

Experiencing
the most delicious and
natural flavors.

品質原生自然的美味



茶油達人
黃捷櫻 老師

台灣最美的茶油專家。
擁有30年製茶油世家出身，
堅持以最新鮮茶籽與最自然榨油工法，
保留茶籽油最健康的原味！
並以嚴格的品質要求，
確認每一滴茶油健康無汙染！



國際條碼：4711175006013
內容量：500ml
裝箱數量：12瓶/箱

國際條碼：4711175006037
內容量：280ml
裝箱數量：12瓶/箱

紅花大菓-冷壓茶花籽油

Cold Press Extra Virgin Camellia Oleifera Oil

原料：大菓種油茶果實 產地：台灣

- 高冒煙點約(223°C)，適合各種烹調。
- 冷壓製作低溫烘焙，脫殼冷藏。
- 不使用脫酸、脫膠、脫臭、脫色等化學萃取製油工序。
- 高單位不飽和脂肪酸油脂成分。
- 無膽固醇，黃麴毒素、農藥重金屬殘留。
- Dry camellia a seeds roasting at low temperature and subzero storage after shelling.
- Don't use off acid, degumming, deodorizing and decoloring.
- Full of Monounsaturated Fatty Acid (MUFA) and 100% pure.
- No cholesterol, aflatoxin, pesticides or heavy metal residues.

來自第一道 100%原汁原味

保留天然的維他命精華

富含高單位不飽和脂肪酸80%以上，低溫初榨健康、美味、營養，零反式脂肪酸，零負擔！特別適合東方人煎、煮、炒、炸、拌、烘焙等各種美味烹飪需求。

The oil retain the most original essence of the natural oils from the first low temperature expelling. It is full of Monounsaturated Fatty Acid(MUFA), no health burden!

It is particular for Asians cooking requirement because it is high stability.

製油工序 Manufacturing Process



SauceCo.

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(compare) 比較 油類 (oils)	發煙點 (smoke point)	烹飪方式 (Cookery)	營 養 (Nutritions)
茶花籽油 Camellia Oleifera Oil	223°C	耐儲存, 耐高溫, 適合作為 炒菜油和煎炸油使用。 Storable, high temperature, suitable for cooking and frying.	脂肪酸構成與橄欖油有類似之處, 其中不飽和脂肪酸高達 90%以上, 主要都是單不飽和脂肪酸-油酸, 占73%之多。 亞油酸含量僅為16%對預防心血管疾病有益。 The composition of fatty acid is similar with olive oil, unsaturated fatty acid is more than 90%, and the mainly monounsaturated fatty acids is oleic acid, accounting for 73%. Linoleic acid is benefit for preventing cardiovascular diseases and it contain only 16%.
橄欖油 Olive Oil	160°C	涼拌、炒菜 Salad, stir-fries.	富含單不飽和脂肪酸-油酸。 Rich in Monounsaturated Fatty Acid - Oleic acid.
大豆油 Soy Oil	160°C	不耐高溫, 不適合用於強 火爆炒和煎炸食品。 Temperature, it is not suitable for Strong hot fried and fried foods.	不飽和脂肪酸含量需達到80%以上, 而飽和脂肪酸含量很低 , 另外維生素E含量也比較豐富。大豆沙拉油富含人體所需 的亞油酸, 含量可達50%以上。 Unsaturated fatty acid content requires to achieve more than 80%, while the content of saturated fatty acid is very low, and it's also rich in vitamin E. Vegetable oil is rich in linoleic acid which is requested of body and up to 50%.

白芝麻粒 **NEW**
Natural White Sesame



國際條碼: 4711175006068
內容量: 100g
裝箱數量: 18罐/箱

黑芝麻粒 **NEW**
Natural Black Sesame



國際條碼: 4711175006075
內容量: 100g
裝箱數量: 18罐/箱

展康-有機十穀蕎麥拉麵 **NEW**
Organic Ten Grains Buckwheat Noodles

展康-有機三寶蕎麥麵線 **NEW**
Organic Multi Buckwheat Noodles

- No Artificial Additive
- Traditional Process
- No Preservative
- No Artificial Flavoring

國際條碼: 4711175005733 國際條碼: 4711175005726
內容量: 300g 內容量: 300g
裝箱數量: 20包/箱 裝箱數量: 20包/箱



食譜範例 茶油麵線
Thin Noodles with Camellia Oleifera Oil

【材 料】

展康有機三寶蕎麥麵100克、
燒海苔1片、甜豆2個、番茄1顆

【調味料】

茶油籽油3大匙、昆布麵露1大匙、
黑白芝麻粒1小匙

【作法】

- 1.將適量水燒開, 放入有機三寶蕎麥麵線,
以筷子輕拌約3-4分鐘即可。
- 2.起鍋瀝乾水分, 並以茶花籽油拌勻。
- 3.再將煮好的蔬菜或水果放入, 並撒上燒海苔片即完成。

【Ingredients】

Multi buckwheat noodles 100g, Roasted seaweed
1 piece, 2 Hyacinth bean, 1 Tomatoe.

【Sauce】

Camellia Oleifera Oil 3 spoon, Japanese kelp
noodle sauce 1 spoon, Sesame 1 teaspoon.

【Practice】

- 1.Put multi buckwheat noodles in the Boiling water,
and stir for about 3-4 minutes.
- 2.Draining then mixing with camellia oleifera oil.
- 3.Put the cooked vegetables or fruit, and sprinkle
with roasted seaweed.

食譜範例 芝麻照燒杏鮑菇
Teriyaki King Oyster Mushroom

【材 料】

大型杏鮑菇3支、炒香白芝麻粒1大匙、九層塔少許

【調味料】

茶油籽油2大匙、醬油膏2大匙、味醂1大匙、烏醋1大匙

【作 法】

- 1.杏鮑菇清洗後以紙巾擦乾水分, 切成雙面橫紋狀;
九層塔洗淨, 切末備用。
- 2.中火熱鍋, 倒入茶油籽油, 放入杏鮑菇煎至兩面金黃。
- 3.再放入醬油膏、味醂、烏醋煮至醬汁收乾, 並撒上炒香
白芝麻、九層塔末, 即可食用。

【Ingredients】

3 (600 grams) Large king oyster mushrooms,
(optional) Toasted sesame seeds for garnish,
(optional) Minced basil for garnish

【Sauce】

2 tablespoons camellia oil, 2 tablespoons thick
soy sauce, 1 tablespoons mirin, 1 tablespoons
Black vinegar

【Practice】

- 1.Halve king oyster mushroom lengthwise,
then slice into thick slices.
- 2.Add 2 tablespoons camellia oil to a nonstick
skillet and heat over medium high heat until warm.
- 3.Spread the king oyster mushroom on the skillet.
Keep grilling and flipping them, until both sides
turn golden brown.
- 4.Add the remaining 2 tablespoons thick soy sauce,
1 tablespoons mirin and 1 tablespoons Black vinegar.
Continue to cook the mushrooms until the liquid is absorbed.
- 5.Garnish with the remaining minced basil
and the sesame seeds.

