

創新技術開拓市佔第一 領先同業的食品級優質生產

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主要產品

飼料原料用水解黃豆蛋白；功能性水解黃豆蛋白。

企業簡介

由於魚粉價格持續高漲，動物性肉骨粉或血粉也有狂牛病的疑慮，所以全球的動物營養學家以及飼料公司將飼料配方中蛋白質的來源轉向植物性蛋白。在這樣的時空背景下達邦蛋白成立於2001年，為亞洲第一家生產飼料原料用水解黃豆蛋白，憑藉著競爭者難以超越的乳酸菌水解技術；自2002年建廠完成、正式量產，達邦蛋白至今已創下亞洲產能第一，市佔率第一，更是第一家通過HACCP醱酵黃豆蛋白的製造廠。十年以來創造10倍以上的市場需求，由於品質差異化，產品具有難以被取代之優勢，10年的時間已成為亞洲市佔第一的專業黃豆蛋白供應廠商。

2001年 公司成立。

2002年 量產成功，啟動外銷市場。

2006年 亞洲第一家取得HACCP認證。

2008年 月產能擴充至4000噸，出口比例突破80%。

2009年 經SGS國際認證，通過亞洲唯一ISO 22000醱酵黃豆蛋白製造廠。

2010年 連續二年營業額突破新台幣8億元，產能利用率接近90%，年出口率85%。

2011年 榮獲農委會第三屆菁創獎。

國際競爭力

- 一、產品創新：達邦蛋白擁有獨特水解技術，能有效降解豆粉中的抗營養物質以及大分子量的蛋白質，有效提高經濟動物對於植物蛋白的利用效率，克服黃豆中抗營養因子所造成的腸道不適症狀，以水解黃豆蛋白取代魚粉；10年來已創造10倍以上的市場需求！
- 二、技術創新：以創新的微生物醱酵技術，保留黃豆香氣，並進而提高蛋白質消化率。保留的香氣使達邦蛋白飼料的「誘引性」優於其他競爭品牌，豬隻愛吃，相對飼料的浪費減少。產品的特有的香味及黏著性，成為客戶在配方使用上無法被替代的優勢。
- 三、達邦蛋白是由技術研發及銷售通路人員所組成。在產品技術上掌握世界最頂端的醱酵技術，也是第一個黃豆蛋白產品規格的制定者，並以創新、研發以及自創品牌為公司發展宗旨，不是被動的追隨者(ME-TOO)。



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Business Items

Hydrolysis soy protein & functional soy protein for feed

Company Introduction

Surging prices of fish meal and the concerns with bovine spongiform encephalopathy diseases (BSE) associated with animal bone meal or blood meal have prompted animal nutritionists and animal feed companies around the world to replace animal protein with vegetal protein in feed. Given such a circumstance, DaBomb Protein Corp. was established in 2001 as the first ever supplier of hydrolysis soy protein in Asia. With its Lactobacillus hydrolysis technology that overwhelmingly outdoes competitors, DaBomb has had the highest capacity as well as the highest market share in Asia since its plant construction was completed in 2002 to commence scale-up production. The company is the first ever HACCP-certified supplier of fermented soy protein in Asia, too. Over the past 10 years, DaBomb has multiplied the market demand by more than 10 times. DaBomb's quality of difference has made its products irreplaceable, and now, the company is the rule maker of hydrolysis soy protein in Asia.

2001 DaBomb was founded.

2002 Scale-up production and exports commenced.

2006 DaBomb became the first ever HACCP-certified company in Asia.

2008 Month capacity increased to 4,000 tons while exports amounted to more than 80% of output.

2009 DaBomb won SGS certification and became the only ISO 22000 certified supplier of fermented soy protein in Asia.

2010 DaBomb's annual revenue exceeded NT\$800 million for two consecutive years with a capacity utilization rate near 90% and an annual export rate of 85%.

2011 DaBomb won an Innovation Award of the Council of Agriculture, Executive Yuan.

Export Competitiveness

- I. Product innovation: The hydrolysis soy protein technology unique to DaBomb is able to effectively degrade the anti-nutrients in soybean meal as well as macromolecule protein to help animals better absorb vegetal protein and overcome the intestinal discomfort incurred by soy's anti-nutritional factors. DaBomb's replacement of fish meal with hydrolysis soy protein has multiplied the market demand by more than 10 times over the past 10 years.
- II. Technology innovation: The innovative microbiological fermentation technology of DaBomb retains the fragrance of soy and enhances digestibility of protein. The fragrance retained makes DaBomb's protein feed more attractive to animal than competitors, thus reducing waste of feed. The fragrance and adhesion unique to DaBomb products make such products irreplaceable.
- III. DaBomb, which consists of R&D as well as marketing and sales professionals, prides itself on the world's top fermentation technology and being the first ever soy protein product specification maker. DaBomb is committed to ongoing innovation, R&D, and the value of independent branding, always staying ahead of the market.



