

精選展品 Highlighted Products

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| | 產品照片 Product Photo | 簡介 Description |
|---------------------------|--|---|
| 尊貴美食區 Gourmet Zone | | |
| 1. |  <p data-bbox="268 1167 671 1308">The Dutch Cheese and More 歐美·戀饌 Western Delicacy Booth No. : 3B-A22</p> | <p data-bbox="799 551 1034 584">荷蘭特製香草芝士</p> <ul data-bbox="799 636 1481 768" style="list-style-type: none">- 偏淡荷蘭芝士配上香草、羅勒及香蒜，製成獨特青綠芝士- 呈現荷蘭口味與地中海式獨特風味 <p data-bbox="799 813 1102 846">Special Pesto Cheese</p> <ul data-bbox="799 882 1481 1077" style="list-style-type: none">- The combination of Dutch cheese with herbs results in striking this green version of cheese- Pesto creation from mild Dutch cheese with basil and a hint of garlic- Authentic Dutch flavour with a Mediterranean touch |
| 2. |  <p data-bbox="268 1877 671 2018">La La La Hong Kong Limited 歐美·戀饌 Western Delicacy Booth No. : 3B-C13</p> | <p data-bbox="799 1431 1086 1464">西班牙 Lolea Sangria</p> <ul data-bbox="799 1516 1481 1711" style="list-style-type: none">- 樽裝西班牙雞尾酒; 酒精含量 7%- 榮獲 2014 年第 71 屆美國拉斯維加斯 WSWA Convention & Exposition Wine Tasting 銀獎- 瓶身特別以紅黃斑點設計，時尚美觀，可重用 <p data-bbox="799 1749 991 1783">Lolea Sangria</p> <ul data-bbox="799 1818 1481 2040" style="list-style-type: none">- A trendy and refreshing bottled Spanish cocktail; 7% alcohol- Winner of the WSWA 71st Convention & Exposition Wine Tasting Silver Award in Las Vegas in April 2014- Re-usable bottle specially designed with red and yellow spotted patterns |

3.



Pro-Wins (HK) Ltd. Cheers 乾一杯

歐美·戀饌 Western Delicacy

Booth No. : 3B-D07

保加利亞 **Peshterska Muscat Grape Rakia**

- 以水果釀造的蒸餾酒，源自 14 世紀保加利亞
- 採用一級 muscat 葡萄釀製，以強烈異國情調藍寶石色的水滴形玻璃瓶盛載，甜香中散發陣陣花香
- 除了葡萄外，西梅、蘋果、梨子等等都可用以釀造不同的 Rakia
- 可作餐前開胃酒，配火腿、羊肉、烤豬，效果出眾；在餐後配搭火腿、無花果和芝士也是另一番享受

Peshterska Muscat Grape Rakia

- A type of distilled wine made from fruits, originated from 14th century Bulgaria
- Brewed from premium muscat grapes, the Rakia is sweet in flavour with a lingering flower-themed finish
- In addition to grapes, Rakia can be made from numerous types of fruits, including apples, pears and plums
- As an aperitif, best served with ham, mutton and roast pork. An equally great complement for ham, fig and cheese for after meals

4.



CDM International Co Ltd

亞洲·料理 Asian Cuisine

Booth No. : 3B-A05

北海道鱈場蟹

- 鱈場蟹為最珍貴蟹種之一
- 直接從日本北海道空運到港
- 每隻鱈場蟹重約 2 – 4 公斤，視乎季節及狩獵地點
- 清甜爽口，帶有淡淡海水味

Red King Crab from Hokkaido



- Red King Crab is among the most prized species of its meat
- Imported directly by air from Hokkaido, Japan
- Each King Crab is around 2 to 4 kg depending on the season and hunting location
- Succulent, creamy, sweet and refreshing sea-water taste

5.



