

屏|東|可|可  
台灣巧克力



Pingtung Cacao  
& Taiwan Chocolate

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屏東可可 無所不可  
每一塊巧克力  
都是從土地裡種出的希望  
每一塊巧克力  
經歷吹風日曬，萃取其精華才到我們口中…  
每一塊巧克力  
嚐盡酸甜苦辣，最終成就了自我風中脛骨的幹練…

跟我們一起感受台灣巧克力的風土與土地濃濃的人情味

Pingtung Cacao is all-powerful.  
Every piece of chocolate  
is a hope grown from the land.  
Every piece of chocolate  
has experienced wind and sunshine and extracted its  
essence into our mouths...  
Each piece of chocolate  
has tasted all the ups and downs. And finally achieved  
the ability of the tibia in the wind...

Come with us to experience the terroir of Taiwan  
chocolate and the dense human touch of the land.



# 屏東可可主題莊園體驗地圖

## PINGTUNG CACAO FARM TRAVEL MAP

### 01 內埔鄉 Neipu Township

TC 巧舖  
TAIWAN CHOCOLATE STUDIO

牛角灣巧克力咖啡農園  
WUGAWAN CHOCOLATE

巧妙巧克力  
CHO-MEAL CHOCOLATE

可可雅米  
COCOA YUMMY

邱氏咖啡巧克力  
CHOOSE CHIU'S

曾志元巧克力  
ZENG ZHI-YUAN CHOCOLATE

可可寶貝莊園  
COCOA BABY

泉明青果特作合作社  
PINGTUNG CHUEN-MING  
PRODUCTION COOPERATIVE

承德可可農園  
CHENG DE COCOA

可可女王  
COCOA QUEEN

好時丰農  
DEMETER AGRICULTURAL  
ENTERPRISE CO., LTD.

可可丘工坊  
MONISA'S COCOA GARDEN

台灣有機可可廣  
TW A GUANG

可可頌農園  
CACAO SANTE

優芙雅巧克力  
YUFUYA CHOCOLATE

潘氏可可(紅駒咖啡)  
RED MAXIMA COFFEE

### 02 里港鄉 Ligang Township

小雨果巧克力  
HUGO CHOCOLATE  
東沐咖啡可可莊園  
DONMU COFFEE GARDEN

### 03 高樹鄉 Gaoshu Township

喜樂可可  
JOY CHOCOLATE  
可愛巧坊  
LOVELY STUDIO

### 04 鹽埔鄉 Yanpu Township

邦尼巧克力  
BONNY CHOCOLATE  
五心可可農莊  
WUXIN COCOA FARM

### 05 屏東市 Pingtung County

老莫可可園  
LAOMO COCOA FARM  
JL CHOCOLATE

### 06 竹田鄉 Jhutian Township

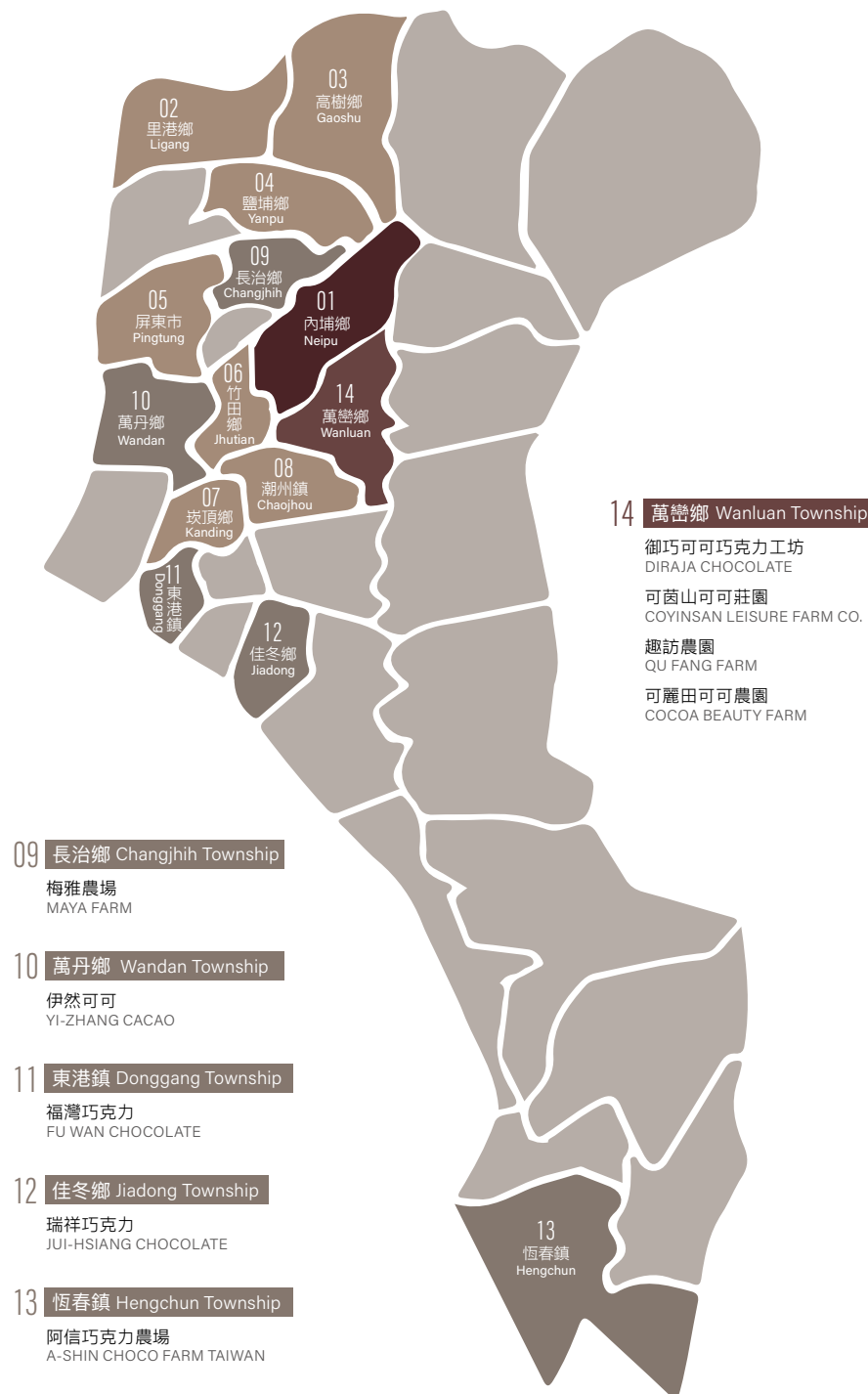
張利可可農園  
CHANG-LI COCOA FARM  
藍町可可咖啡莊園  
LANDING

### 07 崁頂鄉 Kanding Township

珍可可工坊  
CHEN COCOA  
心悅可可坊  
GOOD PAL COCOA LAND

### 08 潮州鎮 Chaozhou Township

林后可可  
CACAO BELLA QUEEN  
惜福可可農場  
SEE FOOD COCOA



### 14 萬巒鄉 Wanluan Township

御巧可可巧克力工坊  
DIRAJA CHOCOLATE  
可茵山可可莊園  
COYINSAN LEISURE FARM CO.  
趣訪農園  
QU FANG FARM  
可麗田可可農園  
COCOA BEAUTY FARM



## 品—牌—介—紹

BRAND  
INTRODUCTION







## TC 巧舖

### TAIWAN CHOCOLATE STUDIO

#### 邀請您品嚐世界的頂級 屏東的美好

TC 巧舖的所有可可豆及巧克力，皆是透過我們本身經營管理的合作社，與屏東在地的小農穩定契作，並堅持以不噴灑農藥且友善土地的方式來耕作，確保巧克力從土地到餐桌的這趟旅程是健康且零污染的，因此，您所嚐到的每一片巧克力，不僅僅是我們精雕細琢的瑰寶，更是來自這塊土地所孕育的美好。

#### Invite you to taste the beauty of the world's top Pingtung

All of the cocoa beans and chocolates of Taiwan Chocolate Studio steadily contracted with local small farmers in Pingtung through our cooperative. We also insist on farming in a land-friendly way without spraying pesticides to ensure that the journey of chocolate from the land to the table is healthy and pollution-free. Therefore, every piece of chocolate you taste is not only a treasure that we have carefully carved but also the beauty that comes from this land.



