



# 高慶泉股份有限公司

KAO CHING CHUAN CO., LTD.

負責人：高志堅

地址：540南投市南崗工業區工業北三路2號

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推薦單位：中華民國全國商業總會、華南銀行

營業項目：黑豆醬油、黃豆醬油、各式調味醬及醬菜

產品名稱：黑豆白蔭油、黑豆蔭油膏、薄鹽黑豆醬油、非基因改造黃豆醬油、花生辣醬、甘樹子、蔭瓜、豆腐乳...等



董事長 高志堅先生  
Chairman : Mr. Chih Chien Kao

Owner : Kao Chin Chien

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Recommended by : General Chamber of Commerce of the Republic of China、Hua Nan Bank

Business Items : Black soy sauce, Soy sauce, Sauce & Pickled Vegetables

Products : KCC Premium Light Black Bean Soy Sauce、KCC Premium Thick Black Bean Soy Sauce、KCC Less Sodium Black Bean Soy Sauce、KCC Non-GMO Soy Sauce、KCC Peanut Chilli Sauce、KCC Classic Cordia Seeds、KCC Classic Pickled Melon、KCC Fermented Tofu



[www.twkcc.com.tw](http://www.twkcc.com.tw)



● 公司大門全景  
Company entrance panoramg



● 產品全系列 Horus series



● 品管檢驗 Quality control &amp; inspection



● 管理部團隊 Management team

「釀造醬油就像照顧子女一樣，唯有用心感受、細心呵護，耐心等待180天，才能釀造好醬油」。1939年「高慶泉」創辦人「高慶」先生的一句話，傳承80年，現今我們仍是秉持著「用心釀造」這句話來釀造醬油，這也是高慶先生留給高慶泉最大的財富。

### 健康調味 幸福好滋味

「清風吹入窗，幸福滿廚房，三餐好料理，家家醬油香」這是高慶泉廠歌的開始，道出每個人心中~家的味道。醬油因擁有獨特的風味，讓它成為料理中不可或缺的配角，這個配角就是高慶泉的主角。現任高志堅 董事長是位退休的醫生，堅守父親「用心釀造」這句話，以「誠信、務實、創新」的經營理念，秉持著醫生對健康的要求，從源頭開始把關，公司亦通過三級品管、ISO2200及HACCP認證。

「嚴選原料、用心釀造、衛生安全」，這樣反覆地要求，持續的堅持，就是期望高慶泉釀出的每一瓶醬油都能讓消費者感受到「健康調味 幸福好滋味」的用心。

### 成為全球華人醬料指定品牌

黑豆經過浸泡、蒸煮、製麴、日曝夜露的發酵、壓榨等過程最後製成醬油。其中的每項製程，皆可透過自動化設備來取代傳統工藝，唯有發酵需要時間，慢慢將黑豆中的蛋白質轉換成胺基酸，這是最天然、最傳統的方法，唯一無法改變的製程，沒有捷徑。唯有讓黑豆有足夠的時間慢慢發酵，才能一點一滴淬鍊成為

● 業務推廣：2018台北食品展  
Sales team at Taipei International Food show





● 醬油充填 Soy sauce packaging department



● 黑豆封缸 Black bean fermentation

好醬油，這天然方法也就是孕育著醬油甘、醇、香不變的唯一準則。

釀造好醬油的條件，從嚴選原料、菌種、甘甜水源、製麴溫度、日曝夜露的發酵。其中的製麴溫度，即是掌控醬油好壞的重要管制因素。高慶泉不斷於製麴設備上創新與精進，以核心的研發能力，將傳統釀造醬油的工藝，導入APP電腦智能管理，讓製麴溫度及濕度更加穩定，醬油的品質也更安全無虞。

高慶泉期望將這份「健康調味 幸福好滋味」的醬油味道，擴展到全世界每個角落，讓每個消費者品嚐到的每一滴黑豆醬油，不僅甘、醇、香，還有80年來高慶泉對於好醬油的用心和堅持。



● 廠務會議 Production assembly

### 深耕在地 傳承古早味

高慶泉主要的營運組織及研發團隊皆設立在台灣，近年來更投入大量自動生產設備，除提升產能，對於綠能環境更是不遺餘力。高慶泉堅持從原料到醬油，盡可能做到零廢棄物，展現愛護地球的決心。

