” Although these two words sound similar, they are different.

As Hong Kong has no mandatory standard on biodegradability or compostability, some international certification labels can serve as a reference, such as the Biodegradable Products Institute (BPI), TÜV Austria, DIN CERTCO, Australian Bioplastics Association (ABA), and the Seedling Logo by EU, for compliance with biodegradability and compostability standards.



其他聲稱可降解的「環保」產品

香港註冊環保團體「綠惜地球」於去年10月至11月其間於香港23個商場、商廈及銀行收集了12款雨遮袋，並委託香港通用檢測認證有限公司(SGS)作化驗，以下是調查結果：

- 所有樣本均含有聚乙烯 (Polyethylene, PE) 一種常見於傳統塑膠產品、兼難以降解的塑膠原料。
- 12款產品各有不同聲稱，包括「光降解」、「自然分解」、「可生物降解」，及「可完全分解」。
- 6款更印有回收標誌。

Other products claiming to be “eco-friendly” and “degradable”

The Green Earth, an environmental charity registered in Hong Kong, surveyed “biodegradable” plastic used in single-use umbrellas from October to November 2022. They collected 12 single-use plastic umbrella bags from 23 locations, including malls, office buildings, and banks across Hong Kong. SGS Hong Kong Limited was the testing company for this survey.

Their findings...

- All the samples collected contained polyethylene (PE), a common plastic material that is difficult to degrade.
- 12 products were advertised with various claims such as “photo-degradable”, “environmentally degradable”, “biodegradable”, and even “totally degradable plastic”.
- 6 of the products had recycling symbols printed on them.

兩者的分別

「生物可降解」和「可堆肥」看似是相同的詞語，但實際上有重要的區別。一切可堆肥的物品在技術上都是生物可降解的，但不是所有生物可降解的物品都是可堆肥的，因為可堆肥有特定的第三方標準和時間框架，而生物可降解則沒有。當這些詞語用於描述產品和包裝的壽命特性時，這一點尤其重要。

資料來源：美國Biodegradable Products Institute (BPI)

「生物可降解」產品可能會被微生物分解，但並不代表該產品可以轉化為優質堆肥。

「生物可降解」和「可堆肥」性很大程度上取決於產品分解的環境。由於每個環境（堆肥、土壤、水等）都有不同的溫度和微生物，因此生物降解過程的速度會因地而異。

能在工業堆肥廠中可生物降解的生物塑膠，通常並不可在水或土壤中被降解，更不能在家用堆肥機被降解。

資料來源：奧地利TÜV Austria



What are their differences?

While “biodegradable” and “compostable” may appear to be synonymous terms, there are important differences. While everything that is compostable is technically biodegradable, not everything that is biodegradable is compostable because there are specific third-party standards and time frames associated with compostability that do not exist for biodegradability. This becomes particularly important when the terms are used to describe the end of life attributes of products and packaging.

Source: Biodegradable Products Institute (BPI)

A biodegradable product may be broken down by microorganisms but this does not necessarily imply that the product can be converted into good quality compost.

Biodegradability and compostability rely heavily on the environment where the product is broken down. As each environment (compost, soil, water, ...) has different temperatures and microorganisms, the speed of the biodegradation process may vary from one site to another.

For example, bioplastics which are biodegradable in an industrial composting plant (the most aggressive atmosphere regime) are not always biodegradable in water or soil, or even in a compost bin in the garden (owing to the lower temperatures).

