

GO Natural

天然食品採購指南 FOOD  GUIDE

獨家專訪：
意大利第一米業品牌 Riso Scotti
進軍亞洲植物奶市場

Exclusive:
Italy's Rice Giant Riso Scotti Eyes Asia's
Plant-Based Drink Market

亞洲高蛋白熱潮
Asia's High-Protein Craze

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Founded in 2017, GO Natural Food Guide is Asia's only bilingual sourcing magazine dedicated to natural, organic, and sustainable foods. As a leading industry media platform, it connects global brands with Asia-based buyers through curated content, product showcases, and market insights.

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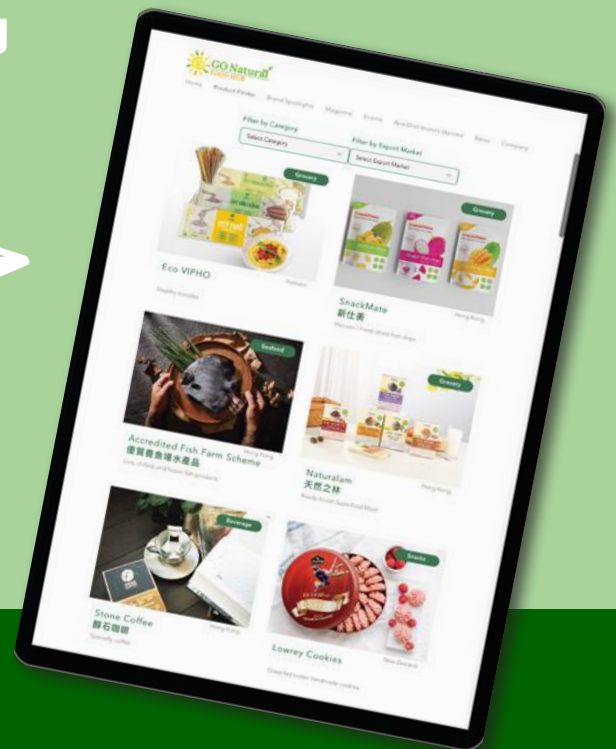
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Riso Scotti 計劃於香港及新加坡推出 全新咖啡專用植物奶系列

ITALIAN CENTURY-OLD RICE GIANT RISO SCOTTI SET TO LAUNCH ITS BARISTA PLANT-BASED DRINKS IN ASIA — HONG KONG & SINGAPORE AS PILOT MARKETS





在亞洲各大超市的貨架上，常可見 Riso Scotti 各式意大利米產品。擁有166年歷史的Riso Scotti，是意大利家喻戶曉的米業品牌。去年，該集團將業務延伸至咖啡專用植物奶領域，推出「咖啡專用植物奶」系列，並計劃於香港及新加坡推出。

《GO Natural 天然食品採購指南》作為首家亞洲媒體，獲邀獨家專訪 Riso Scotti 第五代傳人、集團主席 Dario Scotti，請其闡述該系列的產品定位及對植物奶在咖啡應用的看法。

Walk through the aisles of supermarkets across Asia and you will likely spot the products of Riso Scotti. With a heritage spanning 166 years, Riso Scotti is a household name in Italy's rice industry. Last year, the group extended its reach into an exciting new frontier, launching its Barista Plant-Based Drinks in its home market of Italy. The series is now set to make its first international debut in Hong Kong and Singapore, chosen as the group's pilot markets in Asia.

GO Natural Food Guide is proud to be the first Asian media to bring you this story firsthand. In an exclusive interview with Dario Scotti, the fifth-generation president of Riso Scotti, we invited him to share the positioning behind the new series and his vision for plant-based drinks in the world of coffee.



▲ Riso Scotti 生產400多種產品，其中最為亞洲消費者熟悉的，是其傳統意大利米系列。

Riso Scotti's 400-plus product range — with its classic Italian risotto rice series being the most recognised among Asian consumers.

◀ 「咖啡專用植物奶」系列共有五種口味。

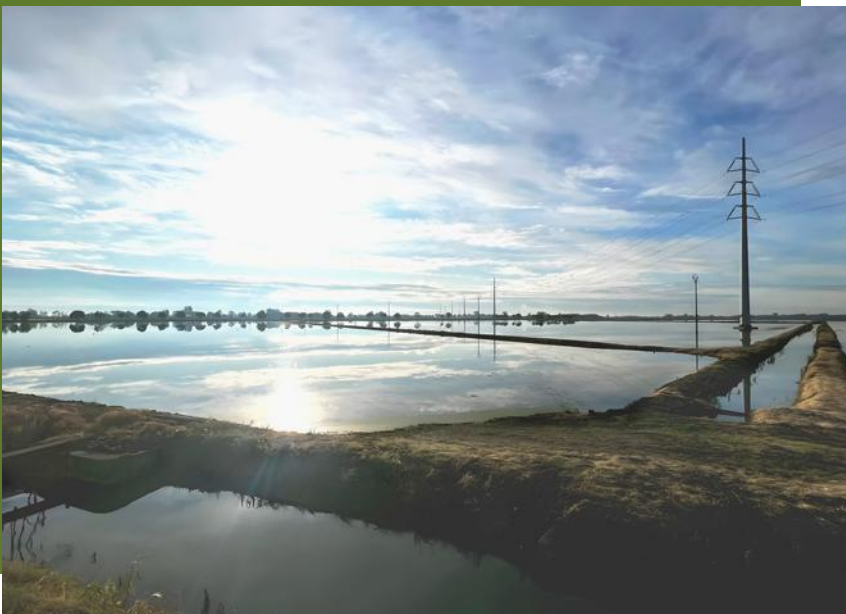
The Barista Plant-Based Drinks line is available in five varieties.

公司背景

Riso Scotti 是意大利歷史最悠久、規模最大的碾米廠之一，1860年創立於北部帕維亞，專注於稻米種植、加工及米食產品研發。該集團在全球生產與銷售超過400產品，涵蓋傳統意大利米至以稻米為基礎的功能性食品與飲品，例如米豆漿、米意大利麵及玄米油等。目前由第五代傳人 Dario Scotti 領導，旗下有2,000名合作農戶及400名員工。其產品在意大利餐飲市場佔有率高達 72%，行銷全球 86 個國家，年營業額截至 2024 年超過三億歐元。

COMPANY BACKGROUND

Riso Scotti is one of Italy's oldest and largest rice milling companies, founded in 1860 in Pavia, in the heart of the country's north, with a focus on rice cultivation, processing and the development of rice-based food products. The group today produces and distributes approximately 400 products globally, ranging from traditional Italian rice varieties to functional rice-based foods and beverages — including rice and soy milk, rice pasta, and brown rice oil. Under the leadership of fifth-generation president Dario Scotti, the group works with 2,000 farming partners and employs 400 staff. It commands a 72% share of the Italian restaurant rice market, exports to 86 countries worldwide, and recorded an annual turnover of over 300 million euros as of 2024.



▲ 「Bivio Vela」技術中心，採用循環經濟模式運作，每日可生產高達 15 萬公升的植物性飲品。

The “Bivio Vela” technology centre operates on a circular-economy model, with a daily production capacity of up to 150,000 litres of plant-based beverages.

◀ 合作稻田主要分佈於帕維亞地區，該地位於波河與提契諾河之間，是得天獨厚的水鄉。

Partner rice fields in the Pavia region, nestled between the Po and Ticino rivers in a naturally water-rich landscape ideal for rice cultivation.



▲ 業界首創：1992 年，Riso Scotti 率先採用真空包裝，大大提升產品質量和新鮮度。

A industry first: In 1992, Riso Scotti pioneered the shift to vacuum packaging, raising the bar for quality and freshness in Italian rice production.

▲ 將原本被視為廢棄物的稻殼，經回收轉化為生物質能，用於發電。

Rice husks, once discarded as waste, are now recovered and converted into biomass energy for power generation.

“公司的文化建基於勇於冒險的價值觀、對創新的追求、高度的倫理責任感，以及在推出新產品或開拓新市場時所獲得的成就感與樂趣。

At the basis of a company's culture are the values of risk and enterprise, the taste for innovation, the ethics of responsibility, the pleasure of discovery in launching a new product or exploring new markets.

Dario Scotti

六代傳承 持續創新

Riso Scotti 於 1992 年成為意大利首家將傳統包裝轉為真空包裝的米業公司，為整個行業在提升品質與新鮮度方面樹立了新標準。進入 2000 年，該公司更進一步，率先推出米製零食、米油及無乳糖早餐產品。位於帕維亞的旗艦生產基地「Bivio Vela」採用循環經濟模式營運，能將米糠轉化為能源，並有效淨化工業廢水。目前，該工廠每日可生產多達 15 萬公升的植物性飲品。

隨著全球飲食潮流趨向天然、健康與可持續，植物奶尤其受到注重健康與環保的 Z 世代及千禧世代消費者歡迎，市場迅速成長。Dario 指出，集團擁有逾百年的米食品製造技術與經驗，包括精密碾磨機、無菌生產線和高壓滅菌設備等，這些條件為研發適用於咖啡的植物性飲品提供了堅實基礎。

SIX GENERATIONS OF LEGACY CONTINUOUS INNOVATION

Riso Scotti holds the distinction of being the first rice company in Italy to pioneer the shift from traditional packaging to vacuum packs in 1992 — a move that set a new benchmark for quality and freshness across the industry. In 2000, it further pushed boundaries by introducing rice-based snacks, rice oil and lactose-free breakfast products to the market. Its flagship “Bivio Vela” production facility in Pavia operates on a full circular-economy model — converting rice husks into clean energy and recycling water throughout the production process. The facility is capable of producing up to 150,000 litres of plant-based beverages per day.

As global dietary trends move towards natural, wholesome and sustainable choices, plant-based milk has grown rapidly in popularity — particularly among health-conscious Gen Z and Millennial consumers who seek both nutritional quality and distinctive café experiences. Dario notes that the group's century-long expertise in rice food manufacturing — including precision milling equipment, aseptic production lines and high-pressure sterilisation technology — gives Riso Scotti a meaningful advantage in developing plant-based drinks suited for professional coffee applications.

跟 DARIO 對談

CATCHING UP WITH DARIO



G - GO Natural Food Guide D - Dario Scotti

G：是甚麼原因促使你開發專為咖啡設計的植物奶系列？

D：意大利的咖啡文化源遠流長，早已深深融入我們的日常生活。同時，我們觀察到全球消費者越來越喜愛以植物奶調製各式特色咖啡與飲品。再加上我們自2019年起便已開始生產植物奶，因此對我們而言，進入這個專為咖啡打造的植物奶領域，是很順理成章的事。

G：你每天喝多少杯咖啡？

D：我是意大利人，喝咖啡根本就是日常習慣！我每天都喝三杯濃縮咖啡，出國時則會選擇泡沫咖啡。

G：植物奶在咖啡界這個潮流會持續嗎？

D：會的！其實，植物奶早就不是「配角」。2022年，世界咖啡師大賽已正式更新賽事規則，允許參賽者在調製奶基咖啡飲品時使用植物奶，所以植物奶在國際賽事中已是正式認可為咖啡食材之一。對咖啡店而言，未來如何運用兼具營養、穩定與口感的咖啡專用植物奶，以更具創意的方式呈現不同風味的咖啡飲品，將是市場發展的重要方向。

G：What prompted you to develop a plant-based drinks specifically designed for coffee?

D：Italy has a long and rich coffee culture, one that is deeply woven into the rhythm of daily life. At the same time, we have been observing a growing global preference for plant-based milk across specialty coffees and drinks. Having already been producing plant-based beverages since 2019, developing a dedicated range for coffee felt like a very natural next step for us.

G：How many cups of coffee do you drink a day?

D：I have three espressos every day without fail, and when I travel abroad, I usually go for a cappuccino.

G：Will the trend of plant-based drink in the coffee industry continue?

D：Absolutely. Plant-based drink is no longer just a “sidekick” — it has earned a place at the main table. A telling moment came in 2022, when the World Barista Championship officially updated its rules to allow competitors to use plant-based milk in milk-based coffee drinks, formally recognising it as a legitimate ingredient on the international competition stage. Looking ahead, I believe the opportunity for coffee shops lies in embracing plant-based drinks that are nutritious, texturally stable and genuinely delicious — as a creative tool to craft coffee drinks with a wider range of flavours and experiences.

