



# 拾貳食品

SHI ER FOOD INDUSTRIES

拾實在在 獨一無貳  
用心做出 真食味道

# ABOUT SHI ER FOOD

We treat every customer as our own family member and valuing client as important partners in creating delicious cuisine together.

We offer carefully crafted and quality-controlled food that can be enjoyed throughout the year, regardless of seasons or months,so our name call SHI ER.- Continuously expand our product range and increase product diversity by developing various categories of goods. Every dish reflects our dedication and heartfelt efforts, aiming to bring our customers of real and wholesome food.

During the initial stage of our company's development, we focused on branding and selling our products in department stores supermarkets. Far Eastern SOGO, Kuang San SOGO,SHINKONG MITSUKOSHI and CitySuper are among the supermarket locations where our products are available for sale. In addition to physical retail channels, we also sell through e-commerce platforms. Apart from managing our own brand, we collaborate with well-known manufacturers, restaurants, and organic food stores to expand our product offerings through ODM and OEM manufacturing.



*Three major vision.*

“

INNOVATIVE MANAGEMENT

ENTHUSIASM SINCERITY

ATTENTIVE CUSTODIANSHIP

PASSED HACCP . ISO22000 INTERNATIONAL FOOD CERTIFICATION



## SHI ER BUSINESS SCOPE

**Self -branded product**

**Frozen food research and development**

**Frozen food ODM.OEM**

**Single production :**

Raw material selection,manufacture and production , packaging and label design.

## COOPERATIVE PROJECTS

**ODM : Professional R&D, manufacturing**

Vertical integration : Raw material selection, production one production line service

Parallel integration : Product packaging, labeling design

**OEM : customer provides formula, manufacturing**



**拾貳食品**  
SHI ER FOOD INDUSTRIES

## KEN | PRODUCT DIRECTOR

### *About Our Head Chef*

#### FOOD INDUSTRY EXPERIENCE TAIWAN

- Head chef of Madarin Oriental, TAIPEI.
- Head chef of XI YUE Restaurant, LINKOU.
- Executive chef of Hong Yun Hong Kong Restaurant, TAIPEI
- Head chef of Chinatrust Hotel, ZHONGLI
- Head chef of Park City Hotel , TAIPEI LUZHOU.
- Executive chef of Three Coins Restaurant , TAIPEI.
- Executive chef of Taipei Beauty Banquet ,TAIPEI.

#### FOOD INDUSTRY EXPERIENCE CHINA

- Executive Eastern chef of The Venice Hotel, SHENZHEN.
- Executive Eastern chef of Crowne Plaza Hotel, ZHENGZHOU.
- Creative director of Zoe International Group , SHANGHAI.



張勤員



**拾貳食品**  
SHI ER FOOD INDUSTRIES



Hot & Spicy Beef Shank  
with Tendon and Tripe

# *Services* BEEF

Select Australian beef specially dressed and stewed in exclusive sauce blends to bring out the taste.



Spiced Beef Shank  
with Tendon  
and Tripe



Shaoxing Wine  
Marinated Beef  
Shank and Tendon



Stewed Beef Shank  
with Red Wine



Chu Hou Beef  
Tendon and Brisket  
Sauce Pack



Kampot Peppered  
Beef Strips



**拾貳食品**  
SHI ER FOOD INDUSTRIES

# LAMB SERIES

Selected New Zealand lamb with delicate meat quality and no lamb flavor. The unique sauce is wrapped all over the lamb, making people bite after another, and the aftertaste is endless!



 Braised Lamb Shank  
in Red Wine



Braised Lamb Shoulder  
in Red Wine



Black Pepper  
Lamb Chop



Worcestershire  
Lamb Chop

# PORK SERIES



Select excellent quality pork and meeting our stringent demands on fat-to-lean ration are blended with premium sauces. The pork so juicy and tender, you will never forget the flavor.

 Shaoxing Wine  
Marinated Pork Knuckle



Braised Orange  
Pork Ribs



Signature Peking  
Pork Ribs



Braised Pork Ribs  
with Taro and  
Coconut Milk



Mushrooms and  
pork meatballs



American-style Braised  
Pork Ribs



**拾貳食品**  
SHI ER FOOD INDUSTRIES

# CHICKEN SERIES

Tender chicken paired with different vegetables ingredients, experience a variety of delicious meal options.