「分子料理」乾鮑及到會服務

- The Three Dice Kitchen 首創「分子料理」到會服務
- 運用創新的科學技術為食用物質進行組合或改變食材分子結構，創造出意想不到的新菜式
- 菜式包括：鴨肝慕斯配香橙果凍、四頭南非乾鮑配

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| | <p>Gourmet Orient Limited 亞洲·料理 Asian Cuisine Booth No. : 3B-B02</p> | <p>松茸麵包棒、慢煮西班牙黑毛豬配蘋果煙、白松露配棉花糖等</p> <p>Molecular Gastronomy for Events & Parties</p> <ul style="list-style-type: none"> - Three Dice Kitchen is launching a new molecular gastronomic concept for party catering in Hong Kong - Innovative technologies and texturing techniques are combined to transform the tastes of food, creating new cuisines - Menu includes: Foie Gras Mousse, Orange Jelly with Zest, South African Four Headed Abalone, Matsutake "Pretz", Slow Cooked Iberico Collar Butt, Apple Woods' Smoke, White Truffle, Pistachios Marshmallow |
| 6. |  <p>Ice Cream Gallery 甜藝·閒情 Sweet Delight Booth No. : 3B-E02</p> | <p>阿拉斯加皇帝蟹雪糕</p> <ul style="list-style-type: none"> - 以阿拉斯加皇帝蟹製造 - 融合法國分子料理烹調技巧及優質雪糕處理手法精製而成 <p>Alaska King Crab Ice-cream</p> <ul style="list-style-type: none"> - Made from genuine Alaska snow crab - Produced in a fusion of French molecular and the finest ice-cream style |
| 7. |  <p>Jing Holdings Ltd 摩登·煮意 Chic & More Booth No. : 3B-C12</p> | <p>Jax Coco 100% 純椰子水</p> <ul style="list-style-type: none"> - 100%天然椰子水及椰子油，從優質椰青提煉而成 - 2012 年於香港及倫敦首次推出；現售於世界 37 個地區 - 經微過濾程序處理，確保口感幼滑；再急驟加熱，保留其豐富營養價值 - 不含脂肪、膽固醇或添加糖 - 全球首個椰子水品牌以別緻玻璃瓶盛載；適合用於連鎖店、高級餐廳及其他餐飲場所 - 新口味包括原味、香蕉、朱古力、酸柑等 <p>Jax Coco 100% pure coconut water</p> <ul style="list-style-type: none"> - Jax Coco is a premium brand of 100% pure, natural beverages and oils made from the world's finest coconuts - First launched in Hong Kong and London in 2012; sold in more than 37 regions around the globe |

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| | | <ul style="list-style-type: none"> - Processed through micro-filtering to ensure its smooth taste and flash-heated to preserve its nutritional profile - No fat, cholesterol or added sugar - The world's first to be available in a chic glass bottle; suitable for chain stores, top-end hospitality and F&B environments - New delicious flavours include Classic coconut, banana, chocolate and calamansi |
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| 8. |  <p>Delicacy Path Company Limited 摩登·煮意 Chic & More Booth No. : 3B-C18</p> | <p>Mini Melts 粒粒雪糕</p> <ul style="list-style-type: none"> - 配合現代人追求方便及健康趨勢所研發的粒粒雪糕 Mini Melts - 將於 2014 年回歸香港·新包裝及口味於美食博覽初次面世·讓市民直接購買品嚐 - 新配方及成份令粒粒雪糕可於-18°C的一般冷凍裝置下存放及出售 - 低卡路里·迷你包裝 <p>Mini Melts Ice Cream</p> <ul style="list-style-type: none"> - Cryogenically frozen ice cream; suitable for people of all ages who have a passion for both food and health - First public launch in Food Expo 2014 upon its return to Hong Kong; featuring new flavours and packing - With new ingredients and processing method, it can be sold in a regular freezer at -18 degrees - Low calories, available in petite packing |
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| 9. |  | <p>麒麟一番搾黑啤 Frozen Beer</p> <ul style="list-style-type: none"> - 市場唯一獨家揉合「一番搾」技術及以焦糖麥芽烘焙而成的香醇 STOUT 全麥黑啤 - 以專利技術製造出零下 5 度的冰凍幼滑泡沫·能夠將麒麟一番搾啤酒保持冷凍長達半小時 - 幼滑的生啤冰凍泡沫將醇厚黑啤與空氣隔絕·以保存其郁香回甘的風味 - 新創作「麒麟一番搾雙色啤酒」·以「Half & Half」的原理將麒麟一番搾啤酒混合 STOUT 黑啤·融匯出視覺及味覺的新享受 <p>Kirin Ichiban Stout Frozen Beer</p> <ul style="list-style-type: none"> - Brewed with caramel malt, the rich and creamy black Kirin Ichiban Stout Frozen Beer is the only |
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San Miguel Brewery Hong Kong Ltd