G：除了燕麥奶，還有甚麼特別推薦的植物奶嗎？

D：當然有！很多朋友一想到咖啡用的植物奶，只想到燕麥奶。其實植物奶的選擇非常多！不同的植物奶，能為咖啡帶來意想不到的風味和口感層次。

米奶：質地輕盈，帶有柔和的甜味與淡淡的穀物香氣。它既不會掩蓋咖啡豆原有的風味，又能溫和地提升整體層次感。不妨試試用米奶搭配來自巴西或薩爾瓦多的中度烘焙咖啡豆——這些咖啡豆本身帶有焦糖、核桃與朱古力風味，與米奶的穀物香氣融合後，不僅風味相襯，還能讓咖啡的苦澀感變得更加柔和。

椰奶：散發清新的熱帶香氣，本身帶有天然甜味，因此無需額外添加糖漿。我推薦用它來調製椰香白咖啡、椰香科塔多，或是口感清爽透涼的冰滴椰香冷萃咖啡。

G：Most people only think of oat milk when it comes to plant-based milk in coffee. Are there other options worth exploring?

D：Absolutely — so many more! Oat milk tends to steal the spotlight, but the world of plant-based milk is far richer than that. Different varieties bring completely unexpected flavours and textures to the cup.

Take **rice milk** — it has a light, delicate body with a gentle sweetness and a subtle grain character. Rather than competing with the coffee, it quietly enhances its layers. Try pairing it with medium-roasted beans from Brazil or El Salvador; those beans naturally carry notes of caramel, walnut and chocolate that weave beautifully with rice milk's grain aroma, while softening any bitterness along the way.

Then there is **coconut milk**, which arrives with its own bright tropical fragrance and a built-in natural sweetness — no syrup needed. My personal recommendations? Use it to craft a Coconut Flat White, a Coconut Cortado, or a wonderfully refreshing Iced Coconut Cold Brew.

「咖啡專用植物奶」計劃於香港與新加坡推出

因應市場所需，Riso Scotti 於意大利去年推出「咖啡專用植物奶」系列，共五款產品：燕麥奶、米奶、杏仁奶、豆奶和椰奶。每款產品均專為專業咖啡應用配製，具備出色的泡沫穩定性、順滑細膩的口感，以及與咖啡的高度融合性。

此外，該系列產品可搭配不同食材，調製出多樣化的特色飲品，亦適用於濃湯、醬汁及甜品等料理。

Dario 表示，香港及新加坡同為全球美食之都，擁有精緻的高端餐飲及精品咖啡文化，因此計劃將新產品率先於這兩地推出。

THE BARISTA SERIES IS SET TO MAKE ITS ASIAN DEBUT IN HONG KONG AND SINGAPORE

In response to growing market demand, Riso Scotti launched its Barista Plant-Based Drinks series last year, comprising five products: Barista Oat, Barista Rice, Barista Almond, Barista Soy, and Barista Coconut. Each variant has been specifically formulated for professional coffee use, delivering excellent foam stability, a smooth and silky texture, and a flavour profile that complements rather than masks the espresso. Beyond coffee, the range is also well suited to culinary applications including cream soups, sauces and desserts.

Dario explains the choice of launch markets: “Both Hong Kong and Singapore are world-class food cities with sophisticated high-end dining scenes and well-developed specialty coffee cultures — making them the natural choice for our first Asian launch.” ☀️



從身心俱疲到生活平衡：
QUADRAN 的正念烈酒美學

FROM BURNOUT TO BALANCE:
THE MINDFUL SPIRIT OF QUADRAN



經歷近二十年金融界的高壓洗禮，創辦人 Jessica Fong 與 Kainny Chin 深知身心俱疲的滋味。走到人生中场，面對迷惘和自我懷疑，她們偶然發現氈酒不僅是一種飲品，更是創意與自我表達的藝術媒體。這份啟發促使她們將自身的成長背景與文化根源化作創作靈感。傳統四合院「天圓地方」的格局，時刻提醒著她們：唯有對立的元素和諧相融，生活才能臻於真正的平衡。這個畫面深深觸動了她們，並成為品牌命名與定位的靈感來源：「Quadran」，正是英文「quadrangle」（四合院）的現代縮寫。

放慢腳步・細味當下

Quadran 的哲學，在於讓感官與草本植物之間毫無阻隔，使每一縷香氣與風味得以層層綻放。品牌精心糅合泰國鹹青檸、檸檬皮、蘋果片、杜松子、芫荽籽，以及藥用級當歸，完美呈現「甜、酸、苦、鹹、辛」五維風味。細細品嚐這一口，便成了一場專注當下的靜心儀式，提醒我們：感官享受與身心健康，絕對可以共存於同一個酒杯之中。

After nearly two decades in the high-stakes world of banking, Co-Founders, Jessica Fong and Kainny Chin, were no strangers to profound burnout. Reaching their midlife, amidst feelings of confusion and self-doubt, they serendipitously discovered that gin is more than a drink - an artistic medium for creativity and self-expression. This inspired them to channel their personal backgrounds and cultural roots into their craft. The layout of a traditional siheyuan (Chinese quadrangle building)—embodying the ancient philosophy of *tiān yuán dì fāng* (the round sky and square earth)—served as a constant reminder that true balance in life can only be found when opposing forces come together in harmony. Deeply moved by this imagery, they found the inspiration for their brand's name and vision: Quadran, a modern abbreviation of the word “quadrangle.”

Slow Down. Savour the Moment.

At the heart of Quadran's philosophy is the belief that nothing should stand between the senses and the botanicals — that every note of aroma and flavour deserves to unfold, layer by layer, without interruption. The spirit brings together Thai salted lime, lemon peel, apple slice, juniper berry, coriander seed, and medicinal-grade dong quai to express five dimensions of flavour: sweet, sour, bitter, salty, and spice. Each sip becomes an act of mindfulness — a quiet ritual that anchors you in the present moment, and a gentle reminder that sensory pleasure and wellbeing are not opposites. They belong in the same glass.



▲ Quadran 共同創辦人 Jessica Fong（左）與 Kainny Chin，曾赴英國修讀英國釀酒與蒸餾協會商業蒸餾課程，並研修葡萄酒與烈酒教育基金會烈酒三級課程，深耕蒸餾工藝與調酒美學。

Quadran co-founders Jessica Fong (left) and Kainny Chin, trained in the UK with the IBD Commercial Distillation Course and studying WSET Spirits Level 3.

全球第一支鹹檸乾氈酒

經過兩年潛心研發，Quadran 推出了全球首款鹹檸乾氈酒，將香港茶餐廳的經典飲品「鹹檸七」，昇華為一門優雅成熟的品味藝術。泰國鹹青檸的微鹹，帶出清爽的檸香；蘋果注入天然的微甜；杜松子、芫荽籽與當歸，則添上溫和辛香和大地氣息的回甘——留住「鹹檸七」的集體回憶，卻毫無糖分帶來的身體負擔。

順喉、純淨、生酮友好

每 30 毫升的 Quadran 僅含 62 卡路里、0 克碳水化合物及 0 克糖分。箇中秘密，就藏在「乾」這個字裡。根據歐盟法規，倫敦乾氈酒（London Dry Gin）在蒸餾後不得添加任何甜味劑或人工香料，因此這個標籤本身，就是「無糖」的保證。（相比之下，伏特加在法律上允許含有少量未申報的糖分。）以生酮飲食的角度而言，只要瓶身標示著 “Dry Gin”，你便可以放心享用。

於英國以小批量手工釀造

Quadran 嚴格遵循倫敦乾氈酒標準，於英國以小批量手工精釀裝瓶。品牌在國際葡萄酒暨烈酒大賽（IWSC）中榮獲 92 分及銀獎殊榮，充分印證了瓶中每一滴佳釀，都兌現了標籤上的每一個承諾。

僅十毫升，精髓所在

品牌特別研發了一款鐘形品酒杯，杯腹大小、杯壁厚度、杯口收窄的弧度，以至握於掌心的觸感，均經過反覆調校，務求將氈酒的香氣、質地與層次發揮至極致。傳統的威士忌或烈酒杯，通常需要倒入至少 30 毫升，方能在杯內凝聚足夠的香氣空間；而 Quadran 的專屬酒杯憑藉精心設計，即使僅倒入 10 毫升，亦能讓香氣充盈滿溢。這不僅僅是一個盛酒的容器，更是一件感官儀式的器具，邀請你放慢腳步、深吸一口氣，與手中的美酒展開一場深度對話。正是這份精準的設計匠心，令區區 10 毫升的份量，也顯得無比奢華而豐盈。



▲ (上) 和覺氈酒植物原料 (下) Quadran 特製鐘形品酒杯，僅需 10 毫升，即可讓香氣充盈滿溢 — 遠勝傳統酒杯所需的 30 毫升。
(top) Quadran Gin Botanicals (bottom) Quadran's bespoke bell-shaped tasting glass delivers a full aromatic experience with just 10ml — a third of what a traditional spirits glass requires.



如有意於貴餐廳 / 酒吧引入 Quadran，有興趣了解更多服務細節或商討合作機會，歡迎隨時與我們聯繫。

請電郵至 info@quadrangin.com 或透過 WhatsApp (852) 6131-4171 與我們直接洽談。

To stock Quadran at your restaurant / bar, inquire their services or to explore collaboration opportunities, we would love to hear from you. Please reach out to us at info@quadrangin.com or WhatsApp (852) 6131-4171.



▲ (上、中)「少飲、多嚐」的品飲藝術 (下) 氈酒品鑑與自我覺察體驗

(top, mid) The Art of Drinking Less, Tasting More
(bottom) Sensory Tasting & Self-Discovery Experience

The World's First Salty-Lime Dry Gin

Two years in the making, Quadran introduces the world's first salty-lime dry gin — an elegant reimagining of Salty Lime 7-up, the beloved salted lime soda synonymous with Hong Kong's iconic cha chaan teng culture. Elevated into a sophisticated pleasure for the discerning adult palate, it is a spirit that honours its roots deeply. The gentle salinity of Thai salted lime draws out a bright, clean citrus freshness; apple lends a touch of natural sweetness; while juniper, coriander seed, and dong quai weave in warm spice and a note of dry, earthy bitterness finish. Every familiar note of Salty Lime 7-up is preserved, yet without sugar crash.

Smooth, Clean & Keto-Friendly

At just 62 calories per 30ml serve, with zero carbohydrates and zero sugar, Quadran is as clean as spirits come. The secret lies in a single word: dry. Under EU regulations, a London Dry Gin cannot have any sweeteners or artificial flavourings added after distillation — making the label itself an unambiguous guarantee of a sugar-free spirit. (By contrast, vodka is legally permitted to contain small, undeclared amounts of sugar.) For those following a ketogenic lifestyle, the rule is simple: if the bottle says Dry Gin, you can drink with complete confidence.

Small-Batch Crafted in the United Kingdom

Quadran is distilled and bottled to the exacting standards of London Dry Gin, handcrafted in small batches in the UK. Awarded 92 points and a Silver Medal at the International Wine & Spirit Competition (IWSC), every drop in the bottle is a reflection of every promise on the label.

Just 10ml. All the Essence

Quadran has developed a proprietary bell-shaped tasting glass engineered for precision — with a bowl calibrated for optimal vapour space, wall thickness, rim taper and the way it rests in your hand well designed to heighten aroma, texture and the layered complexity of our gin. Where a traditional whisky or spirits glass typically requires at least 30ml to build sufficient aromatic intensity, Quadran's glass achieves the same richness with as little as 10ml. This is not merely a vessel. It is an instrument of ritual — one that invites you to pause, to breathe, and to enter into genuine conversation with what is in your glass. It is precisely this considered design that makes even 10ml feel like an indulgence.

智飲生活 — 正念品酒體驗活動

Quadran期待為更多理念相近的食品及生活品牌，提供專屬的「正念品酒體驗」服務。我們將獨創的「正念微量品鑑」帶入您的專屬活動中，完美搭配貴品牌的特色產品或身心健康主題。透過無負擔、重覺察的感官探索，我們協助您為尊貴的客戶打造一場融合感官連結與身心滋養的獨特體驗。

Mindful Tasting Experiences

Quadran offers bespoke mindful tasting services for like-minded food and lifestyle brands. We bring our signature mindful miniature-tasting to your exclusive events, seamlessly complementing your brand's distinctive products or wellness themes. Through an awareness-driven, burden-free sensory exploration, we help you cultivate meaningful sensory connections and holistic nourishment for your guests.