Curry Roast Chicken Balls  
with Potatoes



Tender Braised Chicken with  
Beech Mushrooms






**拾貳食品**  
SHI ER FOOD INDUSTRIES

# DUCK MEAT

*Series*

Select Cherry Valley duck, known for its top-of-the-line marbling is marinated and roasted to perfection. It will be the star of any table.



 Shaoxing Wine Marinated  
Peking Duck Breast

Tea Seed Oil and Rice Wine  
Marinated Peking Duck



**拾貳食品**  
SHI ER FOOD INDUSTRIES

# SEAFOOD SERIES

Carefully selected seaweed shrimp, carefully processed one by one before cooking.  
The meat is crisp and sweet, stir-fried with unique Kyoto sauce, and the taste is  
sour and sweet, which is a good dish that you will never forget.



Signature Peking Fried Prawns



**拾貳食品**  
SHI ER FOOD INDUSTRIES

# RICE SERIES

Carefully selected Taiwanese round glutinous rice, stir-fried with Italian olive oil, refreshing and not greasy. Every step shows the director's exquisite skill, and it is a delicious oil rice carefully crafted.



 Black Truffle  
Sticky Oil Rice



Spicy Sticky  
Oil Rice



Turmeric Sticky  
Oil Rice



Taiwanese Traditional  
Sticky Oil Rice



拾貳食品  
SHI ER FOOD INDUSTRIES



# RICE SERIES

Carefully selected Taiwanese round glutinous rice, stir-fried with Italian olive oil, refreshing and not greasy. Every step shows the director's exquisite skill, and it is a delicious oil rice carefully crafted.



Three Treasures Beef Sticky Rice Dumpling



Camellia Oil Chicken Turmeric Sticky Rice Dumpling



Abalone Scallop Black Truffle Sticky Rice Dumpling



Porcini Mushrooms Ginkgo Nut And Chestnut Sticky Rice Dumpling (VEGAN)



Black Truffle Chestnut Sticky Rice Dumpling (VEGAN)



Red Wine Poached Fig Ceylon Tea Sticky Rice Dumpling




**拾貳食品**  
SHI ER FOOD INDUSTRIES

# PREMIUM SOUP

*Series*

This delicious, tangy soup base is made by simmering top ingredients until their deepest flavors are released. This goes down smooth and warms you from the inside out. It is a great choice for a gift.




 **The Ultimate Buddha Jumping Over the Wall**  
(Steamed Abalone with Fish Maw in Chicken Broth)



附304不鏽鋼鍋



附304不鏽鋼鍋

 **Black Garlic Silky Chicken Soup**



**拾貳食品**  
SHI ER FOOD INDUSTRIES

# EXCLUSIVE SOUP *Series*

Brewed with delicious ingredients, the soup is full of ingredients for a long time, and drinking a sip of the whole body warms the breath, and it can also maintain nourishment and health at the same time.



Chicken and Scallop Soup with  
Fish Maw and Chinese Cabbage



Chicken Soup with  
Tea Seed Oil and  
Mushroom



Chicken Soup with  
Black Garlic and  
Mushroom



Chicken Soup with  
Cordyceps Militaris



Black Garlic  
and Burdock  
Soup



The Ultimate Buddha  
Jumping Over the Wall  
(Steamed Abalone  
with Fish)



