

客家米食

Hakkanese Rice Products

【主要產地】：竹東鎮

Major Production Area : Jhudong Township

【主要產期】：1 ~ 12月

Major Production Period : January 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
竹東鎮	客家米食中心	黃崇盛	03 - 5827779

Production & Marketing Organizations and Phone Line Purchases

Where Location	Production & Marketing Organizations	Contacts	Phone Line Purchasing
Jhudong Township	Hakka Rice Food Center	Huang Chung-sheng	03-5827779

📄 產品特色

客家米食是客家人順應季節變化發展出連綿循環的歲時節慶，並在節日依傳統習俗而做出各種不同的米食，用來敬天祭祖。客家米食多變化有糯米粽、鹼粽、糰粿、紅龜粿、客家菜包、艾草菜包、菜頭粿、芋粿、發粿.....等。

🛒 選購指南

購買時應注意新鮮度及保存期限等問題。

🍲 食用方式

蒸熱後直接食用。若未能立即時食用應放置陰涼處或冰箱保持新鮮。

👇 營養成份

客家米食是以優質再來米所製作，故具有易消化，好吸收的特質。

📄 Product Features

Hakka rice products are a seasonal development. When the seasons change, Hakka rice products do too, offering different varieties to celebrate the change. At festive ceremonies, Hakka rice products are presented as a sacrament to the ancestors and to God.

Among the varieties of Hakka rice products, there is zongzi, sweet zongzi, chi ba, heng gui ban, hakka chaibao, mugwort chaibao, radish ban, taro ban, fa ban, India rice and so on.

🛒 Pointers for Purchase

Please check the freshness and the expiry date of the product before purchasing.

🍲 Preparation Methods with all

Cook it well before eating. If not for immediate use, keep it in a cool place or store it in the refrigerator.

👇 Nutritional Value

Hakka rice products are made from quality India rice and aids the digestion.