高蛋白浪潮席捲亞洲

FROM GYM TO GROCERY AISLE: HOW HIGH PROTEIN CONQUERED ASIA'S MAINSTREAM

高蛋白食品過去主要面向健身及健美人士，近年在亞洲多個市場逐步走入大眾消費層面。從超市貨架、便利店到快餐連鎖店，標榜高蛋白的產品數量持續增加。而縱觀亞洲各地，在眾多零售渠道中，連鎖便利店 7-Eleven 在開發自家高蛋白產品及引入第三方品牌方面最為積極。

High-protein foods, once the preserve of fitness enthusiasts and bodybuilders, have steadily crossed over into the mass consumer market across several Asian markets in recent years. From supermarket shelves and convenience stores to fast-food chains, products touting high protein content are multiplying — a reflection of a global dietary trend that is now firmly taking root in the region. Among the retail channels driving this shift, one stands out: across Asia, 7-Eleven has been particularly proactive, not only introducing third-party high-protein brands but also developing its own proprietary product lines — a strong signal of just how mainstream the protein trend has become.

全球趨勢與市場數據

A GLOBAL MEGATREND

高蛋白飲食熱潮背後有多項結構性因素推動。從政策調整、減肥藥物普及，到消費者需求轉變與食品企業的產品研發策略，令高蛋白質由過往的健康小眾產品，逐步走向大眾市場主流。

美國膳食指引上調蛋白攝取標準

在政策層面，更新後的《美國膳食指南》將每日建議蛋白質攝取量提升至每公斤體重1.2至1.6克，幾乎是之前最低標準的兩倍，並強調每餐應優先攝取優質蛋白質。

在食物選擇上，新指引明確支持食用牛肉、豬肉及其他紅肉，重新肯定全脂牛奶的地位，並推薦牛油及牛脂的使用。與此同時，指引建議美國人將飽和脂肪的攝取量控制在每日總熱量的10%以下。

GLP-1減肥藥物的影響

另一項推動因素為 GLP-1 減重藥物的普及。由於這類藥物會抑制食慾並可能加速肌肉流失，使用者愈來愈傾向選擇營養密度高、含高蛋白質的食物，並以更小份量、更有目的性的飲食方式，維持飽腹感及保存肌肉量。

從以下數據可見其普及程度：

- 近18%的美國成年人曾服用GLP-1藥物，其中約12%表示於2025年仍在使用中
(KFF Health Tracking Poll)
- 2025年，英國約有150萬人每月使用減重注射劑
(National Pharmacy Association)

The scale of the protein story becomes clear when viewed through a global lens — and understanding its momentum requires looking at the structural forces that have accelerated it.

A POLICY SHIFT: NEW DIETARY GUIDELINES RAISE THE BAR ON PROTEIN

On the policy front, the updated Dietary Guidelines for Americans have played a significant role in reshaping consumer behaviour. The revised guidelines raised the recommended daily protein intake to 1.2–1.6 grams per kilogram of body weight — nearly double the previous minimum — and emphasised prioritising high-quality protein at every meal. In a notable shift, the guidelines endorsed the consumption of beef, pork, and other red meats, returned whole milk to favour, and promoted butter and tallow, even as they continued to advise keeping saturated fat intake below 10% of total calories.



THE GLP-1 EFFECT: WEIGHT-LOSS DRUGS REDEFINE WHAT PEOPLE EAT

Equally influential has been the rapid adoption of GLP-1 weight-loss medications such as Ozempic and Wegovy. Because these drugs suppress appetite and can accelerate muscle loss, users are increasingly prioritising nutrient-dense, protein-rich foods and smaller, more purposeful portions — both to maintain satiety and to preserve lean muscle mass. The scale of uptake is considerable:

- Nearly 18% of US adults have taken a GLP-1 medication at some point, with approximately 12% reporting current use in 2025 (KFF Health Tracking Poll)
- Around 1.5 million people in the UK used monthly weight-loss injections in 2025 (National Pharmacy Association)

何謂高蛋白質食品？

根據歐洲議會及理事會第 1924/2006 號法規 (Regulation (EC) No 1924/2006)，食品如要聲稱「高蛋白質」(或任何對消費者具相同含意的聲稱)，其蛋白質所提供的能量，必須佔該食品總能量值的至少 20%。

What Are High-Protein Foods?

According to Regulation (EC) No 1924/2006 of the European Parliament and of the Council, a claim that a food is “high in protein” (or any claim likely to have the same meaning for the consumer) may only be made if at least 20% of the food’s energy value is provided by protein.

來源 Source : Regulation (EC) No 1924/2006, Annex

國際食品巨頭 擴大蛋白質產品線

根據國際食品信息委員會（IFIC）2025年《食品與健康調查》，蛋白質含量已成為美國消費者衡量食品是否健康的最重要指標。年輕世代尤為接受：59%的Z世代及63%的千禧一代表示會定期攝取蛋白粉、蛋白飲料及蛋白棒。

面對趨勢，多家大型食品企業已調整產品組合。雀巢、聯合利華、百事可樂、達能、通用磨坊及星巴克等，紛紛推出着重蛋白質的日常食品，包括爆谷、早餐麥片、脆餅及咖啡。根據尼爾森IQ對2025年北美最大B2B特色食品飲料展「Summer Fancy Food Show」的趨勢分析，高蛋白質產品已廣泛滲透至雪糕、醬料、零食芝士等多個類別。據估計，目前美國一般超市中，標榜蛋白質功效的產品約有39,000款。

- ▼ 百事公司專為GLP-1藥物使用者設計的 Propel Clear Protein，是一款即溶蛋白粉。每份可提供 20克蛋白質、3克纖維及電解質，且不含糖，熱量僅 90卡路里。

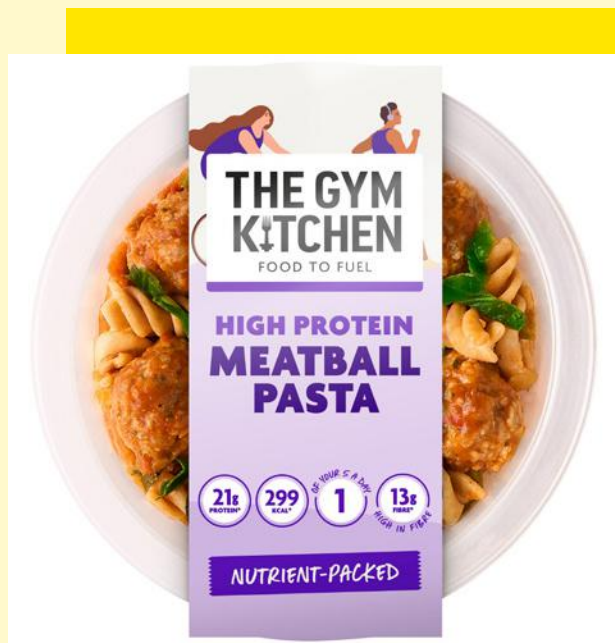
Developed specifically for GLP-1 users, PepsiCo's Propel Clear Protein is a ready-to-mix powder delivering 20g of protein, 3g of fiber, and electrolytes with zero sugar and 90 calories.



FROM NICHE TO NORM: HOW CONSUMERS AND FOOD GIANTS RESPONDED

The combined effect of these forces is clearly visible in consumer attitudes. According to the International Food Information Council's 2025 Food and Health Survey, protein content has emerged as the single most important attribute that US consumers associate with healthy food. Among younger generations, adoption is especially pronounced: 59% of Gen Z and 63% of Millennials report regularly consuming protein powders, protein drinks, and protein bars.

Major food companies — including Nestlé, Unilever, PepsiCo, Danone, General Mills, and Starbucks — have responded by launching protein-fortified versions of everyday products, from popcorn and breakfast cereals to pretzels and coffee. At the Summer Fancy Food Show 2025 (North America's largest B2B specialty food and beverage event), NielsenIQ observed that protein has become “a baseline expectation rather than a wellness niche,” appearing across categories as far-ranging as ice cream, sauces, and snack cheeses. The cumulative result: a standard US supermarket now carries nearly 39,000 products bearing a protein claim, according to NielsenIQ data.



- ▲ 英國第二大超市 Sainsbury's 推出了一系列19款高蛋白即食快餐。Sainsbury's平台數據顯示，「高蛋白」的相關搜尋量較去年同期增長 57%，而「高蛋白即食餐」的搜尋量更是飆升 300%。

UK's second-largest supermarket Sainsbury has launched a new line of high-protein, nutrient-rich meals. Sainsbury's noted a significant increase in online searches, with “high protein” queries up 57 per cent year-on-year and “high protein ready meals” soaring by 300 per cent, prompting the launch of 19 new products.



◀ 雀巢推出的 Vital Pursuit 急凍食品系列，主打高蛋白、高纖，以GLP-1藥物使用者為目標顧客。

Nestlé's Vital Pursuit line offers portion-controlled, high-protein meals fortified with essential nutrients to support GLP-1 users and weight-conscious consumers.

► Fairlife 自2020年起由可口可樂公司全資收購，市值為數十億美元。賣點為多重過濾、無乳糖的乳製品，透過專利技術將蛋白質含量提升50%，同時減少50%的糖分。

Fairlife, which has been wholly owned by The Coca-Cola Company since 2020, is valued at several billion dollars. The brand is built around a proprietary filtration process applied to real dairy milk, which raises protein content by 50% and reduces sugar by 50% compared to conventional milk, while also being lactose-free.



▲ 星巴克的蛋白質飲品系列包括「蛋白質拿鐵」及「蛋白質冷奶泡」，每大杯裝咖啡可提供 19 克至 36 克蛋白質。

Starbucks' handcrafted protein beverage menu features Protein Lattes and Protein Cold Foams, delivering 19g to 36g of protein per Grande serving.

► 達能的 YoPRO 系列專為運動愛好者而設，產品包括乳酪、即飲乳製品及高蛋白甜品。
Danone's YoPRO range offers spoonable yogurts, drinkable dairy, and high-protein desserts targeted at fitness enthusiasts.





新加坡 SINGAPORE

政策、零售與社會項目並行

新加坡市場的特點在於政府、零售及社會項目同步發展。

新加坡健康促進局 (HPB) 的「我的健康餐盤」運動雖非專門推廣高蛋白產品，但透過公共膳食指引、機構膳食計劃及健康教育，倡導將足夠蛋白質納入均衡飲食。相關指引涵蓋工作年齡成人 (18至49歲) 及年長者 (50歲或以上)，並就後者強調蛋白質攝取，以應對肌少症風險。2022年全國營養調查顯示，75%的新加坡成年居民已達到每日建議蛋白質攝取量。零售方面，7-Eleven在逾460間門市提供近100款本地及國際品牌的高蛋白產品。職總平價超市 (NTUC FairPrice) 在所有FairPrice Xtra門市的冷藏貨架設立「Xtra高蛋白專區」，產品包括高蛋白發酵乳、希臘乳酪及即飲蛋白飲料。

餐飲方面，Shake Farm、Supergreen、SaladStop!、Stuff'd及Pret A Manger等食肆相繼推出高蛋白菜單。

POLICY, RETAIL & SOCIAL PURPOSE

Singapore's protein market is distinguished by the degree to which government, retail, and social purpose have moved in the same direction. The Singapore Health Promotion Board's (HPB) "My Healthy Plate" campaign does not specifically promote high-protein products, but through public dietary guidelines, institutional meal plans, and health education campaigns, it advocates adequate protein intake as part of a balanced diet. Its guidance covers working-age adults (18 to 49) and older adults (50 and above), with particular emphasis on the latter to address the growing risk of sarcopenia. Results from the 2022 National Nutrition Survey showed that 75% of adult Singapore residents already met the recommended daily protein intake.

On the retail front, 7-Eleven has significantly expanded its high-protein offerings, with nearly 100 products from local and international brands now available across its network of over 460 stores. NTUC FairPrice has established dedicated "Xtra High Protein Zones" in the refrigerated aisles of all FairPrice Xtra stores, curating a selection that includes high-protein fermented milk, Greek yogurt, and ready-to-drink protein beverages. In the food service sector, establishments including Shake Farm, Supergreen, SaladStop!, Stuff'd, and Pret A Manger have introduced dedicated high-protein menus to meet demand from fitness enthusiasts and health-conscious diners alike.

