

柿餅 Persimmon Cake

【主要產地】： 新埔鎮、北埔鄉、關西鎮、峨眉鄉	Major Production Area : Sinpu Township, Beipu township, Guansi Township, Emei Township
【主要產期】：9 ~ 12月	Major Production Period : September to December



產銷單位、訂購專線

鄉鎮別	產銷單位	聯絡單位(農場)	訂購專線
新埔鎮	柿餅產銷班	第一班	03 - 5892680
新埔鎮	柿餅產銷班	第二班	03 - 5885302
北埔鄉	大湖、大林柿子產銷班	北埔鄉農會推廣股	03 - 5802207
關西鎮	果樹(柿餅)產銷班	第九班	03 - 5878857
關西鎮	果樹(柿餅)產銷班	第十班	03 - 5868529
峨眉鄉	柿餅產銷班	峨眉鄉農會推廣股	03 - 5800216

Production & Marketing Organizations and Phone Line Purchases

Where Location	Production & Marketing Organizations	Contacts	Phone Line Purchasing
Sinpu Township	Persimmon Cake Production and Marketing Squad	1st Squad	03-5892680
Sinpu Township	Persimmon Cake Production and Marketing Squad	2nd Squad	03-5885302
Beipu township	Persimmon Cake Production and Marketing Squad of Da-hu, Da-lin	Promotion Section, Farmers Association of Beipu township	03-5802207
Guansi Township	Fruit Tree (Persimmon Cake) Production and Marketing Squad	9th Squad	03-5878857
Guansi Township	Fruit Tree (Persimmon Cake) Production and Marketing Squad	10th Squad	03-5868529
Emei Township	Persimmon Cake Production and Marketing Squad	Promotion Section, Farmers Association of Emei Township	03-5800216

📖 產品特色

本縣每年九月至十二月吹起具有天然烘乾效果的乾燥風，本地人稱為「九降風」造就了本縣柿餅的發展，傳統柿農利用九降風進行天然除溼，並加上手工壓、捏以除柿果內的水份，乾燥度更高的產品，表面出現粉狀結晶柿霜，是極高的中藥材可治氣喘，所以柿餅可分為外表帶白色的「柿霜」以及一般乾燥度約6～8分的「柿臍」二種。現今的柿餅多採用天然日曬配合機器烘乾，既省時又可控制品質。

📖 選購指南

柿餅色澤橘紅，皮薄底部部分沒有呈現黑色即代表品質較佳，表面有柿霜的柿餅，可滴一滴水在柿餅上，若沾水部份的白粉消失，則品質較純正，因為柿霜一遇潮溼空氣就會消失。

📖 食用方式

直接食用、或入菜做柿餅燉雞。

📖 營養成份

柿餅含有豐富維他命E及膳食纖維常食用可幫助消化、促進腸胃蠕動。而柿霜中含有甘露醇、葡萄糖、果糖、蔗糖等成份。

📖 Product Features

From September to December each year, winds in this county blow without any trace of humidity. County residents call this effect the "Jiu-jiang Feng". It provides a golden opportunity for persimmon cultivation as farmers use the winds to dry them. With added manual pressing, moisture inside the persimmon is removed. After drying, the surface of the persimmon appears to have a white crystal frost, which is a high-quality Chinese herbal medicine for asthma. persimmon cake comes in two varieties: one is the persimmon frost type, and the other a moderately (60-90%) dried persimmon navel. persimmon cakes are generally made through the use of natural sunshine or with the assistance of machine dryers which time and can control quality.

📖 Pointers for Purchase

The color of a quality persimmon cake is orange-red and lacks black discoloration on the bottom. If the surface is covered with persimmon frost, place a drop of water on it and see if it disappears. If so, it is a good persimmon cake because as soon as persimmon frost comes into contact with humidity it disappears.

📖 Preparation Methods with all

Eat immediately or cook with chicken.

📖 Nutritional Value

Persimmon cake is rich in Vitamin E and diet any fiber. If taken frequently, it helps the digestive system, promoting enterogastric movement. The other nutrients contained in persimmon cakes includes mannitol, glucose, fructose, and sucrose.