摩登 · 煮意 Chic & More

Booth No. : 3B-C18

Stout made with the exclusive Kirin's "First Press Brewing Process"

- With Kirin's ground-breaking technology, Kirin Ichiban beer is transformed into a -5°C frozen foam, allowing the beer to stay ice-cold for up to 30 minutes for longer enjoyment
- By separating the Stout from air, the top layer of smooth foam intensifies the creamy texture of this Kirin Ichiban beer
- "Kirin Ichiban 2-tone Beer" – a invention inspired by the Japanese "Half & Half" drinking concept – mixes the Kirin Ichiban Beer with Kirin Ichiban Stout to create new visual and gustatory excitement

尊貴美食區 - 日本札幌市展館 Gourmet Zone - Sapporo Pavilion

10.



Woodbell Co. Ltd.

亞洲 · 料理 Asian Cuisine

Booth No. : 3B-F08

Yakitori Tsuyoshi -

Chop Don 豚肉丼

- 自 Yakitori Tsuyoshi 在日本開店以來 · Chop Don 豚肉丼一直是最受歡迎食品之一
- "Chop" (即豚肉片)用正宗串燒醬醃製 · 悉心燒烤後放上熱烘烘的米飯 "Don"上
- 厚切豚肉味道豐富 · 鬆軟味美 · 入口即溶

Yakitori Tsuyoshi -

Chop Don

- Chop Don has been one of the most popular menus since the founding of Yakitori Tsuyoshi
- "Chop", sliced pork, is placed on "Don", a bowl of hot steamed rice, after being marinated in original Yakitori sauce and carefully grilled
- The thick-sliced pork is surprisingly soft and the rich flavour melts in your mouth

11.



Tyrell Co. Ltd.

亞洲 · 料理 Asian Cuisine

Booth No. : 3B-F07

Soup Curry COCORO -

Cocoro 咖哩雞湯

- 來自北海道的獨特咖啡辛辣湯
- 採用十四款材料(包括法國香草束、八種洋蔥、蕃茄、雞肉、豬肉及牛骨)熬製長達十小時
- 清醇牛肉湯芳香、辛料香味和醒胃酸辣味兼備

Soup Curry COCORO

- A unique soup curry from Hokkaido with a spicy base
- Made from 14 kinds of ingredients, including bouquet garni, eight flavours of onion, tomatoes, chicken, pork and beef bone, for more than 10 hours
- A delicate combination of bouillon mellowness, spice, and refreshing acidity

12.



Rinkou Shokuhin Co. Ltd.

亞洲 · 料理 Asian Cuisine
Booth No. : 3B-F16

Sakanaya Ichiren KURA -

Fuwatoro 燒賣

- 以珍貴北海道魚糜打造
- 每件燒賣中都注入北海道新鮮牛奶，提升幼滑感
- 四款口味包括：蟹肉、海膽、扇貝、玉米
- 由熟練師父巧妙手製；每年於日本各地熱賣超過 200 萬件

Sakanaya Ichiren KURA

Fuwatoro Shaomai

- Shaomai (dumplings) are made from Surimi, a type of precious groundfish from Hokkaido
- Rich milk sauce is added into the shaomai to create a creamy and indulgent texture
- Four flavours including – crab, sea urchin, scallop and corn
- Handmade by skilled chefs; more than 2 million pieces sold throughout Japan each year

13.



Kaiko Ltd.

亞洲 · 料理 Asian Cuisine
Booth No. : 3B-F01

Hokkaido Ramen KAIKO -

北海道帶子豬骨濃湯拉麵

- 由新鮮帶子及豬骨熬製的香濃湯底
- 用高級小麥研磨特製的麵條，襯托出湯底的與眾不同
- 配料有半熟的北海道帶子和新鮮京都蔬菜，凸顯豬骨湯的豐富濃郁

Hokkaido Ramen KAIKO -

Hokkaido Scallop & Pork Bone Broth Ramen

- A splendid mixture of tastes from a soup extracted from fresh scallops and Tonkotsu (pork bone)
- The ramen noodles is specially made with a strong hint of wheat to match the characteristic soup base
- Soft boiled scallops from Hokkaido together the fresh potherb from Kyoto compliment and bring out the excellent richness of the soup perfectly

14.



