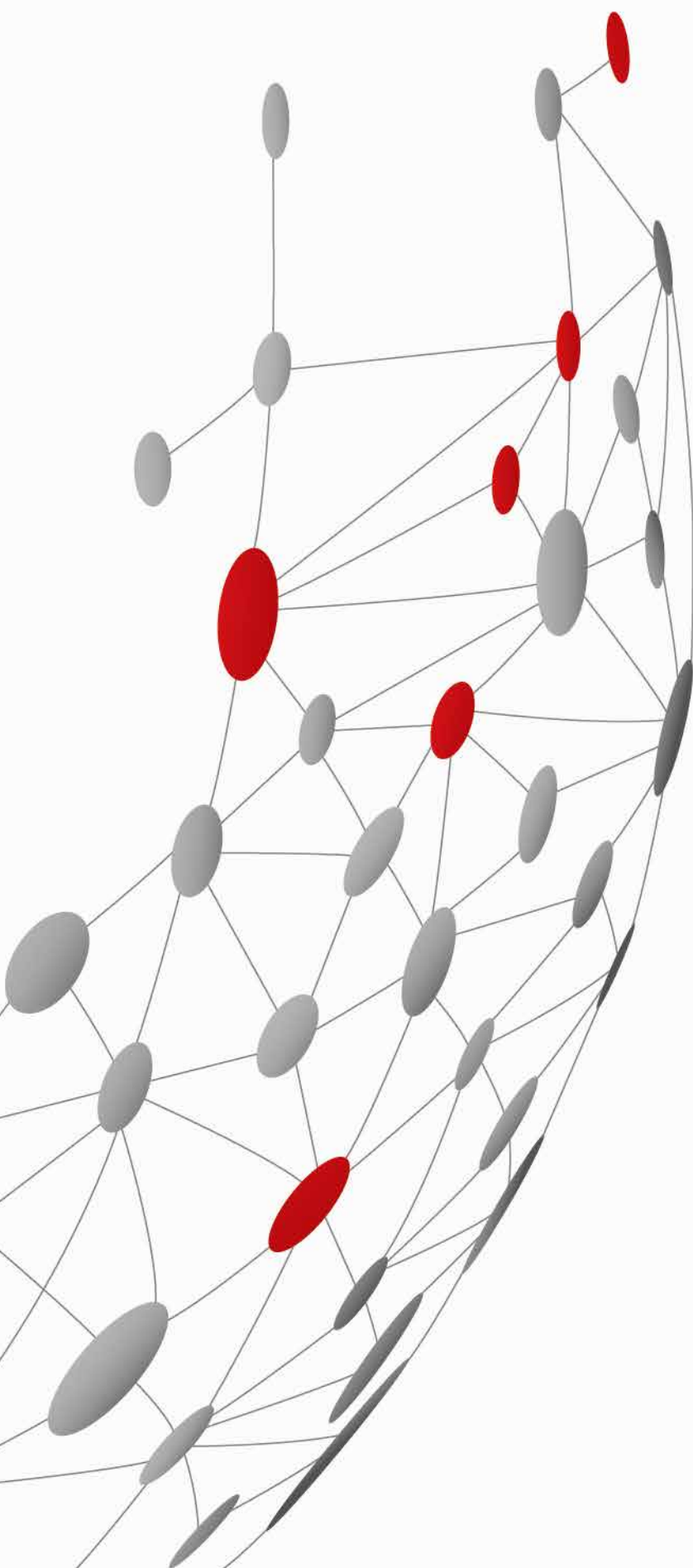




VEDAN

EMBRACING A HEALTHY
AND NEW LIFESTYLE WITH BIOTECHNOLOGY.



企業簡介



**CORPORATE
PROFILE**



VEDAN



企業精神
Corporate spirit

更高、更快、更遠
Higher, Faster, Further

經營理念
Management philosophy

創新、專業、謙和、卓越
Innovation, Professionalism, Modesty, Excellence

企業願景
Corporate vision

以核心生物技術、開創健康新生活
Embracing a healthy new lifestyle with biotechnology

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堅實根基 世界競爭

Competing in the world
with a solid foundation





謙和自牧 永續成長

**Maintain humility for self-cultivation
with an aim for sustainable growth**

味丹企業秉持微生物醱酵核心技術，致力於拓展各項食品及生物科技領域，成為更優質健康的新生活提供者。

1954 年，集團創辦人楊深波偕昆仲於台中市沙鹿區北勢里，創立味正食品廠。1960 年，運用『微生物醱酵技術』生產麩胺酸，將天然糖蜜醱酵轉化為麩胺酸鈉。這項劃時代的技術，同時取得經濟部中央標準局醱酵法製造麩胺酸專利。1970 年，味丹企業正式誕生。

Vedan Enterprise Corporation adheres to the core technology of microbial fermentation, and is committed to raising the quality of the various fields of food and biotechnology to become a new provider for a healthier lifestyle.