(左) 官網: [www.tcshop.com.tw](http://www.tcshop.com.tw)

(右) FB 搜尋【TC 巧舖—屏東可可】

#### 極致尊榮黑巧克力禮盒 The Infinity Luxury Chocolate Box

手工精挑出僅僅只有「3%」比例的特 A 級可可果，並加入「米麴菌」的特殊工法進行發酵，透過米麴菌的作用，能讓巧克力發酵的風味變得更有深度，並大幅降低乳酸菌及醋酸菌帶來的酸氣，使發酵後的巧克力，帶有類似日本清酒的高雅風味。

65% 巧克力帶梔子花香氣、鳳梨及芒果的水果感，最後則有焦糖布丁與香草冰淇淋般的尾韻，口感絲滑柔順、層次分明。

85% 巧克力前段酸感輕柔、帶櫻桃、葡萄乾氣息、中段為強烈的杏仁、榛果、奶油、烤焦糖風味，濃縮咖啡尾韻，質地厚實、餘韻悠長。

We hand-picked out only a "3%" proportion of particular grade A cocoa fruit and added the "Aspergillus oryzae" unusual process for fermentation. Through the role of Aspergillus oryzae, the flavor of chocolate fermentation can become more profound and significantly reduce the acid gas brought by lactic acid bacteria and acetic acid bacteria. The fermented chocolate has an elegant flavor similar to that of Japanese sake. The fermented chocolate has an elegant flavor similar to that of Japanese sake.

The 65% chocolate has the aroma of gardenia, the fruity taste of pineapple and mango, and a finish like silky smooth and vanilla ice cream. The mouthfeel is sleek, supple, and well-bedded.

The 85% chocolate has a soft acidity in the front part, with cherry and raisin flavors. Intense flavors of almonds, hazelnuts, cream, and toasted caramel are in the mid-palate. Then, use espresso as the final rhyme, with a thick texture and a long aftertaste.



#### 產品內容物 Description

特 A 級特殊發酵 65% 黑巧克力片 10 入  
65% Dark Chocolate(10 pc)

特 A 級特殊發酵 85% 黑巧克力片 10 入  
85% Dark Chocolate(10 pc)

特 A 級特殊發酵 65% 黑巧克力磚 50g  
65% Dark Chocolate Bricks(50 g)

特 A 級特殊發酵 85% 黑巧克力磚 50g  
85% Dark Chocolate Bricks(50 g)





## 小雨果巧克力 HUGO CHOCOLATE

小雨果巧克力創辦人蘇一明，返鄉青農創生除了著重在特色風格上，也需要在地文化的結合，希望能挖掘更多深度文化並用在品牌及產業上，達成永續文化傳承的里程碑。認真鑽研這個屏東「黑金」。也因為如此，正當現今國際精品巧克力大談“Tree to bar”時，他早就身體力行了。所謂“Tree to bar”，是指巧克力從原料的種植，乃是之後的製造、行銷等，都一手包辦。

The founder, Yi-Ming Su, is a returning young-farmer for chocolate creation. Besides focusing on characteristic style, he also needs to combine local culture. He hopes to tap into more in-depth culture and use it in brands and industries to reach the milestone of sustainable cultural inheritance. He has been seriously studying the “black gold” of Pingtung. Because of this, when the international boutique chocolate talks about “Tree to Bar,” he has already practiced it. The so-called “Tree to Bar” refers to someone who will take the production and marketing of chocolate from raw materials upon themselves.



FB 搜尋【小雨果巧克力】

黑金可可核桃酥禮盒 (12 入)  
Black Gold Cocoa Walnut Crisp Gift Box



### 產品內容物 Description

1. 選用正港台灣巧克力製作
2. 可可的外酥皮搭上核桃與蔓越莓的內餡
3. 每一顆重達 50 公克
4. 微甜的口感內餡與可可風味酥皮

1. Chocolate genuine made in Taiwan
2. Cocoa crust with walnut and cranberry filling
3. Each weighing is 50 grams
4. Slightly sweet filling and cocoa-flavored pastry







## 牛角灣巧克力咖啡農園 WUGAWAN CHOCOLATE

### 品質，從土地照顧起

牛角灣巧克力咖啡農園對於自家土地種植豐美的可可樹，果實吸引了不少「小客人」來品嚐，松鼠、果子狸更是常客，但生態就是如此，如同人類進食的需求，小動物們也求溫飽，因此老闆額外種了香蕉，與牠們和平相處，從此，可可樹也不再有了被咬過的痕跡。好的作物不僅需要優質的環境，更需要耕者有與土地共生共存的心，以自然農法，無任何添加，突顯可可最原始純正的香醇。從可可生態到種植加工，以及手作體驗，屏東牛角灣絕對能讓你有趣難忘的甜蜜旅遊回憶！

### Quality starts from land care.

Wugawan Chocolate has attracted many "little guests" to taste the fruits of the rich cacao trees planted on its land, especially squirrels and civets. But the ecology is like this. Just like the human demand for food, small animals also need food and clothing. So the boss planted extra bananas and got along with them peacefully. Since then, they have longer bitten the cacao tree. Good crops need a high-quality environment and a heart of coexistence with the land. They use natural farming methods without any addition, highlighting cocoas' original and pure fragrance. From cocoa ecology to planting and processing, as well as handicraft experience, Wugawan Chocolate in Pingtung will give you unforgettable sweet travel memories!

#### 山海巧克力禮盒

#### Mountains and Seas Chocolate Box



#### 產品內容物 Description

75% 黑巧克力磚  
75% Dark Chocolate Bar



(左) 官網: <https://www.shop1688.com.tw/aom20210630004/>

(右) FB 搜尋【牛角灣巧克力咖啡農園】







CHO-MEAL  
CHOCOLATE

巧妙巧克力

## 巧妙巧克力

CHO-MEAL CHOCOLATE

愛了，她不僅是名詞，也是動詞，更是形容詞，最後希望成為驚嘆詞。

愛了，源自屏東縣內埔鄉隘寮村，南倚大武山，東有涼山，北有隘寮溪，西邊是屏東大平原。所以她是一個地名，一個名詞。

愛了（隘寮），也是品牌創辦人的出生地，對於成長的家鄉，當然是愛家，愛鄉，愛這塊土地，也愛這塊土地上的人。所以她是一個動詞。

巍巍大武山，潺潺隘寮溪，滋養的可可樹，孕育出的純淨天然的巧克力，讓你愛上了愛了。

Love, it is not only a noun, but also a verb, but also an adjective, and finally hopes to be an exclamation word.

Love, this brand originated from Ailiao Village, Neipu Township, Pingtung County, leaning against Dawu Mountain in the south, Liangshan Mountain in the east, Ailiao River in the north, and Pingtung Great Plains in the west. So it is a place name, a noun.

Love (Ai Liao) is also the birthplace of the founder of the brand. For the hometown where he grew up, of course he loves his home, his hometown, this land, and the people on this land. So it is a verb.

The majestic Dawu Mountain, the gurgling Ailiao River, the nourishing cocoa trees, and the pure and natural chocolate bred will make you fall in love with love.

