昌臨實業股份有限公司

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企業沿革

- 1988年 創立於板橋，初期以玩具買賣為主
- 1993年 遷廠至台中工業區，設立固體芳香劑及除濕劑生產線
- 1995年 設立塑膠射出成型生產線
- 1997年 設立果凍產品生產線
- 1998年 通過 ISO 9000品質管理系統驗證，設立擠壓膨發餅乾產品生產線
- 1999年 設立雞精產品生產線
- 2003年 榮獲『台中市工業會』創新研發績優廠商
- 2006年 通過 ISO 22000及 HACCP食品安全管理系統驗證
- 2013年 通過 FSSC 22000 食品安全管理系統驗證
- 2017年 通過美國食品藥品監督管理局及韓國食品醫藥品安全處海外查廠
- 2018年 產品在韓國當地榮獲消費市場暢銷產品第二名
- 2019年 榮獲鄧白氏中小企業菁英獎

主要產品

休閒食品製造（果凍、餅乾）

企業簡介

昌臨實業股份有限公司創立於1988年，初期在板橋以經營玩具買賣為主，於1993年遷移至台中工業區，設立固體芳香劑、除濕劑生產線，1997年跨足食品製造業，設立果凍生產線、擠壓膨發餅乾生產線及雞精生產線。產品行銷全世界超過50個國家，外銷比重佔90%以上。企業主本著誠信正當經營的原則，專注於本業，對於產品有獨特的眼光，持續產品開發，將心力完全投入工作，以實際行動帶領積極且年輕化的經營團隊共同創造及分享利潤。

品質政策——『團結合作、以和為貴、重視品質、顧客滿意』。

食品安全政策——本公司為確保顧客『食的安全』，並提供能促進健康之食品，全員確實執行下列規定：

一、 依循法規，建立及執行符合本公司的食品安全管理系統，並藉著持續性改善的計劃，以提供符合顧客要求的食品。

二、 全員致力食品安全達到最高標準，確保顧客安心滿意。

三、 全員貫徹食品安全政策，並確實執行以提供永久性安全食品。

國際競爭力

一、 公司自創立即秉持「永續經營、品質第一」的經營理念，持續改善生產作業流程，改進設備自動化。在原有塑膠射出成型的專業上設置PET吹瓶生產線，生產PET包裝容器用來包裝果凍產品，是國內唯一自行生產包裝容器的果凍業者。為了加快客戶服務的流程，公司設立包裝設計部門，能隨時為客戶設計包裝樣式、美工設計與修改，客製化符合客戶期待的產品設計。

二、 專注食品安全及品質管理，領先同業取得食品安全管理系統及品質管理系統驗證，並建立食品追蹤追溯管理制度，通過第三方的工廠查核及美國、韓國的海外查廠。公司有專業的食品安全決策小組，持續精進食品安全的管理，杜絕食安事件，成為食安事件絕緣體。

Tsang Lin Industries Co., Ltd.

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Products and Solutions

Snack food products (Jelly, biscuit)

History

1988	Tsang Lin was founded in Taipei, mainly selling toys
1993	Relocated factory to Taichung Industrial Park, established household production line for solid perfume and moisture absorber products
1995	Established plastic production line for plastic jars and plastic containers
1997	Established Jelly production line for variety of jelly confectionery snacks products
1998	Passed ISO 9000 Quality Management System's verification, and established extrusion Biscuit production line
1999	Established essence of chicken production line
2003	Obtain Outstanding Innovation and R&D Manufacturer from "Taichung City Industrial Association"
2006	Passed ISO 22000 and HACCP Food Safety Management System's verification
2013	Passed FSSC 22000 Food Safety Management System's verification
2017	Passed U.S.FDA and Korea MFDS inspection on site
2018	Obtain the second place of best-selling products in Korea market
2019	Obtain D &B Top 1000 Elite SME Award

Introduction

Tsang Lin Industries Co., Ltd was founded 1988, started producing and selling children toys in Taipei. Then relocated factory to Taichung Industrial Park at 1993 and started to produce household products such as solid perfume and moisture absorber. At 1997, Tsang Lin crossed the field to food manufacture industry; established jelly, biscuit, and essence of chicken production lines.

Tsang Lin sells its products to more than 50 countries around the world, mainly focuses on export which is over 90% of its business. Running business with honesty and integrity is the principle of the director. He focuses on his business and keeps innovating product with his unique insight towards the future. Putting his heart fully into work; leading the active and younger management team to create unique and interesting products for the world to enjoy.

Quality Policy---"Unity and cooperation, Peaceful mind, Value quality, Customer satisfaction."

