

食品分類系統中英對照表(English - Chinese Glossary of Food Categories and it's Description)

食品類別及說明	Food Categories and it's Description
01.0 乳、乳製品及其類似產品(排除 2.0 脂肪、油及乳化油脂製品)以泌乳動物(牛、山羊及綿羊等)生產之生乳為主要原料，經加工產製而成之各項產品。乳及乳製品之類似產品係指以植物油脂完全或部分取代乳脂之產品。	01.0 Dairy products and analogues, excluding products of category 02.0 Includes all types of dairy products that are derived from the milk of any milking animal (e.g. cow, sheep, goat, buffalo etc.). Analogues are products in which milk fat has been partially or wholly replaced by vegetable fats or oils.
01.1 乳及乳飲料 包括經調味或原味(係指未經調味、調香、添加蔬菜或水果等非乳成分)之脫脂、低脂、中脂、全脂或高脂之液態乳製品。	01.1 Fluid milk and milk products Includes all plain and flavored fluid milks based on skim, part-skim, low-fat and whole milk, excluding plain fermented products of food category 1.2.
01.1.1 乳 以泌乳動物之生乳為原料，經巴氏殺菌(pasteurization)、超高溫瞬間殺菌(UHT)或高溫滅菌(sterilization)等熱處理之脫脂、低脂、中脂、全脂或高脂液態乳，如鮮乳及保久乳。	01.1.1 Fluid milk (plain) Plain fluid milk obtained from milking animals (e.g., cows, sheep, goats, buffalo) that has been processed. Includes pasteurized, ultra-high temperature (UHT) treated, sterilized, homogenized, or fat adjusted milk. Includes, but is not limited to, skim, part-skim, low-fat and whole milk.
01.1.2 乳飲料 以乳為原料，經調味、調香、發酵、混合乳成分或其他非乳成分，經或不經加熱殺菌等製程之即食乳飲料，包括調味乳、調味發酵	01.1.2 Flavored fluid milk drinks Includes all mixes and ready-to-drink fermented or not fermented milk-based drinks with flavorings and/or food ingredients that

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乳、發酵乳飲料等產品。	intentionally impart flavor. Examples, include but are not limited to, chocolate milk, chocolate malt drinks, strawberry-flavored yoghurt drink, lactic acid bacteria drinks, whey-based drinks, and lassi (liquid obtained by whipping curd from the lactic acid fermentation of milk, and mixing with sugar or intense sweetener).
01.2 無調整發酵乳(排除 01.1.2 乳飲料) 以生乳、鮮乳或其他乳製品為原料，經乳酸菌、酵母菌或其他對人體無健康危害微生物發酵而得之產品，且發酵後未對成分、風味或顏色進行調整之產品。	01.2 Fermented and renneted milk products (plain) Includes all plain fermented or renneted products based on skim, part-skim, low-fat and whole milk, excluding food category 01.1.2. Flavored products are included in 01.1.2 (beverages) and 01.7 (desserts).
01.2.1 未經熱處理無調整發酵乳 未經熱處理無調整發酵乳。	01.2.1 Fermented milks (plain), not heat-treated after fermentation Includes fluid and non-fluid plain products, such as yoghurt and plain drinks based on fermented milk.
01.2.2 經熱處理無調整發酵乳 經熱處理無調整發酵乳。	01.2.2 Fermented milks (plain), heat-treated after fermentation Products similar to that in 01.2.1, except that they have been heat-treated (e.g. sterilized or pasteurized) after fermentation.
01.3 煉乳及其類似產品 以乳或乳製品為原料，經部分脫水後製成之產品，包括原味煉乳、加糖煉乳等，或由脫脂乳製品、植物油脂及糖等原料經混合或部分脫水而成之調製品，如奶精(beverage whitener)。	01.3 Condensed milk and analogues (plain) Includes plain and sweetened types of condensed milk, evaporated milk, and their analogues (including beverage whiteners). Includes products based on skim, part-skim, low-fat and whole milk, blends of evaporated skimmed milk and vegetable fat, and blends of

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	sweetened condensed skimmed milk and vegetable fat.
<p>01.3.1 煉乳</p> <p>以乳或乳製品為原料，經部分脫水後製成之產品，包括原味煉乳、加糖煉乳等。</p>	<p>01.3.1 Condensed milk (plain)</p> <p>Condensed milk is obtained by partial removal of water from milk to which sugar may have been added. For evaporated milk, the water removal may be accomplished by heating. Includes partially dehydrated milk, evaporated milk, sweetened condensed milk, and khoa (cow or buffalo milk concentrated by boiling).</p>
<p>01.3.2 奶精</p> <p>以植物油脂或植物蛋白取代乳成分，並與脫脂煉乳、加糖脫脂煉乳或乳粉等原料，經均質乳化、混合、脫水等製程生產可取代乳或乳油之產品，亦可經乾燥處理製成粉體，可添加於咖啡或茶等飲料中。</p>	<p>01.3.2 Beverage whitener</p> <p>Milk or cream substitute consisting of a vegetable fat-water emulsion in water with milk protein and lactose or vegetable proteins for use in beverages such as coffee and tea. Also includes the same type of products in powdered form. Includes condensed milk analogues, blends of evaporated skimmed milk and vegetable fat and blends of sweetened condensed skimmed milk and vegetable fat.</p>
<p>01.4 乳脂(cream)及其類似產品</p> <p>為脂肪含量較一般液態乳高之乳製品，外觀可為液體、濃稠流體或半固體，包括經巴氏殺菌或超高溫瞬間殺菌之乳脂、攪打乳脂(whipping cream)、凝固乳脂(clotted cream)與以植物油脂取代乳中油脂之乳脂類似物等。</p>	<p>01.4 Cream (plain) and the like</p> <p>Cream is a fluid dairy product, relatively high in fat content in comparison to milk. Includes all plain fluid, semi-fluid and semi-solid cream and cream analogue products. Flavored cream products are found in 01.1.2 (beverages) and 01.7 (desserts).</p>
<p>01.5 奶粉及其製品</p> <p>以生乳或乳製品為原料，經乾燥後之粉體產品，其中乳脂成分可</p>	<p>01.5 Milk powder and cream powder and powder analogues</p> <p>Includes plain milk powders, cream powders, or combination of the</p>

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能由植物油脂取代，亦可能添加其他非乳成分。	two, and their analogues. Includes products based on skim, part-skim, low-fat and whole milk.
01.5.1 奶粉 以生乳、乳脂為原料，經乾燥脫水而得之粉體產品，包括全脂乳粉、低脂乳粉、脫脂乳粉及乳脂粉等產品。	01.5.1 Milk powder and cream powder (plain) Milk products obtained by partial removal of water from milk or cream and produced in a powdered form.
01.5.2 奶粉製品 奶粉生產過程中，混合其他蔬菜、水果、糖或植物油脂等非乳成分，所得之粉體產品。	01.5.2 Milk and cream powder analogues Included products obtained by mixing milk and/or cream powder with food ingredients other than dairy product such as vegetable, fruit, sugar, vegetable fat and so on.
01.6 乾酪(cheese)及其製品 包括以生乳或乳製品為原料，經酵素、微生物發酵、酸鹼或加熱等處理產生凝乳，經或不經熟成製成之天然乾酪；天然乾酪經添加調味料、香辛植物、水果、蔬菜或肉等非乳成分製成之調味乾酪；由多種乾酪或與其他非乳成分經融化、混合、乳化、成型之再製乾酪；以天然乾酪或再製乾酪為原料，經乾燥脫水之起司粉等產品。	01.6 Cheeses and analogues Cheeses and cheese analogues are products that have water and fat included within a coagulated milk-protein structure. Includes unripened cheeses, ripened cheeses, whey cheeses, processed cheeses, whey protein cheeses and cheese analogues.
01.7 以乳為原料之甜點 以乳或乳製品為原料製成之各類即食甜點、餡料，如布丁、水果優格、慕斯等產品。	01.7 Dairy-based desserts (e.g. pudding, fruit or flavored yogurt) Includes ready-to-eat flavored dairy dessert products and dessert mixes.
01.8 乳清及乳清產品(排除乳清乾酪) 以乳清為原料，產製之液態或粉體產品。乳清係自乾酪或酸凝酪	01.8 Whey and whey products, excluding whey cheeses Includes a variety of whey-based products in liquid and powdered

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等生產製程中，自凝乳中分離之液體。	forms.
02.0 脂肪、油及乳化脂肪製品 包括所有來自植物、動物、水產品油脂製品或其混合物。	02.0 Fats and oils, and fat emulsions Includes all fat-based products that are derived from vegetable, animal or marine sources, or their mixtures.
02.1 不含水的脂肪和油 以植物、動物或水產品為來源，主要成分係三酸甘油酯之食用油脂。	02.1 Fats and oils essentially free from water Edible fats and oils are foods composed mainly of triglycerides of fatty acids from vegetable, animal or marine sources.
02.1.1 酪乳油、無水乳油 以乳或乳脂等乳製品為原料，分離其中乳脂成分，去除大部分水及非脂固形物之產品，包括酪乳油 (butter oil) 及無水乳油 (anhydrous milkfat) 等產品。	02.1.1 Butter oil, anhydrous milkfat The milkfat products anhydrous milkfat, anhydrous butter oil and butter oil are products derived exclusively from milk and/or products obtained from milk by a process that almost completely removes water and nonfat solids.
02.1.2 植物油脂及脂肪 以可食用植物為原料製取之食用油脂，可為單一植物油脂或多種植物油脂混合，可供直接食用、烹調、油炸、調味或製作沙拉等用途之油脂產品，如大豆油、橄欖油、芝麻油、葵花籽油、茶籽油、花生油等。	02.1.2 Vegetable oils and fats Edible fats and oils obtained from edible plant sources. Products may be from a single plant source or marketed and used as blended oils that are generally designated as edible, cooking, frying, table or salad oils. Examples include: olive oil, cottonseed oil, peanut oil, soybean oil and Vanaspati.
02.1.3 魚油及其他動物油脂 動物油脂均來自健康的動物之脂肪組織，如腹腔、腎臟或心臟周圍及骨骼中脂肪組織，取得脂肪組織後，通常經由不同程度熱煉	02.1.3 Lard, tallow, fish oil, and other animal fats All animal fats and oils should be derived from animals in good health at the time of slaughter and intended for human consumption. Fish

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製(heat rendering)取得其中油脂成分，魚油則可自鯷魚、沙丁魚、鳳尾魚或鯷魚等適當魚種製取。	oils are derived from suitable sources such as herring, sardines, sprat, and anchovies.
02.1.4 植物油脂與動物油脂混合製品 以 02.1.1 酪乳油、無水乳油、02.1.2 植物油脂及脂肪與 02.1.3 魚油及其他動物油脂，混合而成之油脂製品。	02.1.4 Mixture of animal fats and vegetable oils Includes edible oil and/or fat product that mix of 02.1.1 Butter oil, anhydrous milkfat, 02.1.2 Vegetable oils and fats and/or 02.1.3 Lard, tallow, fish oil, and other animal fats.
02.2 水油狀(油中水滴型)脂肪乳化產品 除 01.4 乳脂(cream)及其類似產品及 01.7 以乳為原料之甜點產品外之油脂乳化產品。	02.2 Fat emulsions mainly of type water-in-oil Include all emulsified products excluding fat-based counterparts of dairy products and dairy desserts.
02.2.1 奶油(butter) 以乳或乳製品製成之油中水滴型油脂產品，其油脂成分均為乳脂。	02.2.1 Butter Butter is a fatty product consisting of a primarily water-in-oil emulsion derived exclusively from milk and/or products obtained from milk.
02.2.2 脂肪、乳脂及混合之塗抹物 由乳脂或非乳脂經乳化後製成之可塗抹之產品，亦可由乳脂及/或非乳脂依不同比例混合製成，如人造奶油(margarine)、乳脂抹醬(butterine)、脂肪抹醬等產品。	02.2.2 Fat spreads, dairy fat spreads and blended spreads Includes fat spreads (emulsions principally of the type water and edible fats and oils), dairy fat spreads (emulsions principally of the type water-in-milkfat), and blended spreads (fat spreads blended with higher amounts of milkfat).
02.3 油水(水中油滴型)狀脂肪乳化製品，包括混合及調味脂肪乳化製品 以脂肪為原料，乳化型式為水中油滴乳化型之產品，但不包括點	02.3 Fat emulsions mainly of type oil-in-water, including mixed and/or flavored products based on fat emulsions Includes fat-based counterparts of dairy-based foods excluding