In 1954, Sheng-Po Yang, founder of Vedan, brought in his brothers and established Ve Cheng Food in Beishi Village, Shalu District, Taichung City, Taiwan. In 1960, the Corporation utilized microbial fermentation technology to produce glutamic acid products, converting natural sugar cane molasses into monosodium glutamate. This glutamic acid fermentation process was not only a breakthrough technology but also received a patent from the Taiwan Central Standards Bureau of the Ministry of Economy. Vedan was officially launched in 1970.





味丹企業擁有 ISO 22000、FSSC 22000、TQF、HACCP、GMP+FSA 等認證，並榮獲『國家生技醫療品質金獎（生物科技類）』及『傑出生物技術產業發展獎（團體獎）』肯定，不論是企業經營的整體性、研發技術水準、微生物發酵產品應用價值、環境改善等，廣受各界肯定。味丹企業堅定於核心價值，提升競爭力，亦為食品製造、生物科技發展，樹立厚實的根基。

Vedan is the owner of ISO 22000, FSSC 22000, TQF, HACCP, GMP accreditations + FSA registration, and has won a gold medal in the Biotechnology Category of National Bio & Medical Care Quality Award, followed by a group award of the Annual Outstanding Bio-Technology Industry Development Award. With our tightly integrated business management, innovative product research/development, microbiological fermentation applications, and environmental awareness, Vedan has been widely recognized in the food biotechnology industries. We are firm in our core competence of food and biotechnology when it comes to enhancing competitiveness and establishing a solid foundation for future development in food manufacturing and biotechnology.



價值創造 引領市場

Leading the market with value creation



優質產品 基業長青

High-quality products lay down a sustainable foundation

• 味精 •

Monosodium glutamate (MSG)

天然的食物原料透過時光醱酵結晶，小小一匙就能增添獨特風味，這就是所謂的旨味。承襲大自然調和的鮮味，我們不斷研發、提煉美味，衍生出各種美食享受。

味丹在麩胺酸鈉市場擁有味丹、味友、味正、東海等知名品牌，同時在台灣及國際市場上擁有高度佔有率，建構成為亞洲胺基酸產業之領導廠商。

MSG is a natural food ingredient crystallized through fermentation over time. A small spoonful can add a unique flavor, known as "Umami." With the natural umami flavor, we continue to develop and refine delicious flavors, resulting in a variety of enjoyable gourmet food.

Vedan owns well-known brands such as Vedan, Weiyou, Ve Cheng, and Tung Hai in the global Monosodium glutamate market and enjoys a high market share in both Taiwan and the international market. Vedan has established itself as a leading manufacturer in the amino acid industry in Asia.



榮獲 FSSC 22000 食品安全管理系統

SEDEX 企業社會責任道德資料驗證

Vedan was awarded the FSSC 22000 Food Safety Management System.

SEDEX (Suppliers Ethical Data Exchange) Corporate Social Responsibility

Ethics Data Verification.

• 速食食品 • Instant food



味味 A 有香 Q 麵體，搭配獨特肉醬包，打造超過 30 年的經典不敗味道。味味一品以麵好、湯濃、肉大塊為特色，每一口「味味都是極品」。市佔第一的素食泡麵－隨緣，一碗就能滿足享受滋味。國內首創，具有兩塊麵大份量的雙響泡，搭配濃厚湯頭，讓您一吃上癮、越吃越過癮。449 乾麵舖好吃的乾麵會讓人吃得簌簌叫！全國獨創且與日本同步製麵工藝的真麵堂，幫助忙碌的你 / 妳煮出如麵店般的美味麵食。

Wei Wei A has fragrant al dente noodles paired with a unique meat sauce packet, creating a classic unbeaten taste for over 30 years. Premium Wei Wei is characterized by quality noodles, thick soup, and large pieces of meat, every bite of which gives you the finest taste. With the No.1 market share in vegetarian instant noodles, you'll experience absolute satisfaction in just one bowl. As a first in Taiwan, Shuang Shiang Pao contains two large portions of noodles with thick soup and will make you addicted so that the more you eat, the more you'll want. 449 Dry Noodles Shop delicious dried noodles will grab your attention! Jhen Mian Tang is created using unique noodles making technology in Taiwan with the same standard as Japan, helping busy people to cook delicious noodles just like in a noodle shop.



