

# 橄欖加工品

## Reprocessed Olive Product

【主要產地】：寶山鄉

Major Production Area : Baoshan Township

【主要產期】：全年（鮮橄欖生產期10~11月）

Major Production Period :

All year round (O live October to November)



## 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
寶山鄉	寶山鄉橄欖產銷班	第一班	03 - 5761033

## Production & Marketing Organizations and Phone Line Purchases

Where Location	Production & Marketing Organizations	Contacts	Phone Line Purchasing
Baoshan Township	Olive Production and Marketing Squad, Baoshan Township	1st Squad	03-5761033

### 📖 產品特色

橄欖果實可生食、製蜜餞、並可泡菜或浸酒。生食果實味酸略澀，但細嚼嚥汁入喉、甘美良久，令人回味無窮。加工後可製成五香橄欖，辣味橄欖、桂花橄欖、蜜餞橄欖等各種口味；除可供調配各種養生食品外，並可作化妝保養品。

### 📖 選購指南

橄欖加工品選購時應注意包裝良好，無破損及保存期限。

### 📖 食用方式

生食或加工後食用。

### 📖 營養成份

橄欖含有蛋白質、脂肪、糖類、鈣、磷、鐵、維生素C等多種營養成份。

### 📖 Product Features

Olives can be eaten raw, made into preserves, salted or soaked in wine. When eaten raw, the fruit tastes a bit sour and astringent; but if you chew it thoroughly, you will find the taste unforgettable. After reprocessing, olives can become spiced olives, spicy olives, cinnamon olives, preserved olives, and so on. Apart from blended with a varieties of health foods, olives can also be used to make cosmetic products.

### 📖 Pointers for Purchase

Pay attention to the packaging to ensure it is not damaged. The most important consideration is the expiry date.

### 📖 Preparation Methods with all

Eat fresh or after reprocessing.

### 📖 Nutritional Value

Olive contains proteins, fat, saccharide, calcium, phosphorous, iron, and Vitamin C.