Source: TÜV Austria

選購即棄餐具時需注意事項

物料類型

材料類型：需問清楚用甚麼材料製造。用植物性材料或PLA製成，還是兩者混合使用？確保該材料不含有害化學物質和添加劑。

餐具內塗層：檢查是否塗有防滲漏膠膜或蠟塗層。確保塗層不含有害化學物質。

耐用性

確保餐具是否堅固強韌，可盛載和外賣途中不會破裂或洩漏。

大小和形狀

確保餐具適合食品的尺寸和形狀。例如，如果你提供三明治或漢堡包，請考慮適當尺寸的紙製包裝。

存儲溫度和濕度

某些包裝物料可能不適合高溫或濕度高的環境，這可能會導致餐具發霉，甚至腐爛。

分解方式

它們將會如何被分解的？分解後的殘留物是甚麼？

品質證明文件

包括物料測試報告，以及由知名國際第三方機構認證的證書。

TIPS FOR CHOOSING GREEN DISPOSABLE TABLEWARE

Material & coating

Is it made from plant-based materials, PLA, or a mixture? Ensure the material contains no harmful chemicals and additives, such as BPA or phthalates.

Check If it is coated with a plastic or wax coating. Ensure the coating contains no harmful chemicals.

Durability

Ensure the packaging is strong enough to hold and transport the food products without breaking or leaking.

Size & shape

Ensure that the packaging is available in the sizes and shapes suitable for your food products. For example, if you serve sandwiches or burgers, consider paper-based packaging with appropriate dimensions.

Storage

Some packaging materials may not be suitable for high temperatures or high humidity environments, which can cause the tableware to mold or even rot.

Decomposition method

How they decompose, and the residual elements after decomposition.

Quality assurance documents

Include material testing reports, as well as certifications that have been certified by reputable international third-party organizations.

推動可持續發展：

看看餐飲業如何減少使用即棄塑膠

Leading the Way:

How NGO and Food Industry Leaders are Tackling Single-Use Plastic



REUSE

香港綠色和平

Hong Kong Greenpeace

重用杯借還計劃

香港綠色和平去年7月在上環6間咖啡店試行首階段數碼化「重用杯借還系統」，首階段錄得641次借還，即節省相應數量的即棄杯，準時歸還率達98%，破損率為零。現時已有38間咖啡店參與，至今錄得逾2400次借還紀錄，節省了2000多隻即棄杯。

顧客只要事前在手機下載應用程式ch00ze，買咖啡時向店員展示QR Code，便可以用重用杯代替外賣即棄杯，每杯更可享\$5折扣優惠。

Borrow and Return Cup Program

Hong Kong Greenpeace launched a pilot digital "Borrow and Return Cup Program" in July last year, implemented in six coffee shops in Sheung Wan. In the first phase, the program recorded 641 borrowing and returning transactions, which saved the corresponding number of disposable cups. The on-time return rate reached 98%, and the damage rate was zero. Currently, 38 coffee shops have joined the program, and more than 2,400 borrowing and returning records have been recorded, saving over 2,000 disposable cups.

Customers can download the "ch00ze" mobile application in advance and show the QR code to the staff when buying coffee at the participating coffee shops. They can then use a reusable cup instead of a disposable cup for takeout, and receive a \$5 discount per cup."



REUSE Foodpanda

可重用餐盒計劃

Foodpanda去年9月與世界自然基金會香港分會合作推出此計劃。foodpanda客戶可選擇位於中環、金鐘、灣仔和銅鑼灣的40間合作餐廳訂餐時以可重用餐盒盛載食物。用戶用餐後需清洗餐盒，再交給送遞員或歸還到9個自助回收點，便可即時透過八達通取回\$10按金及港幣15元的 foodpanda 電子優惠券。

Reusable Packaging Pilot

Foodpanda, in collaboration with WWF Hong Kong, launched a reusable packaging pilot in September 2022. Customers can order food from 40 participating restaurants located in Central, Admiralty, Wan Chai, and Causeway Bay, packed in reusable containers. After dining, customers can clean the container and return it to the delivery person or any of the nine self-service recycling points. As an incentive, they will receive an instant refund of a HK\$10 deposit and a Foodpanda e-coupon worth \$15 through the Octopus card.