• 包裝水 / 飲料 •

Packaged water / Beverage



源自南投埔里的多喝水，以「多喝水沒事，沒事多喝水」的態度榮獲消費者理想品牌第一名。味丹青草茶及冬瓜茶，獨佔傳統飲料類別的第一品牌，青草茶更榮獲健康護肝認證。竹炭水經特殊竹炭過濾淨化含礦物質及微量元素，溶於水後變成鹼性的飲用水，有益調整體質。還有多喝水 MORE 氣泡水產品，具有獨特的口感。

"More Water" originated from Puli, Nantou and won first place in the ideal brand of consumers with the attitude that "drink more water and you will be fine, and drink more water when you are free." Vedan's Herb Tea and Winter Melon Tea are ranked the top brands in the traditional beverage category. Herbal Tea also got awarded the Health and Liver Protection Certification. The Charcoal-Filtered Water is filtered and purified by the special bamboo charcoal to contain the minerals and trace elements. After the minerals and trace elements are dissolved in water, the Charcoal-Filtered Water becomes alkaline drinking water which is beneficial for adjusting the body constitution. There are also "MORE Sparkling Water" products that have a unique texture.

• 大宗食材 •

Major Food Materials

樹薯澱粉：以新鮮樹薯根作為原料，經去皮、切塊、磨漿、分離及乾燥等，一系列物理分離技術萃取而成的高品質澱粉產品。樹薯澱粉可在不同食品中作為增稠、裹粉、灑粉及填充等應用，為粉圓及芋圓的主要原料。此外，在造紙、紡織及飼料等產業上，亦為重要的黏合劑、填充劑、增稠劑及穩定劑。

砂糖：味丹公司深耕台灣砂糖市場，奠定優質口碑，味丹牌二砂糖具有獨特的甘蔗蜜香風味，適合運用於各式食材的調味及增色，深受食品加工廠、飲料工廠、手搖飲業者…等的喜愛。

Tapioca starch: Native tapioca starch with premium quality is extracted from fresh cassava root with a series of physical isolation techniques, including peeling, chopping, grinding, filtration, and drying process. Applying in different food products as thickening agent, deep-fried coating powder, anti-caking agent, filling agent, and so on, tapioca starch is also the main ingredient for tapioca pearl and taro ball products. In addition, tapioca starch is applied as a binder, filler, thickener, or stabilizer in paper, textile, and feed industry.

Cane sugar: Vedan has strongly cultivated the Taiwan cane sugar market and established itself as a high-quality and reputable brand. Cane sugar No. 2 of the Vedan brand has a unique sugarcane molasses flavor, suitable for seasoning and color enhancement of various popular ingredients. It is popular among food processing factories, beverage factories, and also the hand-shaken drinks industry.





• 貿易 / 代理品 • Trade / Franchise products

味丹除自有品項外更引進國際優質產品：中國葵瓜子第一品牌 – 洽洽香瓜子、最受年輕人喜愛的品牌 – 百事可樂及激浪、以傳承 240 年單一麥芽的傳家秘方，釀造出無與倫比極致口感的 SPEY 威士忌、已有 370 年歷史的日本第一品牌，皇室指定御用酒之一的月桂冠清酒、引金門水質甘甜的泉水與潔淨的空氣，承襲古法技術釀造而著名的金門高粱等知名品牌，環顧生活四周皆有味丹的身影。

In addition to its own products, Vedan also markets a variety of international high-quality franchise products: Qiaqia Sunflower Seeds - the leading brand of sunflower seeds in China; Pepsi-Cola & Mountain Dew - the most popular brands among young people; SPEY Whisky - brewed with a 240-year-old single malt secret family recipe, resulting in the unparalleled taste; Gekkeikan Sake - the No. 1 brand in Japan with a history of 370 years that is one of the royal liquors designated by the imperial family; Kinmen Kaoliang Liquor - brewed using inherited ancient techniques with the sweet spring water and clean air of Kinmen. Famous brands such as Kinmen Kaoliang and Vedan can be seen everywhere in daily life.



• 健康素材 / 保健保養品 •
Health materials / Health care products
and skincare products



國家健康食品認證

衛署健食字第 A00167 號 衛署健食字第 A00196 號

衛署健食字第 A00206 號

National Health Food Accreditation by Department of Health:

DOH Health Food No. A00167 DOH Health Food No. A00196

DOH Health Food No. A00206

我們是國內知名的保健食品的領導廠商。擁有大規模的藍綠藻生產工廠，並以優異品質外銷全球先進國家。綠藻錠、螺旋藻錠及綠藻乳酸菌錠，具調節免疫、調整血脂及腸胃道功能改善之健康食品認證，並提供綠藻精、DHA 藻油、綠藻粉、聚麩胺酸 ... 等健康素材。納豆賜康複方膠囊中的納豆激酶，含有的天然血栓溶解酵素，大大降低血栓性疾病發生率。將持續開發優良的營養保健食品，並提供 BIZIN 光燦系列面膜 ... 等保養品，帶給消費者健康美好的生活。

We are the leading manufacturer of well-known health food products in Taiwan. Owning a large-scale blue-green algae production plant and exporting high-quality products to many developed countries worldwide. The Chlorella Tablets, Spirulina Tablets, and Chlorella Lactic Acid Bacteria Tablets produced by Vedan are accredited as health food products that regulate immunity and blood lipids and improve gastrointestinal function. We provide health food ingredients such as chlorella extract, DHA algae oil, γ -poly-glutamic acid, etc. The natural thrombolytic enzyme contained in Nattokinase in the Natto Sikang Compound Capsules can reduce the risk of thrombotic diseases. We provide excellent nutritional supplements and health food products, BIZIN Bright Series Facial Masks, and other skincare products to bring consumers a healthy and wonderful life.