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心類製品。如以植物脂肪取代乳脂之人造乳(imitation milk)、不含乳脂之攪打奶油(non-dairy whipped cream)與植物性奶油(vegetable cream)等	dessert products. The fat portion of these products are derived from sources other than milkfat (e.g. vegetable fats and oils). Examples include: imitation milk (a fat-substituted milk produced from nonfat milk solids by addition of vegetable fats (coconut, safflower or corn oil)); non-dairy whipped cream; non-dairy toppings; and vegetable cream. Mayonnaise is included in food category 12.6.1.
02.4 脂肪類甜點(排除 01.7 以乳為原料之甜點) 以非乳脂肪為原料製成之點心產品，如以植物油脂取代乳脂製成之 01.7 各類點心產品或餡料。	02.4 Fat-based desserts excluding dairy-based dessert products of food category 01.7 Includes fat-based counterparts of dairy-based desserts, which are found in category 01.7. Includes ready-to-eat products and their mixes. Also includes non-dairy fillings for desserts. An example is an ice cream-like product made with vegetable fats.
03.0 食用冰品 包括以水、果汁、乳、乳脂或奶油等為原料，經冷凍製成之點心、糖果或其他新式產品，包括 03.1 冰淇淋、03.2 冰棒類及 03.3 其他冰品。	03.0 Edible ices, including sherbet and sorbet This category includes water-based frozen desserts, including 03.1 ice creams, 03.2 popsicle and 03.3 other edible ices.
04.0 蔬菜及水果類(包括蕈類、根莖菜類、豆類、藻類、堅果及種子類) 本項分為 04.1 水果類及 04.2 蔬菜類(包括蕈類、根莖菜類、豆類、藻類、堅果、種子及蘆薈等)，依其是否經加工再分為分為新鮮及加工等次分類。	04.0 Fruits and vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds This major category is divided into two categories: 04.1 Fruits and 04.2 Vegetables (including mushrooms and fungi, roots and tubers,

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	pulses and legumes, and aloe vera, seaweeds, and nuts and seeds). Each of these categories is further divided into sub-categories for fresh and processed products.
04.1 水果類 分為 04.1.1 新鮮水果及 04.1.2 加工水果兩大類。	04.1 Fruit Includes all fresh (04.1.1) and processed (04.1.2) products.
04.1.1 新鮮水果 採收後未經加工或經去皮、分切之水果，不得添加食品添加物。若為保持鮮度而在果皮表面進行包覆層處理，包覆層成分得使用准用之食品添加物。	04.1.1 Fresh fruit Fresh fruit is generally free of additives. However, fresh fruit that is coated or cut or peeled for presentation to the consumer may contain additives.
04.1.1.1 未經處理新鮮水果 採收後未經加工處理直接販賣之水果。	04.1.1.1 Untreated fresh fruit Raw fruit presented fresh from harvest.
04.1.1.2 經表面處理新鮮水果 表面經包覆劑、蠟及/或其他食品添加物處理以維持新鮮品質之水果。	04.1.1.2 Surface-treated fresh fruit The surfaces of certain fresh fruit are coated with glazes or waxes or are treated with other food additives that act as protective coatings and/or help to preserve the freshness and quality of the fruit.
04.1.1.3 經去皮及/或分切新鮮水果 新鮮水果經去皮及/或分切等處理後販賣之產品。	04.1.1.3 Peeled or cut fresh fruit Fresh fruit that is cut or peeled and presented to the consumer, e.g. in a fruit salad. Includes fresh shredded or flaked coconut.
04.1.2 加工水果 包覆層、去皮及分切以外之各種加工型式之水果。	04.1.2 Processed fruit Includes all forms of processing other than peeling, cutting and surface treating fresh fruit.

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<p>04.1.2.1 冷凍水果</p> <p>以水果為原料，進行冷凍處理之產品，水果冷凍前得進行殺菁 (blanching)處理，水果得浸泡於果汁或糖漿中進行冷凍。</p>	<p>04.1.2.1 Frozen fruit</p> <p>Fruit that may or may not be blanched prior to freezing. The product may be frozen in a juice or sugar syrup.</p>
<p>04.1.2.2 乾燥水果</p> <p>以水果為原料，經各種乾燥程序，在不影響重要營養成分的情況下，降低水分含量以抑制微生物生長，延長保存期限之產品。</p>	<p>04.1.2.2 Dried fruit</p> <p>Products in which the natural water content has been reduced below that critical for growth for microorganisms without affecting the important nutrients.</p>
<p>04.1.2.3 水果浸醋、油或鹽液</p> <p>以醋、油或鹽液醃漬之水果，不包括蜜餞類之產品。</p>	<p>04.1.2.3 Fruit in vinegar, oil, or brine</p> <p>Includes pickled products such as pickled plums, mango pickles, lime pickles, pickled gooseberries, and pickled watermelon rind. These are not the candied fruit products of category 04.1.2.7.</p>
<p>04.1.2.4 罐裝水果(包括殺菌之瓶裝水果)</p> <p>新鮮水果經清洗、分切等程序，置於容器(金屬罐、玻璃瓶或殺菌軟袋等)中，填充果汁或糖液(可能含甜味劑)，經巴氏殺菌或滅菌之產品。</p>	<p>04.1.2.4 Canned or bottled (pasteurized) fruit</p> <p>Fully preserved product in which fresh fruit is cleaned and placed in cans or jars with natural juice or sugar syrup (including artificially sweetened syrup) and heat-sterilized or pasteurized. Includes products processed in retort pouches.</p>
<p>04.1.2.5 果醬</p> <p>果醬係以水果、果泥、果漿、果汁或濃縮果汁等為原料，經加糖加熱濃縮後之黏稠可塗抹性產品，可添加果膠或水果組織(整粒、切塊或切片)。果皮膠通常係由柑橘類水果、果漿或果泥，經加糖加熱濃縮製成之黏稠可塗抹性產品，可添加果膠、水果組織(整</p>	<p>04.1.2.5 Jams, jellies, marmelades</p> <p>Jams, preserves and conserves are thick, spreadable products prepared by boiling whole fruit or pieces of fruit, fruit pulp or puree, with or without fruit juice or concentrated fruit juice, and sugar to thicken, and to which pectin and fruit pieces may be added. Jelly is a</p>

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瓣、切塊或切片)或截切果皮。前列產品均可使用低熱量甜味劑取代糖，產製類似產品。	clear spreadable product prepared similarly to jam, except that it is has a smoother consistency and does not contain fruit pieces. Marmelade is a thick spreadable fruit slurry prepared from whole fruit, fruit pulp or puree (usually citrus), and boiled with sugar to thicken, to which pectin and fruit pieces and fruit peel pieces may be added. Includes dietetic counterparts made with non-nutritive high-intensity sweeteners.
04.1.2.6 以水果為基底之抹醬 以水果為原料製備之可塗抹性產品，如蘋果醬(apple butter)及檸檬醬(lemon curd)等，不包括 04.1.2.5 之果醬產品，亦包括用於調味之水果醬，如芒果酸辣醬(mango chutney)及葡萄乾酸辣醬(raisin chutney)。	04.1.2.6 Fruit-based spreads excluding products of food category 04.1.2.5 Includes all other fruit-based spreads, such as apple butter and lemon curd. Also includes condiment-type fruit products such as mango chutney and raisin chutney.
04.1.2.7 糖漬水果及蜜餞 包括蜜餞水果（以糖溶液醃漬或以糖溶液醃漬後乾燥的水果）、糖漬水果（在糖溶液中浸漬並乾燥的乾式蜜餞，以使水果表面包覆一層糖）及裹糖晶體的蜜餞（裹有冰糖或砂糖結晶並乾燥的乾式蜜餞）。	04.1.2.7 Candied fruit Includes glazed fruits (fruit treated with a sugar solution and dried), candied fruit (dried glazed fruit immersed in a sugar solution and dried so that the fruit is covered by a candy-like sugar shell), and crystallized fruit is prepared (dried glazed fruit rolled in icing or granulated sugar and dried).
04.1.2.8 水果配料，包括果漿、果泥、裝飾用水果及椰奶等 此類產品通常不直接供作食用，多用於烘焙產品(麵包、鬆餅、蛋糕等)、冰品(冰淇淋、霜淇淋、sherbet 或 sorbet 等)或其他產品之	04.1.2.8 Fruit preparations, including pulp, purees, fruit toppings and coconut milk Fruit pulp is not usually intended for direct consumption. It is a slurry

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<p>佐料、裝飾或餡料。果漿(fruit pulp)、果泥(fruit puree)及水果醬汁(fruit sauce)均為原料水果擠壓搾汁後，經不同程度加熱處理而得，果泥具有較平滑細緻之果肉組織，水果醬汁加熱程度較高故較黏稠。椰奶係椰子胚乳經分切、破碎、壓搾及過濾去除纖維及殘渣而得，得添加椰子水或水，可經巴氏殺菌、滅菌及超高溫瞬間殺菌，亦可經濃縮或脫脂而製成不同椰奶產品。此分類亦包括下列食品：羅望子濃縮汁(羅望子澄清萃出物，可溶性固形物 65%以上)、羅望子粉(與木薯澱粉混合的羅望子糊)、羅望子太妃糖(羅望子漿與糖、乳固形物混合，添加抗氧化劑、香料、穩定劑和防腐劑之產品)及水果棒(單一果漿或果漿混合物與糖、香料混合後添加防腐劑，乾燥成塊狀之產品)。</p>	<p>of lightly steamed and strained fresh fruit. Fruit puree (e.g., mango puree, prune puree) is produced in the same way, but has a smoother, finer texture, and may be used as fillings for pastries, but is not limited to this use. Fruit sauce (e.g., pineapple sauce or strawberry sauce) is made from boiled fruit pulp with or without added sweeteners and may contain fruit pieces. Fruit sauce may be used as toppings for fine bakery wares and ice cream sundaes. Fruit syrup (e.g., blueberry syrup) is a more liquid form of fruit sauce that may be used as a topping e.g., for pancakes. Coconut milk and coconut cream are products prepared using a significant amount of separated, whole, disintegrated macerated or comminuted fresh endosperm (kernel) of coconut palm and expelled, where most filterable fibers and residues are excluded, with or without coconut water, and/or with additional water. Coconut milk and coconut cream are treated by heat pasteurization, sterilization or ultrahigh temperature (UHT) processes. Coconut milk and coconut cream may also be produced in concentrated or skim (or "light") forms. Examples of traditional foods in this sub-category are: tamarind concentrate (clean extract of tamarind fruit with not less than 65% total soluble solids), tamarind powder (tamarind paste mixed with tapioca starch), tamarind toffee (mixture of tamarind pulp, sugar, milk solids,</p>

食品類別及說明	Food Categories and it's Description
	antioxidants, flavors, stabilizers and preservatives), and fruit bars (a mixture of fruit (mango, pineapple, or guava) pulp mixed with sugar, flavors and preservatives, dried into a sheet).
04.1.2.9 以水果為基底之甜點，包括以水果調味水為基底之甜點以水果或水果調味水為原料製成之各類甜點，如果味膠凍、水果羹、燴水果及椰果等製品。不包括含有水果的精緻烘焙製品(07.2.1和07.2.2)、冰品(03.0)。	04.1.2.9 Fruit-based desserts, including fruit-flavored water-based desserts Includes the ready-to-eat products and mixes. Includes fruit-flavored gelatin, rote gruze, frutgroed, fruit compote, nata de coco, and mitsumame (gelatin-like dessert of agar jelly, fruit pieces and syrup). This category does not include fine bakery wares containing fruit (categories 07.2.1 and 07.2.2), fruit-flavored edible ices (category 03.0).
04.1.2.10 發酵水果產品 水果經鹽漬並經乳酸發酵之產品，如發酵李子。	04.1.2.10 Fermented fruit products Type of pickled product produced by preservation in salt by lactic acid fermentation. Examples include: fermented plums.
04.1.2.11 水果餡料 以水果為原料，除04.1.2.8果漿類產品外之各種餡料，通常含有完整水果或水果切塊，如櫻桃派餡料及燕麥餅之葡萄乾餡料。	04.1.2.11 Fruit fillings for pastries Includes the ready-to-eat products and mixes. Includes all type of fillings excluding purees (category 04.1.2.8). These fillings usually include whole fruit or fruit pieces. Examples include: cherry pie filling and raisin filling for oatmeal cookies.
04.1.2.12 經調理之水果 新鮮水果經蒸煮、烘烤或油炸等處理之製品，產品表面得經經裹	04.1.2.12 Cooked fruit Fruit that is steamed, boiled, baked, or fried, with or without a

食品類別及說明	Food Categories and it's Description
粉、裹漿等外層處理。	coating, for presentation to the consumer.
04.2 蔬菜類(包括蕈類、根莖菜類、豆類、藻類、堅果、種子及蘆薈等) 包括新鮮蔬菜(包括蕈類、根莖菜類、豆類、藻類、堅果、種子及蘆薈等)及其加工產品。	04.2 Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds Includes all fresh (04.2.1) and processed (04.2.2) products.
04.2.1 新鮮蔬菜 未經處理之生鮮蔬菜通常不含食品添加物；經表面處理、去皮或截切之蔬菜，為延長保存期限，得使用食品添加物。	04.2.1 Fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds Fresh vegetables are generally free of additives. However, fresh vegetables that are coated or cut or peeled for presentation to the consumer may contain additives.
04.2.1.1 未經處理新鮮蔬菜 採收後未經加工處理新鮮蔬菜。	04.2.1.1 Untreated fresh vegetables Raw vegetables presented fresh from harvest.
04.2.1.2 經表面處理新鮮蔬菜 表面經包覆劑、蠟及/或其他食品添加物處理以維持新鮮品質之蔬菜。	04.2.1.2 Surface-treated fresh vegetables The surfaces of certain fresh vegetables are coated with glazes or waxes or are treated with other food additives that act as protective coatings and/or help to preserve the freshness and quality of the vegetable.
04.2.1.3 經去皮、分切及/或切碎新鮮蔬菜 新鮮蔬菜經去皮、分切及/或切碎等處理之產品。	04.2.1.3 Peeled, cut or shredded fresh vegetables Fresh vegetables that are peeled, cut and/or shredded and presented to the consumer to be cooked at home.