Bentoss Restaurant –

富良野酒煮牛扒

- 葡萄酒和牛扒的絕佳巧妙結合
- 以秘製醬料和富良野葡萄酒醃製，再用猛火極速燒烘，鎖緊肉汁
- 富良野葡萄酒可提升牛肉的芳香和味道層次，配以牛油及香蒜增加香味

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| | <p>Aichi Foods Co. Ltd 亞洲・料理 Asian Cuisine Booth No. : 3B-F17</p> | <ul style="list-style-type: none"> - 北海道最暢銷菜式之一 <p>Bentoss Restaurant - Furano Wine Steak</p> <ul style="list-style-type: none"> - An exquisite marriage of flavours between wine and steak - Marinated in a secret sauce and wine, this soft steak is grilled under extremely strong fire for only a brief period in order to create such luxurious texture - The famous Furano wine enhances the fragrance and richness of the meat, while butter and garlic are added in to maximize its aroma - A best-selling dish among the locals in Hokkaido |
| 15. | <div data-bbox="411 768 555 1317" data-label="Image"> </div> <p>Continental Trading Co. Ltd. 亞洲・料理 Asian Cuisine Booth No. : 3B-F22</p> | <p>北海道清酒吧 - 千歲鶴純米吟釀 瑞翔</p> <ul style="list-style-type: none"> - 酒精含量：16-17%；日本酒度：+1 - 酸度：1.3 - 精米比例：35% - 原料米：北海道 Ginpu 米 <p>Hokkaido Sake Bar - Chitose tsuru Junmai Daiginjo Zuishou</p> <ul style="list-style-type: none"> - 16-17% ABV; Nihonshu-do: +1 - Acidity: 1.3 - Rice-polishing ratio: 35% - Raw material rice: a product of Hokkaido "Ginpu" |
| 16. | <div data-bbox="220 1576 719 1944" data-label="Image"> </div> <p>Ocean Co. Ltd. 亞洲・料理 Asian Cuisine Booth No. : 3B-F02</p> | <p>梅光軒醬油拉麵</p> <ul style="list-style-type: none"> - 梅光軒是北海道旭川地區具代表性的知名拉麵店，創於昭和 44 年(即 1969 年)，45 年歷史，曾經榮獲「旭川最佳拉麵」的最高榮譽獎項 - 豬骨混和昆布、魚乾，炮製出馳名的特色濃厚湯底 - 配上彈牙的中細麵，再加上大量的青蔥、筍乾及日式叉燒 |

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| | | <p>Baikohken - Soy Sauce Ramen</p> <ul style="list-style-type: none"> - Baikohken is a reputable Ramen company in Ashaikawa, Hokkaido region. Established in 1969 (45th anniversary this year), it has been awarded the “Best Ramen in Asahikawa” - Known for its pork soup base with a unique mixture of kelp and dried fish to enrich its flavour |
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| 17. |  <p>Morimoto Co. Ltd. 亞洲・料理 Asian Cuisine Booth No. : 3B-F13</p> | <p>MORIMOTO - Nama 銅鑼燒</p> <ul style="list-style-type: none"> - 特選北海道紅豆果醬及忌廉，製成銅鑼燒餡料，配以鬆軟餅皮，層次感豐富 - 三款口味包括紅豆、抹茶、咖啡 - 咖啡味銅鑼燒以優質烘焙的咖啡豆製成，香氣十足 - 抹茶味銅鑼燒以正宗京都宇治市茶葉製造，抹茶甘味與香甜紅豆形成對比刺激味蕾 - 冷食最佳 <p>MORIMOTO - Nama Dorayaki – Japanese Pancake</p> <ul style="list-style-type: none"> - Specially selected red-bean jam and whipped cream from Hokkaido are sandwiched between home-made pancakes - Three flavours including red bean, matcha and coffee - For coffee Nama Dorayaki, roasted coffee beans are provided by a famous cafe in Sapporo to produce excellent aroma - Matcha Nama Dorayaki is made from authentic tea from Uji, Kyoto to deliver an exciting contrast between the sweet red bean paste and bitter green tea - Best eaten when cold |
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貿易館 Trade Hall