Mediterranean  
Fruit and Vegetable  
Braised  
Beef Soup

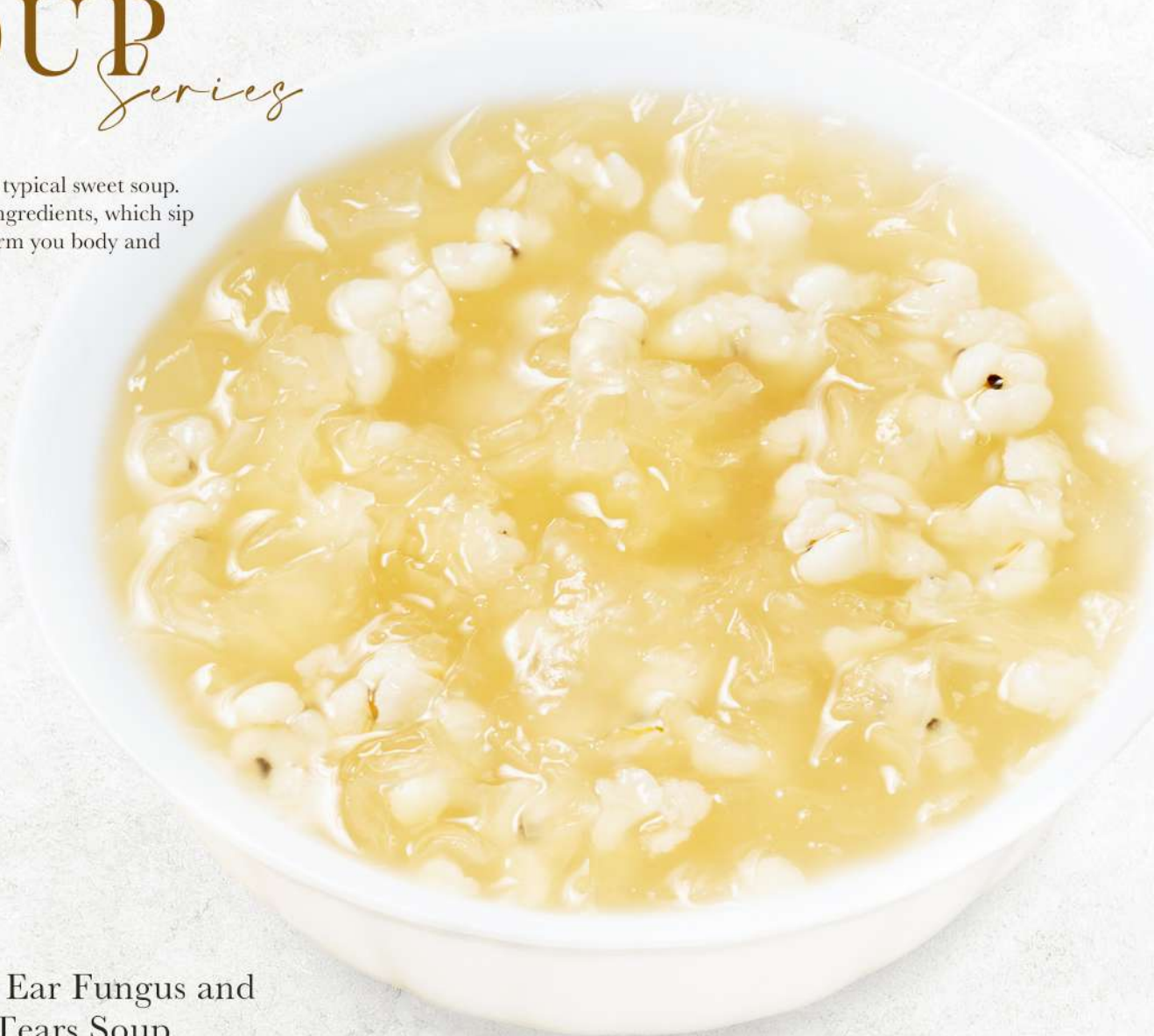



**拾貳食品**  
SHI ER FOOD INDUSTRIES

# SWEET SOUP

*Series*

This is not your typical sweet soup.  
A rich stew of ingredients, which sip  
after sip will warm you body and  
soul.



 Silver Ear Fungus and  
Job's Tears Soup



Water Chestnut Egg  
Drop Soup



Mung Bean Soup  
with Tangerine Peel



Water Chestnut and  
Mung Bean Soup



Taro and Tapioca  
Pearls Soup



Goji Berry and Jelly  
Ear Fungus Drink



Chinese Date, Snow  
Fungus, and Lotus  
Seed Drink

# Vegan *series*


## ENJOY FRESH AND REFRESHING VEGETABLES IN SUMMER


Selected locally produced vegetables from Taiwan, stir-fried and prepared with olive oil, resulting in a refreshing vegetarian dish that is light and not greasy.



**拾貳食品**  
SHI ER FOOD INDUSTRIES



 Chesnuts with KaoFu and Ginko

 Yam Soup with Matstake and Mushroom



Black Garlic Red Dates and Burdock Soup



Baby Cabbage Soup with Kelp and Cordyceps Militaris



Italian Truffle Fried Mushrooms



Green Beans with Olive Vegetable



Bamboo Roasted in Sweet bean sauce with Assorted Vegetables



Roasted Phoenix Eye Fruit with Mushrooms and Burdock





**拾貳食品**  
SHI ER FOOD INDUSTRIES

# SAUCE SERIES

Take the best in natural ingredients, extract their essence, and blend them into a flavorful sauce. Make a dish with love and a good sauce, and it will bring a family together. That is what good sauce .



Red Wine Sweet and  
Sour Sauce



Signature  
Orange Sauce



Signature  
All-Purpose Sauce



Signature  
Black Pepper Sauce



Signature  
Peking Sauce