



Feng Yu's Origin

Feng Yu was established in 2014, located in Pingtung.

Driven by the principles of sustainable operations, providing safe products, and fostering an eco-friendly environment.

In 2016, the person in charge was honored as one of the Top 100 Young Farmers.

Products are exported to Japan, Australia, and Southeast Asia.



Friendly Farming Techniques

1 Recirculating Aquaculture System

A self-designed indoor and outdoor tiered system ensures a stable and safe farming process.

2 High-Quality Fry Breeding

Systematically breed high-quality fish fry to improve aquaculture standards.

3 Eco-friendly Farming Methods

Manual weeding is adopted, and no chemical herbicides are used.

4 Water Quality Management

Multi-layer filtration and sedimentation, utilizing probiotics to purify water quality.



Freshly Processed

The fish is immediately chilled after being caught to ensure quality.



Ultra-low temperature freezing

Utilizing advanced technology to preserve flavor and texture.



Probiotic Cultivation

Exclusive aquaculture technology ensures delicate and sweet fish meat with no earthy or fishy taste.

Barramundi Fillet

Nutritional Value

Rich in various minerals, such as calcium, magnesium, phosphorus, copper, iron, etc.

Food Safety

Product information is clearly labeled and complies with food safety regulations.

Storage Method

Can be frozen for two years, isolates bacteria, and prevents moisture evaporation.



Barramundi fish ball



Simple ingredients, no additives

Simple ingredients: only perch, sugar, salt, water, and pork fat, without starch, preservatives, borax, or other additives.



Soft and chewy

Soft and chewy texture, full of rich fish flavor, irresistibly delicious!



Vacuum Packaging

Vacuum packaging, safe and hygienic, perfect companion for cooking noodles, soups, hotpots, and barbecues.

Quality Assurance

Carefully Selected Processing

Cooperate with HACCP-certified processing plants to ensure quality.



Quality Inspection

Tested independently by SGS, free from added preservatives.



Cooperation Channels

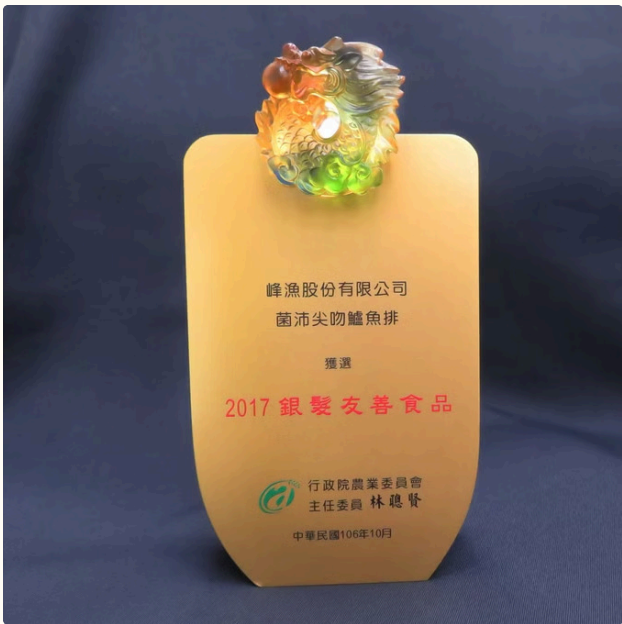


Awards Received



2017 Certification

Selected as one of Pingtung's Top Ten Souvenirs



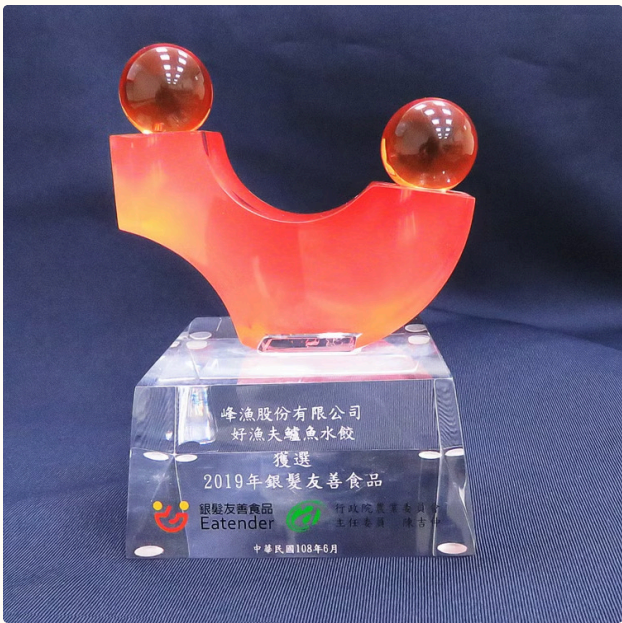
2017 Certification

The Tilapia fillet enriched with probiotics has been recognized by the Council of Agriculture as a senior-friendly food.



2018 Golden Cuisine Award

The Junpei Oil-Free Perch Fish Ball has won the Golden Meal Award for Senior-Friendly Foods.



2019 Certification

Good Fisherman's Perch Dumplings and Slow-Cooked Perch Broth have received the Senior-Friendly Food Certification.

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FONGYU just for you

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多安心、多用心、多誠心
好好吃、好專業、好新奇

FONGYU, JUST FOR YOU

Good products are best understood through personal experience.

Welcome to contact us and request product samples to personally experience the charm of high-quality products.

Contact Us



Phone

02-25425850



Address

5F-2, Building B, No. 476,
Section 5, Zhongshan North
Road, Shilin District, Taipei
City



Website

www.fongyuco.com



Marketing and Sales

宋少騫 Zustin Sung

zustin.fongyu@gmail.com