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| 18. |  | <p>鹿兒島和牛</p> <ul style="list-style-type: none"> - 鹿兒島縣位於九州的最南端，氣候溫暖，為鹿兒島縣和牛提供最優質的生長環境 - 鹿兒島縣的和牛產量以日本第一著稱，佔全日本黑毛和牛產量的 19% - 鹿兒島農家全力投入保持和牛的品質，其中阿久根工場更取得國際衛生管理認證 (SQF)，全程 |
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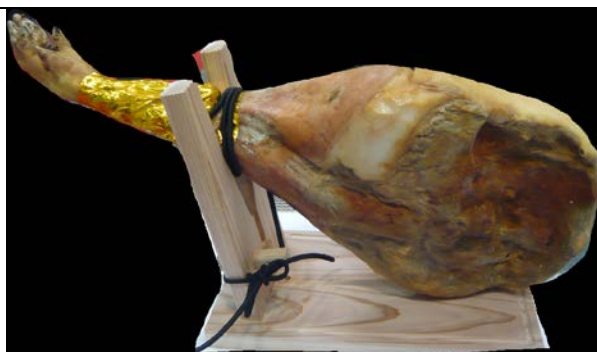
Starzen Meat Processor Co., Ltd.
Japan
Booth No.:5B-C28

嚴密監控牛肉加工過程，同時進行放射性檢查，
確保鹿兒島和牛的產品質素

Kagoshima Wagyu

- Kagoshima Prefecture is located in the southernmost part of Kyushu. The warm climate there provides the ideal environment for the growth of Kagoshima Wagyu
- Kagoshima Prefecture ranks no.1 in Japan in terms of Japanese Black Beef production, accounting for 19% of the Japanese Black Beef being raised in the whole country
- Farmers in Kagoshima have always put the greatest effort in improving the beef quality. The Akune Factory achieved the International Certification on Hygiene Management (SQF). Production trace control and radioactivity inspections are conducted to ensure the quality of Kagoshima Wagyu

19.



Shimamotoshokuhin Co., Ltd.
Japan
Booth No.: 5B-B08

黃金豬火腿

- 由帶骨大腿加工而成的生火腿，使用嚴選自兵庫縣認證食品的“淡路島豬肉（黃金豬）”的大腿肉
- 為保證“淡路島豬肉（黃金豬）”的健康，特別使用非基因改造的玉米、大豆、酒糟，以及淡路島本地大米的米糠為飼料
- “黃金豬”出生 6 個月後，不會被注射任何抗生素，再經過 9 個月的飼養時間，使“黃金豬”健康成長

Golden Swine Ham

- This Uncured Ham of thigh meat with bone is made from the thigh meat of Awaji Island Pork (Golden Swine), which are carefully selected from all certified pork in Hyogo Prefecture
- In order to raise the Awaji Island Pork (Golden Swine) healthily, Non-GMO (Non Genetically Modified Organism) Corn and Soybean are fed as fodder, together with Awaji Rice Bran
- No antibiotic is used on the pigs after 6-month-old. They will grow up gradually and naturally for 9 more months

20.



Ryunohitomi Co., Ltd.
Japan
Booth No.:5B-C17

日本 Ryunohitomi 大米

- 此品種的稻米大小比一般米種大 1.5 倍
- 飯香撲鼻，黏度高，香甜倍有口感
- 打磨時刻意留有部分胚芽，保留大米營養價值

Ryunohitomi Rice

- The grain size of this rice species is 1.5 times bigger in that of the normal ones
- With extra rich aroma, stickiness and chewy texture
- The rice is left with part of the wheat germ during polishing, so the rice has higher nutrition value than ordinary rice type

21.



