

GOOD TASTE IN THE SUN

陽光下的好味道，熟悉的日頭好滋味。

立富面對食品安全，絕無妥協。

我們建造現代化高規格廠房，打造室內回風+高效防塵濾網室內日曬場，杜絕傳統日曬工法因環境因素而汙染麵條，保留您能安心享用的美味。我們用嚴謹的態度生產家常麵條。有立富製麵，您無須擔心。

純粹原料-小麥粉、鹽與水(UV殺菌軟水)。我們精確計算三種原料的比例，巧妙將其融合；再揉捏而成麵糰。而後經過八道輾壓呈現多種麵條樣式。

No matter how delicious it is, if you can't eat it with peace of mind, it's all in vain.

So Li Fu spares much expense:

A 4,000-square-meter high-tech workshop has been built to isolate air pollution, insect pests and heavy metal pollution. With modern food safety processes, it produces "Lifu Sunshine Noodles" that can be eaten by children with peace of mind.



本工廠通過 FSSC 22000, ISO 22000 及 HACCP 驗證
Our factory has passed FSSC 22000, ISO 22000 and HACCP certification



立富實業股份有限公司
LI FU INDUSTRY CO.,LTD



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麵的職人・立富製麵

專業製麵 OEM/ODM 代工製作

NOODLE MAKING PROFESSION OEM/ODM



0 污染的室內日曬場

全台唯一的封閉式的室內日曬場，能有效隔絕風沙、空汙、蟲害及重金屬汙染，確保麵條安全衛生。

LOW POLLUTED INDOOR TANNING FIELDS

The closed indoor sunbathing field in Taiwan can effectively isolate wind, sand, air pollution, insect pests and heavy metal pollution, ensuring the safety and hygiene of noodles.



領先業界的8道壓輥工法

INDUSTRY-LEADING 8 ROLLING METHODS

遵古法・科技製麵・顧食安

LIFU NOODLE MAKING- PROFESSION



● 大型空氣濾網

室內回風+高效防塵濾網，過濾空氣中的灰塵，讓麵條更加衛生乾淨無雜質。

LARGE AIR FILTER

Indoor return air + high-efficiency dust filter, filtering the dust in the air, making the noodles more hygienic, clean and free of impurities.



● UV殺菌軟水 / RO淨水系統

UV STERILIZATION SOFT WATER
RO WATER PURIFIER



● 微電腦自動化切麵

MICROCOMPUTER AUTOMATIC SECTIONING

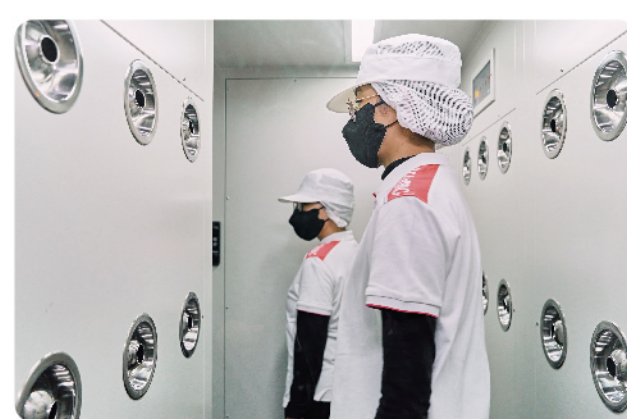


● 紅外線水份分析儀

出貨前皆會檢測麵體含水量，確保麵體不會因含水過高而導致質變。

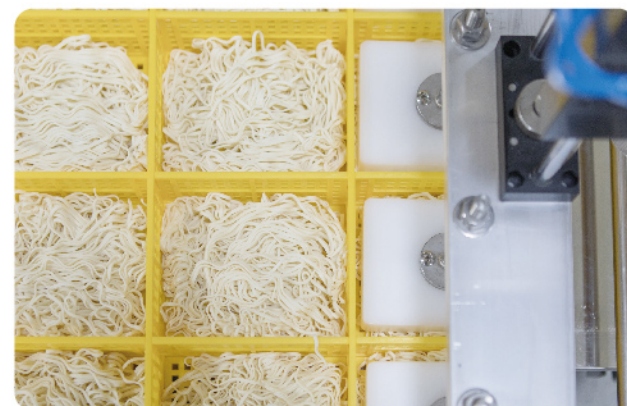
INFRARED MOISTURE ANALYZER

The moisture content of the noodles will be tested before shipment to ensure that the noodles will not be changed due to excessive water content.



● 噴氣滅菌消毒室

AIR SHOWER



● 自動化包裝流水線

AUTOMATED PACKAGING LINE

簡單卻又不簡單的極品麵條・Best Noodles



立富的麵成份很簡單，只用了小麥粉、鹽與水揉合而成，絕不添加防腐劑，但原料越簡單，比例就越重要，製麵師需要依當天的溫、濕度，精準調配麵粉與水的黃金比例，才能讓麵條口感Q彈、易熟耐煮。再以日曬工法殺菌，所以煮起來會有股日曬後的陽光滋味，是營養又健康、三餐皆適宜的家常麵條。

Lifu's noodles ingredients are very simple, we only use wheat flour, salt and water to blend. No preservatives are added. But the simpler the raw materials are, the more important the ratio is. In order to make the noodles taste chewy, resistant to cook, the noodle maker needs to accurately mix the golden ratio of flour and water according to the temperature and humidity of the day. It is disinfected by the sun-dried method, so that it will have a sun-like taste after cooking. It is a nutritious and healthy home-cooked noodles that is suitable for all meals.



獨家心型麵
EXCLUSIVE HEART
NOODLES



粗麵
THICK NOODLES



手摺 細麵
THIN NOODLES



手摺 刀削麵
SLICED NOODLES

我們提供各種粗細、寬度、刀削、波浪、心型凹槽等麵條
We offer options in various thicknesses, widths, sliced, heart-grooves noodles.