85% 黑巧克力  
85% Dark Chocolate



FB 搜尋【愛了巧克力—巧妙巧克力】







## 可可雅米 COCOA YUMMY

只要努力用心付出，  
就會獲得滿滿的收穫

可可雅米秉持友善大地的理念，堅持人工除草，將每一棵可可樹當作是自己的孩子一般照顧，用心培育直至開花結果，以繁盛的可可樹孕育出好吃的可可，做為品牌概念，推崇無毒友善農法，讓人與環境和諧共存，朝著環保生產、自然生態、美好生活的願景，在世界巧克力大賽中也獲得銅牌殊榮，可可雅米相信，只要努力用心付出，就會獲得滿滿的收穫。

Work hard and put heart into it,  
will get a lot of rewards.

Cocoa Yummy adheres to the concept of being friendly to the earth and insists on manual weeding. They take care of each cocoa tree as their child and cultivate it until it blooms and bears fruit. Their brand concept uses delicious cocoa bred from the prosperous cocoa tree. Cocoa Yummy advocates non-toxic and friendly farming methods, harmonious coexistence between people and the environment, and towards the vision of environmentally friendly production, natural ecology, and a better life. It also won the bronze medal in the World Chocolate Awards. Cocoa Yummy believes that as long as they work hard and put their heart into it, they will get a lot of rewards.

風味巧克力  
Flavor Chocolate



產品內容物 Description

紅藜巧克力  
Red Quinoa Chocolate

紅玉巧克力  
Ruby Black Tea Chocolate

肉桂巧克力  
Cinnamon Chocolate



FB 搜尋【可可雅米】







## 伊然可可

YI-ZHANG CACAO

### 與椰子共同生存的幸福果樹 來自伊然用心栽種

一位六歲男孩——巧克力王子，王子的媽媽因為工作，必須長期和王子分開，一個星期見一次面也是常態，巧克力王子的媽媽也很心疼他，為了不讓王子過於思念自己，時常購買巧克力給巧克力王子，並告訴他，當想念媽媽時可以吃一顆巧克力，媽媽因緣際會進入巧克力製作的天地，也很懷念當初那一段珍貴而美好的回憶，靠著巧克力依然留存那份思念的味道。



可可粉  
Cocoa Powder

Planted by Yi-Zhang, the happy fruit tree lives together with coconuts.

A six-year-old boy is the Chocolate Prince. The prince's mother had to be separated from the prince for a long time because of her work. It was also usual to meet once a week. The mother of the Chocolate Prince cared for him a lot. She often bought chocolate for the chocolate prince not to let the prince miss her too much. And she told him that he could eat a bar of chocolate when he missed his mother. Then the mother entered the world of chocolate making by chance. She also missed the precious and beautiful memories at the beginning and still retains the taste of missing chocolate.



FB 搜尋【伊然可可·金牌可可豆】







## 老莫可可農園

### LAOMO COCOA FARM

老莫可可農園堅持不灑農藥及友善耕作，到處用心學習、創新研發，一路走來，從一開始爲了從檳榔轉型，花了一段時間與長輩們討論，如今老莫可可，有了門市和穩定的產品，飽滿結實，販售可可堅果，強調養身益體，堅持原味而不添加。

LAOMO insists on not spraying pesticides and friendly farming by studying hard and innovating research and development. From the beginning, the owner took a while to discuss with the elders to transform from betel nut. And now, LAOMO has a store to sell stabilizable products with plump and sturdy. The cocoa nuts they sell is to emphasize health and fitness and insist on the original flavor without adding.

可可曲奇餅乾  
Chocolate Cookie



(左) 官網: [www.laomococoa.com.tw](http://www.laomococoa.com.tw)

(右) FB 搜尋【老莫可可農園】





## 邱氏咖啡巧克力

CHOOSE CHIU

我們是一群懷著夢想為台灣做事的傻瓜。當別人嘲笑我們時，我們仍努力的去做別人認為不會成功的事。

邱氏咖啡巧克力邱銘松是屏東可可種植的先鋒之一，2006年打造出台灣第一家本土巧克力品牌-「邱氏巧克力」。邱銘松帶領著自己的兒女追逐巧克力夢，要讓巧克力成為屏東客庄產業。邱銘松有使命感地說：「客庄人口老化得快，我要用巧克力這個現代美食，取代屏東客庄的檳榔產業，吸引年輕人回鄉。」

We are a group of fools working for Taiwan with dreams. When others laugh at us, we still try to do what others think will not succeed.

Ming-Song Chiu is one of the pioneers in cocoa cultivation in Pingtung. In 2006, he created the first local chocolate brand in Taiwan -- "Choose Chius." Ming-Song Chiu leads his sons and daughters to pursue the chocolate dream and make chocolate a Pingtung Hakka Village industry. Ming-Song Chiu said with a sense of mission: "The population of the Hakka Village is aging rapidly. I want to replace the betel nut industry of Pingtung Hakka Village with chocolate, a modern delicacy, to attract young people back home."

### 招牌手作巧克力生巧克力

Nama Chocolate



生巧克力的「生 Nama」，是日文「新鮮」的意思。生巧克力是用巧克力以及其他乳製品與糖加工製作而成的，口感綿密滑順是本店暢銷產品之一。

Raw chocolate "Nama" means "fresh" in Japanese. They make raw chocolate from chocolate and other dairy products and sugar. It is one of the best-selling products in the shop.



(左) 官網: [www.chiuscoco.com](http://www.chiuscoco.com)

(右) FB 搜尋【邱氏咖啡巧克力】







## 邦尼巧克力

### BONNY CHOCOLATE

希望帶給你巧克力原味覺醒的純粹感動

從原本不愛吃巧克力，如今成為一位巧克力達人，因為碩士論文，開始研究台灣的可可栽種到加工，歷經淬煉與無數次失敗，找到了展現可可純粹美味的秘訣，帶來原味覺醒的純粹感動。嚴選屏東生產可可，經過數日的發酵、日曬、慢工烘焙接著研磨出柔順的巧克力漿，最終生產出一塊塊夢幻逸品，更在世界巧克力大賽中獲得銀牌殊榮，同時也推廣食農教育，並與學校機關團體一同合作。

85% 黑巧克力  
85% Dark Chocolate



Bonny Chocolate hopes to bring you the pure emotion of the original chocolate awakening.

Become a chocolate expert since she has not like chocolate. Because of the master's thesis, the owner began to study cocoa cultivation and processing in Taiwan. After many quenching and failure, she found the secret to showing the pure taste of cocoa and brought pure emotion to the original taste awakening. Strictly selected cocoa in Pingtung after several days of fermentation, sun exposure, slow baking, grinding, and then making the smooth chocolate pulp. Finally, produce dreamlike products. It also won the silver medal in the World Chocolate Competition. At the same time, they are also promoting Agri-food education and often cooperating with schools and organizations.



FB 搜尋【邦尼巧克力工坊】







林后可可  
CACAO BELLA QUEEN

守護青春美麗

我們林后可可園，以自然農法栽種可可樹。我們的使命是推廣可可的無毒栽種，創造人與自然生態和諧共存的綠色環境，自行種植可可、冷壓萃取的可可脂來製成可可保養品。更透過產官學與生技實驗室及專家合作，共同開發適合不同膚質所需要的保養品。

寵愛禮盒  
A Loved Box



# Your Natural, Green, and Clean Beauty

We plant cacao trees in Cacao Bella Queen Farm by the natural farming method. Our mission is to promote the non-toxic cultivation of cocoa to create a green environment where people and natural ecology coexist harmoniously. Using self-grown cocoa butter from extracting by cold pressure to make cocoa care products. Also, through cooperation with biotechnology laboratories and experts, jointly develop skincare products suitable for different skin types.