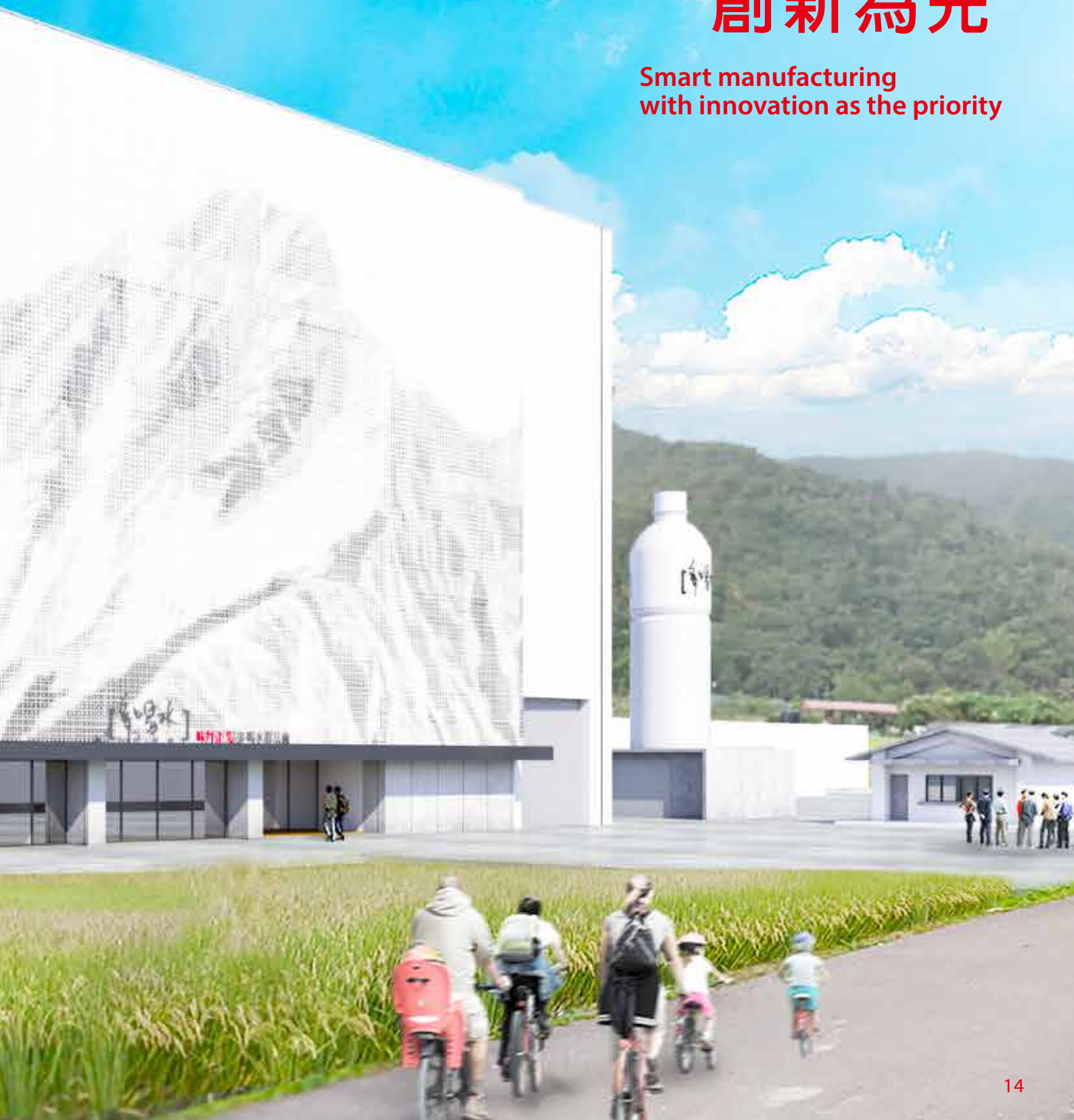




試煉 / 創新 Testing / Innovation

智慧製造 創新為先

Smart manufacturing
with innovation as the priority



A blurred background image of a laboratory setting. A scientist wearing a white lab coat and a light blue surgical mask is leaning over a workbench, possibly using a pipette. In the background, there are laboratory equipment like a microscope and various glassware. A large white circular graphic is overlaid on the left side of the image, containing the text.

