



## BROTH POWDER / 風味湯底粉系列

我們精選新鮮食材，將其乾燥磨成粉後，以高規格調配出的美味。可以一支獨秀，也可以用基礎湯底與特殊風味搭配使用。各式風味湯底讓清清如水的碗裡，升起陣陣漣漪，猶如味蕾上受到的衝擊，久久迴盪不已。

We use natural food to dry, powder and mix all into a wonderful product. The basic broth can be used alone. Moreover, it can be combined with special flavor, such as put seafood basic broth powder and kimchi seasoning mix together, turns to a seafood Kimchi hot pot. Good flavor with good combination becomes several surprising dishes.

- 牛肉高湯 / Beef Soup Base Powder
- 豬肉高湯 / Pork Soup Base Powder
- 肉味高湯 / Meat Soup Base Powder
- 大骨高湯 / Chop Soup Base Powder
- 鮮蝦高湯 / Shrimp Soup Base Powder
- 素食香菇高湯 / Mushroom Soup Base Powder
- 佛跳牆高湯 / Fo Tiao Qiang Soup Base Powder
- 素食養生藥膳高湯 / Chinese Herbal Soup Base Powder
- 酸辣湯料 / Taiwanese Style Sour-spicy Soup Base Powder
- 肉羹湯料 / Taiwanese Style Meat Chop Soup Base Powder
- 泰式香茅鍋底料 / Thai Style Lemongrass Soup Base Powder
- 蚵仔麵線湯料 / Taiwanese Style Oyster Noodle Soup Base Powder
- 鮮味高湯 / Soup Base Powder
- 火鍋高湯 / Hot-pot Soup Base Powder
- 雞汁高湯 / Chicken Soup Base Powder
- 海鮮高湯 / Seafood Soup Base Powder
- 泡菜鍋底料 / Kimchi Soup Base Powder
- 蔬菜高湯 / Vegetable Soup Base Powder
- 柴魚高湯 / Bonito Fish Soup Base Powder