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04.2.2 加工蔬菜 除表面處理、去皮及截切以外處理之加工蔬果。	04.2.2 Processed vegetables Includes all forms of processing other than peeling, cutting and surface treating fresh vegetables.
04.2.2.1 冷凍蔬菜 新鮮蔬菜經殺菁後冷凍之產品。如經快速凍結之蕃茄、豌豆、四季豆等。	04.2.2.1 Frozen vegetables Fresh vegetables are usually blanched and frozen. Examples include: quick frozen peas, and quick frozen whole processed tomatoes.
04.2.2.2 乾燥蔬菜 以蔬菜為原料，經各種乾燥程序，在不影響重要營養成分的情況下，降低水分含量以抑制微生物生長，延長保存期限之產品。	04.2.2.2 Dried vegetables Products in which the natural water content has been reduced below that critical for growth for microorganisms without affecting the important nutrients.
04.2.2.3 醃漬蔬菜 蔬菜浸漬於醋、油、鹽液、味噌、酒麴或醬油等之產品，不包括04.2.2.10.6 發酵黃豆製品。	04.2.2.3 Vegetables in vinegar, oil, brine, or soybean sauce Products prepared by treating raw vegetables with vinegar, oil, brine, koji, miso and so on.
04.2.2.4 罐裝蔬菜(包括巴氏殺菌之瓶裝蔬菜) 蔬菜經清洗、殺菁後置於容器中，並填充水、鹽水、油或醬汁等，經巴氏殺菌或滅菌之產品。	04.2.2.4 Canned or bottled (pasteurized) or retort pouch vegetables Fully preserved product in which fresh vegetables are cleaned, blanched, and placed in cans or jars in liquid (e.g. brine, water, oil or sauce), and heat-sterilized or pasteurized.
04.2.2.5 以蔬菜為基底之抹醬 蔬菜經熱處理後，經破碎、攪打及加熱濃縮等方式製成之蔬菜泥或抹醬，其固形物含量較蔬菜糊低。	04.2.2.5 Vegetable purees and spreads Vegetable purees are finely dispersed slurries prepared from the concentration of vegetables, which may have been previously heat-treated (e.g., steamed). The slurries may be filtered prior to

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	packaging. Purees contain lower amounts of solids than pastes (found in category 04.2.2.6). 1,2 Examples include: tomato puree, peanut butter (a spreadable paste made from roasted and ground peanuts by the addition of peanut oil), other nut butters (e.g., cashew butter), and pumpkin butter.
<p>04.2.2.6 蔬菜配料</p> <p>蔬菜糊之製程與蔬菜泥類似，但固形物含量較高，亦包括經糖漬並乾燥之蔬菜製品，通常為做食品(如蔬菜醬汁)之原料或裝飾用。</p>	<p>04.2.2.6 Vegetable pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5</p> <p>Vegetable pastes and pulps are prepared as described for vegetable purees (category 04.2.2.5). However, pastes and pulps have a higher amount of solids, and are usually used as components of other foods (e.g. sauces).</p>
<p>04.2.2.7 蔬菜發酵製品</p> <p>蔬菜經日曬、風乾或鹽漬脫水後，置於室溫密閉環境下，促進乳酸菌繁殖並進行乳酸發酵，可添加食鹽、香辛料及調味料，如韓式泡菜、酸黃瓜及德式酸菜等產品。</p>	<p>04.2.2.7 Fermented vegetable</p> <p>Fermented vegetables are a type of pickled product, formed by the action of lactic acid bacteria, usually in the presence of salt. Traditional oriental fermented vegetable products are prepared by air-drying vegetables and exposing them to ambient temperatures so as to allow the microorganisms to flourish; the vegetables are then sealed in an anaerobic environment and salt (to generate lactic acid), spices and seasonings are added. Examples include: red pepper paste, fermented vegetable products (some tsukemono other than category 04.2.2.3), kimchi (fermented Chinese cabbage and vegetable</p>

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	preparation), and sauerkraut (fermented cabbage).
04.2.2.8 經調理之蔬菜 新鮮蔬菜經蒸煮、烘烤或油炸處理之製品，得經裹粉、裹漿等外層處理，可供直接食用之產品。	04.2.2.8 Cooked or fried vegetables Vegetables that are steamed, boiled, baked, or fried, with or without a coating, for presentation to the consumer.
04.2.2.9 熟豆及豆餡製品 豆類經加熱烹煮之製品，可能有調味、粉碎等處理，包括各類豆餡製品。	04.2.2.9 Cooked Bean and bean filling for pastries The cooked bean products may be seasoned, crushed, etc., including various types of bean filling products.
04.2.2.10 大豆製品 以大豆為主原料，經乾燥、蒸煮、油炸或發酵等加工製成之產品，亦包括豆腐、豆乾等相關製品。	04.2.2.10 Soybean products (excluding soybean-based seasonings and condiments of food category 12.9) Includes dried, cooked, fried, or fermented soybean products, and soybean curd products.
04.2.2.10.1 豆粉製品 大豆加熱後，去皮磨粉之產品。	04.2.2.10.1 Bean flour The bean product made by heated soybean with the process of peeling and milling.
04.2.2.10.2 豆漿製品 乾大豆浸泡於水中使其吸水軟化後，經磨漿、壓搾、過濾及煮沸後之液體產品，亦可由大豆粉、大豆濃縮物、大豆分離物等原料加水溶解調配而得，前述之產品可以粉末型式供應消費者沖泡。	04.2.2.10.2 Soybean-based beverages Products prepared from dried soybeans that are soaked in water, pureed, boiled and strained, or prepared from soybean flour, soybean concentrate, or soybean isolate. Also includes soybean-based beverage powder.
04.2.2.10.3 豆皮製品 將豆漿煮沸後，撈取表面形成之薄膜，將薄膜乾燥後之產品，可	04.2.2.10.3 Soybean-based beverage film Film formed on the surface of boiling soybean-based beverage that is

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經油炸處理，如豆皮、腐竹及油皮。	dried. It may be deep-fried or softened in water prior to use in soups or poached food. Also known as fuzhu or yuba.
<p>04.2.2.10.4 豆腐製品</p> <p>以大豆為原料製取豆漿後，添加凝固劑，於模具中成型之塊狀產品，可藉由製程條件控產品質地軟硬。</p>	<p>04.2.2.10.4 Soybean curd (tofu)</p> <p>Soybean curd is prepared from dried soybeans that are soaked in water, pureed, and strained to produce soybean-based beverage, which is then made into a curd with a coagulant, and placed in a mold. Soybean curds may be of a variety of textures (e.g. soft, semi-firm, firm).</p>
<p>04.2.2.10.5 豆乾製品</p> <p>豆腐於模具中成型時，可再加壓去除豆腐中部分水分，即為半濕豆乾產品，水分大約為 62%，具有耐咀嚼之特性，亦可再經滷煮、油炸、乾燥等加工處理。</p>	<p>04.2.2.10.5 Semi-dehydrated soybean curd</p> <p>Soybean curd that has been pressed while being molded into blocks so that some moisture has been removed, but so that it is not completely dried. Semi-dehydrated soybean curd typically contains 62% water, and has a chewy texture.</p>
<p>04.2.2.10.6 發酵大豆製品</p> <p>大豆經蒸煮後，以特定真菌或細菌進行發酵之產品，具有柔軟質地及特殊風味，如豆汁、納豆及天貝等產品。</p>	<p>04.2.2.10.6 Fermented soybeans (e.g. natto, tempe)</p> <p>The product is prepared from soybeans that have been steamed and fermented with certain fungi or bacteria (starter). The soft, whole beans have a distinctive aroma and taste. It includes products such as dou chi (China), natto (Japan), and tempe (Indonesia).</p>
<p>04.2.2.10.7 發酵豆乾製品</p> <p>豆乾切塊後，經微生物發酵製成之產品，質地柔軟及具有特殊風味，外觀為紅色、米黃色或灰綠色，如各類豆腐乳。</p>	<p>04.2.2.10.7 Fermented soybean curd</p> <p>The product is prepared by forming soybean curd into a loaf during the fermentation process. It is a soft, flavored product, either in red,</p>

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	rice-yellow, or grey-green.
04.2.2.10.8 其他大豆蛋白質產品 自大豆中濃縮或分離大豆蛋白質產品，或以大豆蛋白質經擠壓或組織化加工製成之產品。	04.2.2.10.8 Other soybean protein products Other products from soybeans composed mainly of soybean protein such as extruded, textured, concentrated, and isolated soybean protein.
04.2.2.11 液態堅果、種子及菇蕈類製品 堅果、種子及菇蕈類，經粉碎、磨漿、壓搾、過濾及煮沸等處理之液體產品。亦包括以粉末型式供應消費者沖泡之產品。	04.2.11 Liquid nuts, seeds and mushroom products The liquid product of nuts, seeds, and mushrooms that have been crushed, refined, pressed, filtered, and boiled. This also Includes products in powder form for consumer brewing
04.3 其他植物及微生物來源產品 以植物或微生物為來源，經萃取、分離或其他加工處理，取其特定成分製成之產品。	04.3 Other plant and microbial source products The products are plants or microorganisms based with its specific ingredients made by the process of extraction, separation or other process.
04.3.1 膠體類產品 以植物或微生物來源多醣類製成之膠體產品，包括仙草凍、椰果等產品。以水果、果汁或果汁風味飲料為原料，添加海藻膠或其他膠體之果凍點心，屬 04.1.2.9 以水果為基底之甜點，包括以水果調味水為基底之甜點；以澱粉為原料製成之膠體產品，屬 06.7 穀類、塊根、塊莖等可供主食作物及其澱粉製之點心；以蒟蒻為原料製成之產品，屬 06.10.4 蒟蒻相關製品。	04.3.1 Colloid products Colloid products made by plant or microbial origin polysaccharides, including grass jelly, coconut gel and other products. A fruit, fruit juice or fruit flavored based beverage with seaweed gel or other colloidal jelly dessert, is classified as fruit-based dessert in 04.1.2.9 including fruit-flavored water-based desserts. Colloid products made by starch is classified as 06.7 cereals, roots, tubers and other staple crops and dessert made by its starch. Products made by konjac as the

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	raw material, is 06.10.4 Konjac related products.
<p>05.0 糖果及甜點類</p> <p>包括可可或巧克力製品(05.1)、糖果製品(05.2)、口香糖及泡泡糖(05.3)及糕餅、甜點及糖果之裝飾(05.4)，或由前述各類組合之產品。</p>	<p>05.0 Confectionery</p> <p>Includes all cocoa and chocolate products (05.1), other confectionery products that may or may not contain cocoa (05.2), chewing gum (05.3), and decorations and icings (05.4), or foods produced solely with any combination of foods conforming to these sub-categories.</p>
<p>05.1 可可或巧克力製品</p> <p>包括各種以可可或巧克力為原料之產品。</p>	<p>05.1 Cocoa products and chocolate products including imitations and chocolate substitutes</p> <p>This category is divided to reflect the variety of standardized and non-standardized cocoa- and chocolate-based products.</p>
<p>05.1.1 可可粉、可可膏及可可餅</p> <p>包含各種可用於製作巧克力及可可飲品之產品。可可豆經清洗去皮後，可得可可粒(cocoa nib)，為此類產品主要原料。依產品需求不同，可可粒可經由鹼處理使風味熟成，可可粒經輾壓破碎後可得可可膏或可可餅(cocoa mass/cake)。可可細粉(cocoa dust)為可可豆選別及去胚芽過程收集之細碎顆粒，可可粉(cocoa powder)為可可膏/餅經粉碎後之產品。可可粒經烘烤、乾燥、破碎及磨漿等處理後，即為可可漿(cocoa liquor)製品。巧克力飲品沖泡粉末可由可可漿、可可粉、糖及香料等成分混合而得，可可粉亦可與糖混合製成可可粉-糖混合物。</p>	<p>05.1.1 Cocoa mixes (powders) and cocoa mass/cake</p> <p>Includes a variety of products that are used in the manufacture of other chocolate products or in the preparation of cocoa-based beverages. Most cocoa products have their origin in the cocoa nib, which is obtained from cocoa beans that have been cleaned and freed from the shells. Cocoa mass is obtained from the mechanical disintegration of the nib. Depending on the desired finished chocolate product, the cocoa nib or mass may be treated by an alkalization process that mellows the flavor. Cocoa dust is the fraction of the cocoa bean produced as a product during winnowing and degerming. Cocoa powder is produced by reducing the fat</p>