- ▶ 在新加坡有20間分店的Supergreen，主打分量、價格實惠、適合穆斯林（不含豬肉及豬油）的穀物碗，並與當地健身中心合作，定期推出全新健康及高蛋白產品。

Supergreen, a 20-outlet Singapore chain, offers large, value-for-money, Muslim-friendly grain bowls and regularly partners with local fitness hubs to cater to health-conscious, high-protein diners.



- ▲ 新加坡健康促進局 (HPB) 推廣「我的健康餐盤」，倡導均衡飲食，建議每餐四分之一為蛋白質，相當於每日攝取 2 至 3 份。

The Singapore Health Promotion Board's (HPB) "My Healthy Plate" initiative recommends dedicating one-quarter of a balanced meal to protein, equivalent to 2 to 3 daily servings



- ▲ Subway重新推出的Fresh Fit菜單 – 四款高蛋白質三文治，每款熱量均低於500卡路里，並配以大量蔬菜。

Subway's relaunched Fresh Fit Menu features four protein-packed sandwiches, each under 500 calories and served with a full serving of vegetables.



新加坡蛋白質計劃涵蓋弱勢社群

在社會項目層面，由平價基金會發起的「蛋白質承諾」於2025年啟動。該計劃與超過20個慈善及社區組織（包括獅子座愛友鄰及外籍客工中心等）合作，承諾在五年內（至2030年），向面臨營養不良或經濟困難的弱勢與年長群體，贈送總值100萬新元，以雞蛋及鮮奶為主的新鮮蛋白質食品。

SINGAPORE'S PROTEIN INITIATIVE COVERS VULNERABLE GROUPS

What sets Singapore apart, however, is its commitment to ensuring that the protein trend extends beyond the health-conscious middle class. Launched in 2025, the *FairPrice Foundation Protein Pledge* represents a SGD 1 million commitment to distribute fresh eggs to tens of thousands of beneficiaries — including low-income families, the elderly, and migrant workers — by 2030, through partnerships with over 20 charity and community organisations, including Lions Befrienders and the Migrant Workers' Centre.



▲「蛋白質承諾」計劃讓低收入長者可定期獲得雞蛋與牛奶等優質蛋白質食品。

Lower-income seniors can get milk, eggs, under Singapore's fresh protein initiative.

▼ Guzman y Gomez是一家擁有22間分店的休閒墨西哥連鎖快餐店，主打新鮮、無防腐劑的即製餐飲，現更提供「雙倍蛋白質」選項，讓顧客可在任何餐單上加倍蛋白質餡料。

Guzman y Gomez, a fast-casual Mexican chain with 22 locations, is known for its fresh, preservative-free, made-to-order dishes and offers a Double Protein option that allows customers to double the protein filling on any menu item



▲新加坡 7-Eleven 自 2020 年推出即食雞胸肉及溫泉蛋，逐漸引入其他蛋白棒、高蛋白脆片及即飲蛋白飲品等高蛋白產品。

Since launching ready-to-eat chicken breast and Hanjuku eggs in 2020, 7-Eleven Singapore has expanded its high-protein range to include bars, chips, and ready-to-drink beverages.



香港 HONG KONG

零售與快餐連鎖店相繼推出

在香港蛋白質產品已遍及零售各層面。便利店方面，7-Eleven 在近1,100間門市推出7-SELECT「輕怡」系列，涵蓋逾60款標示卡路里及蛋白質資訊的即食餐食及小食。OK 便利店去年推出的「蛋白質聯盟」專區，提供多款高蛋白飲品、乳酪、蛋白棒及即食肉類。

快餐業亦加入相關市場。擁有149間分店的快餐連鎖大快活，於今年4月以「食得Fit」為主題推出市場推廣活動，並邀請藝人 Tyson Yoshi擔任代言人。活動推出全日高蛋白質菜單，菜式包括煎雞柳配紅米飯、煎三文魚配雞柳扒紅米飯、自家製雞柳腸熱狗，以及煎牛肉漢堡配雞柳扒紅米飯。

根據食物外賣平台KeeTa數據，健康輕食訂單於2025年第二季按季上升逾50%，需求集中於週末及晚餐時段，輕食沙律為最受歡迎選擇，其次為夏威夷拌飯及三文治。同年8月，KeeTa與逾十間食肆——包括Pret、譚仔、NOD及Grove——合作推出「Fresh Monday」健康餐飲活動。

FROM CONVENIENCE STORES TO FAST-FOOD CHAINS

In Hong Kong, the protein trend is visible across the full retail spectrum. At the convenience store level, 7-Eleven has rolled out the 7-SELECT “Light” series across its network of nearly 1,100 stores, encompassing over 60 ready-to-eat meals and snacks with clearly labelled calorie and protein information. OK Convenience Store launched a “Protein Alliance” section last year, offering a variety of high-protein drinks, cheese, protein bars, and ready-to-eat meats.

Perhaps the clearest sign of protein's arrival in the true mainstream is its embrace by fast food. Fairwood, a chain operating 149 outlets across Hong Kong, launched a marketing campaign in April themed “Eat Fit,” with artist Tyson Yoshi as its spokesperson. The campaign introduced an all-day high-protein menu. When a mainstream fast-food chain makes high-protein eating its central marketing message, the shift from niche to norm is complete.

Data from food delivery platform KeeTa showed that orders for healthy light meals in the second quarter of 2025 rose by over 50% quarter-on-quarter, with demand concentrated during weekends and dinner periods. Light salads were the most popular choice, followed by poke bowls and sandwiches. In August of the same year, KeeTa partnered with more than ten health-focused restaurants — including Pret, TamJai, NOD, and Grove — to launch the “Fresh Monday” healthy meal campaign.



▲ 香港7-Eleven便利店的高蛋白質產品推廣活動。
A high-protein promotion at a 7-Eleven store in Hong Kong.



▲ 美心西餅全新推出的高蛋白質麵包系列。
A new high-protein bread range from Maxim's Cakes.



▲ 太平洋咖啡與Tiga Milk聯合推出的「增肌組合高蛋白套餐」推廣活動。

A joint high-protein "Muscle-Building Combo" promotion by Pacific Coffee and Tiga Milk.



▲ 英國品牌Juicy Protein於去年正式登陸香港，並於全港逾380間Circle K便利店獨家有售。

Juicy Protein, a UK brand, made its Hong Kong debut last year and is exclusively available at over 380 Circle K stores across the city



▲ 大快活「食得夠GYM」高蛋白餐單經試行成功後，現已於全線分店全日供應。

Following a successful pilot, Fairwood's "Eat Fit" high-protein menu is now available all day across all outlets.

分銷商角度

「過去三年，希臘式乳酪在香港的零售與餐飲渠道均有穩定增長，年均增幅約15%。消費者在購物時更仔細閱讀營養標籤，並主動尋找高蛋白質的選擇，可說是整體健康飲食趨勢的縮影。乳酪結合蛋白質與活性益生菌，滿足了消費者對產品功能多元化的期望。快捷、開蓋即食，在講求效率的城市中是一種優勢。」

Valfoo Asia Pacific Ltd
(Mövenpick 乳酪香港及新加坡總代理)
董事總經理 Dr. Daniel Krayl



ON THE GROUND: A DISTRIBUTOR'S VIEW

"Over the past three years, we have seen consistent growth in Greek-style yogurt across both retail and foodservice channels in Hong Kong, with year-on-year growth of approximately 15%. Much of this reflects a genuine and sustained shift in consumer behaviour — people are reading labels more carefully and actively seeking out high-protein options as part of a broader move towards healthier eating. The combination of protein and live cultures addresses exactly what consumers are increasingly looking for from a single product, and the fact that it requires no preparation is a meaningful advantage in a city that runs on convenience."

Dr. Daniel Krayl,
Managing Director,
Valfoo Asia Pacific Ltd
(Distributor of Mövenpick
Yogurt in Hong Kong and
Singapore)





台灣 TAIWAN

即食雞胸肉銷量突出

在台灣，高蛋白食品以便利商店為主要銷售渠道，其中7-Eleven及全家均提供多款高蛋白即食餐點，消費者能透過手機應用程式或店內清晰標示查看蛋白質含量。

市場規模之龐大，可從單一產品的表現窺見一斑。自2019年起，台灣7-Eleven與大成、卜蜂等主要製造商合作，推出了多達15款即食雞胸肉產品。該系列自2023年起，銷售額連續三年突破新台幣10億元，且每年均維持雙位數增長。此外，7-Eleven旗下的冷凍飲品、乳製品、豆漿及蛋白飲料等品類，同樣在市場佔有率與銷售額上實現雙位數增長。



- ▶ 日日好食2020年推出台灣第一款高蛋白麵，去年本土營業額為新台幣5000萬元。

Good Food Everyday launched Taiwan's first high-protein noodles in 2020, with domestic sales reaching NT\$50 million last year.

THE RISE OF READY-TO-EAT CHICKEN BREAST SALES

Taiwan's high-protein food market is driven by its ubiquitous convenience stores. Retailers such as 7-Eleven and FamilyMart have capitalized on this trend by offering an expanding selection of ready-to-eat, high-protein meals, making nutritional information easily accessible via apps and in-store signage.

The explosive demand is perhaps best demonstrated by the runaway success of ready-to-eat chicken breast. Since 2019, 7-Eleven Taiwan's partnership with manufacturers like Ta-Cheng and CP Foods has led to a portfolio of 15 such products. This category has broken the NT\$1 billion sales mark annually since 2023, sustaining double-digit growth year after year. This robust performance is mirrored across adjacent categories, including frozen drinks, dairy, soy milk, and protein beverages, all of which have seen double-digit increases in both sales and market share.

- ◀ 台灣7-Eleven與大成及正大集團聯合研發的即食舒迷雞胸肉，已成為台灣最暢銷的高蛋白便利食品之一，自2023年起年銷售額突破新台幣10億元。

7-Eleven Taiwan's ready to eat chicken breast, co-developed with Ta-Cheng and C.P. Group, has become one of Taiwan's best-selling high-protein convenience foods, with annual sales surpassing NT\$1 billion since 2023.



亞洲健身文化帶動需求

THE FITNESS WAVE BEHIND THE SHIFT

健身文化帶動蛋白質需求在亞洲持續升溫。疫情期間的封鎖與居家工作安排，促使許多消費者更加關注身體健康與生活型態，進而推升了對蛋白質補充及相關產品的需求。

創立於2017年德國漢堡的體能賽事HYROX，已成為觀察亞洲運動參與熱度的指標之一。該賽事自2022年進入亞洲後迅速擴張：香港首屆賽事約有700名選手參加，至今屆增加至來自60個國家及地區的19,500選手。在新加坡，參賽人數也從2023年首屆的3,500人，大幅增加至去年亞洲錦標賽的12,840人，升幅約267%。目前，HYROX的賽事版圖已遍佈亞太區超過十個城市，包括東京、北京、上海、雅加達、台北、曼谷及仁川等。2027年世界錦標賽已定於6月在香港舉行，這將是該賽事首次由亞太城市主辦。

全民健身熱，根據2025年《香港健身指南》的調查報告，截至2025年7月，香港的體育及健身場所總數達1,411間。其中，24小時營業的健身中心數量增長尤為顯著，從2018年的僅9間，大幅增加至289間。

In Asia, the protein boom is inseparable from a broader surge in fitness culture that accelerated in the wake of the pandemic. Lockdown measures and prolonged work-from-home arrangements prompted many consumers to refocus on physical health and healthier lifestyles — and they have pursued that goal with growing enthusiasm.

HYROX — a fitness racing competition founded in Hamburg, Germany in 2017 — has become a useful barometer of the region's appetite for athletic challenge. Since entering Asia in 2022, the event has expanded at a remarkable pace. Hong Kong's inaugural race attracted around 700 athletes; by May 2026, that figure had grown to 19,500 competitors from over 60 countries and regions. In Singapore, participation surged from 3,500 at the inaugural 2023 race to 12,840 at the 2025 Asian Championship — a rise of approximately 267%. HYROX now takes place across more than a dozen Asia-Pacific cities, including Tokyo, Beijing, Shanghai, Jakarta, Taipei, Bangkok, and Incheon. The 2027 World Championships, scheduled for 10–13 June at AsiaWorld-Expo in Hong Kong, will mark the first time the event has been hosted in an Asia-Pacific city.

