

# TRADITIONAL TASTES

## 涼果世家 | 百年傳承

**Tong Iec Pak Fa Fui remains standing as a time-honoured brand in Macao with its classic recipes for snacks and sauces**  
同益百花魁憑着經典涼果及醬油秘方，成為澳門屹立不倒的企業品牌

“It takes 3,000 years to blossom, and another 3,000 years to bear fruit” is the famous couplet that has been used for the past 110 years to describe Tong Iec Pak Fa Fui Cheong Un Co’s classic preserved apricot snack.

Macao’s dried fruit industry has been on the decline since the early 1960s, with the number of businesses dramatically dropping from the more than 20 during its heyday. But Tong Iec Pak Fa Fui Cheong Un Co, established in 1903, has held its own as a world-famous producer of sweetened dried fruits and seasoning sauces using traditional recipes. Thanks to strong support from consumers over the past century, the company today is one of Macao’s few remaining time-honoured brands.

### 500,000 boxes are sold every month

Preserved apricots, Tong Iec Pak Fa Fui’s signature product, have been sold in the same packaging for years: a block of 10 small individual boxes. The early years saw the snack available outside of Macao, in places such as Southeast Asia, the United States and Canada. Today, more than 50,000 units, or 500,000 boxes, are sold per month – a figure regarded as significant for a sweetened dried fruit snack.

對「三千年開花、三千年結果」對聯，成為110多年來對同益百花魁醬園有限公司最為經典的蜜餞涼果美食——蟠桃果的形容。澳門涼果業自上世紀60年代初日漸式微，由鼎盛時期的20多家大幅銳減。始創於1903年的同益百花魁卻憑着聞名於世的秘製涼果及醬油屹立不倒，在一百多年間一直得到廣大市民的支持，成為澳門今天碩果僅存的老字號品牌。

### 堅持古法製造 選用上等食材

作為同益百花魁鎮店之寶的蟠桃果，多年來均以一包20小盒的包裝出產，並早已走出澳門，分銷至東南亞、美國及加拿大等地。單是蟠桃果銷量每月就超過五萬包，亦即高達100萬小盒，這對於蜜餞涼果類食品來說，絕對不是個小數目。公司行政秘書呂雅珍小姐說：「我們選用北杏肉為原料，挑選時要注意果實的成熟度，因為太熟的話，在醃製時容易爛掉，太青澀的話，則味道不足。選好後，再清洗乾淨並煮熟，然後加入砂糖焙曬一周，整個過程大概需要十天左右才能完成。」味道甘甜可口、生津消滯的蟠桃果另一獨特之處，是其沿用了80多年，以中國神話中王母娘娘作為主角的包裝設計，不但能隱含蟠桃果為仙界美食的寓意，更奠定了蟠桃蜜餞涼果的形象。

Preserved apricot and ginger are considered excellent snacks to quench your thirst and stimulate appetite.

蟠桃果及「精神姜」均屬蜜餞涼果食品，能生津止渴、開胃有益。



“Featuring the Heavenly Queen Mother, the design portrays the snack as an otherworldly food.

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Jennifer Loi, the company's executive secretary, says: "We use apricots that are grown in northern China. During selection, we pay special attention to the degree of maturity. If they are over-ripe, they'll easily get rotten during maceration. If they are under-ripe, the flavours are not powerful enough. The chosen fruits are then washed, cooked through, and sun-dried with sugar. The whole process takes about 10 days."

With a delicate taste and a natural sweetness, preserved apricots are said to relieve thirst and help in digestion. The package design of Tong Iec Pak Fa Fui's product, which has been used for over 80 years, draws from Chinese mythology. Featuring the Heavenly Queen Mother, the design portrays the snack as an otherworldly food of choice for the immortals.