Spomlek Dairy Cooperative
Poland
Booth No.: 5B-E14

波蘭 Stary Oleder 熟成芝士

- 波蘭出產的第一種熟成芝士，經長達 6 個月的熟成期而成
- 耀目琥珀黃色，帶有強烈芝士香氣和香濃水果味，並滲出淡淡的香料與核桃氣味
- 是與乾葡萄酒或半乾葡萄酒的完美配搭

Stary Oleder Long Maturing Cheese

- The first long maturing cheese produced in Poland, with over 6 months of maturing period
- The color of noble amber is accompanied by intensive aroma and taste of ripe fruit, with detectable traces of hot spices and walnuts.
- A perfect match for barreled dry wines and long-maturing medium-dry wines

22.



Red Belly Citrus
Australia
Booth No.: 5C-B02

澳洲 Red Belly 紅肉橙

- 澳洲紅肉橙擁有獨特深紅果肉及果皮，以豐富果肉和香濃橙味聞名
- 具多種健康功效，其抗氧化功能比一般維他命 C 高 150 倍
- 於澳洲最大的果園之一培植

Red Belly Oranges

- Famous for its exceptional large fruit size and incredible flavours
- Characterized by strong crimson red pigmentation of the skin and flesh
- A range of proven health benefits - its antioxidant capability is 150 times more powerful than Vitamin C
- Grown in one of the largest plantings in Australia

23.



Australia's Oyster Coast
Australia
Booth No.: 5C-B02

澳洲生蠔 (悉尼石、太平洋、Angasi)

- Australia's Oyster Coast (AOC)包括新州南部近 100 所知名的蠔養殖場地，是世上品質最好的生蠔產地之一
- 悉尼石蠔獲譽為生蠔中最佳品種，亦是 AOC 出產的主要品種，澳洲東岸為唯一原產地
- Angasi 蠔則以順滑口感及海水味重聞名

Live oysters (Sydney Rock, Pacific, Angasi)

- Australia's Oyster Coast (AOC) is home to the world's best oysters, representing nearly 100 leading oyster farmers of the NSW south coast
- Sydney Rock Oyster is regarded by many as the world's best species. It is the primary species grown in the AOC and is native only to the east coast of Australia
- Angasi Oyster is popular for its fine textured meat and distinctive salty flavour

24.



**Youngdusan Joeunsul
Farm Association Corporation**
Korea
Booth No.: 5G-A09

韓國 KEUMHUI 黃金美酒

- Youngdusan Joeunsul 是堤川啤酒廠中的表表者，有一百多年釀製 Daegang 米酒的經驗
- KEUMHUI 是一種傳統的酒精飲料，由 99.9%純金，黃芪及韓國大米釀造
- 揉合黃芪的芳香以及米酒的順滑口感
- 榮獲「韓國美酒大賽 2013」卓越獎

KEUMHUI Golden Spirit

- Youngdusan Joeunsul has over a hundred years of experience in brewing Daegang rice wine – a true brewery representative of Jecheon
- KEUMHUI is a traditional alcoholic beverage brewed from 99.9% pure gold, milk vetch root, and Korean rice
- With a soft scent of milk vetch root as well as the smoothness of liquor
- Winner of the award of excellence at the Korea Liquors Contest in 2013

25.



Namhaebomulsum F. A. Corp.
Korea
Booth No.: 5G-B16

韓國 Hetsumcho 黑蒜

- 健康食品，味佳鮮甜
- 黑蒜在適合的溫度下經過長時間天然發酵而成
- 含礦物質和氨基酸，有助改善血液循環、免疫系統及膽固醇水平

Hetsumcho Black Garlic

- A healthy food with a deliciously sweet taste
- The Black Garlic has gone through a long period of natural fermentation and maturing under the most suitable temperature
- It has the full effects of minerals and amino acid on the human body. It helps improve blood circulation and immunization, and also lower cholesterol level

26.



Russian Caviar House
Russia
Booth No.: 5C-B15

俄羅斯經典魚子醬

- 俄羅斯黑魚子醬的傳統象徵
- 從養殖於森林河流純淨水的俄羅斯鱈魚提取
- 具光澤的魚子醬粒帶有陣陣牛油芳香
- 柔滑口感，入口即融

Classic Caviar

- Traditional symbol of Russian Black Caviar
- From farm-raised Russian sturgeon in pure water of forest river
- Medium-sized glossy grains with buttery flavour
- Melt in your mouth with silky texture

27.



