

安立司食品股份有限公司

負責人：華大維

網址：<https://andesboba.com.tw/>

地址：320 桃園市中壢區西園路 77 巷 32 弄 35 號

電話：03-463-0088



主要產品

珍珠粉圓、即食粉圓、果凍糖漿、芋泥芋圓之研發與生產。

企業沿革

- 1989 年** 創辦人華文彬先生以製造粉圓產品為創業起點，逐步奠定企業發展基礎。
- 2004 年** 安立司食品股份有限公司正式成立。
- 2013 年** 旭輝食品興業有限公司成立。
- 2015 年** 成功研發還原度達 99% 的冷凍即食粉圓產品，並將其推向市場。
- 2017 年** 全球第一家通過 FSSC22000 認證的粉圓製造商。
- 2018 年** 安立司秉持企業永續發展 (ESG) 理念，為全面提升廢水處理效率，採用上流式厭氧污泥床 (UASB) 技術，大幅降低環境負荷，實現資源循環利用，進一步強化企業在環境保護方面的承諾與實踐。

2023 年 創立自有品牌，結合 AI 創新科技與消費者需求，重新定義現代飲品文化與體驗。

出口實績及國際競爭力

① 專業研發與客製能力，保障產品安全與創新

安立司擁有強大的研發團隊，具備高度的客製化能力，根據不同客戶需求開發獨特產品。同時，公司嚴格遵循國際食安管理標準，通過了 FSSC22000、ISO22000、HACCP 及 HALAL 等多項認證，確保產品符合全球市場的安全規範與各國法規。透過不斷提升品質與創新研發，強化安立司在國際市場競爭力。

② 策略性布局，穩固國際地位

珍珠奶茶的全球風靡為安立司再創高峰。憑藉這股熱潮，公司積極將粉圓系列商品推向全球 31 個國家，成功佔據了 16% 的全球市場份額。這不僅表明安立司在產品供應與

品質控制上的強大實力，也顯示了在全球市場布局中的策略性眼光。

③ 創新技術引領市場，提升飲品製作效率

安立司首創還原度高達 99% 的冷凍即食珍珠，為飲品業帶來了技術上的突破。此創新大幅降低了烹煮珍珠的難度和時間，為飲品製作過程提供了極大的便利。該技術不僅受到跨國品牌的青睞，還在多個國際市場間得以高效率應用，促使各地飲品品牌能以更快速、更一致的方式提供高品質的珍珠飲品，從而提升了整體產業的生產力與競爭力。

營運管理與績效

① 數位系統管理與高度智能化設備

2020 導入 Smart ERP，實現數據共享，提高決策準確性，以掌握業務狀況，快速應對市場變化，並引入自動抽粉機與自動調料機，篩粉運粉自動化，大幅減少粉塵與勞力耗損，產能逐步提升至 200%。

② 嚴謹食安管理

安立司採取全方位的食安管理，從原料審核到儲存運輸，皆遵循 GMP 和 HACCP 標準，並對成品進行檢驗與包裝標示的合規性。透過嚴格的儲存環境監控和員工食品安全培訓，確保供應鏈中每個環節符合國際食安標準，並定期進行內部稽核和外部監管，以持續提升食安管理水準。

③ 人才培育與教育訓練

透過硬實力與軟實力的教育訓練全面提升員工職能，每年投入總時數約 750 小時，包括內部稽核員訓練、工安證照與領導力課程、溝通力養成等。

④ 創新研發與創新商業模式

冷凍即食珍珠使用靈活度高，方便快捷，跨足多元食品產業多達 8 種創新料理。運用冷凍珍珠獨家覆熱還原技術引領手搖工業革命 5.0，創造全新飲品販售型態，建置 ERP、CRM 串接系統與消費者行為數據整合，落實珍珠飲品製作不受時間地點限制，更減少大缺工時代之窘境。



永續經營

① 環境 (E)：

公司推行碳盤查計畫，建立上流式厭氧污泥床 (UASB) 技術，並將粉圓廢料二次利用轉化為有機肥料。

② 社會 (S)：

每年平均舉辦 8 場團隊凝聚活動、內外訓 45 場。並提供多元保密的溝通平台與創造家庭照顧友善環境，並由董事長親自帶領公益活動。

③ 組織治理 (G)：

董事會組成多元且獨立，並針對公司目標進行高效掌握。每年進行 16 小時專業進修，並確保經營團隊間互動良好。

綜合評語

- ① 國際性珍珠粉圓製造商，具備客製化生產，研發產品的能力，客戶多元，包含代理、盤商及連鎖通路等不同類型。
- ② 發展自有品牌，創新商業模式，擁有國際知名客戶，如麥當勞、漢堡王、達美樂等餐飲品牌。
- ③ 導入 UASB 污水厭氧處理設備，有效節能減碳及完善污水處理。

Andes Food Co., Ltd.