產品內容物	Description
1. 產品名稱	產品名稱
2. 產品規格	產品規格
3. 產品用途	產品用途
4. 產品特點	產品特點
5. 產品包裝	產品包裝
6. 產品價格	產品價格
7. 產品產地	產品產地
8. 產品質量	產品質量
9. 產品壽命	產品壽命
10. 產品安全	產品安全
11. 產品環保	產品環保
12. 產品服務	產品服務
13. 產品培訓	產品培訓
14. 產品維護	產品維護
15. 產品配件	產品配件
16. 產品附件	產品附件
17. 產品說明書	產品說明書
18. 產品保修卡	產品保修卡
19. 產品發票	產品發票
20. 產品合同	產品合同
21. 產品協議	產品協議
22. 產品聲明	產品聲明
23. 產品公告	產品公告
24. 產品通知	產品通知
25. 產品報告	產品報告
26. 產品總結	產品總結
27. 產品建議	產品建議
28. 產品意見	產品意見
29. 產品評價	產品評價
30. 產品反饋	產品反饋
31. 產品諮詢	產品諮詢
32. 產品解答	產品解答
33. 產品培訓	產品培訓
34. 產品維護	產品維護
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36. 產品附件	產品附件
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38. 產品保修卡	產品保修卡
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40. 產品合同	產品合同
41. 產品協議	產品協議
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47. 產品建議	產品建議
48. 產品意見	產品意見
49. 產品評價	產品評價
50. 產品反饋	產品反饋
51. 產品諮詢	產品諮詢
52. 產品解答	產品解答
53. 產品培訓	產品培訓
54. 產品維護	產品維護
55. 產品配件	產品配件
56. 產品附件	產品附件
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58. 產品保修卡	產品保修卡
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62. 產品聲明	產品聲明
63. 產品公告	產品公告
64. 產品通知	產品通知
65. 產品報告	產品報告
66. 產品總結	產品總結
67. 產品建議	產品建議
68. 產品意見	產品意見
69. 產品評價	產品評價
70. 產品反饋	產品反饋
71. 產品諮詢	產品諮詢
72. 產品解答	產品解答
73. 產品培訓	產品培訓
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86. 產品總結	產品總結
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88. 產品意見	產品意見
89. 產品評價	產品評價
90. 產品反饋	產品反饋
91. 產品諮詢	產品諮詢
92. 產品解答	產品解答
93. 產品培訓	產品培訓
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103. 產品公告	產品公告
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105. 產品報告	產品報告
106. 產品總結	產品總結
107. 產品建議	產品建議
108. 產品意見	產品意見
109. 產品評價	產品評價
110. 產品反饋	產品反饋
111. 產品諮詢	產品諮詢
112. 產品解答	產品解答
113. 產品培訓	產品培訓
114. 產品維護	產品維護
115. 產品配件	產品配件
116. 產品附件	產品附件
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118. 產品保修卡	產品保修卡
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121. 產品協議	產品協議
122. 產品聲明	產品聲明
123. 產品公告	產品公告
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129. 產品評價	產品評價
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141. 產品協議	產品協議
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144. 產品通知	產品通知
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146. 產品總結	產品總結
147. 產品建議	產品建議
148.	

可可舒緩霜  
Cacao Skin Relief Cream

可可唇膏  
Cacao Lip Stick

可可玫瑰純露潔顏慕斯  
Cacao and Rose Smoothing Facial Cleanser



(左) 官網：[www.cacaobellaqueen.com](http://www.cacaobellaqueen.com)

(右) FB 搜尋【林后可可園】

屏東可可 台灣巧克力——林后可可

2





## 珍可可工坊 CHEN COCOA

珍可可工坊創辦人陳瑞珍，來自風城新竹，多年前帶著來自娘家父母天國的祝福，選擇南下與丈夫共譜新生活，喜愛種植作物的他除了種植可可之外，也種植無花果等作物，更拜師求藝開發製作巧克力各種發酵，依造不同的屬性分批可可豆，進行發酵與烘焙，添加排灣族洛神蜜餞，或為登山勇士製作海鹽巧克力，在調溫手感中如揮灑畫筆般創作鑽石般的凝鍊結晶，在 2020 年更獲得 ICA 國際巧克力亞太區獎項。

Rui-Zhen Chen, the founder of Chen Cocoa, is from the windy city of Hsinchu. Many years ago, with the blessings of her parents from heaven, she chose to go south to start a new life with her husband. She loves to grow crops such as figs, besides planting cocoa. Rui-Zhen Chen even learned teaching skills from master teachers to develop and produce various fermentations of chocolate. She made cocoa beans in batches according to different attributes, fermented and roasted them, and added Paiwan roselle candied fruit. Or make sea salt chocolate for mountaineering warriors, and create diamond-like crystallization like a paintbrush in the temperature adjustment. In 2020, she won the ICA International Chocolate Awards in Asia-Pacific.



FB 搜尋【珍可可工坊 Chen Cocoa】

### 大武山系列巧克力

#### Dawu Mountain Edition Chocolate



#### 產品內容物 Description

- 60% 洛神巧克力  
60% Roselle Chocolate
- 60% 紅藜巧克力  
60% Red Quinoa Chocolate
- 60% 海鹽巧克力  
60% Sea Salt Chocolate
- 60% 牛奶巧克力  
60% Milk Chocolate







## 屏東可可國家隊 PINGTUNG CACAO TEAM

屏東縣政府在 2020 年提出屏東可可地方創生計畫，由國發會核定通過，在此計畫架構屏東可可產業跨域國家隊，向經濟部提案，期盼透過與在地產業接軌研發循環資材商品，導入通路市場。推出的屏東巧克啤酒，利用可可製成巧克力過程，產出的可可豆殼，以可可茶再經過新研發的鎖香技術將香氣鎖在糖蜜中，挑戰鎖香效果，將糖蜜產出的精釀風味啤酒，口感達多層次。

The Pingtung County Government proposed the Pingtung Regional Revitalization Plan in 2020, which was approved by the National Development Council. In this plan, a cross-regional national team for the Pingtung cocoa industry was proposed and proposed to the Ministry of Economic Affairs. It is hoped that through cooperation with the real estate industry In line with the research and development of recycled materials and products, introduce them into the channel market. The Pingtung Choco Beer launched uses cocoa to make chocolate. The cocoa bean shells produced are used to lock the aroma in molasses with cocoa tea and the newly developed aroma locking technology. Challenge the aroma locking effect, and the molasses produced craft flavored beer with multi-layered taste.



FB 搜尋【屏東可可園區】

屏東巧克啤酒  
Pingtung Choco Beer







## 御巧可可巧克力坊 DIRAJA CHOCOLATE

### 最好的巧克力 只給最值得的您！

御巧可可命名意義為「御用巧克力」，把傳說的「眾神的神物」古時候的宮廷食物呈現給您，屏東自家友善耕作栽種的可可，Tree to Bar 一條龍純手工製作，天然無添加不抽脂，巧思結合馬六甲南洋風味和台灣在地農產，讓您享有最特別、最天然、最頂級的巧克力。

#### 精選皇家巧克力禮盒 DiRaja Chocolate Box



### You Deserve The Best!

Name of DiRaja Chocolate means “chocolate employed by the emperor.” Present the ancient court food of the legendary “Gods’ wonder food.” They cultivate and grow friendly Pingtung’s cocoa, using Tree to Bar is handmade through one-stop, natural, with no additives and no drawing out oil. They ingeniously combine the Nanyang flavor of Malacca with local agricultural products in Taiwan so that you can enjoy the most particular, natural, and top-quality chocolate.

