

桔醬 Tangarine Sause

【主要產地】：竹東鎮、關西鎮

Major Production Area :

Jhudong Township, Guansi Township

【主要產期】：全年

Major Production Period : All year around



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
竹東鎮	竹東鎮柑桔產銷班第一班	竹東鎮農會推廣股	03 - 5953072
關西鎮	關西鎮特用作物產銷班第一班	關西鎮農會推廣股	03 - 5878621

Production & Marketing Organizations and Phone Line Purchases

Where Location	Production & Marketing Organizations	Contacts	Phone Line Purchasing
Chu-tung Urban Township	Tangarine Production and Marketing Squad, 1st Squad, Jhudong Township	Promotion Section, Farmers Association of Jhudong Township	03-5953072
Guansi Township	Production and Marketing Squad for Specialty Products, 1st Squad, Guansi Township	Promotion Section, Farmers Association of Guansi Township	03-5878621

📄 產品特色

桔醬是以客家酸桔與砂糖製成，風味香濃、甘醇，略帶微酸，但絕無澀味，富有濃郁的桔子香氣，口感溫潤質地細緻濃稠。

📄 選購指南

選購時以不加防腐劑與人工甘味劑和色素為主。

📄 食用方式

桔醬不論用於肉類沾醬或涼拌蔬菜都十分適合，製成冷熱桔汁飲用也別有風味。

📄 營養成份

製成桔醬的過程中，因加入果皮一起製作，保留了大量的纖維質、有助於腸胃蠕動。

📄 Product Features

Tangarine sauce is made from Hakka tangarines and sugar. It tastes sweet and fragrant. Although slightly sour, the sauce is not necessarily astringent. It smells strongly of orange and feels smooth and thick in the mouth.

📄 Pointers for Purchase

No preservatives, no artificial colors and no pigment are the standard for picking good sauce.

📄 Preparation Methods with all

Tangarine sauce is good for meat dishes or mixed cold vegetable dishes. People often use tangarine sauce to make tasty drinks both hot and cold.

📄 Nutritional Value

During the manufacturing process, fruit skin is added to retain fiber.