Owner : David Hwa

Website : <https://andesboba.com.tw/en/>

Address : No. 35, Aly. 32, Ln. 77, Xiyuan Rd., Zhongli Dist., Taoyuan City 320

Tel : +886-3-4630088



Business Items

Development and production of tapioca pearls, ready-to-eat pearls, fruit jelly syrup, taro balls, and taro paste.

impact, and promote resource recycling, further strengthening the company's commitment and practices in environmental protection.

2023 Launched a new brand, combining AI innovation with consumer demand to redefine modern beverage culture and experiences.

History

- 1989** Founder Mr. Wen-Bin Hua began his entrepreneurial journey with the manufacturing of tapioca pearl products, gradually laying the foundation for the company's development.
- 2004** Andes Food Co., Ltd. was officially established.
- 2013** Sunriseboba Co., LTD. was founded.
- 2015** Successfully developed and launched a frozen ready-to-eat pearl product with a 99% reconstitution rate.
- 2017** Became the world's first tapioca pearl manufacturer to pass FSSC 22000 certification.
- 2018** Andes, adhering to the principles of sustainable corporate development (ESG), adopted the Upflow Anaerobic Sludge Blanket (UASB) technology to significantly enhance wastewater treatment efficiency, reduce environmental

Export Competitiveness

- ① R&D Expertise and Product Safety**
Andes has a strong R&D team with high customization capabilities, developing unique products tailored to customer needs. The company adheres to international food safety standards and holds multiple certifications, including FSSC22000, ISO22000, HACCP, and HALAL, ensuring compliance with global safety regulations. By continuously improving product quality and innovation, Andes enhances its competitiveness in the international market.
- ② Strategic Planning for Global Positioning**
The global bubble tea craze has propelled Andes to new heights. The company has expanded

its tapioca pearl product line to 31 countries, capturing 16% of the global market share. This highlights Andes' strong product supply and quality control capabilities, as well as its strategic market positioning.

③ Market-Leading Beverage Innovations

Andes pioneered frozen ready-to-eat tapioca pearls with a 99% restoration rate, marking a breakthrough in the beverage industry. This innovation reduces cooking time and effort, offering convenience in preparation. The technology has gained favor with multinational brands and is used in various markets, enabling brands to serve high-quality bubble tea quickly and consistently, thereby improving overall industry productivity and competitiveness.

③ Talent Development and Training

Andes enhances employee skills through comprehensive education and training. Each year, about 750 hours are dedicated to internal auditor training, occupational safety certifications, leadership courses, and communication skills.

④ Innovative R&D and Business Models

Frozen ready-to-eat pearls offer flexibility and convenience, adapted into eight innovative dishes across food industries. With exclusive reheating and restoration technology, Andes leads the Beverage Industry Revolution 5.0, creating a new sales model. The company integrates ERP and CRM systems with consumer behavior data, enabling pearl beverage production without time or location constraints and addressing labor shortages.

Operation Performance Management

① Digital System Management and Intelligent Equipment

In 2020, Andes implemented Smart ERP for data sharing and improved decision-making, enabling quicker responses to market changes. Automatic powder extractors and seasoning machines were introduced, automating screening and transportation, reducing dust and labor losses, and increasing production capacity by 200%.

② Rigorous Food Safety Management

Andes adopts comprehensive food safety management, following GMP and HACCP standards from raw material inspection to storage. The company inspects finished products for compliance, monitors storage environments, and provides employee training to ensure all supply chain steps meet international standards. Regular audits and external supervision enhance food safety.

Sustainable Management

① Environmental Protection:

The company implements a carbon inventory program and utilizes Upflow Anaerobic Sludge Blanket (UASB) technology. It also converts tapioca waste into organic fertilizer.

② Social Responsibility:

The company hosts an average of 8 team-building events and 45 training sessions each year. It provides confidential communication platforms and promotes a family-friendly work environment, with the chairman leading public welfare activities.

③ Corporate Governance:

The board of directors is diverse and independent, ensuring effective oversight. The company conducts 16 hours of professional development annually and encourages positive interaction among the management team.