#### 產品內容物 Description

75% 黑巧克力  
75% Dark Chocolate

85% 黑巧克力  
85% Dark Chocolate

99% 黑巧克力  
99% Dark Chocolate

鳳梨巧克力  
Fruity Dark Chocolate



FB 搜尋【御巧可可巧克力坊】







## 喜樂可可園 JOY CHOCOLATE

### 用喜樂的心 編織一粒豆子的夢！

一對夫妻在神的帶領應許下，來到屏東高樹客家右堆，用喜樂的心，編織一粒豆子的夢！以有機方式栽種，從種植到巧克力產品製作，採一條龍作業模式，追求健康美味天然好滋味。

驗證「屏東可可、台灣巧克力」，無論是可可豆品質、發酵技術與巧克力製作水準，可與國際無縫接軌。夫妻倆一路上雖有酸、甜、苦、澀。但其中都添加了「喜樂」，期許把在地的文化、物產推出去，朝著越在地越國際的目標前進。

### Braid a bean dream with a joyful heart!

A couple, led by God and promised, came to the Hakka Liugdui of Gaoshu in Pingtung to weave a dream of a bean with a joyful heart. Planted organically, they adopt a one-stop operation mode from growing to making chocolate products to pursue healthy, delicious, and natural tastes.

They have verified that "Pingtung Cacao and Taiwan Chocolate" can seamlessly integrate with international standards of cocoa bean quality, fermentation technology, and chocolate production level. The husband and wife added "joy" to the sour, sweet, bitter, and astringent things along the way. They expect to push out the local culture and products and move towards the goal of becoming more international.

#### 精品綜合巧克力禮盒 Chocolate Box



#### 產品內容物 Description

66% 黑巧克力  
66% Dark Chocolate

78% 黑巧克力  
78% Dark Chocolate

85% 黑巧克力  
85% Dark Chocolate

哇沙米巧克力  
Wasabi Chocolate

可可豆茶  
Cacao Bean Tea



FB 搜尋【喜樂可可咖啡園】







ZENG ZHI-YUAN CHOCOLATE  
曾志元巧克力

## 曾志元巧克力

ZENG ZHI-YUAN CHOCOLATE

### 全世界最新鮮巧克力

曾志元巧克力秉持著：「可可豆不會用語言跟你溝通，但它會用狀態表現來訴說，讓我知道它需要什麼，是不是太冷或太熱了。」言語之間，彷彿就像是呵護著自己的孩子一般。琢磨可可的這些年，從可可農田、無毒樹種栽種修枝到疏花疏果，與可可農友探討著每一種可可果發酵出來的風味，我們堅持在地深耕，我們的理念是堅持讓更多屏東人不再砍可可樹，全程使用在地原料、在地生產，迫切希望這個正向的可可產業可以在這片土地延續下去。

### The world's freshest chocolate

Zhi-Yuan Zeng insists on his chocolate: "Cocoa beans can't communicate with you in words, but they will express themselves in the state. Let me know what it needs, whether it is too cold or too hot." Between words, it seems like he is taking care of his children. In the past three years of cocoa cultivation, he discussed the fermented flavor of each kind of cocoa fruit with cocoa farmers, from the cultivation and pruning of non-toxic trees in cocoa fields to the thinning of flowers and fruits. We persist in deep plowing. Our philosophy is to insist that more people in Pingtung stop cutting cocoa trees. The whole process uses local raw materials and local production. It is urgent to hope that this affirmative cocoa industry can continue in this land.

85% 純黑巧克力 / 5g\*24 片  
85% Dark Chocolate



產品內容物 Description

85% 純黑巧克力  
85% Pure Dark Chocolate

2018 年世界巧克力大賽『四面金牌』『一銀』  
Won the 2018 World Chocolate Competition with "four gold" medals and "one silver" medal.

熱門四金款：微果香跟玫瑰花香、微酒香跟木質風味  
Popular four gold items, including micro fruit, rose fragrance, micro wine, and wood flavor.



官網：www.zengzhiyuan.com



ZENG ZHI-YUAN CHOCOLATE  
曾志元巧克力







## 福灣巧克力

### FU WAN CHOCOLATE

#### 從土地到靈魂的生命至美

福灣巧克力在大武山腳下以友善耕作的方式製作可可果，以多種獨創的工藝技法與無止盡的熱情，在莊園內完成 Tree-To-Bar（從可可果到巧克力的完整製程），並結合各種饒富特色的在地食材，以巧克力這個最迷人的世界語言，向全世界訴說來自台灣的風土故事，希冀以巧克力傳遞從土地到靈魂的生命至美。

From tree to bar.  
From soil to soul.

Taiwan local brand Fu Wan Chocolate received The Best Dark Chocolate Overall Winner and World's Most Awarded Chocolate Brand for the ICA World Chocolate Competition. The total record of 5 gold, 19 silver and 4 bronze awards put Fu Wan Chocolate onto the world stage. Founded by Warren Hsu, the first certified chocolate taster in Taiwan, Fu Wan Chocolate is a true Taiwanese brand. Not only do we use the cacao beans from Ping Tung, we also work with the farmers from the start.



官網: [www.fuwanshop.com](http://www.fuwanshop.com)

2021 ICA 得獎典藏禮盒  
ICA World Final 2020-21 Specialty Box



#### 產品內容物 Description

- 70% 啤酒酵母三號愛爾粗研磨巧克力  
Beer Yeast #3 "America" Ale Style Rough Ground Chocolate
- 70% 草莓啤酒酵母巧克力  
Strawberry Beer Yeast Chocolate
- 70% 紅酒酵母一號巧克力  
Red Wine Yeast #1 "Alice" Chocolate
- 56% 碳焙烏龍奶茶巧克力  
Taiwan Charcoal Oolong Milk Tea Chocolate
- 56% 荔枝玫瑰東方美人奶茶巧克力  
Taiwan Lychee Rose Oriental Beauty Milk Tea Chocolate
- 62% 台灣紅烏龍茶巧克力  
Taiwan Red Oolong Tea Chocolate
- 62% 台灣鐵觀音茶巧克力  
Taiwan Tie-Guan-Yin Tea Chocolate
- 62% 台灣馬告巧克力  
Taiwan Magao (Wild Pepper) Chocolate





## 莊園巡禮

EXPLORE FARMING



## 張利可可農園 | CHANG-LI COCOA FARM

張利可可農園採用友善自然農法，愛護孕育滋養我們的這片大地，平時除了販售可可相關產品之外，也提供預約制的導覽服務。**業務項目：食農教育、DIY 體驗、巧克力商品**

Chang-Li Cocoa Farm adopts friendly and natural farming methods to care for the land that nurtures and nourishes us. It also provides guided tours by appointment, besides selling cocoa-related products.

**Production and Service : The Education about "From Farm to Table", Chocolate and Chocolate-handmade course.**



## 藍町可可咖啡莊園 | LANDING

因緣際會下認識可茵山可可莊園的林大哥，邀請一起種植可可，並一同參與許多可可相關課程，平時也會與兒子一同進修咖啡烘焙等相關課程，父子致力於研究可可及咖啡，並成立了藍町可可咖啡莊園。**業務項目：食農教育、巧克力商品**

"Landing" means safe arrival and alighting. At the same time, they wish the guests and friends here a safe and smooth journey. The boss met My Lin from the COYINSAN Leisure Farm Co. on the occasion of the meeting and invited him to plant cocoa together and participate in many cocoa-related courses. Usually, he will also take coffee baking and other related courses with his son. Father and son devoted themselves to studying cocoa and coffee and setting up "Landing."