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	<p>content of cocoa mass or liquor by pressing (including expeller pressing) and molding into a cocoa press cake. The cocoa press cake is disintegrated and ground to cocoa powder. Cocoa liquor is a homogeneous flowing paste produced from the cocoa nib, which has been roasted, dried, disintegrated and milled. Cocoa-sugar mixtures contain only cocoa powder and sugar. Chocolate powder for beverages is made from cocoa liquor or cocoa powder and sugar to which flavoring (e.g. vanillin) may be added. Examples include: drinking chocolate powder; breakfast cocoa; cocoa dust (fines), nibs, mass, press cake; chocolate liquor; cocoa mixes (powders for preparing the hot beverage); cocoa-sugar mixture; and dry mixes for sugar-cocoa confectionery. Finished cocoa beverages and chocolate milk are included in category 01.1.4, and most finished chocolate products are included in category 05.1.4.</p>
<p>05.1.2 可可糖漿</p> <p>可可糖漿為經微生物澱粉水解酶作用之可可漿，藉由分解澱粉降低可可漿黏度及防止沉澱，可應用於巧克力牛奶及熱巧克力飲品生產。可可糖漿與 05.4 之巧克力聖代醬(fudge sauce)產品不同。</p>	<p>05.1.2 Cocoa mixes (syrups)</p> <p>Products that may be produced by adding a bacterial amylase to cocoa liquor. The enzyme prevents the syrup from thickening or setting by solubilizing and dextrinizing cocoa starch. Includes products such as chocolate syrup used to prepare chocolate milk or hot chocolate.¹ Chocolate syrup differs from fudge sauce (e.g. for ice cream sundaes), which is found in category 05.4.</p>

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<p>05.1.3 可可抹醬及餡料</p> <p>可可與其他原料(通常富含油脂)混合後具塗抹性之產品，用於塗抹麵包或做為精緻烘焙產品之餡料。</p>	<p>05.1.3 Cocoa-based spreads, including fillings</p> <p>Products in which cocoa is mixed with other ingredients (usually fat-based) to prepare a spreadable paste that is used as a spread for bread or as a filling for fine bakery wares.</p>
<p>05.1.4 以可可為主之巧克力產品</p> <p>以可可粒、可可膏、可可餅、可可漿或可可粉為原料，得添加糖、可可脂、香料或其他配料製成巧克力產品，或由前述之巧克力為主體，添加堅果、果干或果漿等其他配料製成之產品。</p>	<p>05.1.4 Cocoa and chocolate products</p> <p>Chocolate is produced from cocoa nibs, mass, press cake, powder, or liquor with or without addition of sugar, cocoa butter, aroma or flavoring substances, and optional ingredients (e.g. nuts). This category is for chocolate as defined in the Standard for Chocolate and Chocolate Products (CODEX STAN 87-1981) and for confectionery that meet the standard and may contain other ingredients, for example chocolate-covered nuts and fruit (e.g. raisins). This category includes only the chocolate portion of any confectionery within the scope of food category 05.2.</p>
<p>05.1.5 仿製巧克力、代可可脂巧克力產品</p> <p>利用刺槐豆片或其他原料(含可可或不含可可)製成具有類以巧克力官能特質之產品；或以可可為主原料，但添加 5% 以上植物油脂取代可可脂之產品。亦可以前述產品為主體，添加堅果、果乾或果漿等其他配料製成之產品。</p>	<p>05.1.5 Imitation chocolate, chocolate substitute products</p> <p>Includes chocolate-like products that may or may not be cocoa-based, but have similar organoleptic properties as chocolate, such as carob chips, and cocoa-based products that contain greater than 5% vegetable fat (other than cocoa butter) that are excluded from the scope of the Standard for Chocolate and Chocolate Products (CODEX STAN 87-1981). These chocolate-like products may contain</p>

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	additional optional ingredients and may include filled confectionery. Examples include: compound chocolate, flavored and colored compound chocolate, compound chocolate coatings, and imitation chocolate covered nuts and fruit (e.g. raisins). This category includes only the chocolate-like portion of any confectionery within the scope of food category 05.2.
05.2 糖果(包括硬軟糖) 所有以糖或其他可食用甜味劑為主原料，得添加可可成分，包括硬糖 (05.2.1)、軟糖 (05.2.2) 與牛軋糖 (nougats) 及杏仁軟糖 (marzipans) (05.2.3)等產品。	05.2 Confectionery including hard, soft candy and nougats like product Includes all types of products that primarily contain sugar and their dietetic counterparts and may or may not contain cocoa. Includes hard candy (05.2.1), soft candy (05.2.2), and nougats and marzipans (05.2.3).
05.2.1 硬糖 由水、糖、糖漿或其他可食用甜味劑、色素及香料等原料製成，得添加可可或餡料等成分，如經輾捲、成型及充填餡料之圓形、方形或其他形狀硬糖。本類產品可做為 05.1.4 及 05.1.5 類別巧克力或其類似產品之內餡。	05.2.1 Hard candy Products made from water, sugar, sugar syrup and other sweeteners, color and flavor that may or may not have a filling, their dietetic counterparts, and products that may or may not contain cocoa. Includes: pastilles and lozenges (rolled, shaped and filled sweetened candy). These types of products may be used as fillings for chocolate products within the scope of food categories 05.1.4 and 05.1.5.
05.2.2 軟糖 質地軟且耐咀嚼之糖果產品，如由糖漿、油脂、色素及香料製得	05.2.2 Soft candy Products include soft, chewy products such as caramels (containing

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<p>之牛奶糖(caramels)；添加可可及牛乳之太妃糖及巧克力牛奶糖；由果膠、明膠及/或其他膠類成分與色素及香料等製得之水果軟糖；添加洋菜加熱凝結之羊羹及洋菜凍等各類產品。本類產品可做為 05.1.4 及 05.1.5 類別巧克力或其類似產品之內餡。</p>	<p>sugar syrup, fats, color and flavor) and their dietetic counterparts; products that may or may not contain cocoa and milk (e.g. toffees and chocolate-flavored caramels); jelly-based candies (e.g. jelly beans, jellied fruit paste covered in sugar, made from gelatin, pectin, color and flavor); and licorice. Also included are halwa teheniaa and oriental specialties, such as sweet bean jelly (yokan) and agar jelly for mitsumame. These types of products may be used as fillings for chocolate products within the scope of food categories 05.1.4 and 05.1.5.</p>
<p>05.2.3 牛軋糖(nougats)、杏仁軟糖(mazipans)及類似產品</p> <p>牛軋糖由經焙烤之堅果、糖果、可可或其他類似原料混合製成；杏仁軟糖由杏仁膏及糖混合後經成型及著色製成，亦包括由花生、芝麻與其他原料製成之花生糖、貢糖及芝麻糖等產品。前述產品均可直接供食用，亦可做為 05.1.4 及 05.1.5 類別巧克力或其類似產品之內餡。</p>	<p>05.2.3 Nougats, marzipans and other like product</p> <p>Nougats consist of roasted ground nuts, sugar and cocoa and their dietetic counterparts, that may be consumed as is, or may be used as a filling for chocolate products within the scope of food categories 05.1.4 and 05.1.5. Marzipan consists of almond paste and sugar and their dietetic counterparts, that may be shaped and colored for direct consumption. This category also include oriental similar product like peanut candy, sesame candy and so on. These products may be used as a filling for chocolate products within the scope of food categories 05.1.4 and 05.1.5.</p>
<p>05.3 口香糖及泡泡糖</p> <p>以天然或合成膠體為基礎原料，添加香料、甜味劑及其他食品添</p>	<p>05.3 Chewing gum</p> <p>Product made from natural or synthetic gum base containing flavors,</p>

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加物等製成之產品，包括口香糖及泡泡糖。	sweeteners (nutritive or non-nutritive), aroma compounds, and other additives. Includes bubble gum and breath-freshener gum products.
05.4 糕餅、甜點及糖果之裝飾 包括用於蛋糕、餅乾、派、麵包及其他烘焙食品裝飾用糖衣及糖霜產品或數種產品之混合物，包括以糖或巧克力為主原料用於烘焙食品之包衣，亦可用於食用冰品之裝飾。本類產品不包括 04.1.2.8 水果配料、05.1.2 可可糖漿及 11.4 其他糖類及糖漿。	05.4 Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces Includes ready-to-eat icings and frostings for cakes, cookies, pies and bread and flour confectionery, as well as mixes for these products. Also includes sugar- and chocolate-based coatings for baked goods. Sweet sauces and toppings include butterscotch sauce for use, e.g. on ice cream. These sweet sauces are different than the syrups (e.g. maple, caramel, and flavored syrups for fine bakery wares and ices) included in category 11.4. Fruit-based toppings are included in 04.1.2.8. Chocolate sauce is included in 05.1.2.
06.0 穀類、塊根、塊莖等可供主食作物及其加工品 包括未經處理與經加工處理之穀物與以穀物為原料之產品。	06.0 Cereals and cereal products, derived from cereal grains, from roots and tubers, pulses and legumes Includes unprocessed (06.1 and 06.2) and various processed forms of cereal and cereal-based products.
06.1 完整、破碎及薄片之穀粒 完整、未經處理之穀物與經去殼、去麩皮、破碎或壓延等處理之穀物，如大麥、玉米、燕麥、米、高粱、大豆及小麥等。	06.1 Whole, broken, or flaked grain, including rice Includes whole, husked, unprocessed cereals and grains. Examples include: barley, corn (maize), oats, rice (including enriched, instant and parboiled), sorghum, soybeans, and wheat.
06.2 塊根、塊莖及其他非穀類作物	06.2 Roots and tubers, pulses, legumes

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含有澱粉可供主食之非穀類作物，如甘藷、馬鈴薯、芋頭及蒟蒻薯等。	Roots and tubers, pulses, legumes which consist abundant starch and are consumed as staple foods.
06.2.1 完整塊根、塊莖及其他非穀類作物 採收後未經處理之塊根、塊莖及其他非穀類作物。	06.2.1 Untreated fresh Roots and tubers, pulses and legumes Raw Roots and tubers, pulses and legumes presented fresh from harvest.
06.2.2 經分切之塊根、塊莖及其他非穀類作物 經去皮、分切之塊根、塊莖及其他非穀類作物。	06.2.2 Peeled or cut fresh Roots and tubers, pulses and legumes Fresh Roots and tubers, pulses and legumes that are peeled, cut and/or shredded and presented to the consumer to be cooked at home.
06.3 穀類、塊根、塊莖等可供主食作物粉體製品 以各類可供主食作物如小麥、米、玉米等直接磨製之粉末，或經破碎後分離其中澱粉成分之製品，可直接販售或做為食品之原料。	06.3 Flours and starches The basic milled products of cereal grains, roots, tubers, pulses, pith or soft core of palm tree or legumes sold as such or used as ingredients (e.g. in baked goods).
06.3.1 穀類、塊根、塊莖等磨粉產品 穀類、塊根、塊莖等可供主食作物直接磨製成粉體之產品。	06.3.1 Flours Flour is produced from the milling of grain, cereals, and tubers (e.g. cassava) and pith or soft core of palm tree.
06.3.1.1 麵粉 以小麥為原料，經磨製後之粉體產品。	06.3.1.1 Wheat flour Wheat flour is produced from the milling of wheat grain.
06.3.1.2 米穀粉 以完整、破碎之米粒磨製之粉體產品。	06.3.1.2 Rice flour Rice flour is produced from the milling of rice grain.
06.3.1.3 其他穀物、塊根、塊莖磨粉產品	06.3.1.3 Flour other than wheat and rice