REDUCE

香港爭鮮壽司店

Sushi Express Hong Kong

停派即棄筷子

香港爭鮮壽司店去年7月1日起停派即棄筷子，截至去年12月已節省共350萬對即棄木筷子，相等於省卻16噸木材。顧客如有需要筷子，可以港幣\$1購買，所有收益不扣除任何成本全數用作植樹用途。同時，爭鮮成立義工團進行植樹，截至去年底已種植1400棵樹木。此外，全線門市設有累計植樹牌，傳遞保育環境訊息。

Say No to Disposable Chopsticks

Sushi Express Hong Kong has stopped providing disposable chopsticks since July 2022. By December of that year, they had saved 3.5 million pairs of disposable wooden chopsticks, equivalent to 16 tons of wood. If customers need chopsticks, they can purchase them for HKD \$1 per pair, with proceeds going to tree planting. Sushi Express also established a volunteer team that planted 1,400 trees by the end of last year. Their stores feature a cumulative tree-planting plaque to promote environmental conservation.

REDUCE

大快活

Hong Kong Fairwood

「走塑·齊齊捐」捐飯盒活動

大快活App會員於分店或手機叫外賣時只要揀選「外賣走餐具」，累積8次大快活就會捐出一盒飯盒，飯盒以熱餐或餐券形式經由保良局贈送給合資格的家庭、長者、殘疾人士及失業人士。

Go Plastic, Donate Together

Fairwood's customers who choose the "takeout without utensils" option when ordering takeout from their store or mobile app will receive a free lunch box after making eight orders. These lunch boxes will be donated as hot meals or meal vouchers to families, elderly individuals, disabled persons, and the unemployed who are served by Po Leung Kuk.



環保物料

SUSTAINABLE MATERIAL

竹：木材以外的可持續選擇

竹是一多年生植物，屬於草科植物，而並非樹木類植物。竹在不同的氣候條件和高度下也可迅速生長，非常粗生，所以可替代木材和紙張產品，減少森林遭過度砍伐，是近年新興的可持續環保物料。

小知識

生長快速快

樹木需幾10多年時間生長，而竹是世界上生長最快的植物之一，一些品種的竹第一天便可長高91厘米，成竹最快只需60至90天。

需要較少資源

需要的水、肥料和農藥比傳統的木材作物少。

更高吸碳力

產生的氧氣比同等大小的樹木多35%，吸收的二氧化碳多達4倍。

更強可再生力

砍伐竹子後，只要保留根部，便會繼續生長，毋需重新種植，若竹子生長過高更會倒下，反而會破壞周邊環境，所以 能提供源源不絕的材料。

更能保護土壤

具有可生長到30米 (98英尺) 深的深根系統。它有助於綁定土壤，穩定山坡，防止山泥傾瀉。

更耐用

天然抗蟲和腐爛，使其成為耐用且持久的材料。

比鋼更強

作為「窮人的木材」，它是許多熱帶國家常用的建築材料。它的拉伸強度 (或抵抗被拉開的能力) 比鋼更大，而且它比混凝土更能承受壓縮。

PAPER DOESN'T HAVE TO COME FROM TREES

Bamboo is perennial, green year-round, and part of the grass family plant (it is a type of grass, not a tree). It grows rapidly in various climates and altitudes, making it ideal for increasing forest resources and reducing pressure on natural forests. It is a sustainable and eco-friendly substitute for wood and paper products.

FUN FACTS

Faster growth rate

One of the fastest-growing plants in the world, with some species growing up to 91 cm in a single day, with a new shoot attaining full height and diameter in 60 -90 days. It means it can be harvested much more quickly than trees, which can take decades to reach maturity.

Fewer resources required

Requires less water, fertilizer, and pesticides than traditional wood crops.

Higher carbon capture ability

Produces 35% more oxygen than a similar-sized stand of trees and can absorb up to 4 times more carbon dioxide.

More renewable

After harvesting, as long as the root is kept, bamboo will continue growing without replanting. If it grows too tall, it will even fall and damage the surrounding environment. Therefore, it can provide a continuous supply of materials.

Better soil conservation

Has a deep root system that can grow up to 30 meters (98 feet) deep. It helps bind the soil, stabilize hillsides, and prevent landslides.