Hong Kong's fitness infrastructure has expanded to match this appetite. According to the 2025 “Hong Kong Fitness Guide” Sports Industrialization Survey Report, the number of sports and fitness venues reached 1,411 as of July 2025, with 24-hour fitness centres rising from just 9 in 2018 to 289.



▲ 有150家分店的24/7 FITNESS 於2018年在香港開業，是香港規模最大的連鎖24小時健身中心，在其他亞太區13個城市有超過300家分店。

Founded in Hong Kong in 2018, 24/7 FITNESS has grown to become the city's largest chain of 24-hour gyms, with 150 local branches and over 300 locations across 13 Asia-Pacific cities.



▲ 全球健身及增肌熱潮持續升溫，帶動高蛋白食品需求急增。

Rising global participation in fitness and muscle-building programs continues to drive a surge in high-protein food demand.



高蛋白質飲食你要知

WHAT YOU NEED TO KNOW ABOUT HIGH-PROTEIN DIETS

Q：我每日應該攝取多少蛋白質？

蛋白質需求因人而異，主要取決於年齡、性別、活動量及健康狀態。對於從事耐力或力量訓練的運動員，一般建議每日每公斤體重攝取1.2至2.0克蛋白質。以一名體重50公斤的運動員為例，每日攝取量約為60至100克。

Q：日常飲食中，哪些食物可提供優質蛋白質？

其實不少日常食物都含豐富蛋白質。動物性來源方面，120克煮熟肉類則含約28克、一隻大雞蛋約6克、150克希臘乳酪約15克；植物性來源方面，250毫升豆漿提供約7克，此外豆腐、枝豆、乾豆、果仁、種籽及藜麥同樣是理想選擇。

Q：市面上蛋白質補充劑琳瑯滿目，我有需要額外補充嗎？

對於能透過均衡飲食攝取足夠蛋白質的人士而言，補充劑並非必須。原型食物除了提供蛋白質外，同時含有維他命、礦物質及膳食纖維，對整體健康更為全面。蛋白粉等補充劑雖然方便，但建議以天然食物作為主要蛋白質來源。

Q：蛋白質愈多愈好？過量攝取有什麼風險？

蛋白質固然重要，但攝取過量亦可能帶來以下健康隱患：

- **腎臟負擔加重：**過多蛋白質需要腎臟額外處理，長期下來對腎功能造成壓力。
- **骨質疏鬆風險上升：**長期過量攝取動物性蛋白質，可能促進尿鈣流失，增加骨質疏鬆的風險。
- **宏量營養素失衡：**蛋白質比例過高，容易排擠碳水化合物與脂肪的適當攝取量，影響整體營養均衡。
- **心血管及腸道健康風險：**若蛋白質主要來自紅肉及加工肉類，則會同時攝入較多飽和脂肪和鈉質，長遠或增加心血管疾病及大腸癌的風險。

總括而言，蛋白質攝取應以適量為原則，並以原型食物為主要來源，方能在支持健康的同時，避免潛在風險。

Q: How much protein do I actually need each day?

Protein requirements vary from person to person, depending on age, gender, activity level, and health condition. For athletes engaged in endurance or strength training, the general recommendation is 1.2 to 2.0 grams of protein per kilogram of body weight per day. For example, an athlete weighing 50 kg should aim for approximately 60 to 100 grams of protein daily.

Q: What are good everyday sources of dietary protein?

Many common foods are excellent sources of protein. On the animal-based side, one large egg provides around 6 grams, 150g of Greek yogurt offers about 15 grams, and 120g of cooked meat contains approximately 28 grams. For plant-based options, 250ml of soy milk provides around 7 grams, while tofu, edamame, legumes, nuts, seeds, and quinoa are all good choices to help meet daily protein needs.

Q: Do I need protein supplements?

For most people who can meet their protein needs through a balanced diet, supplements are not necessary. Whole foods provide not only protein but also vitamins, minerals, and dietary fibre, making them a more well-rounded choice for overall health. While protein powders and other supplements offer convenience, whole foods should remain the primary source of dietary protein.

Q: Is more protein always better? What are the risks of consuming too much?

Protein is essential, but excessive intake can pose health risks:

- **Increased strain on the kidneys:** Excess protein requires additional processing by the kidneys, which can place long-term stress on kidney function.
- **Higher risk of osteoporosis:** Prolonged excessive intake of animal protein may accelerate urinary calcium loss, potentially leading to osteoporosis over time.
- **Macronutrient imbalance:** A disproportionately high protein intake can crowd out adequate carbohydrate and fat consumption, disrupting overall nutritional balance.
- **Cardiovascular and colorectal health risks:** When protein intake is largely derived from red and processed meats, higher levels of saturated fat and sodium are also consumed, both of which are associated with an increased risk of cardiovascular disease and colorectal cancer.

In summary, protein intake should be kept at appropriate levels and sourced primarily from whole foods — this supports good health while minimising potential risks.

商業併購

MERGER & ACQUISITION

Danone 宣布收購 MADE Group
擴大亞太健康營養業務版圖

法國食品集團達能宣布在亞太區的兩項重大併購活動，以拓展區內的健康營養業務。其一為收購澳洲健康食品公司MADE Group。該公司於2005年創立，總部設於墨爾本，亞太區總部則位於新加坡，生產設施設於泰國。MADE旗下品牌包括：ROKEBY高蛋白奶昔、The Collective 乳酪、NutrientWater 能量飲品、Impressed冷壓果汁和Cocobella 植物奶以及椰子類食品。公司銷售額長期維持雙位數增長，預計截至2026年6月止財政年度的年銷售額將超過3億歐元。

全資控股澳洲乳品合資企業
強化市場地位

達能同時宣布收購其與Saputo Dairy Australia現有鮮乳合資企業的餘下49%股權，從而取得該業務的完全控制權。該合資企業旗下設有三個功能性乳酪旗艦品牌：YoPRO、Activia及Ultimate。兩項交易均有待監管審批，預計於2026年下半年完成。

▼ 澳洲品牌 Cocobella 生產一系列植物性椰子食品，不含奶類，以最少加工保留風味，並含天然電解質。

Made in Australia, Cocobella produces a range of dairy-free, plant-based coconut products that are minimally processed and naturally rich in electrolytes.



▲ Rokeby高蛋白奶昔在新加坡、香港及東南亞持續錄得雙位數增長。

Cold-filtered protein smoothie brand Rokeby has consistently delivered double-digit growth across Singapore, Hong Kong and Southeast Asia.

DANONE DEEPENS ASIA PACIFIC
ROOTS WITH MADE GROUP DEAL,
EYEING HIGH-PROTEIN AND GUT
HEALTH GROWTH

French food company Danone has announced two significant acquisitions in the Asia-Pacific region, signalling its commitment to the fast-growing high-protein and gut health nutrition space. The first is the acquisition of MADE Group, an Australia-based health food company founded in 2005 and headquartered in Melbourne, with its APAC headquarters in Singapore and production facilities in Thailand. MADE's brand portfolio spans high-protein ready-to-drink products under Rokeby, gut-health yoghurts under The Collective, plant-based beverages under Impressed, and coconut-based products under Cocobella. The company has consistently delivered double-digit sales growth, with annual sales expected to exceed €300 million for the fiscal year ending June 2026.

CONSOLIDATING THE AUSTRALIAN
DAIRY FOOTHOLD

Complementing the MADE Group deal, Danone also announced the acquisition of the remaining 49% stake in its existing fresh dairy joint venture with Saputo Dairy Australia, consolidating full ownership of a business anchored by three functional yoghurt brands — YoPRO, Activia, and Ultimate. Both transactions are subject to regulatory approvals and are expected to close in the second half of 2026. 🌞



ECO VIPHO **Q彈麵條** Viet Nam **Chewy Noodles**

新一代健康米線

The New Generation of Healthy Rice Noodles

Eco VIPHO 採用優質越南大米與多種天然穀物，結合歐洲先進技術，三款無糖產品，為您和您的家人帶來真正的純淨天然食品。

所有產品均獲 **美國FDA**、**Eurofins**、**SGS** 等國際品質認證，安全可靠，讓你吃得安心。

Eco VIPHO combines premium Vietnamese rice and a variety of natural grains with advanced European technology. Our three sugar-free and low-sugar products bring truly pure and natural food to you and your family.

All products are certified by international quality standards such as the **US FDA**, **Eurofins**, and **SGS**, ensuring they are safe and reliable, so you can eat with peace of mind.

健康麵條系列 Our Healthy Noodle Series

無糖低升糖指數 Q彈米線

專為是糖尿病及高血壓患者而設。採用獨家技術生產而成，分離大米澱粉內的糖分。

成分: 100% 越南大米

包裝: 250克 及 1公斤

Sugar-Free, Low GI Rice Noodles

Specially designed for individuals with diabetes and high blood pressure. Produced with a proprietary technology that separates the sugar from the rice starch.

Ingredients: 100% Vietnamese Rice

Packaging: 250g and 1kg



無糖低鈉 Q彈粟米麵條

嚴選100%越南非轉基因粟米製成，富含膳食纖維與維他命。其天然的微甜與金黃色澤，能為您的餐桌增添活力與美味。

成分: 100% 越南非轉基因粟米

包裝: 250克 及 1公斤

Sugar-Free, Low Sodium Corn Noodles

Made from 100% carefully selected Vietnamese non-GMO corn. Rich in dietary fiber and vitamins, its natural sweetness and golden hue will brighten your dining table.

Ingredients: 100% Vietnamese Non-GMO Corn

Packaging: 250g and 1kg



無糖低鈉 Q彈彩虹米線

無糖高纖，並含多種維他命及抗氧化物。顏色七彩繽紛更能吸引小朋友與長者。

成分: 蝶豆花、薑黃、辣木、黑米、可可、白米與紅米

包裝: 250克及1公斤

Sugar-Free, Low Sodium Rainbow Rice Noodles

Sugar-free, high in fiber, and packed with various vitamins and antioxidants. The vibrant, colorful appearance makes healthy eating more appealing to children and the elderly.

Ingredients: Butterfly Pea, Turmeric, Moringa, Black Rice, Cocoa, White Rice, and Red Rice

Packaging: 250g and 1kg



全素
100% Vegan



無糖
Sugar-Free



無麩質
Gluten-Free



低升糖指數
Low Glycemic Index



不含化學添加劑
No Chemical Additives



不含人造防腐劑
No Artificial Preservatives



不含人造色素
No Artificial Colors



無殘留農藥
No Pesticide Residue



非基因改造
Non GMO



老少咸宜
Suitable for All Ages



Eco VIPHO vs 傳統米粉 大比拼

Eco VIPHO vs Traditional Rice Noodles



無需浸泡沖洗

傳統米粉多在戶外風乾，衛生堪憂。Eco VIPHO 採用全封閉式生產線，經過**高溫殺菌**與**低溫冷凝乾燥**兩道關鍵程序，確保產品極致純淨，無需浸泡或沖洗，可直接下鍋，為您節省寶貴時間。

No Soaking or Rinsing Required

Traditional rice noodles are often air-dried outdoors, where hygiene can be a concern. Eco VIPHO uses a fully enclosed production line, undergoing two key processes: **High-Temperature Sterilization** and **Low-Temperature Condensation Drying**. This ensures the product is exceptionally pure. No soaking or rinsing is needed—it can be cooked directly, saving you precious time.

◀ 全封閉無菌生產，無需沖洗，可直接下鍋。

*Our sealed, sterile process means no rinsing needed.
Clean, straight from the pack.*

杜絕酸味

我們**省去傳統的浸泡與發酵**過程，直接使用現磨乾米製作，從根源上杜絕了酸味的產生。每一口，您都能品嚐到稻米最天然、最純粹的甘甜米香。

Eliminates Sour Taste

We **skip the traditional soaking and fermentation processes**, using directly milled dry rice instead. This eliminates the root cause of any sour taste. With every bite, you can savor the most natural and pure, sweet fragrance of the rice.

► 現磨乾米，從根源杜絕傳統米粉的酸味。

Using freshly milled dry rice to eliminate the sour taste common in traditional noodles.