**Production and Service : The Education about "From Farm to Table", Chocolate.**



## 可可寶貝莊園 | COCOA BABY

可可寶貝不僅製作可可堅果，還推出多樣產品，例如：可可杏仁果等產品。平時接受預約，讓遊客到果園裡導覽解說。可可寶貝莊園牆面上還有一大面彩繪牆，繪製巧克力製作過程的 8 個步驟，讓遊客可以一目瞭然。**業務項目：食農教育、DIY 體驗、巧克力商品**

Cocoa Baby makes cocoa nuts and promotes different products, such as almond nuts with cocoa. They usually accept appointments to guide and explain the orchard to the visitors. There is also a large painted wall on the Cocoa Baby, which includes eight steps, from harvesting, fermentation, sun exposure, sorting, baking, shelling, grinding, and refining to pouring and molding. It can let visitors can understand the chocolate production process clearly. **Production and Service : The Education about "From Farm to Table", Chocolate and Chocolate-handmade course.**



## 泉明青果特作合作社 | PINGTUNG CHUEN-MING PRODUCTION COOPERATIVE

泉明青果與多家大專院校以「地方創生」的概念進行產學合作，成立可可實驗場域，讓更多人深入產地與可可農有最直接的互動，成為產學的優良互動平臺，並藉此結合內埔地方文化，讓到訪的遊客能夠更深入的體驗多元的可可文化。**業務項目：食農教育、DIY 體驗、巧克力商品**

Pingtung Chuen-Ming Production Cooperative is conducting industry-academy cooperation with several colleges and universities based on the concept of "local revitalization" to establish a cocoa experiment field now. Let more people go deep into the production area and have the most direct interaction with cocoa farmers. Besides, visitors can experience the diverse cocoa culture more deeply by combining the local culture of Neipu. **Production and Service : The Education about "From Farm to Table", Chocolate and Chocolate-handmade course.**



## 承德可可農園 | CHENG DE COCOA

承德可可把部分檳榔改種植可可，雖然很多人早已在數年前就開始引進及培育，但大多數都推廣商品，而承德專於樹苗的品質及改良，產品以天然的方式製作，朝養身、健康的方向去發展。承德可可農園用心耕耘每一分土地，手工研發多項可可產品。**業務項目：食農教育、DIY 體驗、巧克力商品**

Cheng De Cocoa changed to planting some cocoa in the betel nuts field. Although many people began to introduce and cultivate products several years ago, most of them were to promote products. However, Cheng De focuses on the quality and improvement of saplings. Its products are made naturally and are developing towards health and wellness. Cheng De Cocoa cultivates every piece of land and develops many cocoa products by hand. **Production and Service : The Education about "From Farm to Table", Chocolate and Chocolate-handmade course.**



## 可可女王 | COCOA QUEEN

可可女王積極地與在地可可小農合作，已有近 30 位的可可農友加入契作的行列，今後也將持續與這些農友們合作，協助將原物料加工，創造更多無限可能。**業務項目：DIY 體驗、巧克力商品**

Cocoa Queen is a brand jointly established by Jun-Hao Chen, Jun-Jie Chen, and Rou-Yu Chen. The three brothers and sisters also actively cooperate with local cocoa farmers, and nearly 30 cocoa farmers have joined the contract. Cocoa Queen will continue to cooperate with these farmers in the future to help create more possibilities by processing raw materials.

**Production and Service: Chocolate and Chocolate-handmade course.**



## 好時丰農 | DEMETER AGRICULTURAL ENTERPRISE CO., LTD.

好時丰農透過與契作可農民合作，收購可可製成巧克力後再銷往北部。堅持充分運用可可的每一個部份製成各式商品，為農民帶來收益，並透過可可帶給消費者健康與美味。目前除了有提供企業夥伴使用的優質可可磚、可可粉，也有帶給消費者健康和美味的創新巧克力產品。

**業務項目：巧克力商品**

Wan-Lun Huang, the founder of Demeter Agricultural Enterprise Co., LTD., founded the cocoa brand "Demeter" in 2016. Working with indentured cocoa farmers, she buys cocoa to make chocolate for sale in Northern Taiwan. She also insists on every part of cocoa to make various products, bringing benefits to farmers and bringing health and deliciousness to consumers through cocoa. Besides providing high-quality cocoa bricks and cocoa powder for business partners, it also brings consumers innovative chocolate products with healthy and delicious. **Production and Service : Chocolate.**



## 可可丘工坊 | MONISA'S COCOA GARDEN

可可丘果園目前是由屏東縣春日鄉友善耕作審認團隊輔導及認證，約有 1 甲多的可可果園，分處三個社區，由六位夥伴分工管理。可可丘在屏東社區推動可可友善耕種，以自然農法種植，不噴灑農藥，不施以化學肥料，取大武山純淨水源灌溉。**業務項目：巧克力商品**

Monisa's Cocoa Garden is currently guided and certified by the friendly farming accreditation team of Chunri Township, Pingdong County. There is about one hectare, divided into three communities and managed by six partners. Monisa's Cocoa Garden promotes cocoa-friendly farming in the Pingbei Community. They plant with the natural farming method, without spraying pesticides and applying chemical fertilizers, and water with pure water from Dawushan. **Production and Service : Chocolate.**



## 可茵山可可莊園 | COYINSAN Leisure Farm Co.

可茵山可可莊園是第一座提供可可美食產業專業流程的休閒觀光農場，農場除提供戶外教學使用外，遊客也能免費入園參觀與遊憩。在遊玩過程中園區另提供可可之加工製品，讓遊客購買伴手禮及食用。**業務項目：食農教育、DIY 體驗、巧克力商品**

COYINSAN Leisure Farm Co. is the first leisure and sightseeing farm that provides professional processes in the cocoa food industry. Tourists can also enter the park for free to visit and play, besides providing outdoor teaching on the farm. During the tour, the park also provides processed cocoa products for tourists to buy souvenirs and taste. **Production and Service : The Education about "From Farm to Table", Chocolate and Chocolate-handmade course.**



## 趣訪農園 | QU FANG FARM

趣訪農園主張以回歸大自然的無毒農法，產品使用蔬果的果皮自製酵素，作為有機堆肥來取代化學肥料，自然農法栽種，護育地球、回歸自然，善待環境、永續經營，天然原味、無添加物，保健養生食物，是趣訪農園的堅持。**業務項目：食農教育、DIY 體驗、巧克力商品**

Qu Fang Farm advocates the non-toxic agricultural farming of returning to nature. Products of Qu Fang Farm use self-made enzymes from the peel of vegetables and fruits as organic compost to replace chemical fertilizers. It is the insistence of Qu Fang Farm to plant in a natural farming method, protect the earth, return to nature, treat the environment well, and operate sustainably. **Production and Service : The Education about "From Farm to Table", Chocolate and Chocolate-handmade course.**



## 惜福可可農場 | SEE FOOD COCOA

惜福可可農場採用自然農法栽種，除了販售可可鮮果與堅果之外，還有透過古早冷壓榨技術提煉出的高濃度純可可油，擁有豐富的天然胺基酸成分，是適用於全身的純天然護膚油。一起為屏東可可農業發揚光大。**業務項目：巧克力商品**

See Food Cocoa adopts natural farming methods. In addition to selling fresh cocoa fruits and nuts, there is a high concentration of pure cocoa butter extracted through ancient cold-pressing technology. It has rich natural amino acid ingredients and is a natural skin care oil suitable for the whole body. They worked together to carry forward the cocoa agriculture in Pingtung. **Production and Service : Chocolate .**



## 瑞祥巧克力 | JUI-HSIANG CHOCOLATE

屏東擁有豐富的物產，能做各式各樣的釀造品，令饕餮產生濃厚的興趣，開啟少量的釀造之旅。之後得知巧克力原來也需要發酵後才可以變化各種不同的風味，例如茶葉、各式水果，深深愛上開發不同風味的巧克力，並致力於發掘更多能夠與巧克力搭配的可能。**業務項目：巧克力商品**

Jui-Hsiang Gong, the founder of JUI-HSIANG CHOCOLATE, he found that Pingtung has rich products that can make them into various brewages. Mr. Gong became very interested in it and started his small-amount brewing journey. Serendipity, he learned that chocolate also needs to be fermented before it can change different flavors, such as tea and various fruits. Therefore, he is deeply in love with the development of chocolate with different flavors and is committed to exploring more possibilities to match with chocolate.