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以米、麥以外可供主食作物磨製之粉末。	Flour produced from other than wheat and rice.
<p>06.3.2 澱粉</p> <p>各類穀物、塊根及塊莖經破碎、沉澱、清洗及分離等程序(各類原料澱粉生產程序不同)，自其中將葡萄糖聚合物分離之產品，如樹薯澱粉、地瓜澱粉及米澱粉等。</p>	<p>06.3.2 Starches</p> <p>Starch is a glucose polymer occurring in granular form in certain plant species, notably seeds (e.g. cereals, pulses, corn, wheat, rice, beans, peas) and tubers (e.g. tapioca, potato). The polymer consists of linked anhydro-α-D-glucose units. Native starch is separated by processes that are specific for each raw material.</p>
<p>06.3.2.1 穀物澱粉</p> <p>以各類穀物如米、玉米、小麥等為原料，經破碎分離其中葡萄糖聚合物之產品。</p>	<p>06.3.2.1 Grain starches</p> <p>Starch made from cereals grains.</p>
<p>06.3.2.2 塊根、塊莖澱粉</p> <p>以塊根、塊莖為原料，經破碎分離其中葡萄糖聚合物之產品。</p>	<p>06.3.2.2 Roots and tubers starches</p> <p>Starch made from roots and tubers.</p>
<p>06.3.2.3 其他澱粉</p> <p>非以穀物、塊根、塊莖為原料製成之澱粉產品。</p>	<p>06.3.2.3 Other starches (from pulses or legumes)</p> <p>Starch made from other than cereals grains, roots and tubers.</p>
<p>06.4 麵條、麵皮或其他類似製品</p> <p>以麵粉、米穀粉或其他澱粉為原料，經加水混合，揉捏成糰，成型為條狀、片狀等之產品。</p>	<p>06.4 Pastas and noodles and like products (e.g., rice paper, rice vermicelli, soybean pastas and noodles)</p> <p>Includes all pasta, noodle, and similar products.</p>
<p>06.4.1 濕麵條、麵皮及類似產品</p> <p>未經水煮、蒸等加熱處理、預糊化及冷凍之麵條產品，通常製備完成後短時間內即食用，亦包括水餃、春捲、餛飩、披薩、蔥油餅及燒賣等之麵皮。</p>	<p>06.4.1 Fresh pastas and noodles and like products</p> <p>Products that are untreated (i.e. not heated, boiled, steamed, cooked, pre-gelatinized or frozen) and are not dehydrated. These products are intended to be consumed soon after preparation.</p>

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	Examples include: unboiled noodles, and “skins” or crusts for spring rolls, wontons, pizza, Scallion cake and shuo mai.
06.4.2 乾麵條及類似產品 未經水煮、蒸等加熱處理、預糊化及冷凍之脫水麵條產品，如乾義大利麵、乾豆粉絲、乾米粉、乾粉條、乾通心麵等產品。	06.4.2 Dried pastas, noodles and like products Products that are untreated (i.e. not heated, boiled, steamed, cooked, pre-gelatinized or frozen) and are dehydrated. Examples include dried forms of: spaghetti, bean vermicelli, rice vermicelli, macaroni, and rice noodles.
06.4.3 預先煮熟麵條、麵皮及類似產品 經水煮、蒸等加熱處理、預糊化或冷凍之麵條相關產品，如加熱後冷卻後直接販賣之冷藏或冷凍麵條產品；或為冷凍或冷藏即食食品之澱粉原料，如微波食品中的義大利麵；亦包括經預糊化、加熱及乾燥之泡麵產品。	06.4.3 Pre-cooked pastas, noodles and like products Products that are treated (i.e. heated, boiled, steamed, cooked, pre-gelatinized or frozen). These products may be sold directly to the consumer (e.g. pre-cooked, chilled gnocchi to be heated prior to consumption), or may be the starch component of prepared meals (e.g., heat-and-serve frozen dinner entrees containing spaghetti, macaroni or noodles; canned spaghetti and meatballs entrée). Also includes instant noodles (sokuseki-men; e.g. pre-cooked ramen, udon, rice noodles), that are pre-gelatinized , heated and dried prior to sale to the consumer.
06.5 以麵粉或澱粉等為原料之膨發食品 以麵粉或澱粉為原料，以蒸汽加熱、油炸方式膨發之製品。	06.5 Leavened product of flour and starches Leavening products made by flour or starch with the process of heating by steam and frying .
06.5.1 蒸類膨發製品	06.5.1 Steamed breads, buns and pastries

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添加酵母菌或膨脹劑，以蒸汽加熱之膨發製品。	Leavening products added with yeast or leavening agent and heated by steam .
<p>06.5.1.1 饅頭、包子等製品</p> <p>添加酵母菌或膨脹劑，以蒸汽加熱之米穀粉、麵粉或澱粉製品，為亞洲傳統食品，得填充內餡，無內餡者為饅頭，有內餡者為包子，麵團經捲曲成型者為花卷。</p>	<p>06.5.1.1 Steamed breads and buns</p> <p>Oriental-style leavened wheat or rice products that are cooked in a steamer. Products may be made with or without filling. Products without filling are called steamed bread (mantou), and those with filling are called steamed buns (baozi or bao). Twisted rolls of various shapes (huajuan) may also be prepared. Examples include: filled dumplings and steamed bun with meat, jam or other filling (manjyu).</p>
<p>06.5.1.2 蒸類膨發糕點製品</p> <p>除 06.5.1.1 饅頭、包子等製品以外，添加酵母菌或膨脹劑，以蒸汽加熱之糕點製品，如發糕、馬拉糕等。</p>	<p>06.5.1.2 Steamed leavening pastry products</p> <p>In addition to 06.5.1.1 steamed breads, buns and other products, leavening products added with yeast or leavening agents and heated by steam, such as steamed cakes, mara cakes, etc.</p>
<p>06.5.2 油炸麵粉或澱粉膨發製品</p> <p>以油炸方式膨發之麵粉或澱粉製品，如油條、麻花捲等製品。</p>	<p>06.5.2 Fried flour or starch leavened products</p> <p>Flour or starch products leavened by fried such as fritters, twist rolls and other products.</p>
<p>06.5.3 麵粉或澱粉等膨發製品預拌粉</p> <p>將製造各類麵粉或澱粉等膨發製品原料中乾粉，以物理性混合之產品，可於添加其他含水分原料如蛋、牛奶、油脂、乳油及水等混合成製作 06.5 以麵粉或澱粉等為原料之膨發食品。</p>	<p>06.5.3 Mixes of steamed breads, buns and pastries</p> <p>Includes all the mixes containing the dry ingredients to which wet ingredients (e.g., water, milk, oil, butter, eggs) are added to prepare a dough for leavened product of flour and starches.</p>
06.5.3.1 饅頭、包子等製品預拌粉	06.5.3.1 Mixes of steamed breads and buns

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為 06.5.1.1 饅頭、包子等製品之預拌粉。	The pre-mixed powder for 06.5.1.1 steamed breads and buns.
06.5.3.2 蒸類膨發糕點製品預拌粉 為 06.5.1.2 蒸類膨發糕點製品之預拌粉。	06.5.3.2 Mixes of steamed pastries The pre-mixed powder for 06.5.1.2 steamed leavening pastry products.
06.5.3.3 油炸膨發製品預拌粉 為 06.5.2 油炸麵粉或澱粉膨發製品之預拌粉。	06.5.3.3 Mixes of Deep fried leavened dough The pre-mixed powder for 06.5.2 fried flour or starch leavening products.
06.6 早餐穀片 各類即食或需加熱食用之早餐穀片，如混合堅果、果乾、穀物之格拉諾拉早餐穀片(granola-type breakfast cereals)、即食燕麥片、穀粉、玉米片、膨發穀物、綜合早餐穀片（米、小麥、玉米、豆、米糠或麴皮等）、擠壓早餐穀片等。	06.6 Breakfast cereals, including rolled oats Includes all ready-to-eat, instant, and regular hot breakfast cereal products. Examples include: granola-type breakfast cereals, instant oatmeal, farina, corn flakes, puffed wheat or rice, multi-grain (e.g. rice, wheat and corn) breakfast cereals, breakfast cereals made from soy or bran, and extruded-type breakfast cereals made from grain flour or powder.
06.7 穀類、塊根、塊莖等可供主食作物及其澱粉製之點心 以穀物、塊根、塊莖等可供主食作物或其澱粉為主原料之點心製品，亦可做為食品之餡料，如米布丁、粗粒小麥粉布丁、木薯布丁、湯圓、麻糬、粉圓及其他澱粉點心。	06.7 Cereal and starch based desserts (e.g. rice pudding, tapioca pudding) Dessert products containing cereal, starch or grain as the main ingredient. Examples include: rice pudding, semolina pudding, tapioca pudding, rice flour dumplings (dango) and a starchy pudding based dessert (namagashi).
06.8 穀類、塊根、塊莖等可供主食作物製備之餡料	06.8 Fillings of cereal grains, roots and tubers

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以穀類、塊根或塊莖為原料製備之餡料，如甘藷餡、芋頭餡等產品。	Includes the ready-to-eat products and mixes. Includes all type of fillings made from grains, roots and tubers. Examples include: sweet potato fillings and taro fillings.
<p>06.9 油炸麵糊</p> <p>片狀、破碎穀物、穀粒或穀物粉末等，與蛋、水或牛奶等原料混合後之產品，常用於包覆禽、畜、水產加工品，如天婦羅麵糊。常以未加水分之預拌粉型式販賣，不包括生麵團(分類屬 07.1.4 麵包類製品包括有內餡的麵包及麵包屑)、07.1.5 麵包及一般烘焙製品預拌粉及 07.2.3 精緻烘焙製品預拌粉。</p>	<p>06.9 Batters</p> <p>Products containing flaked or ground cereal or grain that when combined with other ingredients (e.g., egg, water, milk) are used as a coating for fish or poultry. Products are usually sold as dry mix of the cereal or grain component. Examples include breading for tempura batter. Doughs (e.g. for bread) are found in 07.1.4, and other mixes (e.g. for bread or cakes) are found in 07.1.6 and 07.2.3, respectively.</p>
<p>06.10 可供主食塊根、塊莖冷凍製品</p> <p>以甘藷、馬鈴薯、樹薯等可供主食塊根、塊莖為原料，經去皮、分切後冷凍製品。</p>	<p>06.10 Frozen roots and tubers</p> <p>Fresh roots and tubers are usually blanched and frozen. Examples include: quick-frozen corn and quick-frozen French-fried potatoes.</p>
<p>06.11 可供主食塊根、塊莖乾燥製品</p> <p>以甘藷、馬鈴薯、樹薯等可供主食塊根、塊莖為原料，經去皮、分切後乾燥製品。</p>	<p>06.11 Dried roots and tubers</p> <p>Roots and tubers in which the natural water content has been reduced below that critical for growth for microorganisms without affecting the important nutrients.</p>
<p>06.12 預煮的穀類、塊根、塊莖及其類似產品</p> <p>經水煮、蒸等加熱處理、預糊化或冷凍之穀類、塊根、塊莖及其類似產品，如加熱後冷卻販售之常溫、冷藏或冷凍飯類產品。</p>	<p>06.12 Pre-cooked cereal grains, roots, tubers, pulses and legumes</p> <p>Cereal grains, roots, tubers, pulses and legumes that are treated (i.e. heated, boiled, steamed, cooked, pre-gelatinized or frozen). These products may be sold directly to the consumer, or may be the</p>

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	starch component of prepared meals. (e.g., heat-and-serve frozen dinner entrees containing rice, potatoes or sweet potatoes).
06.13 液態穀類、塊根、塊莖等可供主食作物製品 穀類、塊根、塊莖等可供主食作物，經粉碎、磨漿、壓搾、過濾及煮沸等處理之液體產品。亦包括以粉末型式供應消費者沖泡之產品。	06.13 Liquefied cereal grains, roots, tubers, pulses and legumes Products prepared from cereal grains, roots, tubers, pulses and legumes that are soaked in water, pureed, boiled and strained. Also includes powder form products.
06.14 蒟蒻相關製品 以蒟蒻為原料製成之食品，如蒟蒻乾、蒟蒻絲及其他類似產品。	06.14 Konjac related products Foods made from konjac as raw materials, such as dried konjac jelly, shredded konjac and other similar products.
06.15 其他穀類、塊根、塊莖等可供主食作物製品 除 06.3 穀類、塊根、塊莖等可供主食作物粉體製品至 06.14 蒟蒻相關製品以外之穀類、塊根、塊莖等可供主食作物製品。	06.15 Other staple products of cereals, roots and tubers Staple products of cereals, roots and tubers, ther than the scope of 06.3 staple products of cereals, roots and tubers to 06.14 konjac related products.
07.0 烘焙食品 包括麵包及一般烘焙食品(07.1)與各類精緻烘焙製品(07.2)。	07.0 Bakery wares Includes categories for bread and ordinary bakery wares (07.1) and for sweet, salty and savory fine bakery wares (07.2).
07.1 麵包及一般烘焙食品 各類不甜的烘焙食品及麵包之衍生產品。	07.1 Bread and ordinary bakery wares Includes all types of non-sweet bakery products and bread-derived products.
07.1.1 麵包及麵包捲 酵母菌膨發麵包、特製麵包及蘇打麵包。	07.1.1 Breads and rolls Includes yeast-leavened and specialty breads and soda bread.