More durable

Naturally resistant to pests and rots, making it a durable and long-lasting material.

Stronger than steel

As “the poor man’s timber”, it is a common building material in many tropical countries. It has greater tensile strength (or resistance to being pulled apart) than steel, and it withstands compression better than concrete. 🌞

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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



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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



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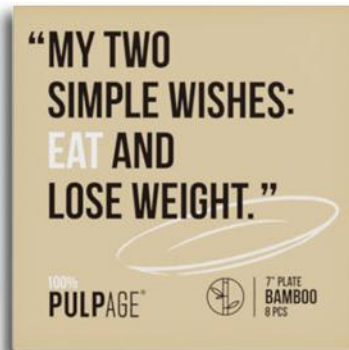
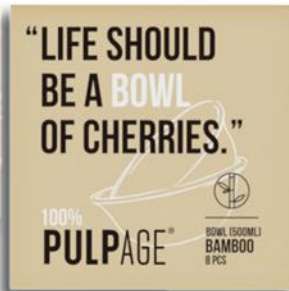
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- ✗ 不含傳統塑膠或混合物，如 PSM
- ✗ 不含氧化式可分解塑膠
- ✗ No conventional plastics or blends, such as PSM
- ✗ No oxo-degradable plastics



Vegware 是具全球領導地位、富有遠見的環保包裝製造商，自 2006 年以來，在英國一直專注於研製及生產對環境無害、可完全與廚餘混合並分解成肥料的即棄食品包裝，現時為餐飲業提供 250 種不同產品。

Vegware is a visionary brand and a global specialist in manufacturing plant-based compostable foodservice packaging in the UK since 2006.

Not just coffee cups! We provide plant-based range of 250 products made from renewable, lower carbon, recycled or reclaimed materials.

即棄餐具回收箱地點 Recycling Bin Locations

市民可將使用過的 **Vegware** 餐具，不用清洗，直接與食物殘渣一起放入 ECPAL (非牟利機構生態社區促進協會有限公司) 於港島區設置的 9 個回收桶一併回收。**Vegware** 被送到指定的堆肥場後作進一步處理後會在 8–12 週內變成堆肥。

Vegware products can be put directly into the recycling bins of ECPAL (Eco Community Promotion Association Limited), a non-profit organization, along with food waste, without the need for cleaning. These products will be collected and sent to a designated composting site for further processing and will turn into compost within 8–12 weeks. The certified compostable products of **Vegware** are designed for hassle-free recycling.



01. 紙餐具套裝

用回收紙物料製成
層疊式設計製成輕巧、耐熱的餐具

02. 單層/雙層熱飲杯

使用經森林管理委員會 (FSC) 認證紙張
良好的耐熱性能，可配合紙杯蓋

03. 紙餐盒

用可持續來源的紙物料製成
良好的耐熱性能，適用於冷、溫熱菜式

04. 甘蔗渣外賣餐盒

採用天然材料製成，結實耐用、透氣
適合高溫、含水分或油分食品

01. Paper Cutlery Kit

Made from Recycled Paper pressed into ultra-light cutlery
Sturdy for hot or cold foods

02. Hot Cup & Paper Lid

Made from FSC-certified Sustainable Board
Great thermal properties in a range of sizes and lids

03. Bon Appetite Bowl

Made from Sustainably-sourced Board
Wide paper food bowl for premium presentation of your dish

04. Bagasse Takeaway Boxes

Made from Reclaimed Sugarcane
A natural, sturdy material that keeps food hot and crispy



To have an inside look at how **Vegware** is made, scan the QR code, or visit vegware.hk to find out more.