開創未來 永不停止

Continuously endeavor to create the future

研發創新精神與食品安全

R&D innovation spirit and food safety

本著對食品微生物發酵技術的熱情和堅持，結合產官學研各界的力量，積極挑戰新技術研發，在消費食品、微生物酵素、生物高分子、益生菌和 DHA 微藻產品等領域開創出新的事業方向。



In line with the enthusiasm and dedication toward food microbial fermentation technology and in combination with the strengths of the industry, government, academia, and research, Vedan has actively engaged in the research and development of new technologies and expanded new business segments in the fields of consumer food, microbial enzymes, biopolymers, probiotics, and DHA microalgae products.

味丹對研發創意的堅毅投入，榮獲多項生技創新獎項，並通過各項國家品質認證，廣受各界肯定。強調食品安全永遠走在大眾之前，從源頭的食材契作到生產履歷層層把關，全面嚴謹的品質管理，只為了提供社會大眾「食」的安心。

Vedan's perseverance in R&D innovation has won various biotechnology innovation awards and the company has been granted numerous national quality accreditations, which are widely recognized. Emphasizing food safety as its foremost priority, from the source of the ingredients through the contractual farming system to production traceability, Vedan meticulously performs checks at every level. The comprehensive and rigorous quality control simply meant to provide the public with peace of mind and food safety.



• 離胺酸 (LYS) •

Lysine (LYS)

味丹企業採用直接發酵法生產的離胺酸，能廣泛應用於食品營養強化劑、飼料添加劑、胺基酸輸液。

The lysine produced by Vedan employing the unmediated fermentation process can be used widely in nutritional supplements, stock feed additives, and amino acid transmission fluid.

• 聚麩胺酸 (γ -PGA) •

Polyglutamic acid (γ -PGA)

味丹以微生物發酵核心技術，並與日本專家合作，開發出聚麩胺酸 (γ -PGA)，將核心產品擴張至生物材料應用市場。並申請包括台灣、日本、美國、中國大陸等地多項專利。

Vedan uses the core technology of microbial fermentation and cooperates with Japanese experts. Vedan has developed polyglutamic acid (γ -PGA) and expanded its core products to the biomaterial application market, and has applied for several patents in different countries including Taiwan, Japan, the United States, and China.

• 高純度麩胺酸 (GA) •

Glutamic acid (GA)

可被用於醫學治療、營養補充、飼料添加及植物生長補充劑使用，可用於治療神經性疾病，如癲癇及手術後營養補充或全能靜脈注射劑，或降低手術後感染及提昇免疫功能，如 T 細胞之研究。

Glutamic acid can be used for medical treatments, nutritional supplements, animal feed additives, and plant growth supplements. Glutamic acid can be applied to treat neurological diseases such as epilepsy by serving as a postoperative nutritional supplement or an intravenous infusion. In addition, glutamic acid can be used to minimize postoperative infections and strengthen patient immune function, such as that demonstrated in T cell research.

• 濃縮糖蜜醱酵液 (C.M.S) •

Condensed molasses fermentation solubles (C.M.S)

糖蜜經醱酵後分離出麩胺酸，所剩餘的液體因含豐富的菌體蛋白質、胺基酸、維生素、礦物質及殘存的糖分，我們將這個液體濃縮後，即成為濃縮糖蜜醱酵液，英文名稱為（Condensed Molasses Fermentation Solubles, 簡稱 C.M.S）。

C.M.S 含有諸多的營養成分，同時又具有高附加價值的特性，歐美等先進國家早已將其應用於動物飼料中。本公司引進德製先進的濃縮設備，與國內外業者合作，將技術及產值極大化，積極和各學術研究單位及業者配合，拓展 C.M.S 在農牧業方面的應用。

After extraction of glutamic acid through the microbial fermentation of molasses, the remaining liquid residue consists of various rich nutrients, including microbial protein, amino acid, vitamins, minerals, and residual sugar. The concentrated liquid of such remains is also known as condensed molasses fermentation solubles (C.M.S).

C.M.S contains an abundance of nutrients and is considered to offer high added value. Developed countries in Europe and the United States have already been using it in animal feed. Vedan employs advanced concentration equipment made in Germany to maximize its technology and production capacity, and actively collaborates with international and local suppliers in the industry. In addition, Vedan is an active research partner of many academic institutions, exploring potential C.M.S applications in agriculture and animal husbandry.