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營運管理

- 達邦「Da Bomb」來自美國俚語，是最好、最棒的意思。達邦蛋白成立以來，一直堅持以最純熟的水解技術、最嚴謹的品管製造流程，並以不斷前進的動力，提供客戶最優質(Quality)、最前瞻(Advance)、最安全(Safety)、最環保(Green)的水解蛋白，我們更以Feed to Food 的信念，提供客戶食品級的產品。
- 組織管理系統，串連組織內外部資源，將效率極大化。
- 建立完整財務制度及內部控制系統邁向公司治理而努力：導入ERP軟體系統，所有財務資料由ERP自動計算產生，各項營運活動依循嚴謹的作業規定而運作，各項作業相互勾稽，防止弊端之發生，確保企業財產之安全，及提高報表時效性及真實性。藉由內部控制制度持續有效實施，企業資源得以充分利用，增進作業整合效能，並協助管理階層確實履行其責任。

企業特色

- 秉持From Feed to Food(由飼料至食品)的管控理念，達邦蛋白不但通過標準製程的ISO 9001:2000認證；更是水解蛋白原料廠唯一通過ISO 22000「食品安全衛生管理系統」認證的公司。獨特配方及自動化製程之專業水解黃豆蛋白原料製造廠。
- 長期以來對於節能環保及工安確保不遺餘力。我們從生產製程即與環保防制結合，將環境污染的可能性降到最低。廠區工安宣導標語、零工安事件統計看板隨時提醒、教育同仁注意公共安全。
- 由領導者以身作則，潛移默化地影響每個崗位的達邦人，認真負責、遵守紀律、積極進取、奮發向上、努力學習，以無私付出的態度，團隊合作的行動，迎接每一項工作挑戰。公司上下相互尊重信任、真誠關懷，在面臨挑戰時，化為一股安定力量，從容度過難關，發揮出團隊的最大潛力與效益，穩居領導地位。達邦蛋白視每一位員工為最重要的資產，我們以照顧家人的同理心，關照每一位員工；我們以最少的人力，生產最佳的品質，創造最高的產值，給予員工一個「家」的保障。每年每位員工平均產值超越新台幣二仟萬元；近三年來外銷比例突破80%，每年外銷產值達新台幣6億元以上。

綜合評語

- 產品具獨特性，為亞洲唯一具有微生物發酵技術的飼料製造商，且產能、市占率居亞洲第一，產品通過SGS國際認證、ISO 22000製程認證，更是第一家通過HACCP發酵黃豆蛋白的製造廠。
- 企業電子化目前已有導入ERP系統、即時掌控客戶訂單、排程、倉儲等等，另外也設置有內部資訊分享平台，各單位人員也能及時擷取所需資訊。
- 重視員工職前及在職訓練，為留住優秀員工，其薪資優於同業水準，獎金福利及其他福利相當多，員工年產值新臺幣2,100萬元，殊屬少見。
- 工廠環境重視勞工安全衛生，響應節能減碳與環保，廢棄物利用；積極與學術單位進行產學合作，掌握國際飼料的成長趨勢，未來市場更可預期。

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Operation Management

- DaBomb derives its name from da bomb, an American slang meaning the best and greatest. Since its inception, DaBomb has been offering the most advanced, environmentally sound, and safest hydrolysis protein products of the highest quality because of the company's insistence on the maturest hydrolysis technology and most rigorous quality control to keep driving the company forward. The Feed to Food approach at DaBomb also enables food-class feed products.
- DaBomb's organization and management system helps maximize the synergy from internal and external resources.
- Corporate governance is strengthened by a well planned and implemented financial management system supported by very sound internal control. All financial data are automatically generated by the company's ERP system, while each and every business activity follows strict requirements. Company property security as well as accuracy and timeliness of various reports are ensured by mutual auditability. Effective implementation of internal control helps make sufficient use of company resources, strengthen operation integration, and facilitate management accountability.

Enterprise Characteristics

- The From Feed to Food approach at DaBomb helps the company win ISO 9001:2000 certification, and DaBomb is only the ISO 22000 certified supplier of hydrolysis protein because of its outstanding food safety management system, unique formulas, and automated production process.
- DaBomb's long-time commitment to energy saving, environmental protection, and industrial safety has minimized the possibilities of pollution, and relevant catchwords and statistics provided at the plant always remind employees of safety.
- Senior executives set themselves as a positive example to unobtrusively influence employees, so that employees are disciplined, motivated, and responsible team players who are also keen to personal growth and willing to face up challenges. A tranquilizing atmosphere at DaBomb resulting from mutual respect and trust also helps effectively resolve challenges. As DaBomb is the hydrolysis soy protein market leader that takes care of employees as family members, the company's very low manpower can create the best quality and highest output value. With annual output value per employee exceeding NT\$20 million, DaBomb has been enjoying an annual export rate of higher than 80% and annual exports of more than NT\$60 million over the past three years.