Vegware Hong Kong Ltd.
1301-1303 Leader Commercial Building
54-56 Hillwood Road, TST, Hong Kong
(852) 2127-4489 info@vegware.hk





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 **HKT**TV mall

www.purearth.com.hk



(852) 2412-7772



(852) 5132-1038



info@purearth.com.hk

ecoPark®

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- 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



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- Future Rice Fair
- Noodle Industry Fair
- Wine & Gourmet Japan
- Dessert Sweets & Bakery Festival
- Food & Drink OEM Expo
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Networking



Industry Seminars



**Click2Match:
Smart Business-matching**

Source for Demanding Categories



Food & Beverage Products



Food Packaging,
Labeling & Logistic Services



Food Processing Products,
Machinery & Related Services



Food Science and Technology



Halal Food & Beverage Products

Concurrent Events:

HKTDC
Hong Kong International Tea Fair | E+PLUS

HKTDC
**International Conference of the Modernization of
Chinese Medicine & Health Products**

HKTDC
Food Expo

HKTDC
Home Delights Expo

HKTDC
Beauty & Wellness Expo



HOFEX 2023

掌握最新餐飲趨勢 推動亞洲市場復甦

Grasp Prevailing F&B Movements to Advance Asia Market Recovery


亞洲頂尖國際食品餐飲及酒店設備展HOFEX將於2023年5月10至12日，一連三日假香港會議展覽中心舉行。盛載著36年輝煌歷史，今屆HOFEX會繼續致力成為培育亞洲繁榮商機的獨特平台，以及國際企業進軍南中國大灣區餐飲業界的門戶。

HOFEX參展商家遍佈餐飲業界不同領域，包括食品及飲料、精品咖啡、餐飲設備、款待科技，以及有機產品和綠色食品等，助你一站拓展無限商機。今屆參展商包括來自泰國植物奶品牌137 degrees官方代理商智群集團、席捲全球OMNI的純植物午餐肉及純素牛堡、以及Organic MaMa從各地搜羅的生酮曲奇、防彈咖啡和全天然果仁醬等，對有機素食產品有興趣的你絕對不能錯過。

HOFEX會場亦將舉辦引人入勝的現場比賽，包括香港國際美食大獎、香港專業調酒師挑戰賽等；還有資訊豐富的會議及論壇，讓你掌握最新餐飲趨勢。

HOFEX, Asia's leading food and hospitality trade show, returns on May 10-12, 2023 at the Hong Kong Convention and Exhibition Centre. With 36 years of experience, HOFEX connects Asian F&B businesses and provides a bridge for international corporations to enter the Greater Bay area.

The event features top exhibitors from various sectors, including F&B, specialty coffee, kitchen equipment, and hospitality technology. Renowned brands such as Wise Group, OMNI, and Organic MaMa will showcase their products. HOFEX also includes events like the Hong Kong International Culinary Classics and the Hong Kong Professional Mixologist Challenge, plus insightful forums and summits.

Experience the latest F&B trends and opportunities for business growth at HOFEX. 

主辦機構 亞洲英富曼會展有限公司

日期及時間 5月10至12日
週三、週四：10:30 – 18:30
週五：10:30 – 17:00

地點 香港會議展覽中心

查詢 電話：+852 3709 4981
電郵：visit@hofex.com

Organizer Informa Markets Asia

Date & Time May 10 - 12
Wed & Thu: 10:30 - 18:30
Fri: 10:30 - 17:00

Venue Hong Kong Convention and Exhibitions Centre

Enquiries Tel: +852 3709 4981
Email: visit@hofex.com

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2023 MAY 10-12
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HOFEX

展覽預告 SHOW PREVIEW



THAIFEX - Anuga Asia 2023

全球食品領袖及創新者匯聚曼谷

Empowering the Future of F&B Industry in Bangkok this May

THAIFEX - Anuga Asia - 泰國國際食品展探索全球未來食品 and 飲料行業的新商機和趨勢，預計有來自120多個國家的2,700名參展商和超過60,000名貿易訪客。展會將在泰國曼谷舉行，設有11個主題、11個趨勢和6個特別展館。

特別展覽與支援項目

THAIFEX-Anuga未來食品市場、清真市場、有機市場、初創企業、口味創新展、趨勢區、未來食品體驗、iKitchen和泰國極致廚師挑戰賽。

全新國家館

法國、匈牙利、斯里蘭卡、英國和西澳大利亞

全新展館

HORECA

In May, THAIFEX - Anuga Asia 2023 will bring together 2,700 exhibitors and over 60,000 trade visitors from 120+ countries to explore new opportunities and trends in the food and beverage industry. The event, held in Bangkok, features 11 trade shows, 11 trends, and 6 special shows showcasing innovative solutions and ideas.