與時俱進 國際風範

Keeping up with the times
and a global outlook





洞察未來 非凡遠見

Insight into the future and extraordinary vision

亞洲佈局，邁向全球

Originating from the Asian network, Vedan now strides towards the global network

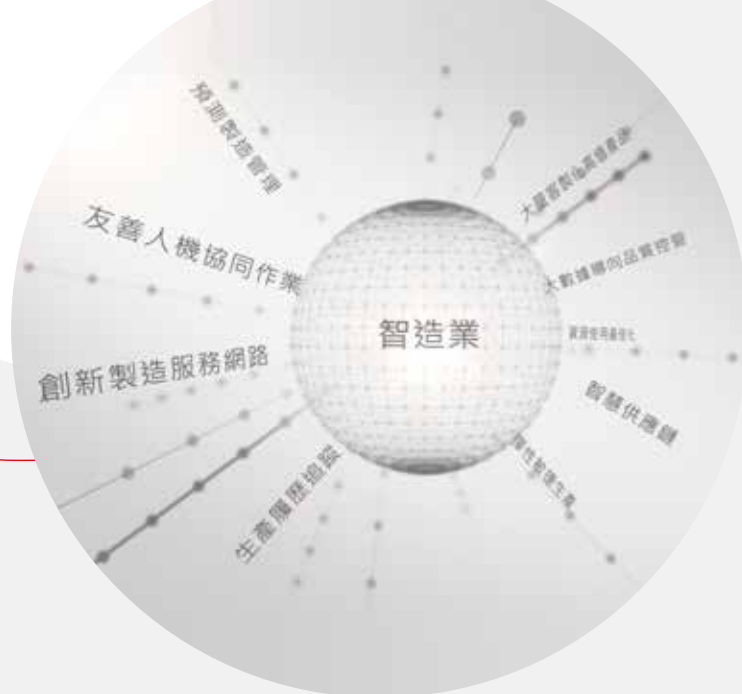
從調味品到速食麵、飲料；從胺基酸到生物材料，味丹循序漸進擴展延伸，豐富化、精緻化產品服務內容，佈局中國及越南。

1991 年，味丹企業於越南投資建立先進廠房，為集團建立完善基礎建設。1992 年及 1996 年分別將版圖延伸至上海、廈門設廠。2003 年 6 月以「味丹國際控股有限公司」在香港聯交所主板上市。透過越南與中國大陸的大型策略投資，味丹企業建立一個集合人才與原料優勢的生產基地。

From condiments to instant noodles and beverages and from amino acids to biomaterials, Vedan gradually expands and extends, and enriches and refines the product and service content, and distributes in China and Vietnam.

In 1991, Vedan invested in the technologically advanced plant in Vietnam to establish a sound manufacturing infrastructure for the group. Vedan extended its presence further by setting up plants in Shanghai and Xiamen in 1992 and 1996, respectively. In June 2003, Vedan launched its IPO as Vedan International (Holdings) Limited on the main board of the Hong Kong Stock Exchange. Through large-scale strategic investments in Vietnam and China, Vedan has established a regional production base where manpower and raw materials bring a competitive edge to its business.





綠色智造

Green Smart Manufacturing

我們致力朝向現代「智造業」發展，透過 SAP 系統及商業智慧平台，即時整合集團銷售、生產資訊，運用巨量數據分析，加速市場應變及決策能力。從食品的美味、營養與保健到生技素材的綠色環保，擴展味丹持續成長，成為「綠色智造」最佳實踐。

We are committed to the development of a modern "smart manufacturing industry." Through the SAP system and business intelligence platform, group sales and production information are immediately integrated. Big data analysis is used to accelerate market emergency response and decision-making capabilities. From the taste, nutrition, and health benefits of food to the green environmental protection of biotech materials, the continuous expansion of Vedan's growth has become the best practice of "green smart manufacturing."

全方位行銷多角佈局

Comprehensive marketing and layout

味丹企業內銷產品掌握全台兩萬多個據點，從實體通路到網路行銷，靈活整合運用。藉由各子公司及供應商間的物聯網佈建，緊密連結生產、銷售、及庫存管理，讓國內外的消費者，都能享受味丹的真實好味，實現「以核心生物技術、開創健康新生活」的願景。

Vedan's domestic products sales cover more than 20,000 locations across Taiwan, from physical channels to online marketing, with flexible integration and application. The deployment of online systems has effectively linked subsidiaries and suppliers, production sites, sales, and inventory management so that consumers at home and abroad can enjoy the good taste of Vedan, and the vision of "embracing a healthy and new lifestyle with biotechnology" is realized.

以人為本 使命無限

People-oriented, unlimited mission







健康生活 幸福滿載

A happy and healthy life

自創業以來，不斷鞭策自己以「以核心生物技術，開創健康新生活」為味丹人的約訓，履行對顧客的承諾，一步步踏實構築企業願景。每一個掛上味丹品牌的產品中，都融合了味丹人的細膩、成熟與責任，以及那份對人的關懷、大自然的尊重，與健康的堅持。

我們認為環境保護是企業應盡的社會責任，也是企業永續發展根本原則。透過不斷的檢討改進來提昇能源資源的使用效率，以形成一個工業發展與自然環境保護並存的社會，進而達到節能與環境保護目的。

Since the establishment of Vedan, we have constantly followed the guiding principle of "embracing a healthy and new lifestyle with biotechnology," fulfilling our promises to customers, and building a corporate vision step by step. Every product with the Vedan brand incorporates Vedan's conscience, maturity, and responsibility, as well as its concern for people, respect for nature, and persistence in health.