**Production and Service : Chocolate .**



## 心悅可可坊 | GOOD PAL COCOA LAND

在心悅負責人黃紫圓多年的努力下，開發出薑糖巧克力，並且榮獲 2019ICA 亞太區 - 銀牌、特別風味獎，黃女士的慈悲與溫暖，像太陽般溫暖地照耀每一位熱愛心悅可可的人們。

**業務項目：食農教育、DIY 體驗、巧克力商品**

The woman in charge of Good Pal Cocoa Land has had rheumatoid arthritis for many years. By chance, she discovered that cocoa was of great help to the body, and she loves cocoa. Passionate about developing new products, she is sympathetic to those who have suffered from women's physiology for a long time. After years of hard work, she developed candied ginger chocolate. And it won the 2019 International Chocolate Award Asian-Pacific - Silver Medal and Special Flavor Award. Ms. Huang's compassion and warmth shine like the sun on everyone who loves Good Pal Cocoa. **Production and Service : The Education about "From Farm to Table", Chocolate and Chocolate-handmade course.**



## 阿信巧克力農場 | A-SHIN CHOCO FARM TAIWAN

占地 4.2 公頃的阿信巧克力農場，是全台唯一巧克力休閒農場。農場內種植大量的可可樹、香草植物及多達 2 萬棵植栽，其中更不乏台灣原生種，而活潑有趣的 DIY 活動更富含教育體驗，大人小孩都愛的戶外休閒園地。**業務項目：食農教育、DIY 體驗、巧克力商品**

A-Shin Choco Farm Taiwan which covers an area of 4.2 hectares, is the only chocolate leisure farm in Taiwan. They plant many cocoa trees, vanilla plants, and over 20,000 plantings on the farm, among which there are many native species in Taiwan. The lively and fascinating DIY activities are rich in the educational experience, and adults and children love the outdoor recreation area. **Production and Service : The Education about "From Farm to Table", Chocolate and Chocolate-handmade course.**



## 五心可可農莊 | WUXIN COCOA FARM

五心可可農莊以草生栽培法，堅持不使用農藥，採用友善農耕方式，使用自製檸檬酵素防蟲，六分地的可可園有穩定的產量，始終結實纍纍，由於地處優勢，有著南國的絕佳天候，南有大武山，北有源自小鬼湖流下的優質水源，因此果樹生長條件十分良好。

**業務項目：食農教育、DIY 體驗、巧克力商品**

Wuxin Cocoa Farm adopts a grass cultivation method. They insist on not using pesticides, adopt a friendly farming style and use a self-made lemon enzyme to prevent insects. The cocoa farm occupies about 0.6 acres of stable-yield land and is always fruitful. It has the best weather in southern Taiwan. Dawushan in the south and high-quality water from Little Ghost Lake in the north because the farm locates in an advantageous location. The fruit tree's growth condition is excellent due to good water and fertile soil. **Production and Service : The Education about "From Farm to Table", Chocolate and Chocolate-handmade course.**



## 梅雅農場 | MAYA FARM

梅雅農場一甲的農地只種植可可樹，且全部採用自然農法種植，多年前也開始積極參與培力課程，學習可可發酵的技巧。他在發酵的木桶上覆蓋香蕉葉，旁邊堆疊紙張記錄著每一批可可豆的狀態，以數據化的方式，不斷地嘗試出最適合的溫度、濕度及時間，使發酵技術不只是口耳相傳的經驗。

**業務項目：食農教育、DIY 體驗、巧克力商品**

Mr. Wen-Neng Chiu, the founder of MAYA FARM, began to plant cocoa in the world after retirement, all of which grew by natural farming methods. Many years ago, he began to actively participate in the training course to learn the skills of cocoa fermentation. Mr. Chiu always covered the fermented barrel with banana leaves and stacked paper beside it to record the state of each batch of cocoa beans. In the way of data, he constantly tries out the most suitable temperature, humidity, and time to make the fermentation technology, not just by word of mouth. **Production and Service : The Education about "From Farm to Table", Chocolate and Chocolate-handmade course.**



## 可麗田可可農園 | COCOA BEAUTY FARM

可麗田以友善方式耕作，堅持不使用農藥、除草劑，採用人工除草，以有機肥培育土地，保留完整營養，將其充分發揮在可麗田的產品上。不同時期製作的可麗田巧克力，因為品種、氣候、熟成度、發酵狀況，風貌各異，值得細細品味。但經過舌尖溫度巧克力開始回甘，風味層層疊疊地迸發，有時是花香、堅果香，或偶有美酒芬芳，才能領會原來這才是不經人工調味，層次豐富的優質巧克力。

**業務項目：巧克力商品**

Cocoa Beauty Farm cultivates in a friendly way, insisting on not using pesticides and herbicides, employing artificial weeding, and using organic fertilizers to culture the land to retain complete nutrition and give full play to the products of the Cocoa Beauty Farm. Cocoa Beauty Farm produced in different periods have different styles due to the variety, climate, maturity, and fermentation status and is worth savoring carefully. But after the temperature of the tongue tip, the chocolate begins to return to sweetness, and the flavor bursts out layer by layer. Sometimes it is the fragrance of flowers, nuts, or occasional fine wine. Then you can realize it is high-quality chocolate with rich layers instead of artificial flavoring. **Production and Service : Chocolate.**



## JL Chocolate

JL 將可可果的種植區域分開，試圖在不同區域採取不同的種植方式，以實驗精神種出不同風味的可可果，並熟悉如何掌握發酵的穩定與品質。**業務項目：巧克力商品**

JL Chocolate separates the growing areas of cocoa fruit, tries to adopt different planting methods in different areas, grows cocoa fruit with different flavors with the spirit of experimentation, and is familiar with how to master the stability and quality of fermentation. **Production and Service : Chocolate.**



## 台灣有機可可廣 | TW A GUANG

堅持採自然農法，本著一份守護土地、守護健康的理念。果園採用熱帶雨林地區樹木的自然生態、生長方式種植，將結果送驗經由 300 多項農業檢驗，確定無藥物殘留，商品才得以上架，為地球環境生態及人類健康飲食把關。**業務項目：食農教育、巧克力商品**

Tw A Guang has insisted on adopting natural farming methods from the very beginning. The farm uses the natural ecology and growth methods of trees in the tropical rainforest area to protect the land and health. They have submitted the results of more than 300 pesticide tests. Only when there are no drug residues can the products be put on the shelves, which is a strict check for the earth's environmental ecology and human health and diet. **Production and Service : The Education about "From Farm to Table", and Chocolate.**



## 優芙雅巧克力 | YUFUYA CHOCOLATE

「優芙雅」取自 Euphoria 的諧音，源於古希臘語，形容一種對事物超然的幸福和知足感，有心情愉快、無憂無慮、興奮、喜悅的意思，這也是優芙雅對自己產品的期許。以一顆認真的心滿滿的情意，將產品介紹給喜歡可可、巧克力的人們，讓品嚐時加了一味——「真誠」。**業務項目：巧克力商品**

"Yufuya" is a homophony of Euphoria, which comes from ancient Greek. It describes a kind of detached happiness and contentment with things, which means being happy, carefree, excited, and joyful, which is also Yufuya's expectation for its products. Only with a diligent heart and full of affection introduce the product to people who like cocoa and chocolate, adding a flavor to the taste - "sincerity." **Production and Service : Chocolate.**