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<p>07.1.1.1 酵母發酵麵包</p> <p>包括所有類型的不甜的焙烤食品及麵包的衍生產品。例如：白麵包、黑麵包、裸麥粉粗麵包、葡萄乾麵包、全麥麵包、pain courant francais、麥芽麵包、漢堡包卷、全麥卷和牛奶小麵包。</p>	<p>07.1.1.1 Yeast-leavened breads and specialty breads</p> <p>Includes all types of non-sweet bakery products and bread-derived products. Examples include: white bread, rye bread, pumpernickel bread, raisin bread, whole wheat bread, pain courant francais, malt bread, hamburger rolls, whole wheat rolls, and milk rolls.</p>
<p>07.1.1.2 蘇打麵包</p> <p>以小蘇打(碳酸氫鈉)為膨脹劑製成之麵包相關產品。</p>	<p>07.1.1.2 Soda breads</p> <p>Includes soda breads.</p>
<p>07.1.2 餅乾(排除甜餅乾)</p> <p>係指外觀為薄片，具有鬆脆質地之烘焙產品，通常使用未加糖之麵團製成，如蘇打餅、黑麥餅或未膨發薄餅等產品。</p>	<p>07.1.2 Crackers, excluding sweet crackers</p> <p>The term “cracker” refers to a thin, crisp wafer, usually of unsweetened dough. Examples include: soda crackers, rye crisps, and matzohs.</p>
<p>07.1.3 其他一般烘焙製品(如貝果、口袋餅及英國馬芬等)</p> <p>包含前述各類之外的烘焙製品，如玉米麵包(cornbread)及無酵母小麵包(biscuits)等產品。</p>	<p>07.1.3 Other ordinary bakery products (e.g. bagels, pita, English muffins)</p> <p>Includes all other ordinary bakery wares, such as cornbread and biscuits. The term “biscuit” in this category refers to a small cake of shortened bread, leavened with baking powder or baking soda. It does not refer to the British “biscuit,” which is a “cookie” or “sweet cracker” included in category 07.2.1.</p>
<p>07.1.4 麵包類製品包括有內餡的麵包及麵包屑</p> <p>自麵包衍生之產品，如經油炸麵包塊、麵包屑及生麵團等產品。</p>	<p>07.1.4 Bread-type products, including bread stuffing and bread crumbs</p> <p>Includes bread-based products such as croutons, bread stuffing and</p>

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	stuffing mixes, and prepared doughs (e.g. for biscuits). Bread mixes are included in category 07.1.5.
<p>07.1.5 麵包及一般烘焙製品預拌粉</p> <p>將製造麵包及其他一般烘焙製品原料中乾粉，以物理性混合之產品，可於添加其他含水分原料如蛋、牛奶、油脂、乳油及水等混合成製作麵包及一般烘焙製品之生麵團。</p>	<p>07.1.5 Mixes for bread and ordinary bakery wares</p> <p>Includes all the mixes containing the dry ingredients to which wet ingredients (e.g., water, milk, oil, butter, eggs) are added to prepare a dough for baked goods from food categories 07.1.1 to 07.1.5. Examples include: French bread mix, tin bread mix, panettone mix, ciabatta mix, among others. Mixes for fine bakery wares (e.g. cakes, cookies, pancakes) are found in category 07.2.3.</p>
<p>07.2 精緻烘焙製品</p> <p>包括各類精緻烘焙製品(07.2.1 及 07.2.2)與其預拌粉。</p>	<p>07.2 Fine bakery wares (sweet, salty, savoury)</p> <p>Includes sub-categories for ready-to-eat products (07.2.1 and 07.2.2) as well as mixes (07.2.3) for preparing fine baked goods.</p>
<p>07.2.1 蛋糕、(甜)餅乾及派(水果夾心類或蛋奶酥餅皮類)</p> <p>各類經調味之烘焙製品，通常具有裝飾及內餡，包括：奶油蛋糕、乳酪蛋糕、果餡穀物棒、重乳酪蛋糕、鬆糕、西點蛋糕、月餅、松糕、水果餡派、麥片餅乾、撒糖屑餅乾(sugar cookies)和英式甜餅乾(biscuits)。</p>	<p>07.2.1 Cakes, cookies and pies (e.g. fruit-filled or custard types)</p> <p>The term “sweet cracker” or “sweet biscuit” used in this category refers to a cookie-like product that may be eaten as a dessert. Examples include: butter cake, cheesecake, fruit-filled cereal bars, pound cake (including kasutera), moist cake (type of starchy dessert (namagashi)), western cakes, moon cakes, sponge cake, fruit-filled pies (e.g. apple pie), oatmeal cookies, sugar cookies and British “biscuits” (cookies or sweet crackers).</p>
<p>07.2.2 其他精緻烘焙製品(如甜甜圈、馬芬、斯康等)</p>	<p>07.2.2 Other fine bakery products (e.g. doughnuts, sweet rolls,</p>

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可做為點心或早餐食用之烘焙製品，包括鬆餅(pancakes)、威化餅(waffles)、帶餡甜包子(filled sweet buns)、丹麥酥皮餅(Danish pastry)、霜淇淋甜筒(wafers or cones for ice cream)、trifles 及其他糕餅產品。	scones, and muffins) Includes products that may be eaten as a dessert or as breakfast. Examples include: pancakes, waffles, filled sweet buns (anpan), Danish pastry, wafers or cones for ice cream, flour confectionery, and trifles.
07.2.3 精緻烘焙製品預拌粉 將製造精緻烘焙製品原料中乾粉，以物理性混合之產品，可於添加其他含水分原料如蛋、牛奶、油脂、乳油及水等混合成製作精緻烘焙製品之生麵團，如蛋糕預拌粉、糕點預拌粉、薄烤餅預拌粉、派預拌粉及威化餅預拌粉。不包括生麵團(分類屬 07.1.4 麵包類製品包括有內餡的麵包及麵包屑)及 07.1.5 麵包及一般烘焙製品預拌粉。	07.2.3 Mixes for fine bakery wares Mixes containing the dry ingredients to which wet ingredients (e.g. water, milk, oil, butter, eggs) are added to prepare a dough for fine baked goods. Examples include: cake mix, flour confectionery mix, pancake mix, pie mix, and waffle mix. Prepared dough is found in category 07.1.4. Mixes for ordinary bakery wares (e.g., bread) is found in category 07.1.5.
08.0 肉類及其相關製品 包括各種生鮮(完整、分切、切片或絞碎)或經加工處理的畜肉、禽肉及野味，亦包括其內臟及血液。	08.0 Meat and meat products, including poultry and game This category includes all types of meat, poultry, and game products, in pieces and cuts or comminuted, fresh (08.1) and processed (08.2, 08.3, 08.4 and 08.5).
08.1 生鮮畜肉、禽肉及野味 生鮮肉品除特殊情況，不得添加食品添加物，特殊情況如下：食用色素可用於生鮮肉品檢驗及分級時之押印；特定生鮮產品如燒烤肉品之香辛料塗抹物，塗抹物可能為 4.1.2.8 水果配料，或 12.2 香辛植物及調味料中包括之產品。	08.1 Fresh meat, poultry, and game Fresh products are usually free of additives. However, in certain circumstances, additives are necessary. For example, colors are used for certification stamps on the surfaces of fresh cuts of meat. Additionally, coatings, such as glazes and spice rubs, may be applied

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	to meat products prior to marketing to the consumer (e.g. glazed ham, and barbecued chicken). It should be noted that the coatings marketed per se are included in food categories 04.1.2.8 (fruit-based glazes, e.g., for ham) and 12.2 (spice rubs).
08.1.1 整塊或分割之生鮮肉類 整塊或經分割的禽、畜或野味生肉，如豬、牛、雞屠體與其內臟、血液、雞排、豬排及牛排等產品。	08.1.1 Fresh meat, poultry, and game, whole pieces or cuts Untreated raw meat, poultry and game carcasses and cuts. Examples include: beef, hog and pork carcasses; fresh beef blood; fresh whole chickens and chicken parts; fresh beef cuts (e.g. steaks); beef organs (e.g. heart, kidney); fresh tripe; and pork chops.
08.1.2 絞碎之生鮮肉類 經機械去骨或/及絞碎之禽、畜或野味生肉，如生鮮絞肉、鮮肉條肉絲、漢堡肉餅、碎肉丸、去骨雞肉及鮮肉香腸等產品。	08.1.2 Fresh meat, poultry, and game, comminuted Untreated raw comminuted or mechanically deboned meat, poultry and game. Examples include: fresh beef (hamburger) patties; boerewors; fresh breakfast sausages; gehakt (chopped meat); loganiza (fresh, uncured sausage); fresh meatballs; mechanically deboned, ground and formed poultry pieces (with or without breading or coating); and fresh sausages (e.g. beef, Italian, and pork).
08.2 整塊或分割之加工肉品 肉類經不同加工處理後，可分為未熱處理(08.2.1)、經熱處理(08.2.2)及冷凍處理(08.2.3)三類。	08.2 Processed meat, poultry, and game products in whole pieces or cuts Includes various treatments for non-heat treated meat cuts (08.2.1), heat-treated meat cuts (08.2.2) and frozen(08.2.3).
08.2.1 未熱處理之整塊或分割之加工肉品	08.2.1 Non-heat treated processed meat, poultry, and game products

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<p>利用醃漬(curing)、鹽漬(salting)、乾燥(drying)及鹽水漬(pickling)等方法延長保存期限之加工肉品。</p>	<p>in whole pieces or cuts This category describes several treatment methods (e.g. curing, salting, drying, pickling) that preserve and extend the shelf life of meats.</p>
<p>08.2.1.1 醃漬(包括鹽漬)，但未加熱之整塊或分割肉品 利用食鹽或其他食品添加物，以塗佈、浸漬、煙燻及注射等方式加入肉品，以延長保存期限之加工肉品。例如：培根、單面培根、鹹牛肉、浸泡牛肉、味噌漬肉（miso-zuke）、日本酒麴漬肉（koji-zuke）、醬油漬肉（shoyu-zuke）等產品。</p>	<p>08.2.1.1 Cured (including salted) non-heat treated processed meat, poultry, and game products in whole pieces or cuts Salted products are treated with sodium chloride. Dry cured (dry pickled) products are prepared by rubbing salt directly on the meat surface. Wet pickle cured products are prepared by submerging the meat in a brine solution. Pump cured products are prepared by injecting brine into the meat. Curing may also be achieved by addition of additives. Smoked products are also included here. Examples include: bacon (cured, dry-cured, immersion-cured, pump-cured); side bacon; corned beef; marinated beef; and different types of Oriental pickled products: miso-pickled meat (miso-zuke), koji-pickled meat (koji-zuke), and soy sauce-pickled meat (shoyu-zuke).</p>
<p>08.2.1.2 醃漬(包括鹽漬)，乾燥但未加熱之整塊或分割肉品 僅經乾燥或經 08.2.1.1 方式醃漬後再經乾燥之肉品，乾燥方式包括熱風或真空乾燥等，如各類乾燥火腿、乾肉等產品。</p>	<p>08.2.1.2 Cured (including salted) and dried non-heat treated processed meat, poultry, and game products in whole pieces or cuts The meat cuts may be cured or salted as described for category 08.2.1.1, and then dried, or they may only be dried. Drying is</p>

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	achieved either in hot air or in vacuum. ¹ Examples include: dried salt pork, dehydrated meat, stuffed loin, Iberian ham, and prosciutto-type ham.
08.2.1.3 發酵，但未加熱之整塊或分割肉品 在醃漬過程中添加乳酸菌進行發酵的肉品，如發酵牛肉及豬肉等。	08.2.1.3 Fermented non-heat treated processed meat, poultry, and game products in whole pieces or cuts Fermented products are a type of pickled product produced by the action of lactic acid bacteria in the presence of salt. Examples include: potted beef and pickled (fermented) pig's feet.
08.2.2 加熱處理之整塊或分割之加工肉品 肉品經醃製或乾燥後經熱處理與經熱處理(包括滅菌)之罐裝肉品，如熟火腿、醃製熟肉等。	08.2.2 Heat-treated processed meat, poultry, and game products in whole pieces or cuts Includes cooked (including cured and cooked, and dried and cooked), heat-treated (including sterilized) and canned meat cuts. Examples include: cured, cooked ham; cured, cooked pork shoulder; canned chicken meat; and meat pieces boiled in soy sauce (tsukudani).
08.2.3 冷凍處理之整塊或分割肉品 包括生肉或熟肉經冷凍處理之產品。如冷凍牛排、豬排、全雞或雞排等。	08.2.3 Frozen processed meat, poultry, and game products in whole pieces or cuts Includes raw and cooked meat cuts that have been frozen. Examples include: frozen whole chickens, frozen chicken parts, and frozen beef steaks.
08.3 絞碎加工肉品 各種未加熱或加熱之絞碎肉加工製品。	08.3 Processed comminuted meat, poultry, and game products Includes various treatments for non-heat treated products (08.3.1)