Q彈口感

傳統米粉易結塊、易斷！Eco VIPHO 的獨特工藝讓麵條**口感Q彈、不易黏連**，無論是湯煮還是快炒，都能保持麵條形態與爽滑口感。

Perfectly Chewy (Al Dente) Texture

Traditional rice noodles easily clump and break! Eco VIPHO's unique process gives the noodles a delightfully **chewy texture that resists clumping**. Whether in soups or stir-fries, they maintain their perfect shape and smooth mouthfeel.

◀ 獨特工藝讓麵條口感Q彈、不易黏連。

Chewy, never mushy. Our noodles resist clumping in any dish.

米飲管 (食品級物料生產) The Edible Rice Straw

我們的環保理念不止於食物本身。在生產麵條的過程中，我們將產生的**米碎**升級再造，加入**天然木薯粉**製成**100% 可食用、BPA & PFAS free** 全天然的米飲管。

米飲管堅韌耐用，即使在冰飲中浸泡一小時，也不會軟化或影響飲品風味。使用後可作為動物飼料及肥料或當為廚餘回收，真正物盡其用，實現零廢棄，實行可持續環保。更棒的是，它能在90天內於自然環境中**完全生物分解**。

Our commitment to the environment goes beyond the food itself. During the noodle production process, we upcycle the resulting **rice fragments**, adding **natural tapioca starch** to create **100% edible, BPA & PFAS-free**, all-natural rice straws.

These rice straws are sturdy and durable, holding their shape for over an hour even in an iced drink without softening or altering the beverage's flavor. After use, they can be recycled as animal feed, fertilizer, or composted with food waste, truly making the most of every resource to achieve zero waste and practice sustainability. Even better, they are **fully biodegradable** in a natural environment within 90 days.



零售及批發 Retail & Wholesale

誠邀餐廳、素食館及健康食品零售商洽談批發合作。歡迎聯繫我們，為您的顧客帶來更健康的選擇。
We invite restaurants, vegetarian cafés, and health food retailers to partner with us. Contact us to discuss wholesale opportunities and bring a healthier choice to your customers.

FMC Manufacturing Co Ltd

Address: 香港仔 黃竹坑道25號 甄沾記大廈 17字樓

17/F, Yan's Tower, 25 Wong Chuk Hang Road, Aberdeen, Hong Kong

Phone: (852) 2554-0194 ext 127

Fax: (852) 2873-4930

WhatsApp: (852) 6223-8580

Email: sales@fmchk.com.hk

URL: www.plastic-nomore.com

www.live-natural-hk.com



給所有喜歡亞洲菜餚人士的植物性食物品牌

PLANT-BASED FOODS FOR ANYONE WHO LOVES ASIAN DISHES

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

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



VÉGÉBON U植漢堡排 (純素)

肉質豐富，味道濃郁

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

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

台灣是植物性食品生產的領導者

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

Taiwan is the leader in plant-based food production

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

* 資料來源 Source:

USDA report: Taiwan: New Consumers Embrace Plant-based Trends in Taiwan



VÉGÉBON U植雞塊

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

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

VÉGÉBON U-Plant Bon Chicken Plant-based Chicken Nuggets

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

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

U植料理包系列 即食亞洲經典菜餚

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

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

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



AI 廚餘追蹤系統進駐亞洲酒店廚房 AI FOOD-WASTE TRACKING SYSTEMS ENTER ASIAN HOTEL KITCHENS

多家酒店及餐飲集團引入電腦視覺與預測分析技術，
廚餘量減 29% 至 36%

Several hotel and catering groups adopted computer vision
and predictive analytics, with data showing waste reductions
ranging from 29% to 36%

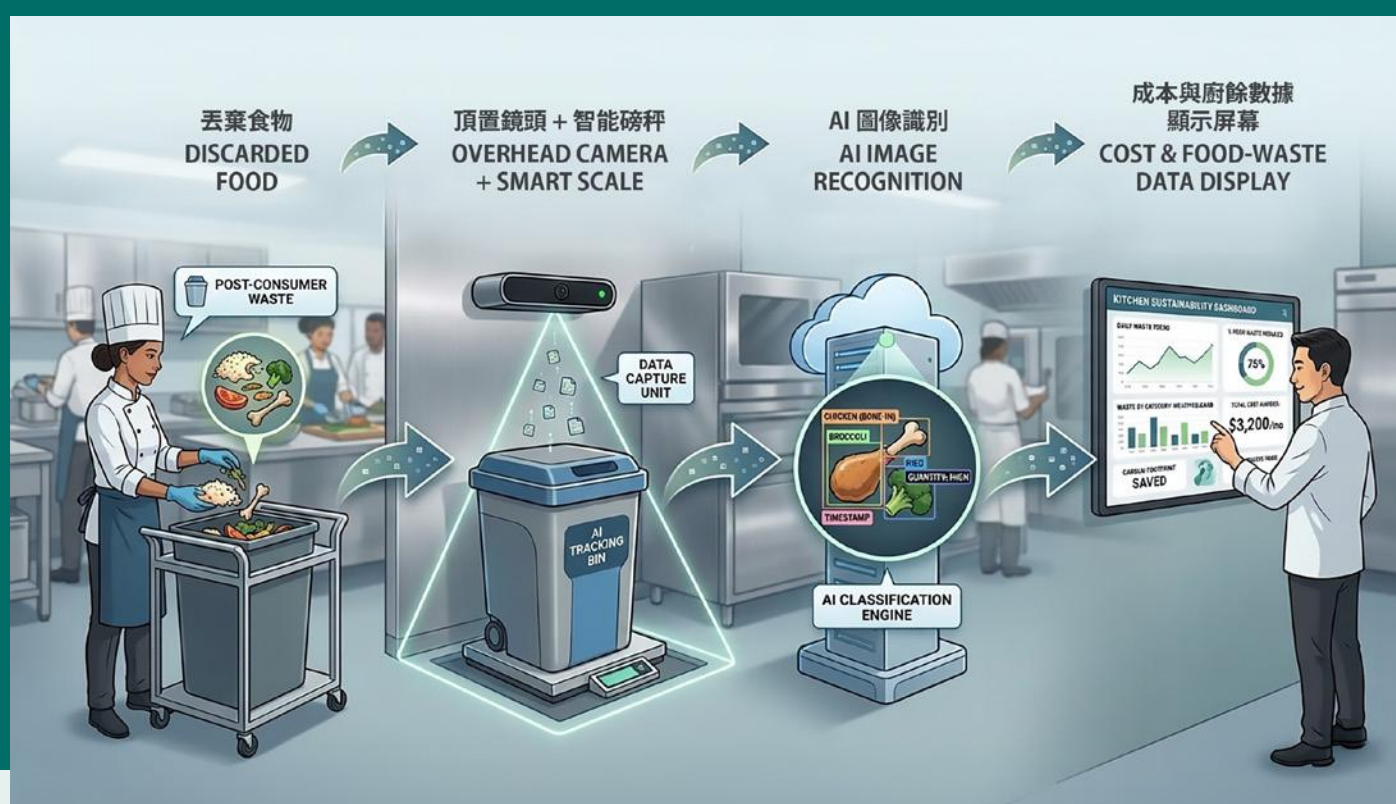


亞洲多家酒店及餐飲營運商近年引入人工智能（AI）技術監測廚房廚餘。根據業界相關數據，商業廚房所採購的食材中，通常有 5% 至 15% 在送達顧客之前已被丟棄，當中酒店自助餐、宴會廳及多功能餐廳等高流量場所為食材浪費重災區。

然而，透過以AI驅動的電腦視覺追蹤（Computer Vision）與預測分析（Predictive Analytics），可協助廚房減少最多 50% 廚餘，並減少部分採購成本。

A number of hotel and food-service operators across Asia have in recent years introduced artificial intelligence (AI) to monitor kitchen food waste. According to industry data, 5% to 15% of the ingredients procured by commercial kitchens are typically wasted before reaching customers, with high-traffic venues such as hotel buffets, banquet halls and multi-function restaurants identified as the main sources.

Operators say that through AI-driven Computer Vision tracking and Predictive Analytics, kitchens can reduce food waste by up to 50% while recovering part of their procurement costs.



▲ AI廚餘辨識系統系統

AI-Powered Food Waste Tracking System

自動化系統取代人手登記

過去廚房追蹤廚餘主要依靠員工手動登記，準繩度特別在繁忙時段難以保證。AI 系統透過頂置鏡頭及智能磅秤，於員工丟棄廚餘或剩食時，能自動識別食物種類、記錄重量等。系統簡化了流程，令數據更準確，並可將數據轉化為財務指標。

AUTOMATED SYSTEMS REPLACE MANUAL LOGGING

Kitchens previously tracked food waste mainly through manual logging by staff, an approach with limited accuracy that was easily overlooked during busy periods. Using overhead cameras and smart scales, AI systems automatically identify food items and record their weight when staff discard food waste, scrapped ingredients or unconsumed buffet trays, streamlining the process, improving data accuracy and converting the data into financial metrics.

AI需求預測模型 從源頭減少食物浪費

REDUCING WASTE AT SOURCE THROUGH AI PREDICTIVE ANALYTICS

除了分析既有廚餘，AI需求預測模型能有效從源頭降低過度生產，減少食物浪費。

AirAsia 旗下的 *Santan* 每日統籌橫跨亞洲五大區域、逾 1,200 個航班的飛機餐製作。由Santan內部技術團隊研發的AI系統，利用旅客背景（如特徵、訂票及出行模式）、各航線歷史餐飲紀錄（包括用餐時段分佈）、以及文化節慶（如齋戒月）等因素預測餐飲需求。

AirAsia 旗下航空餐飲品牌 *Santan*，每日需統籌橫跨亞洲五大區域、超過1,200個航班的飛機餐製作。其內部技術團隊開發的AI系統，整合旅客背景（如個人特徵、訂票與出行模式）、各航線歷史餐飲數據（含用餐時段分佈），以及文化節慶（如齋戒月）等因素，從而可更精準預測備餐數量。

在亞洲以外，總部位於德國科隆的人工智能食品科技初創公司 *Foodforecast*，專為超新鮮食品供應鏈提供需求與生產預測解決方案。該公司自2022年營運至今，其系統已服務歐洲數千家店鋪，客戶涵蓋 SSP Germany、Eat Happy 等餐飲服務商、烘焙業者及零售商。據其統計，該AI預測工具已累計協助客戶減少超過8,800公噸的食物浪費。今年2月，Foodforecast 成功完成 800萬歐元的A輪融資，資金將用於加速全球業務拓展與企業級系統的開發。

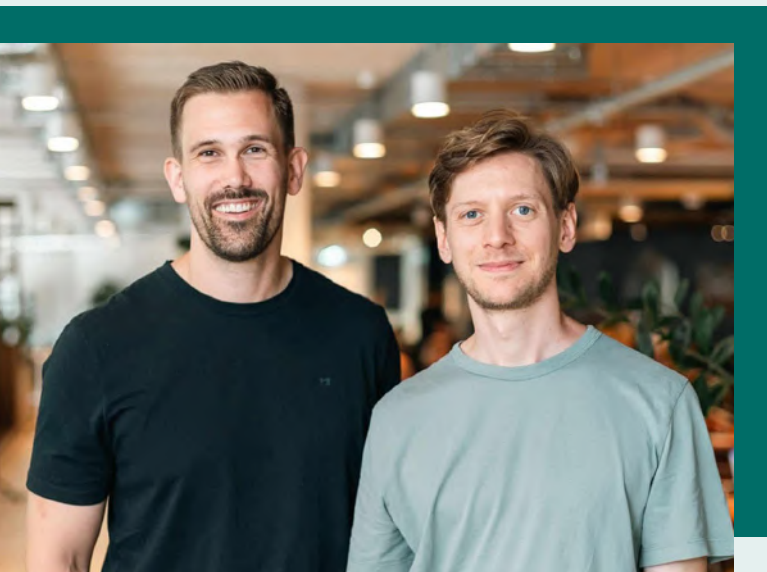
▼ 亞航餐飲品牌Santan運用人工智能，減少旗下各地業務的食物浪費及碳排放。
AirAsia's food arm Santan uses AI to reduce food waste and carbon emissions across its regional operations.