Food safety policy---To ensure customers' "eat safely" and to provide healthy food, Tsang Lin required all staff to follow below provisions:

三、 重視智慧財產權，取得13項國內專利及在海內外註冊超過200個商標，保障公司及客戶的權益，遏止不肖的商業行為，維護公司產品形象與利益。

營運管理

一、 以「力求專精」為經營信念，不斷透過開發及努力研究產品，成為國內果凍業界產能最高、口味及包裝形態最多的果凍工廠。公司以自動化設備，提高人員素質與產能，提昇國際競爭力，滿足客戶與市場需求。

二、 設立研發部門及產品設計部門，對於客戶的產品開發提案，盡全力滿足客戶的需求，讓客戶的產品在市場上有其獨特性。設立實驗室，自行檢驗原料及成品，確實把關食品安全及品質。

三、 1996年即導入ERP系統，讓公司經營的各項資訊都能被詳實記錄，並透過資訊管理讓記錄得以被查詢、統計及應用。採用指紋辨識系統即時管理員工出勤及管制人員進出工廠，以確保食品防護沒有漏洞。

社會責任

一、 重視環境保護，於2018年將燃油鍋爐改為燃氣鍋爐，減少空污。廠內設置廢污水處理系統，自主管理廢污水的水質，以符合排放水質標準。將廢棄物加以分類，積極執行資源回收及廚餘回收，讓可用廢棄物再利用，減少垃圾量。

二、 注重員工福利，成立職工福利委員會，每年舉辦國內外旅遊及休閒活動。每年實施員工一般健康檢查及供膳檢查，管理員工健康。設有分紅獎金制度與激勵獎金制度，與員工共同分享利潤照顧員工。

三、 遵守勞動相關法規，建立友善職場環境，維護員工權益，重視工作安全。每年實施教育訓練，強化食品安全管理及品質管理，維護消費者權益。

四、 提供學校或團體進行校外參訪與實習，體驗職場生活，了解食品製造與管理。捐助食品物資協助弱勢團體及社福機構。

綜合評語

一、 從事休閒食品(果凍、餅乾)製造，外銷至韓國、美國、加拿大、荷蘭、澳洲、紐西蘭等50個國家，外銷比重9成以上，為國內少數能夠自行生產包裝容器的果凍業者。

二、 重視品質管理與食品安全，取得多項食品認證，2017年通過美國與韓國食品藥物管理局之查核，2018年於韓國當地進口食品排列第1名、暢銷商品第2名。

三、 保障員工權益，設置職工福利委員會及積極參與社會公益活動，善盡企業社會責任。

I. Compliance with regulations, establish and implement food safety management systems in line with our company. Provide products that meets customer requirements through continuous improvement programs.
II. All staff are committed to reach the highest standard of food safety and ensuring customer satisfaction.
III. All staff carry out food safety policies and do implement to provide permanent safe food.

Export Competitiveness

I. From the very beginning, Tsang Lin's business philosophy is to adhere to the "sustainable management and quality first" and continuously improve the production process and facility automation. Established PET blowing production line from previous plastic injection molding experience. The production of PET packaging container to pack jelly products, is the only jelly industry in the nation that produces its own packaging containers. In order to speed up the process of customer service, the company established a packaging design department, which can design packaging type, art design and modification for customers, and customize according to customers' expectations.
II. Focus on food safety and quality management, leading the industry to obtain food safety management system and quality management system verification, and established a product tracking and traceability management system, through third-party inspection and overseas inspection of the United States and South Korea. The company has a professional food safety decision-making group that improve the management of food safety continuously; therefore, Tsang Lin refuses and has never be involved in any food hazard incident.
III. Pay attention to intellectual property rights, obtain 13 domestic patents and register more than 200 trademarks at home and abroad to protect the rights of the company and customers. Curb unscrupulous business practices and maintain the company's product image and interests.

Operation Management

I. With the business strategy of “Make Specialization”, Tsang Lin non-stop developing and innovating products to become the jelly factory with the highest capacity, taste and packaging form in the domestic jelly industry. To meet customer and markets need, company automates equipment, improves personnel quality and productivity, and enhances international competitiveness.
II. Establish research and development department and product design department for the customer's product proposals. They do the best to meet the needs of customers, so that customers' products have their own uniqueness in the market. Establish laboratories for self-inspection of raw materials and finished products; ensure the safety and quality of food.
III. The ERP system was introduced in 1996, so that all the information of the company's operations can be recorded in detail, and the records can be queried, counted and applied through information management. The fingerprint identification system is used to instantly manage employee attendance and control personnel entering and leaving the factory to ensure that food defense is free of loophole.

Social Responsibility

I. Attach importance to environmental protection. In 2018, the oil-based boiler is changed to a gas-based boiler to reduce air pollution. Wastewater treatment system is established in the factory to independently manage the water quality of the wastewater to meet the discharge water quality standards. Classify wastes, actively implement resource and food waste recycling.
II. Pay attention to employee welfare and established a staff welfare committee. The committee holds domestic and international tourism and leisure activities every year. Annual general health checkups and meal inspections are conducted to manage employee health. There is a margin bonus system and an incentive bonus system to share profits with employees.
III. Comply with labor regulations, establish a friendly workplace environment, preserve employee rights, and pay attention to work safety. Implement education and training every year to strengthen food safety and quality management and preserve consumer rights.
IV. Provide schools or groups to conduct off-campus visits and internships, experience workplace life, and understand food manufacturing and management. Donate food supplies to help disadvantaged groups and social welfare organizations.