同時高慶泉公司亦積極與各大專院校產學合作，舉辦各式料理比賽，提供學子有觀摩學習的機會，為教育盡一份心力。高志堅 董事長常說「用心即是專業，用心就能做好每件事」，鼓勵每位員工主動積極且勇於創新，並且要有一顆感恩的心；感謝公司團隊互相幫忙完成工作，只要堅持做對的事，就能創造品牌向上的正能量。

餐桌與廚房，是維繫家庭情感的地方；烹飪與料理，是件幸福的事。高慶泉生產的醬油能傳達記憶中媽媽的味道；熟悉的古早味，讓您找回心目中熟悉的幸福好滋味。

「一代傳一代，行銷全世界，高慶泉的產品大家的最愛」這是高慶廠歌的結尾，也道出我們的目標與期待。▲

### KCC Traditional Sauce Heritage

Kao Ching Chuan (KCC) was born out of a passion for Asia's signature sauces and condiments. Confident in their superior quality, it embarked on its journey to carry this traditional sauce heritage forward, taking premium Asian sauces to the next level.

The founder Mr. Kao Ching started brewing premium black bean soy sauce in 1939. He once said to his followers, brewing fine soy sauce is like wholeheartedly dedicating one's time and effort to a newborn child's care, provide them with the suitable conditions to grow, monitoring every aspect of the child's environment taking into account potential disasters, treat them with unconditional love and patiently await for them to mature.

Likewise, to make a fine soy sauce, one needs not only excellence in bean quality but also an ideal climate suited for fermentation. With the founder's philosophy and now four generations later, KCC's successors are dedicated as ever to the vision of consistently creating velvety smooth, perfect tasting soy sauce renowned for its unhurried 180 days fermentation process.

### The Remarkable Blend of Traditional Artisan Skills and Modern Fermenting Technology

Every KCC team member is taught to follow the framework of Confucianism. It is the duty of each



● 品管部團隊 Quality control team

and everyone of us to learn and improve continuously through the wisdom of humble confidence. It is our intention to internationalize the goodness of this ancient heritage and promote the art of authentic Taiwanese cuisine to the global culinary community.

The current CEO of KCC, Mr. Top Kao, a retired dentist, influenced by his previous profession, has since then brought in a new wind to the company by emphasizing food hygiene and environmentally friendly procedures in the traditional soy sauce preparation process.

With its new state-of-the-art 2.6 hectare production facility in Nantou, Taiwan, KCC became the country's largest naturally brewed black bean soy sauce manufacturer.



● 機械手臂自動疊板 Robotic packaging system



● 廠務部團隊 Production team





● 學習之旅暨尾牙活動 Educational programme & new year celebration

Through the use of its Computerised Monitoring Soy Fermentation System, KCC is able to create the optimal amount of amino acids for each production batch, the key element to a healthy metabolism. Taking care of food safety without sacrificing the authentic taste.

#### **Authentic Taiwanese Premium Sauce, Blissful Healthy Taste, Simply Irresistible**

We pride ourselves on providing our consumers with soy sauces that are free of preservatives, free of MSG, and with less sodium, manufactured from

a strict selection of raw materials, overseen by generations of the Kao family to ensure that we are providing reliable nutritious products to our customers.

Our range of premium products are the result of a sophisticated balance between preserving our food culture and sourcing the right natural ingredients. Not all sauces are created equal, so expect only the best of the best as we don't throw the word 'Premium' around loosely. Open a bottle of KCC sauce and submerge yourself in sensations never experienced before. ▲



80年黑豆醬油純釀造工法，運用智慧電腦溫控封存為全台唯一採用黑豆製麴全自動電腦管理設備。雖為傳統產業，但管理制度創新度高，透過策略聯盟運用，整合不同領域優勢基礎創造最大成效。重視環保，引進日本專業回收水系統，降低水汙染，回饋社會不遺餘力。

Soy sauce brewed from 100% black beans with an 80-year history. KCC uses the smart computer temporary control storage and is the only manufacturer in Taiwan using fully automatic computer managing equipment to make koji from black beans. Though this is a traditional industry, through innovative management systems, the application of strategic alliances and the integration of superior bases in different fields has created the best results. With an emphasis on environmental protection, KCC introduces a Japanese professional water recycling system to eliminate water pollution and contribute to society.