Beyond analysing existing food waste, some operators are taking a more proactive approach — using AI-driven Predictive Analytics to prevent overproduction from happening in the first place.

Santan, the official food and beverage and inflight catering brand of *AirAsia*, coordinates in-flight meal planning for more than 1,200 flights daily across five major regions in Asia. Developed in-house by AirAsia's technology team, AI-powered demand planning system processes passenger profiles, booking and travel patterns, historical catering preferences by route, meal-time distribution and cultural factors such as Ramadan to forecast catering demand.

Outside Asia, *Foodforecast*, a Cologne-based AI food-technology start-up, focuses on demand and production forecasting for ultra-fresh food supply chains. Since beginning commercial operations in 2022, its clients have included food-service, bakery and retail operators such as SSP Germany and Eat Happy, with its system now deployed in thousands of stores across Europe. To date, the company says its AI-driven forecasting tools have helped clients cut a cumulative total of more than 8,800 tonnes of food waste. In February 2026, Foodforecast completed an €8 million Series A funding round aimed at accelerating international expansion and developing enterprise-level capabilities.



▲ Justus Lauten（右）與Jan Brormann於2018年創立Foodforecast，以人工智能推動食品行業更高效、更可持續發展。

Justus Lauten (right) and Jan Brormann founded Foodforecast in 2018, harnessing AI to make the food industry more efficient and sustainable.

業界引述的財務指標

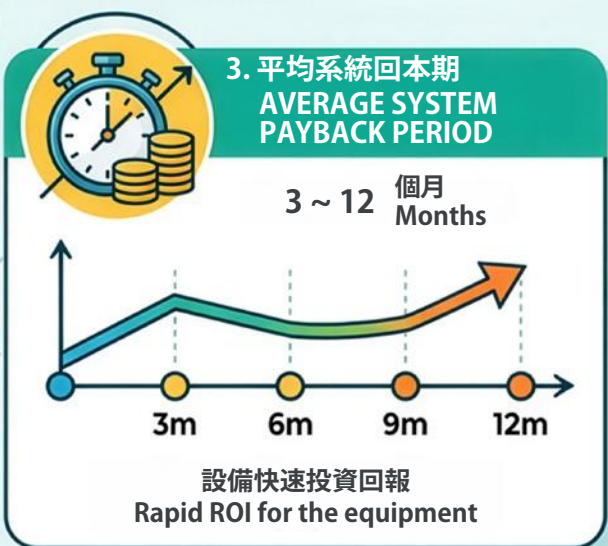
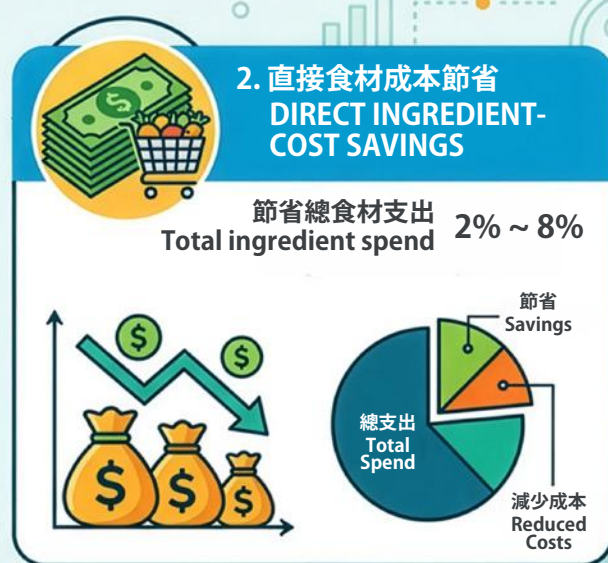
FINANCIAL METRICS CITED
BY THE INDUSTRY

根據 *Food & Hotel Asia (FHA)* 發表的餐飲業評估報告，相關 AI 系統可帶來實質的財務成果。如下：

According to an assessment report on the food-service sector published by the *Food & Hotel Asia (FHA)* insights platform, the typical financial outcomes of such AI tools are as follows:

財務指標及典型行業成果

FINANCIAL METRIC & TYPICAL INDUSTRY OUTCOME



報告指，以一家每年食材庫存支出 100 萬美元的度假村或大型餐廳估算，若節省 5% 食材成本，每年可為淨利潤增加數萬美元。

The report states that, for a resort or large restaurant with annual ingredient inventory spending of US\$1 million, a 5% saving in ingredient costs could add tens of thousands of US dollars to net profit each year.

多家酒店公布試點成果

HOTELS REPORT PILOT RESULTS

文華東方酒店集團

於2024年在全球數家酒店（其中包括香港文華東方酒店）推行 AI 追蹤系統試點，試點酒店的廚餘量立即減少了 36%，促使集團在2025年內在全球 40 間酒店全面推行此技術。

MANDARIN ORIENTAL HOTEL GROUP

The group launched an AI tracking system pilot at several hotels worldwide in 2024, including Mandarin Oriental, Hong Kong. The pilot hotels recorded an immediate 36% reduction in food waste, prompting the group to roll out the technology across all 40 of its hotels worldwide in 2025.

香格里拉集團

在集團其下22家酒店利用人工智能監測系統 Wastely，計量及分析廚餘量與類別。

SHANGRI-LA GROUP

Shangri-la uses the AI monitoring system Wastely across 22 of its hotels to measure and analyse the volume and categories of food waste.

台灣漢來美食

漢來美食去年廚餘總量約1,101公噸，幾乎全數交由清運業者用於養豬。由於明年元旦起台灣將全面禁止廚餘養豬，漢來於去年引入台灣經濟部研發的AI廚餘辨識系統。實施三個月後，廚餘總量減少約1.6公噸；人均廚餘量也從去年9月的140公克，逐月下降至12月的52公克，今年2月進一步降至42公克，減幅高達七成。

HI-LAI FOODS (TAIWAN)

Hi-Lai Foods generated approximately 1,101 metric tons of food waste last year, almost all of which was handed over to waste disposal companies for use as pig feed. With Taiwan set to impose a complete ban on using food waste as pig feed from 1 January next year, Hi-Lai proactively introduced an AI-powered food waste identification system developed by Taiwan's Ministry of Economic Affairs. Within three months of implementation, total food waste had decreased by approximately 1.6 metric tons. Per capita food waste also fell consistently month on month — from 140 grams in September last year to 52 grams in December, and further to 42 grams in February this year — representing a reduction of up to 70%.



◀ 透過AI廚餘辨識系統，漢來發現常用作配碟的羅馬生菜、黃椒和紅椒是旗下高雄海港餐廳的三大廚餘。

Romaine lettuce, yellow bell pepper and red bell pepper — vegetables used largely as garnishes — were the biggest food waste culprits at Kaohsiung Harbor Restaurant, a Han-lai Foods subsidiary, in the early stages of the AI system's rollout.

澳門美獅美高梅

採用 Winnow 的 AI 電腦視覺追蹤系統，透過實時數據鎖定過度生產區域，並調整菜單，例如：將自助餐的三文魚邊角料重新烹調供應員工餐廳、鳳梨芯榨汁用於甜點及飲品、以回收食材提升咕嚕肉味道等。據美高梅數據，旗艦酒店至 2025 年食物浪費減少 29%，每年減少浪費約 65,000 份餐，節省約 716,000 澳門元的食物成本。

MGM COTAI

MGM adopted Winnow's AI computer-vision tracking system, using real-time data to pinpoint areas of overproduction and adjust menus. Measures included re-cooking salmon trimmings from the buffet for the staff canteen, juicing pineapple cores for desserts and beverages, and improving sweet-and-sour pork with recovered ingredients. According to the group's data, food waste at its flagship hotel fell by up to 29% by 2025, avoiding about 65,000 meals of waste annually and saving approximately MOP 716,000 in food costs.



▲ Winnow 透過智能攝像頭與人工智能自動識別、稱重及追蹤廚餘，將廢棄食物轉化為實用數據。

Winnow's smart cameras and AI automatically identify, weigh and track discarded food, turning kitchen waste into actionable data.



◀ 名廚Vojtech Vegh為40位MGM廚藝精英主持廚餘美食工作坊，示範如何將廚餘化為精緻創意菜餚。

Chef Vojtech Vegh leads a food waste workshop for 40 MGM culinary talents, turning kitchen scraps into creative, high-quality dishes.

新加坡萊佛士酒店

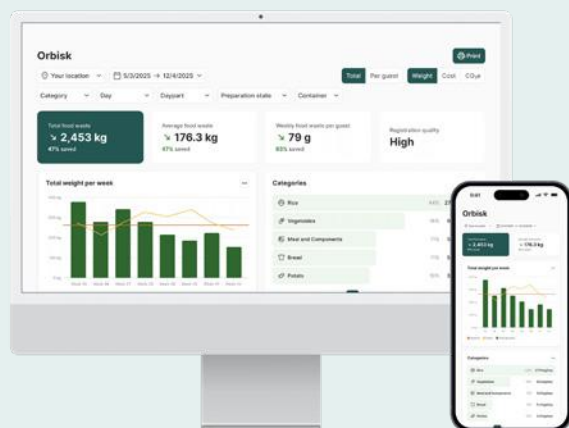
於 2024 年起使用 Orbisk 的智能圖像識別設備，在六週內錄得 29% 廚餘減量，節省 1,097 公斤食物，相當於 2,437 份餐。

RAFFLES HOTEL SINGAPORE

Raffles has used Orbisk's smart image-recognition equipment since 2024, recording a 29% reduction in food waste within six weeks and saving 1,097 kilograms of food, equivalent to 2,437 meals. 🌞

► 萊佛士酒店引入Orbisk人工智能追蹤系統，短短六週節省逾 9,000 歐元廚餘成本。

Raffles Hotel Singapore cut over €9,000 in food waste costs in just six weeks using Orbisk's AI tracking system.





THAIFEX – Anuga Asia 2026

創展會紀錄 入場人次達 94,685

SETS NEW ATTENDANCE RECORD AT 94,685

今屆 THAIFEX–Anuga Asia 已於5月26日至30日在泰國曼谷 IMPACT Muang Thong Thani 舉行，有來自56個國家及地區的3,590家參展商，148個國家及地區的94,685名人士入場，刷新了大會入場人次紀錄。今年新增4號展廳，會場面積增至140,000平方米。

THAIFEX–Anuga Asia took place from 26 to 30 May at IMPACT Muang Thong Thani in Bangkok, Thailand, drawing a record 94,685 attendees from 148 countries and regions. The event hosted 3,590 exhibitors from 56 countries and regions, with the addition of a new Hall 4 expanding the total exhibition area to 140,000 square metres.

4 號館新增展區

今屆新增的4號館設有 New-to-Market Street，展示過去12個月內推出的新產品。tasteInnovation 得獎產品亦於同場展出。此外，Startup Showcase 為初創食品飲料品牌提供展示平台，讓買家接觸新興品牌。

New Attractions in Hall 4

The newly introduced Hall 4 featured the *New-to-Market Street*, a dedicated showcase for products launched within the past 12 months, alongside the *tasteInnovation* award-winning products. The *Startup Showcase* provided a platform for early-stage food and beverage brands, giving buyers direct access to emerging players in the industry.

行業論壇

展覽期間設有 *Future Food Experience+* 論壇，每日圍繞不同主題，包括替代蛋白、精準發酵、人工智能於零售應用、智能食品生產及新世代口味等範疇。論壇邀請來自 Innova Market Insights、Euromonitor、AFMA 等機構的演講嘉賓，並設有初創企業投資配對及現場試品環節。

大會亦與 Innova Market Insights 聯辦 *THAIFEX-Anuga Trend Zone*，探討未來食品飲料市場十大消費趨勢。

Industry Forums

The *Future Food Experience+ Forum* ran throughout the exhibition, with daily sessions covering a broad range of topics including alternative proteins, precision fermentation, AI applications in retail, smart food production, and next-generation flavours. Speakers from organisations such as Innova Market Insights, Euromonitor, and AFMA were featured, complemented by startup-investor matching sessions and live tasting opportunities.

In collaboration with Innova Market Insights, the organisers also presented the *THAIFEX-Anuga Trend Zone*, highlighting the top ten consumer trends shaping the global food and beverage market.

▼ 新產品展示區 New-to-Market Street product showcasing area.



