

Jiang Ji is top brand of fermented bean curd which has variety of fermented bean curd refining Sales throughout Taiwan. It has own fame both at home and abroad for 6 decades. Products in Jiang Ji are used adopts selected beans, brown rice, rice wind and sugar instead of preservations, artificial colors and sweeteners. Jiang Ji has traditional technology with the latest equipment and high quality control.

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Fermented bean curd is rich in protein, carbohydrate, calcium and other nutrients, especially protein which promotes digestion and absorptions of the human body Making good use of fermented bean curd is not only removing fishy solution tired, but also creating variety of delicacies and making more sense of multi-level