## 東沐咖啡可可莊園 | DONMU COFFEE GARDEN

東沐咖啡可可莊園蔭下栽種的可可樹能夠避免曝曬；咖啡樹沒有農害，養了幾頭鵝作為除草小幫手，讓生態得以永續發展，使大自然能夠有良好的循環。莊園平時提供學校機關團體進行咖啡、可可種植、友善農業生態參觀、採果體驗、品咖啡、咖啡豆烘焙、可可巧克力製作教學。

**業務項目：食農教育、DIY 體驗、巧克力商品**

The cacao trees planted under the shade of Donmu Coffee Garden can avoid exposure to the sun, while the coffee trees have no agricultural harm. Jing-Rong Lin even raised several geese as weeding helpers to let the ecology can be sustainable and nature can have a good cycle. The garden usually provides schools and organizations with coffee and cocoa planting, friendly agricultural ecological visit, fruit picking experiences, coffee tasting, coffee bean roasting, and cocoa chocolate production teaching. **Production and Service : The Education about "From Farm to Table", Chocolate and Chocolate-handmade course.**



## 潘氏可可 (紅駒咖啡) | RED MAXIMA COFFEE

潘氏可可除了咖啡之外，還有販售屏東黑巧克力與南投魚池產的紅茶，以 Tree to Bar 概念深耕屏東內埔，也與屏東在地可可小農製作栽種可可果樹，果園採用自然農法有機栽種，不使用除草劑和農藥化肥，秉持著食物原味的健康精神，以健康為訴求，堅持無添加，做出天然好吃的黑巧克力。**業務項目：巧克力商品**

Besides coffee, Red Maxima Coffee also sells Pingdong dark chocolate and black tea from Nantou Yuchi. Red Maxima Coffee, the contract farming brand, can deeply cultivate the concept of Tree to Bar in Pingtung Neipu and also contract with Pingtung's small cocoa farmers to plant cocoa trees. The farm uses an organic and natural farming method without herbicides, pesticides, and fertilizers. They adhere to the healthy spirit of the original taste of food, take health as their pursuit, and insist on making natural and delicious dark chocolate without additives. **Production and Service : Chocolate.**



## 可愛巧坊 | LOVELY STUDIO

專門栽種「可可」及「愛玉」的手作坊，位於環境優質、水源乾淨無污染的高樹地區，以自然無毒農法為原則，採用草生栽培、自做酵素及堆肥，種出的有機食物，過程中沒有使用任何農藥、除草劑、化肥，讓消費者能夠吃的健康無負擔。並具備丙級證照，用心研發製作所有的產品，無添加任何化學成分，秉持這個理念，一步一腳印策夢踏實。**業務項目：巧克力**

Lovely Studio is a handicraft workshop specializing in "cocoa" and "Aiyu" cultivation. It locates in the Gaoshu area with a high-quality environment and clean water source. Based on natural and non-toxic farming methods, they use organic food grown from grass cultivation, self-made enzymes, and compost. They use no pesticides, herbicides, or chemical fertilizers in the making process. Also, they weed manually to allow consumers to eat healthily without burden. Possessing a Class C certificate, the Lovely Studio develops and makes all products without adding chemical ingredients. Adhering to this concept, they are building their dreams step by step. **Production and Service : Chocolate.**





# 屏東可可園區簡介

## PINGTUNG CACAO PARK INTRODUCTION

屏東縣政府為推廣及帶動可可產業永續發展，於屏東六堆地區建置屏東可可園區，也是客庄第一座可可園區，讓原為天主教會之教堂賦予新的意象，館舍同時鄰近於屏 185 縣道，其具有極佳的族群融合環境，交織客庄與原鄉的文化底蘊，以「屏東可可·台灣巧克力」之品牌形象，建全可可園區功能，並以「前店」概念強化可可產業鏈，與鄰近產業合作共創。

Pingtung County Government established the Pingtung Cacao Park in the Liudui area of Pingtung to promote the sustainable development of the cacao industry. It was also the first cacao garden in Hakka Village, giving the church that was at first the Catholic Church a new image. The building is adjacent to Taiwan County Highway 185, which also has an excellent environment for ethnic integration, interweaving the cultural heritage of the Hakka Village and the aboriginal village. They complete the functions of Cacao Park with the brand image of "Pingtung Cacao·Taiwan Chocolate." And they strengthened the cocoa industry chain with the concept of a "front shop" and co-creation with neighboring industries.

本園區是以可可產業資訊戰情室概念形塑，建置多元區域來推廣可可產業，打造為產業人力培植的聚會所，目前園區除原本改建之教堂外，吧檯區及服務中心匯集本縣優質屏東可可品牌，透過跨域產業資訊介紹優質小農好物給大眾，吸引特色業者商品進駐，且持續邀約優質業者；可可 AR 體驗館、食農教育區及手作體驗區提供智慧多元五感體驗，讓民眾進入場域了解可可 Tree to Bar 產地至餐桌的製程，使園區具備產業創新加值與區域共構合作的服務示範功能，打造產業資訊交流平台，並以六級化產業方式推動示範場域，帶動地方創生及產經活化，創造地方共好，建構國際化交流基地，形成六堆地區的創生新亮點。

Pingtung Cacao Park with an information war room concept for the cocoa industry to set up diversified regions to promote the cacao industry and build a gathering place for industrial labor force cultivation. The bar area and service center gather the high-quality Pingtung cacao brands of the county, besides the rebuilt church in the beginning. Their introduction of high-quality small farmers' good products to the public through cross-regional industry information has attracted the entry of specialty businesses. They continue to invite high-quality operators. Besides, Cacao AR Experience Hall, Agri-food Education Zone, and Handwork Experience Zone provide intelligently and diversified five-sense experience. They hope to let people enter the field to learn about the process from the cacao tree to the bar and the place of origin to the table. Make the park have the service demonstration function of industrial innovation value-added and regional co-construction cooperation, and build an industrial information exchange platform. Promote the demonstration field in the form of six level industry to drive local creation and industrial and economic activation. Besides, create local mutual benefits, builds an international exchange base, and forms a new highlight revitalization of Liudui.

### 提供服務 | Provide services

1. 團體導覽預約：請洽園區 08-7831757
2. 手作體驗預約：請洽園區
3. 場地租賃規則：請洽園區
4. 展售服務中心：各品牌巧克力商品、屏東客庄選物。
5. 可可覓境餐廳：可可飲品、鬆餅、蛋糕、咖啡等餐點。

1. Group tour appointment: contact the park at 08-7831757.
2. Handmade experience appointment: contact the park.
3. Site leasing rules: contact the park.
4. Exhibition and sales service center: offer chocolate products of various brands and the selection of products of Pingtung Hakka Village.
5. Cocoa Magic: provide cocoa drinks, muffins, cakes, coffee, and other snacks.

### 園區聯絡方式 | Contact

1. 地址 Address：屏東縣萬巒鄉光明路 62-2 號  
No. 62-2, Guangming Rd., Wanluan Township, Pingtung County 923017, Taiwan (R.O.C.)
2. 電話 Tel：(08)783-1757

### 園區開放時間 | Visit Hour

1. 週一、二 例行性休園
  2. 週三、四、五、六、日 10:00~18:00  
(連續假日若有調整營業時間，請依屏東可可園區 FB 公告為準)
- 【休園期間，如有團體參訪需求，請於聯絡屏東可可園區粉專提前預約】

1. Closed on Mondays and Tuesdays.
2. Open from Wednesday to Sunday between 10:00 and 18:00.  
(Open on Mondays and Tuesdays if they fall on a national holiday or long weekend.)

【Open only to those who have made a reservation. Please make a reservation on the Pingtung Cacao Park official Facebook Fanpage at least one week prior to the visit; and check whether the reservation has been approved three days before the visit.】

# 屏東可可 台灣巧克力

Pingtung Cacao  
& Taiwan Chocolate

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| 屏東可可精品型錄 |

屏東縣政府客家事務處