Special Shows & Supporting Programmes

THAIFEX – Anuga Future Food Markets, Halal Market, Organic Market, Startup, Taste Innovation Show, Trend Zone, Future Food Experience, iKitchen, and Thailand Ultimate Chef Challenge

New country pavilions

From France, Hungary, Sri Lanka, the United Kingdom (UK) and Western Australia

New pavilion

HORECA 

主辦機構 科隆展覽、泰國政府國際貿易促進部、泰國商會

日期及時間 5月23至27日
週二至週五：10:00 – 18:00
週六：10:00 – 20:00

地點 曼谷 Impact 展覽中心

查詢 電話：+65 9230 6126
電郵：faith.lim@koelnmesse.com.sg

Organizer Koelnmesse, Department of International Trade Promotion (DITP), Thai Chamber of Commerce (TCC)

Date & Time May 23 - 27
Tue - Fri: 10:00 - 18:00
Sat: 10:00 - 20:00

Venue Bangkok - IMPACT Exhibition Centre, Thailand

Enquiries Tel: +65 9230 6126
Email: faith.lim@koelnmesse.com.sg

thaixex-anuga.com



THAIFEX-Anuga Asia





供應商名錄

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電郵 Email	info@assure.com.hk		電郵 Email	info@keicheung.com.hk	
網址 URL	www.assure.com.hk www.snackmate.net		網址 URL	www.pulpape.com.hk www.keicheung.com.hk	
公司 Company	Clearspring Ltd	30-31	公司 Company	Lowrey Foods Ltd	10-11
品牌 Brand	Clearspring		品牌 Brand	Lowrey, Suki Bakery	
電郵 Email	info@clearspring.co.uk		電郵 Email	sales@sukibakery.com	
網址 URL	www.clearspring.co.uk		網址 URL	www.lowreyfoods.com www.sukibakery.com	
公司 Company	Cocoparadise Ltd	6-7	公司 Company	Koelnmesse Co Ltd	52
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網址 URL	www.cocoparadise.com		網址 URL	www.ismjapan.com	
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電郵 Email	danielwong@eco-parkholdings.com		電郵 Email	lynn.how@koelnmesse.com.sg faith.lim@koelnmesse.com.sg	
網址 URL	www.eco-parkholdings.com		網址 URL	www.thaifex-anuga.com	
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電郵 Email	order@fmo.org.hk		電郵 Email	sales.hfbee@gmail.com	
網址 URL	www.fmo.org.hk		網址 URL	www.naturally-choice.com	
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電郵 Email	info@purearth.com.hk		電郵 Email	cs@sinaginger.com	
網址 URL	www.purearth.com.hk		網址 URL	www.sinaginger.com	
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電郵 Email	exhibitions@hktdc.org		電郵 Email	info@supplyching.com	
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電郵 Email	exhibit@hofex.com visit@hofex.com		電郵 Email	info@vegware.hk	
網址 URL	www.hofex.com		網址 URL	www.vegware.hk	
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品牌 Brand	Stone Coffee				
電郵 Email	service@stonecoffee.com.hk				
網址 URL	www.stonecoffee.com.hk				

HBay Water



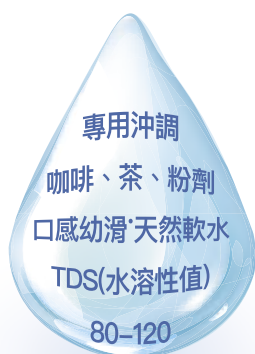
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