▲ *Future Food Experience+ Forum* 論壇

其他國家館 Other Country Pavilions



▲ (由上左順時針) 泰國清真館，秘魯館，法國館，美國館，台灣館，日本館

(from top left clockwise) Thailand Halal Pavilion, Peru Pavilion, France Pavilion, USA Pavilion, Taiwan Pavilion, Japan Pavilion

TASTEINNOVATION 評選結果 SHOW RESULTS

展會設有 *THAIFEX–Anuga tasteInnovation Show*，由業界專家根據原創性及商業可行性，從數百件參賽產品中評選出10件得獎作品及50件入圍產品。據主辦方資料，今年得獎產品多以植物性、無添加、替代性蛋白及可持續發展等概念為主。

部分得獎產品包括：



*Imoeuf Egg White
Ice Cream*

▲ 泰國首款以蛋白為基底的冰淇淋 Imoeuf Egg White Ice Cream 由 Imoeuf 2024 Co., Ltd. 研發。

Thailand's first egg white-based ice cream, Imoeuf Egg White Ice Cream, developed by Imoeuf 2024 Co., Ltd. and infused with Thai herbs.



*IF Coconut Water
with Jasmine Rice Flavour*

The *THAIFEX–Anuga tasteInnovation Show* saw industry experts evaluate hundreds of submitted products based on originality and commercial viability, ultimately selecting 10 award winners and 50 finalists. According to the organisers, this year's winning products were notably centred around concepts such as plant-based formulations, clean label, alternative proteins, and sustainability.

Some of the award-winning products include:



*MUST Chicken Breast
Protein Shake*

▲ Precision Trading Co., Ltd 以有機雞胸肉配合專利質感技術研製的蛋白質奶昔。

MUST Chicken Breast Protein Shake by Precision Trading Co., Ltd. — a whole-food protein shake crafted from organic chicken breast using proprietary texture technology.

◀ General Beverage Co., Ltd的 IF 泰國茉莉香米味椰子水。

IF Coconut Water with Jasmine Rice Flavour by General Beverage Co., Ltd. blends coconut water with the distinctive aroma of Thai jasmine rice.



*Sa Giang Moringa
Noodles Salad*

▲ Sa Giang Import Export Corporation 的辣木功能營養沙律。

Sa Giang Import Export Corporation's Moringa Noodles Salad, fortified with moringa.



*Rossukon Fermented
Rice Vinegar*

▲ 採用專利快速發酵工藝的泰國首款發酵米醋。

Rossukon Fermented Rice Vinegar — Thailand's first fermented rice vinegar, produced through a proprietary rapid fermentation process.



*Mister Cone Edible
Wafer Cup*

▲ K.C.L. Trading Co., Ltd以穀物果肉製成的可食用杯。

Mister Cone Edible Wafer Cup by K.C.L. Trading Co., Ltd. — an edible 8-oz cup made from grain pulp.



*Sukishi Thai
Mango Kimchi*

▲ Sukishi Intergroup Co., Ltd 泰國芒果韓式泡菜。

Sukishi Thai Mango Kimchi by Sukishi Intergroup Co., Ltd., marrying Korean kimchi fermentation techniques with Thai mangoes.

下屆展期 Next Show

THAIFEX—ANUGA ASIA 2027

官方網站 Official Website: <https://thaifex-anuga.com/>

展期 Dates: 25 – 29 May 2027

地點 Venue: IMPACT Muang Thong Thani, Bangkok, Thailand

開放時間 Opening Hours: 10:00 am – 6:00 pm (每日 daily) ☀



High Performance Blenders (Commercial Machines)

食物處理器 (專業型號)

The Essential Multi-Purpose Appliance for Elderly Homes

With over a hundred years of history, Vitamix is a high-performance blender manufactured in the USA. Its exceptional features and durability are unmatched, quickly breaking down ingredients to create nutritious purees and blended meals suitable for the elderly to swallow and digest.

- Powerful motors ranging from 2 to 4.2 horsepower
- Aerospace-grade stainless steel blades for efficient blending
- BPA and BPS-free Tritan™ containers that are heat-resistant and odor-free
- Large capacity containers from 0.9 to 5.6 liters
- Up to 3 years of motor maintenance coverage
- Ability to completely blend hard ingredients like fruits, vegetables, nuts, and grains in seconds
- No need to pre-chop ingredients like whole carrots

安老院舍廚房必備 多功能食物處理器

擁有超過百年的歷史，Vitamix是由美國原廠製造的高性能攪拌機。其殿堂級功能和耐用性，無出其右，能迅速將食材打碎，製成適合長者吞嚥和消化的營養碎餐及糊餐。

- 摩打馬力由2至4.2匹
- 航天級不鏽鋼刀片
- 容杯採用美國塑料共聚酯 (Tritan™ Copolyester) 製造，無BPA及BPS，耐熱且無殘餘氣味
- 特大容杯容量由0.9至5.6公升
- 摩打保養服務長達3年
- 能在短短數十秒內將堅硬食材，如水果、蔬菜、香草、堅果、種子、全穀物等完整打碎
- 整條紅蘿蔔也可直接放入而無需切碎



◀ Vita Prep 3

- 3.0 peak output HP
3.0匹馬力
- 2 liter capacity
2公升杯
- Most effective for food prep using a wet blade
可打出更幼滑如沙的食物
- Compatible with 3 different sizes of measuring cups
可配上3種不同大小量杯

XL Variable Speed ▶

- 4.2 peak output HP
4.2匹馬力
- 5.6 liter capacity
5.6公升杯
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「滋養8年採摘，每7公斤椰子花汁液提煉1公斤椰子花糖」

椰子樹平均壽命有30年，成長到8年以上的椰子樹才能溶出椰子花蜜汁。採蜜方式只有全人工進行，每天每棵樹的產量非常有限。椰農每天早晚收取一次，一棵椰子樹每日可採集0.5~1kg的椰子花汁液。

「椰子花糖Coconut Sugar系由椰子花中，人工採集的蜜汁而成」

椰子樹花苞裏豐富的蜜汁是椰子樹孕育果實的營養液。專業椰農爬上椰子樹，有技巧地切開椰子花苞根莖並且在切口套上竹筒，切口處會慢慢滲出半透明粘稠的椰子花汁液。



叻茶由本地專業中醫團隊於2022年成功研製，選用不同茶底對應草藥效用，全天然成分，無添加劑，道地藥材，含豐富益生菌，有效改善體質及腸道健康。

Lectcha, a Hong Kong brand, redefines kombucha by blending Western techniques with Traditional Chinese Herbal Medicine. Founded in 2022, Lectcha combines tea bases and authentic herbs for a new-generation kombucha that delights the palate and nourishes the body.

Crafted with care, Lectcha boasts all-natural ingredients, no additives, and beneficial probiotics for gut health. Its mission is to make health accessible to urban dwellers seeking convenience and well-being.



花旗參沙參黨參紅茶菌

三參合用，補而不燥、潤而不寒，性質溫和，為疲勞過度人士補充體力。

主要成分：過濾水、紅茶、紅茶菌、美國花旗參、黨參、沙參、紅棗、生薑

American Ginseng Kombucha

A rejuvenating drink for energy boost and enhanced well-being. Beneficial for fatigue, allergies, sluggish metabolism and drowsiness.

Key ingredients: Filtered Water, Black Tea, Kombucha Culture, American Ginseng, Asiabell Root, Glehnia Root

蜂蜜茉莉茶菌

味甘性平，補虛潤燥，促進腸道健康。

主要成分：過濾水、茉莉花茶、茉莉茶菌、蜂蜜

Honey Jasmine Kombucha

A go-to thirst-quencher that enhances your immunity while enjoying a touch of sweetness. Ideal for digestion, sensitive stomachs, bloating and dry mouth.

Key Ingredients: Filtered Water, Jasmine Tea, Kombucha Culture, Honey



現代益生菌發酵 × 傳統中醫食療
= 新一代發酵良茶

NEW-GENERATION KOMBUCHA INFUSED WITH
TRADITIONAL CHINESE HERBAL MEDICINE



年輕中醫師王逸君 (Stella) 是「叻茶」創辦人，她解釋：「叻」意思是「聰明」，中醫「聰明」指耳聰目明，睇得清楚，聽得明白惟有健康的身體才可達到！

叻茶專注健康，致力生產優質又符合現代都市人生活習慣的健康「良茶」，讓大家調理身體時不必再皺眉捱苦。

Stella來自中醫世家，在修讀中醫哲學博士期間，在多番研究及自釀之下，結合家族經營醫館的臨床經驗，結合中醫藥食同源的養生概念，打造性味溫和的新時代養生「良茶」。



Dr. Stella Wong, a young TCM doctor hailing from a family of Chinese medicine practitioners, established "Lectcha" during her Ph.D. studies in TCM. Through Lectcha, she revolutionizes the perception of Chinese herbal teas, highlighting their "smart" attributes. In Cantonese, "Lect" signifies "smart," while "Cha" represents tea. Traditional Chinese Medicine views being "smart" as synonymous with preserving health, enhancing focus, and sharpening the senses. Lectcha empowers individuals to drink smart and remain smart!



桑葚製首烏紅茶菌

滋養肝腎、補血氣，讓髮絲重現光彩，防止脫髮。

主要成分：過濾水、紅茶、紅茶菌、桑葚、製何首烏

Mulberry & Fo-Ti (cured) Kombucha

Effective for managing hair loss, insomnia, lower back tenderness, occasional dizziness and persistent thirst.

Key Ingredients: Filtered Water, Black Tea, Kombucha Culture, Mulberry, Fo-Ti (cured)

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Three different packaging options are available: 250 ml canned (only for Honey Jasmine Kombucha, and American Ginseng Kombucha), 250 ml glass bottle and 1000 ml family pack.



枸杞桂花紅茶菌

性質平和，滋陰明目，補肝腎，可紓緩疲勞、眼睛乾澀、皮膚乾燥，排毒抗衰老，特別適合飲酒過多人士。

主要成分：過濾水、紅茶、紅茶菌、枸杞、桂花

Goji Osmanthus Kombucha

Addressing burnout, dry eyes, fatigue, stress, poor skin, and the effects of regular alcohol consumption, this product offers anti-aging and detoxification benefits.

Key Ingredients: Filtered Water, Black Tea, Kombucha Culture, Goji, Osmanthus

雪梨沙參白茶菌

特別為新長冠而引發的呼吸道過敏、季節性過敏、咳嗽、乾喉等症狀，同時促進呼吸道健康。

主要成分：過濾水、白茶、白茶菌、雪梨乾、北沙參

Pear Glehnia Root Kombucha

Navigating the challenges of Long Covid, encompassing airway allergies, seasonal allergies, cough, dry throat and overall respiratory health.

Key ingredients: Filtered Water, White Tea, Dried Pear, Glehnia Root



採購查詢 Enquiries

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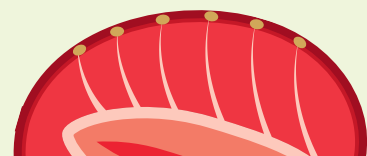
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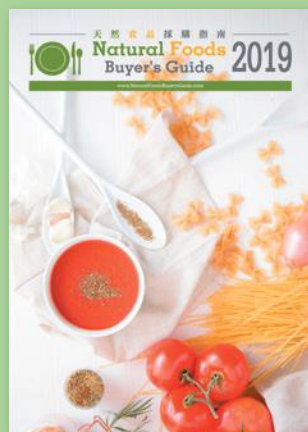
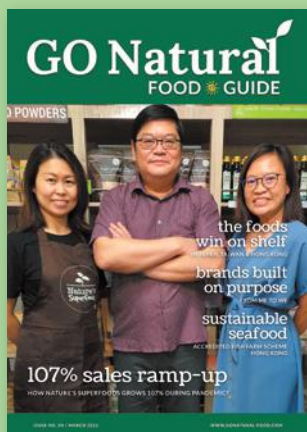
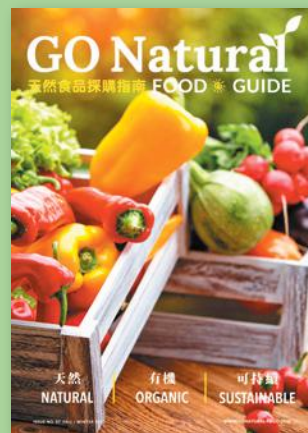


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