We believe that environmental protection is a corporate social responsibility and a

fundamental principle for incorporating sustainable development. Through continuous improvement and review, the efficient use of energy resources is upgraded to form a coexistence of industrial development and the natural environment of society for the purpose of achieving energy savings and environmental protection.



社會責任及未來展望

Social responsibility and future prospects

秉持謙和的心不斷學習並回饋社會，是企業永續經營的不二法則。我們成立味丹文教基金會、捐助深波圖書館、贊助小學童營養午餐、響應支持在地文化與宗教活動及各種藝文、公益活動，專注企業社會責任 (CSR) 營造與發展，並多次獲得行政院文馨獎的肯定，用濃濃的味丹人情味灌注台灣土地。

Continuous learning and giving back to society with a humble heart are the only principles to promote a sustainable business. The Vedan Cultural and Educational Foundation was established and we have donated to the Sheng Po Library, sponsored school lunches for elementary school children, supported local cultural and religious activities as well as various literary and artistic public welfare activities and focused on the construction and development of corporate social responsibility (CSR). We have been recognized by the Executive Yuan Wenxin Award multiple times for infusing the land of Taiwan with Vedan's warmth and friendliness.



健康食品消費化 消費食品健康化

Consumerize health foods and make consumer foods healthy

味丹的歷史，如同一部伴隨著台灣成長的食品工業史，數十年來面對企業發展、轉型、創新的各種階段，不變的是堅守誠信，帶給消費者最真誠的好味道。

味丹公司，從綜合食品產業深耕醱酵食品產業技術，邁向保健、醫療生技領域實現「健康食品消費化，消費食品健康化」的策略。我們將秉持一貫殷實專注的精神，充分發揮核心優勢，用國際化的視野將味丹推向全球，邁向下一個巔峰。

The history of Vedan is like the history of the food industry in that it has grown in tandem with Taiwan. In the face of various stages of enterprise development, transformation and innovation over decades, what has not changed is our adherence to integrity and bringing the best taste to consumers.

From within the expansive food industry, Vedan Enterprise Corporation has extensively developed the food industry fermentation technology and moved towards the realization of the strategy to "consumerize health food and make consumer foods healthy" in the fields of health care and medical biotechnology. We will consistently uphold the spirit of reliability and dedication, fully deploy our core advantages, and employ an international vision to promote Vedan to the global market and reach the next pinnacle.



初心 / 更遠 Beginning / Further

以終為始 卓越實踐

Begin with the goal in mind
and practice excellence



創新・專業・謙和・卓越
楊保俊

味丹沿革 Brief history of Vedan

- 1954** • 味正公司創立，味丹企業肇始
Ve Cheng Food was founded, Vedan Enterprise was established.
- 1972** • 味丹工業股份有限公司更名為味丹企業股份有限公司
Vedan Industrial Co., Ltd. was renamed as Vedan Enterprise Corporation.
- 1973** • 味丹企業成立食品廠開始生產速食麵
Vedan Enterprise Corporation built a food factory and began instant noodles production.
- 1974** • 投資東海綠藻工業股份有限公司
Vedan invested in Tung Hai Chlorella Industrial Corporation.
- 1985** • 味丹企業成立飲料廠生產飲料
Vedan Enterprise Corporation built a beverage factory and began beverage production.
- 1991** • 飲料廠通過工業局 GMP 認證合格
Vedan's beverage factory was granted GMP accreditation by the Taiwan Bureau of Industry.
成立味丹 (越南) 企業股份有限公司
Vedan's Vietnam subsidiary was established.
- 1992** • 成立上海味丹食品有限公司
Vedan's Shanghai subsidiary was established.
飲料廠獲得農委會 CAS 認證 暨日本農林水產省果實飲料 JAS 認證
Vedan's beverage factory was granted a CAS accreditation by the Taiwan Executive Yuan's Council of Agriculture, and a JAS accreditation from Japan.
成立財團法人味丹文教基金會
Vedan Cultural and Educational Foundation was established.
- 1993** • 速食麵生產線通過工業局麵條類食品 GMP 認證
Vedan's instant noodle production line was granted GMP accreditation for the noodle food category by the Taiwan Bureau of Industry.
- 1994** • 調理食品生產線通過工業局罐頭類食品 GMP 認證
Vedan's prepared food production line was granted GMP accreditation for the canned food category by the Taiwan Bureau of Industry.
- 1995** • 速食麵廠、飲料廠通過標檢局 ISO 9002 品質驗證
Vedan's instant noodle factory and beverage factory were granted ISO 9002 quality accreditation by the Taiwan Bureau of Standards, Metrology, and Inspection.
- 1996** • 成立茂泰 (廈門) 食品有限公司
Mao Thai Food Industrial Corporation (Xiamen subsidiary) was established.
多喝水礦泉水上市
Vedan launched its mineral water brand "More Water."
- 2002** • 速食麵廠、飲料廠通過標檢局 ISO 9001 品質驗證
Vedan's instant noodle factory and beverage factory were granted ISO 9001 quality accreditation by the Taiwan Bureau of Standards, Metrology, and Inspection.
- 2003** • 「味丹國際控股有限公司」在香港聯合交易所主板掛牌上市
Vedan launched its IPO as Vedan International (Holdings) Limited on the main board of the Hong Kong Stock Exchange.
- 2004** • 味丹 (越南) 公司榮獲越南國家品質總理獎
Vedan's Vietnam subsidiary won the Vietnam National Quality Prime Minister Award.
天然綠藻錠、天然螺旋藻錠榮獲「2004 國家生技醫療品質獎」
Vedan's products, Natural Chlorella and Natural Spirulina won the 2004 National Bio & Medical Care Quality Award.