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	and heat-treated products (08.3.2).
08.3.1 未熱處理之絞碎加工肉品 經醃漬(curing)、鹽漬(salting)、乾燥(drying)及鹽水漬(pickling)等延長保存期限處理之機械去骨或/及絞碎肉品。	08.3.1 Non-heat treated processed comminuted meat, poultry, and game products This category describes several treatment methods (e.g. curing, salting, drying, pickling) that preserve and extend the shelf life of comminuted and mechanically deboned meat products.
08.3.1.1 醃漬(包括鹽漬)，但未加熱之絞碎加工肉品 利用食鹽或其他食品添加物，以混合、浸漬、煙燻及注射等方式加入去骨或/及絞碎肉品，以延長保存期限之肉品。例如：各種醃製、煙燻之香腸(未經發酵或乾燥)。	08.3.1.1 Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products Salted products are treated with sodium chloride. Dry cured (dry pickled) products are prepared by rubbing salt directly on the meat surface. Wet pickle cured products are prepared by submerging the meat in a brine solution. Pump cured products are prepared by injecting brine into the meat. Curing may also be achieved by addition of additives. Also includes smoked products. Examples include: chorizos (spicy pork sausages), salami-type products, salchichon, tocino (fresh, cured sausage), pepperoni, and smoked sausage.
08.3.1.2 醃漬(包括鹽漬)，乾燥但未加熱之絞碎加工肉品 僅經乾燥或經 08.3.1.1 方式醃漬後再經乾燥之去骨或/及絞碎肉品，乾燥方式包括熱風或真空乾燥等，如中式香腸及臘腸。	08.3.1.2 Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products The comminuted or mechanically deboned products may be cured or salted as described for category 08.3.1.1, and then dried, or they may

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	only be dried. Drying is achieved either in hot air or in vacuum. Examples include: pasturmas, dried sausages, cured and dried sausages, beef jerky, Chinese sausages (including traditional cured or smoked pork sausage), and sobrasada.
08.3.1.3 發酵，但未加熱之絞碎加工肉品 在醃漬過程中添加乳酸菌進行發酵的肉品，部分香腸有經發酵處理。	08.3.1.3 Fermented non-heat treated processed comminuted meat, poultry, and game products Fermented products are a type of pickled product produced by the action of lactic acid bacteria in the presence of salt. Certain types of sausages may be fermented.
08.3.2 熱處理之絞碎加工肉品 碎肉經醃製或乾燥後經熱處理之產品，如預烤之牛肉餡餅、熟肉丸等產品。	08.3.2 Heat-treated processed comminuted meat, poultry, and game products Includes cooked (including cured and cooked, and dried and cooked), heat-treated (including sterilized) and canned comminuted products. Examples include: pre-grilled beef patties; foie gras and pates; brawn and head cheese; cooked, cured chopped meat; chopped meat boiled in soy sauce (tsukudani); canned corned beef; luncheon meats; meat pastes; cooked meat patties; cooked salami-type products; cooked meatballs; saucises de strasbourg; breakfast sausages; brown-and-serve sausages; and terrines (a cooked chopped meat mixture).
08.3.3 冷凍處理之絞碎肉品	08.3.3 Frozen processed comminuted meat, poultry, and game

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包括生的、半熟或全熟的冷凍去骨或絞碎肉品，如冷凍漢堡、冷凍肉丸等產品。	products Includes raw, partially cooked and fully cooked comminuted or mechanically deboned meat products that have been frozen. Examples include: frozen hamburger patties; frozen breaded or battered chicken fingers.
08.4 熟肉製品 經各種加工方式，並加熱至熟，具完整包裝，供消費者直接食用之即食肉品。	08.4 Ready-to-eat meat and poultry products The ready-to-eat meat product for consumers has being processed in various ways, heating until cooked, and packed in a complete package.
08.4.1 醬、滷肉製品類 以醬汁或湯汁滷煮之肉品，如燻肉、滷肉等。	08.4.1 Braised meat and poultry products Meat products cooked in sauce or soup, such as stewed meat, braised pork, etc.
08.4.2 燻、燒、烤肉類 生肉或經醃漬等處理之肉品，以煙燻、燒或烤等方式加熱至熟，如燻雞翅、烤肉片、烤雞腿等產品。	08.4.2 Smoked, grilled and roasted meat and poultry products The raw or marinated meat has been smoked, grilled or roast until cooked, such as the products of smoked chicken wings, barbecue meat and roast chicken.
08.4.3 油炸肉類 生肉或經醃漬等處理之肉品，以油炸方式加熱至熟，如炸豬排、炸雞塊、炸雞排等產品。	08.4.3 Fried meat and poultry products The raw meat or marinate meat has been fried until worked, such as the products of fried pork cutlet, fried chicken nuggets and fried chicken.
08.4.4 西式火腿類(燻烤、煙燻、蒸煮)類	08.4.4 Ready-to-eat ham(smoldered, smoked, steamed)

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生火腿經燻烤、煙燻或蒸煮等方式加熱至熟。	Raw ham has been smoldered, smoked or steamed.
08.4.5 香腸類 經各種加熱方式處理，可即食之各類香腸。	08.4.5 Ready-to-eat sausage The all types of ready-to-eat sausage treated by various heating methods.
08.4.6 熟發酵肉製品類 經各種加熱方式處理，可即食之各類發酵肉品。	08.4.6 Fermented ready-to-eat meat and poultry products The all types of ready-to-eat fermented meat products treated by various heating methods.
08.4.7 熟肉乾類 生肉經醃漬、調味等製程，再經煙燻、烘烤、焙炒等方式加熱降低水分之即食性肉品。	08.4.7 Ready-to-eat dry meat and poultry products The ready-to-eat meat products have been marinated and seasoned in raw meat and have been processed by smoking, baking and roasting, etc., to reduce the moisture content.
08.4.7.1 肉乾類 肉塊或肉片經醃漬、調味等處理，再經煙燻、烘烤、焙炒等方式加熱降低水分之即食性肉品。	08.4.7.1 Ready-to-eat dried meat and poultry jerky products in slice The ready-to-eat meat products have been marinated and seasoned in raw meat cubes or meat slices and have been processed by smoking, baking and roasting, etc. to reduce the moisture content.
08.4.7.2 肉脯類 肉塊或肉絲經醃漬、調味等處理，通常以焙炒方式製成之肉品，成品之肉纖維較長(通常在 1 公分以上)。	08.4.7.2 Ready-to-eat dried and shredded meat and poultry products The meat products have been marinated and seasoned in raw meat cubes or saute meat and usually have been roasted. The finished product has longer and meat fiber (usually more than 1 cm).
08.4.7.3 肉鬆類 肉塊或絞碎肉經醃漬、調味等處理，通常以焙炒方式製成之肉品，	08.4.7.3 Ready-to-eat dried and minced meat and poultry products The meat products have been marinated and seasoned in raw meat

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成品之肉纖維較短(通常在 1 公分以下)。	cubes or minced meat and usually have been roasted. The finished products has shorter meat fiber (usually less than 1 cm).
08.5 可食腸衣 豬或羊或其他可食動物之小腸處理後之天然腸衣，或以膠原蛋白、纖維素與其他食品級原料製成之人工腸衣，為香腸等產品之包衣。	08.5 Edible casings (e.g. sausage casings) Casings or tubing prepared from collagen, cellulose, or food-grade synthetic material or from natural sources (e.g. hog or sheep intestines) that contain the sausage mix.
08.6 其他肉及肉製品 除 08.2 整塊或分割之加工肉品至 08.5 可食腸衣以外之肉類產品。	08.6 Meat, poultry, and game products other than 08.1 to 08.5 Meat, poultry, and game products other than 08.2-08.5.
09.0 水產及其製品(包括軟體動物、甲殼類及棘皮動物) 包括生鮮及經各種加工的水產品，水產品包括水生脊椎動物如各種魚類；無脊椎動物如水母等；軟體動物如章魚、烏賊、蛤蜊、海螺等；甲殼類動物如蝦、蟹、龍蝦等；棘皮動物如海膽、海參等。生鮮水產品除准用於冷凍用包冰(glazing)層中成分外，不得添加食品添加物。	09.0 Fish and fish products, including mollusks, crustaceans, and echinoderms This broad category is divided into categories for fresh fish and various processed fish products. This category includes aquatic vertebrates, aquatic invertebrates (e.g. jellyfish), as well as mollusks (e.g. clams, snails), crustaceans (e.g. shrimp, crab, lobster), and echinoderms (e.g. sea urchins, sea cucumbers). Fish products may be treated with coatings, such as glazes and spice rubs, prior to marketing to the consumer (e.g. glazed frozen fish fillets).
09.1 新鮮水產品 除以冷藏、冰藏等方式防止產品分解或腐敗外，未有其他加工處理之水產品。	09.1 Fresh fish and fish products, including mollusks, crustaceans, and echinoderms The term “fresh” refers to fish and fish products that are untreated except for refrigeration, storage on ice, or freezing upon catching at

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	sea or in lakes or other bodies of water in order to prevent decomposition and spoilage.
09.1.1 新鮮魚產品 生鮮魚肉及魚卵等。	09.1.1 Fresh fish Includes fresh cod, salmon, trout, etc.; and fresh fish roe.
09.1.1.1 完整或分切之新鮮魚 完整或經分切之魚類，如全魚、生魚塊等。	09.1.1.1 Fresh fish whole pieces and cuts Untreated whole fish and its cuts.
09.1.1.2 絞碎之新鮮魚肉 經機械或人工絞碎之魚肉，如魚絞肉等。	09.1.1.2 Fresh fish comminuted Untreated comminuted and/or deboned fish.
09.1.2 新鮮甲殼類、軟體類、腔腸類及棘皮類等水產品 包括生鮮蝦、蟹等甲殼動物；蛤蜊、海螺等軟體動物；海膽、海參等棘皮動物與水母等無脊椎動物等。	09.1.2 Fresh mollusks, crustaceans, and echinoderms Includes fresh shrimp, clams, crabs, lobster, snails, etc.
09.1.2.1 完整或分切之新鮮甲殼類、軟體類、腔腸類、棘皮類等水產品 完整或經分切之生鮮甲殼類、軟體類、腔腸類、棘皮類等水產品，如全蝦、全蟹或蟹腳等產品。	09.1.2.1 Fresh mollusks, crustaceans, and echinoderms Untreated whole mollusks, crustaceans, and echinoderms and their cuts.
09.1.2.2 絞碎之新鮮甲殼類、軟體類、腔腸類、棘皮類等水產品 經機械或人工絞碎之蝦蟹肉或其他水產品，如生鮮蝦泥及蟹泥等。	09.1.2.2 Fresh mollusks, crustaceans, and echinoderms comminuted Untreated comminuted and/or deshelled mollusks, crustaceans, and echinoderms.
09.2 加工水產品 包括冷凍後需再進一步加工之水產品與經烹調之即食水產品，亦包括經煙燻、乾燥、發酵或鹽漬之水產品。	09.2 Processed fish and fish products, including mollusks, crustaceans, and echinoderms This category refers to fish products that are frozen and may require

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	further cooking, as well as ready-to-eat cooked, smoked, dried, fermented, and salted products.
<p>09.2.1 冷凍水產品</p> <p>生鮮或經分切的水產品，為達長期保存之目的，經冷凍或快速冷凍之製品，可供進一步加工。生鮮水產品除准用於冷凍用包冰(glazing)層中成分外，不得添加食品添加物。</p>	<p>09.2.1 Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms</p> <p>Fresh, including partially cooked, fish subjected to freezing or quick-freezing at sea and on land for further processing. Examples include: frozen or deep frozen clams, cod fillets, crab, finfish, haddock, hake, lobster, minced fish, prawns and shrimp; frozen fish roe; frozen surimi; and frozen whale meat. Fresh fishery products shall not be added with food additives except for the ingredients used in the glazing layer for freezing.</p>
<p>09.2.1.1 分切之冷凍水產品</p> <p>經分切及/或經表面處理(如油炸麵衣、塗抹香辛料、調味料等)處理，經冷凍或快速冷凍之水產品。</p>	<p>09.2.1.1 Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms</p> <p>Fresh, including partially cooked, subjected to freezing or quick-freezing at sea and on land for further processing. Examples include: frozen or deep frozen clams, cod fillets, crab, finfish, haddock, hake, lobster, minced fish, prawns and shrimp; frozen fish roe; frozen surimi; and frozen whale meat.</p>
<p>09.2.1.2 冷凍絞碎水產品</p> <p>生鮮或半熟的水產品，絞碎後經冷凍或快速冷凍之製品。</p>	<p>09.2.1.2 Frozen comminuted fish products, including mollusks, crustaceans, and echinoderms</p> <p>Fresh, comminuted, subjected to freezing or quick-freezing at sea and</p>