### Fragrant aroma

Another of the company's signature products, preserved ginger, is made from old ginger macerated with licorice, dried orange peel, lemon and sugar. When a package of the treats is opened, the fragrant aroma of lemon and ginger immediately wafts through the air. And when tasting the unique flavour, the ginger first sends a delicate sweetness before hitting the back of your throat with a blast of spiciness.



Right: New products from Tong Iec Pak Fa Fui include dried Chinese mango and lemon juice ginger.

右：同樣是近期推出的香芒果及檸檬汁姜。



另一招牌產品「精神薑」特別選用嫩子薑作為材料，配以甘草、陳皮、檸檬及砂糖等醃製而成。甫打開包裝，陳皮與薑的香味便立時飄散，進食時入口香甜，入喉後則辣味逼人，味道獨特。此外，近年同益百花魁亦開創出其他款式，例如市面罕見的香芒果，同樣大受老饕歡迎！師傅特別選取了青芒果，剖開兩邊後連核一起以獨特製作方式醃製，色澤呈黑，不添加任何色素，獲得「葡國黑芒果」之美譽，廣受大眾歡迎。

### 天然生曬保留傳統珍味

同益百花魁另一備受民眾愛戴的醬油系列，亦是令品牌歷久不衰的主要產品，當中尤其以代代相傳的添丁甜醋最具份量。呂小姐解釋：「根據中國的傳統，但凡家中添丁，均會製作豬腳薑醋送給親友作為祝賀，我們的祖傳秘製甜醋，則是由黑米醋、精選桂皮、丁香等珍貴天然香料精釀而成，絕對是製作豬腳薑的首選。」她又表示，現時澳門有高達九成人選用此甜醋，加上其價格相宜，烹煮後芳香濃郁，即使「重量十足」也吸引到不少外地旅客專程選購。

而近年流行的頭生抽，則廣泛應用於點綴或醃製食品。師傅特別精選出一級黃豆，將其置於衛生的生曬場內，藉猛烈的陽光天然生曬，以帶出濃郁的黃豆香味，再抽取頭遍精華製成，能讓食物更顯鮮味，是品嚐美食的最佳伙伴。

Tong Iec Pak Fa Fui has introduced other products in recent years, such as dried Chinese mango, a snack rarely seen but well-received by the market. After being picked, green mangoes are cut in two and macerated with the seeds using distinctive production techniques. Boasting a dark colour with no artificial colouring added, the highly popular snack is referred to as "Portuguese Black Mango".

### Traditional flair

Another beloved product line that is helping to keep the company strong is seasoning sauces. The most notable among them, sweetened black vinegar, is made with a recipe passed down through generations. Loi explains: "According to Chinese tradition, whenever a baby is born, the family will celebrate by making pork knuckle and ginger stew with sweet vinegar and sharing it with their relatives and friends. Our family recipe for sweetened black vinegar calls for white rice vinegar, premium cinnamon, cloves and other precious spices. It's a top condiment for making pork knuckle and ginger stew."

She adds that as many as 90 per cent of the population in Macao use this sweet vinegar because

of its reasonable price and the rich aroma it produces after cooking. Despite the heavy weight of the product, many visitors to the city make a point of visiting the store in order to bring it home.

Tong Iec Pak Fa Fui's superior soy sauce has also become popular in recent years and is widely used as a marinade and flavour enhancer. It's made from premium soybeans that are dried by the sun in hygienic drying yards, which brings out the rich aroma and taste of the beans. Only the essence of the first extract of the sauce is taken, making it the perfect condiment to enhance the umami flavour of a gourmet meal.



Clockwise from top left: The company's signature sweetened black vinegar; It only takes a few drops of the dark-coloured and aromatic superior soy sauce to significantly enhance the taste of your dishes; Jennifer Loi, executive secretary of Tong Iec Pak Fa Fui Cheong Un Co Ltd

順時針由左起：公司招牌產品添丁甜醋；頭生抽色澤濃厚，而且豆香四溢，只需少許份量，已能令餸菜更顯鮮味；同益百花魁醬園有限公司行政秘書呂雅珍

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