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- 2006** • 成立味丹生物科技股份有限公司
Vedan Biotechnology Corporation was incorporated.
- 2007** • 取得百事可樂台灣區代理
Vedan was authorized by PepsiCo Inc. as its agent in Taiwan .
- 2009** • 「綠藻 + 乳酸菌」榮獲健康食品認證
Vedan's product "Chlorella + Lactic acid bacteria" was granted health food accreditation.
- 2011** • 「天然綠藻錠」「天然螺旋藻錠」榮獲健康食品認證
Vedan's Natural Chlorella and Natural Spirulina were granted health food accreditation.
速食麵廠、飲料廠通過標檢局 ISO 22000 驗證
Vedan's instant noodle and beverage factories were granted ISO 22000 accreditation by the Taiwan Bureau of Standards, Metrology, and Inspection.
- 2012** • 味丹心茶道健康青草茶榮獲健康食品許可證
Vedan's product "Herbal Tea" was granted health food accreditation.
- 2013** • 集團 SAP ERP 資訊系統導入上線並整合成商業智慧系統以提昇經營決策能力及效率
Vedan Group introduced the SAP ERP Information System and integrated it into a business intelligence system to upgrade business decision-making capabilities and efficiency .
- 2014** • 榮獲行政院勞動部勞動力發展署 TTQS 人才發展品質管理金牌獎
Vedan won the TTQS Talent Quality-Management System Gold Medal Award from the Workforce Development Agency of the Ministry of Labor, Executive Yuan, Taiwan.
生物材料事業中心通過 SGS FSSC 22000、HACCP 驗證及 CMS GMP+ FSA 驗證
Vedan's Biological Materials Business Center was granted SGS FSSC 22000, HACCP, and CMS GMP + FSA accreditation.
- 2015** • 獲 OHSAS 18001 職業安全衛生管理系統認證
Vedan was granted OHSAS 18001 accreditation.
速食食品廠、飲料廠通過 SGS ISO 22000 及 HACCP 驗證
Vedan's instant food and beverage factories were granted SGS ISO 22000 and HACCP accreditation.
- 2016** • 越南有機礦粒肥 VEDAGRO 取得 ISO 9001/IES 17025、ISO 14001、OHSAS 18001，獲選典型農業產品獎
Vedan Vietnam subsidiary's organic mineral fertilizer VEDAGRO was granted ISO 9001/IES 17025, ISO 14001, and OHSAS 18001 accreditation, and was selected for the National Typical Agricultural Product Award.
- 2017** • 生物素材廠通過 FAMI-QS 驗證
Vedan's biological material factory was granted FAMI-QS accreditation.
- 2018** • 生物材料事業中心通過 2018 年 FSSC 22000 4.1 版驗證
Vedan's Biological Materials Business Center was granted 2018 FSSC 22000 Version 4.1 accreditation.
榮獲『職業安全衛生管理系統 ISO 45001』認證通過
Vedan was granted the Occupational Safety and Health Management System ISO 45001 accreditation.
- 2019** • 投資群岳 (包裝水) 設置智慧工廠
Vedan invested in Cyun-Yue Enterprise Corporation (packaged water) to set up the smart factory.
通過 SGS FSSC 22000 及 HACCP 驗證
Vedan's beverage factory was granted SGS FSSC 22000 and HACCP accreditation.
- 2020** • 生物材料事業中心通過 2020 年 FSSC 22000 5.0 版驗證
Vedan's Biological Materials Business Center was granted 2020 FSSC 22000 Version 5.0 accreditation.



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