Pak Shing Tong Ginseng Co. Ltd.
 百成堂參茸行有限公司
 美食薈萃廊 Premium Food Zone
 Booth No. : 1E-C10

西藏純正野生冬蟲夏草系列

- 可提高人體免疫力及促進新陳代謝
- 純正天然，絕無輔料
- 有冬蟲夏草丸及冬蟲夏草粉兩種
- 1 錢裝精緻禮盒裝，送禮自用皆宜

Pure Tibetan Cordyceps

- Improve the immunity and boosting metabolism
- Pure and natural with no preservatives or additives
- Available in powder and pill forms
- 1 tael exquisite box set; ideal as a gift and self-use

28.



Mineichi (Hong Kong) Industries Limited
 美食薈萃廊 Premium Food Zone
 Booth No. : 1C-A02

北海道富良野特選 3.7 牛奶

- 富良野盛產牛奶，質量受日本國民認同
- 當地乳牛的飼料主要為啤酒花和玉米，所以富良野牛奶比一般牛奶香甜
- 奶脂比一般牛奶高，因此奶味濃郁、口感細滑
- 適用於製作嫩奶、意大利泡沫咖啡等品味小點

3.7 Premium Milk from Furano, Hokkaido

- Furano is famous for its milk and dairy products
- Furano cattle is primarily fed with hops and corn, thus the distinctive sweetness and freshness of its milk
- Fat concentration of 3.7 Furano milk is higher than ordinary milk with extraordinary creamy and thick texture
- Best for making milk curd, Italian coffee and other desserts

29.



Creative Promotion Limited

創意策劃有限公司

Booth No. : 3E-B13

泰國急凍海燕 (寒天) 椰皇凍

- 原產地泰國
- 以特級椰皇，清甜椰汁混合海燕而成
- 滑順海燕加上嫩甜椰肉，為夏日消暑良伴
- 含豐富膳食纖維及低卡路里，有助腸臟蠕動
- 凍食熱食皆可；凍食可加上雪糕或生果，倍添層次

Frozen Sea Swallow Coconut Jelly

- From Thailand
- A fine mixture of premium coconut, fresh coconut juice and sea swallow
- The smooth and sweet texture is surely an ideal choice of summer food
- Rich in dietary fiber and low in calories
- Equally delicious when served chilled or warm; add ice-cream or fruits for a more indulging taste when eaten cold

30.



Noblehouse Food Trading Co., Limited

名軒食品貿易有限公司

Booth No. : 3D-D26

蟹粉 XO 辣醬

- 特選大閘蟹肉，加入醬油、香辛料及 XO 白蘭地烹調而成
- 食法千變萬化，既為餐前或佐酒小食之佳品，亦適合伴食各款佳餚、中式點心、粉麵、粥品等
- 推薦菜式: 蟹粉 XO 辣醬爆蝦球, 蟹粉 XO 辣醬拌青瓜

Spicy XO Sauce with Crab Meat

- Specially selected crab meat, combined with soy sauce, herb spices and XO brandy
- Numerous ways of serving for both appetizers and after-meal snacks. Excellent for adding into Chinese dim sums, noodles and congee for extra flavour
- Recommended dishes: Deep-fried shrimp balls in XO sauce, Crushed cucumbers with XO sauce, etc

31.



Greendotdot.Com Limited

點點綠有限公司

Booth No. : 1E-C28

紐西蘭 Kaipara Oyster 有機生蠔

- 養殖於北紐西蘭世界上最大港口之一的 Kaipara 海灣
- 獲紐西蘭政府機構 AsureQuality Ltd 的有機認證、擁有美國 FDA 及歐盟的食品衛生及安全認證，生蠔由養殖至加工均受到認證機構的嚴格測試及規管，確保食物不含重金屬及污染物等，保證安全、衛生
- 生蠔肉質保持頂級水平，帶清新海洋味，爽甜肥美
- 無需開殼，半殼解凍即食

Kaipara Oyster New Zealand Organic Oyster

- Bred in Kaipara Bay, North New Zealand – one of the world's largest ports
- With organic certification from AsureQuality Ltd of New Zealand, as well as food hygiene and safety certification from the US FDA and the EU; strictly controlled breeding and processing procedures to ensure that they do not contain any traces of heavy metals or toxins
- Buttery texture with sweet sea-water freshness
- For instant consumption after defrosting