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	on land for further processing.
09.2.1.3 冷凍乳狀碎水產品 水產品經絞碎搗潰後，使呈乳化狀態後再經冷凍或快速冷凍之製品，如冷凍魚漿等。	09.2.1.3 Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms Uncooked product prepared from minced fish pieces in cream-type sauce.
09.2.2 煮或油炸之水產品 經蒸、水煮或油炸等加熱方式之水產製品。	09.2.2 Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms Includes all cooked products as described in the sub-categories.
09.2.2.1 煮過之魚產品 魚肉、魚片、或魚塊等經蒸、水煮或其他加熱方式製成之水產品，如水煮魚肉、魚卵等產品。	09.2.2.1 Cooked fish and fish products Cooked products include steamed, boiled or any other cooking method except frying (see 09.2.2.3). The fish may be whole, in portions or comminuted. Examples include: fish sausage; cooked fish products boiled down in soy sauce (tsukudani); cooked fish roe.
09.2.2.2 煮過之甲殼類、軟體類、腔腸類及棘皮類等水產品 以除油炸外其他加熱方式處理之即食軟體動物、甲殼類及棘皮動物等，如煮熟之蝦、蟹、龍蝦、蛤蜊、章魚、烏賊等。	09.2.2.2 Cooked mollusks, crustaceans, and echinoderms Cooked products include steamed, boiled or any other cooking method except frying (see 09.2.2.3). Examples include: cooked shrimp, clams and crabs.
09.2.2.3 油炸之水產品 以魚或其他水產品為原料，經醃漬、調味等前處理，包裹或不包裹麵衣，經油炸後之水產製品。	09.2.2.3 Fried fish and fish products, including mollusks, crustaceans, and echinoderms Products prepared from fish or fish portions, with or without further dressing in eggs and bread crumbs or batter, that are fried, baked,

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	roasted or barbecued, and then packaged or canned with or without sauce or oil.
<p>09.2.3 煙燻、乾燥及/或發酵水產品</p> <p>包括以煙燻、發酵及/或乾燥等方式處理水產品，可些許延長保存期限之水產製品。</p>	<p>09.2.3 Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms</p> <p>Smoked fish are usually prepared from fresh deep frozen or frozen fish that are dried directly or after boiling, with or without salting, by exposing the fish to freshly-generated sawdust smoke. Dried fish are prepared by exposing the fish to sunlight or drying directly or after boiling in a special installation; the fish may be salted prior to drying. Salted fish are either rubbed with salt or placed in a salt solution. This manufacturing process is different from that described in food category 09.2.6 for marinated and pickled fish. Cured fish is prepared by salting and then smoking fish.</p>
<p>09.2.4 水產煉製品</p> <p>以魚肉搗潰為魚漿或直接以魚漿為原料，添加其他成分(澱粉、蛋、其他水產品等)，成型後以蒸煮、烤、油炸等方式定型之水產製品，如魚肉香腸、魚丸、魚糕、蟹味棒及竹輪等。</p>	<p>09.2.4 Cooked minced and creamed fish products, including mollusks, crustaceans, and echinoderms</p> <p>Cooked products include steamed, boiled or any other cooking method. The fish mollusks, crustaceans, and echinoderms are minced. Examples include: cooked surimi product (kamaboko); crab-flavored cooked kamaboko product (kanikama); cooked surimi; cooked, tube-shaped surimi product (chikuwa); and cooked fish and lobster or octopus paste.</p>

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<p>09.2.5 浸漬或保存於凝膠之水產品</p> <p>水產品亦經蒸煮等處理使其組織軟化，加入含有鹽及防腐劑之酒或醋中，再添加凝膠使其固化，將水產品保存於凝膠之水產製品。</p>	<p>09.2.5 Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated in jelly</p> <p>Products in jelly may be manufactured by tenderizing fish and other aquatic products by cooking or steaming, adding vinegar or wine, salt and preservatives, and solidifying in a jelly. They have a limited shelf life.</p>
<p>09.2.6 醃漬水產品</p> <p>以水、鹽、醋、酒、香辛料及其他原料調製成醃漬液，醃漬各種水產品原料，以些許延長水產品保存期限之水產製品，如各種鹽漬、酒漬、味噌或酒麴漬之水產品。</p>	<p>09.2.6 Fish and fish products, including mollusks, crustaceans, and echinoderms marinated or pickled in brine, oil, vinegar, wine and/or soybean sauce</p> <p>Marinated products are manufactured by soaking the fish and other aquatic products in vinegar brine, oil, vinegar, wine and/or soybean sauce, with or without added salt, spices and other ingredients. They are packaged in jars or cans and have a limited shelf life.</p>
<p>09.2.7 罐頭水產品</p> <p>水產品經充填、脫氣、包裝、密封及殺菌等製程，具有較長保存期限之製品，如各類水產品罐頭，不包括 09.2.4 水產煉製品。</p>	<p>09.2.7 Canned and bottled fish, fish products, mollusks, crustaceans, and echinoderms</p> <p>Products with manufactured by pasteurizing or steam retorting and packaging in vacuum-sealed air-tight containers to ensure sterility. Products may be packed in their own juice or in added oil or sauce. Examples include: canned tuna, clams, crab, fish roe and sardines.</p>
<p>09.3 魚卵製品及其替代品</p> <p>魚卵經清洗、鹽漬及熟成等處理所得之製品，魚子醬(caviar)特指</p>	<p>09.3 Salmon roe, caviar, other fish roe and their substitutes</p> <p>Roe is usually produced by washing, salting and allowing to ripen</p>

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由鱈科魚類之魚卵製得之產品。魚子醬及鮭魚卵替代品，係指由其他魚類如鱈魚、鮭魚之魚卵加工製成之仿製品。魚卵製品經殺菌後，可歸類為 9.2.7 罐頭水產品，冷凍、煮熟或煙燻之魚卵亦可分別歸類於 09.2.1 冷凍水產品、09.2.2.1 煮過之魚產品及 09.2.3 煙燻、乾燥及發酵水產品，生鮮魚卵則屬 09.1.1 新鮮魚產品。	until transparent. The roe is then packaged in glass or other suitable containers. The term “caviar” refers only to the roe of the sturgeon species (e.g. beluga). Caviar substitutes are made of roe of various sea and freshwater fish (e.g., cod and herring) that are salted, spiced, dyed and may be treated with a preservative. Examples include: salted salmon roe (sujiko), processed, salted salmon roe (ikura), cod roe, salted cod roe (tarako) and lumpfish caviar. Occasionally, roe may be pasteurized. In this case, it is included in food category 09.2.7, since it is a fully preserved product. Roe products that are frozen, cooked or smoked are included in category 09.2.1, 09.2.2.1, and 09.2.3, respectively; fresh fish roe is found in category 09.1.1.
09.4 熟製水產品 經各種加工方式，並加熱至熟，有完整包裝供消費者直接食用之即食水產品。	09.4 Ready-to-eat fish and fishery products The ready-to-eat fishery products have been processed in ways until cooked and packed in various a complete package.
09.4.1 醬、滷之水產品 以醬汁或湯汁滷煮之水產品，如滷魚等。	09.4.1 Braised fish and fishery products Cooked in sauces or soup, such as marinated fish.
09.4.2 燻、燒、烤之水產品 生鮮水產品或經醃漬等處理之水產品，以煙燻、燒或烤等方式加熱至熟，如煙燻魚、烤魚等產品。	09.4.2 Smoked, grilled and roasted fish and fishery products Raw or marinated fish and fish products have been smoked, grilled or roasted until cooked, such as smoked fish and grilled fish.
09.4.3 熟乾燥水產品 水產品經煙燻、烘烤、焙炒等方式加熱降低水分之即食性水產品。	09.4.3 Cooked and dried fish and fishery products The ready-to-eat fish and fish products have been smoked, baked and

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	roasted, etc., to reduce the moisture content.
09.4.3.1 魚鬆、魚脯 魚肉或絞碎魚肉經醃漬、調味等處理，通常以焙炒方式製成之熟乾燥水產品。	09.4.3.1 Ready-to-eat shredded and dried fish The cooked and dried fish and fishery products have been marinated and seasoned in fish meat or minced fish meat, and usually have been roasted.
09.4.3.2 熟水產乾製品 水產品經煙燻、烘烤、焙炒等方式加熱降低水分，加熱前後均可進行調味處理，如香魚片、魷魚片、魷魚絲等產品。	09.4.3.2 Ready-to-eat dried fish and fishery products The fish and fishery products have been, smoked, baked and roasted, etc., to reduce the moisture content. These products can be seasoned before and after heating, such as sweet fish fillets, cod fillets, and squid shreds.
09.5 其他水產加工製品 除 09.2 水產加工品及 09.4 熟製水產品以外之水產加工製品。	09.5 Fish and fish products, including mollusks, crustaceans, and echinoderms other than 09.1 to 09.4
10.0 蛋及蛋製品 包括新鮮蛋(10.1)、蛋製品(10.2)及其他蛋製品(10.3 及 10.4)。	10.0 Eggs and egg products Includes fresh in-shell eggs (10.1), products that may substitute for fresh eggs (10.2) and other egg products (10.3 and 10.4).
10.1 新鮮蛋 除食用色素用於蛋外殼之標示及裝飾外，新鮮帶殼蛋不得使用食品添加物。	10.1 Fresh eggs Fresh in-shell eggs are not expected to contain additives. However, colors may be used for decorating, dyeing or stamping the exterior surfaces of shell eggs.
10.2 蛋製品 可取代新鮮蛋產製食品，可分為全蛋、蛋白及蛋黃製品，型態可	10.2 Egg products Products that may be used as replacement for fresh eggs in recipes or

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為液態蛋、冷凍蛋及乾燥蛋製品。	as a food (e.g., omelet). They are produced by separating egg white and yolk from fresh eggs. The white and/or yolk is then further processed to produce liquid, frozen or dried eggs.
10.2.1 液態蛋 分離後之全蛋、蛋白及蛋黃經巴氏殺菌及添加食鹽等成分，延長其保存期限。	10.2.1 Liquid egg products The separated whole egg, egg yolk or egg white is pasteurized and chemically preserved (e.g. by addition of salt).
10.2.2 冷凍蛋 分離後之全蛋、蛋白及蛋黃經巴氏殺菌後之冷凍製品。	10.2.2 Frozen egg products The separated whole egg, egg yolk or egg white is pasteurized and frozen.
10.2.3 乾燥或熱凝蛋製品 全蛋、蛋白及蛋黃經移除糖成分後，經巴氏殺菌及乾燥之製品。	10.2.3 Dried and/or heat coagulated egg products Sugars are removed from the separated whole egg, egg yolk or egg white, which is then pasteurized and dried.
10.3 保久蛋製品(包括以鹼、鹽及罐裝蛋製品) 以鹼及鹽等醃製之蛋品，如鹹蛋及皮蛋；或經充填、脫氣、包裝、密封及殺菌等製程，具有較長保存期限之罐裝蛋製品。	10.3 Preserved eggs, including alkaline, salted, and canned eggs Includes traditional Oriental preserved products, such as salt-cured duck eggs, and alkaline treated “thousand-year-old-eggs”.
10.4 蛋基製品(例如：蛋奶凍等) 包括以蛋為原料之即食產品或由乾粉原料混合製成之產品，如以卡士達醬(custard)為餡料之餡餅、蛋塔、烘焙產品及茶碗蒸等。	0.4 Egg-based dessert and savories Includes ready-to-eat products and products to be prepared from a dry mix. Examples include: flan and egg custard. Also includes custard fillings for fine bakery wares (e.g. pies).
11.0 甜味料，包括蜂蜜 包括各類可食糖結晶、糖粉、糖漿等，亦包括蜂蜜。	11.0 Sweeteners, including honey Includes all standardized sugars (11.1), non-standardized products

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	(e.g. 11.2, 11.3, 11.4 and 11.6), and natural sweeteners (11.5 – honey).
<p>11.1 精製及粗製糖</p> <p>可為熱量來源(營養型)甜味劑，如經純化或部分純化之蔗糖、葡萄糖及果糖(11.1.1-11.1.5)。</p>	<p>11.1 Refined and raw sugars</p> <p>Nutritive sweeteners, such as fully or partially purified sucrose (derived from sugar beet and sugar cane), glucose (derived from starch), or fructose, that are included in sub-categories 11.1.1 to 11.1.5.</p>
<p>11.1.1 白糖、脫水葡萄糖、單價水葡萄糖、果糖等</p> <p>白糖係經純化及結晶之蔗糖，其偏光性(polarization)不低於 99.7 °Z；脫水葡萄糖係經純化及結晶之 D-葡萄糖；單價水葡萄糖為經純化及結晶之 D-葡萄糖，含有 1 分子結晶水；果糖為經純化及結晶之 D-果糖。</p>	<p>11.1.1 White sugar, dextrose anhydrous, dextrose monohydrate, fructose</p> <p>White sugar is purified and crystallized sucrose with a polarization of not less than 99.7 °Z. Dextrose anhydrous is purified and crystallized D-glucose without water of crystallization. Dextrose monohydrate is purified and crystallized D-glucose with one molecule of water of crystallization. Fructose is purified and crystallized D-fructose.</p>
<p>11.1.2 糖粉及葡萄糖粉</p> <p>糖粉係指白糖經精細研磨後之粉末製品；葡萄糖粉為脫水葡萄糖、單價水葡萄糖或兩者之混合物，經精細研磨後之粉末製品。得添加抗結塊劑。</p>	<p>11.1.2 Powdered sugar, powdered dextrose</p> <p>Powdered sugar (icing sugar) is finely pulverized white sugar with or without added anticaking agents. Powdered dextrose (icing dextrose) is finely pulverized dextrose anhydrous or dextrose monohydrate, or a mixture of the two, with or without added anticaking agents.</p>
<p>11.1.3 綿白糖、綿砂糖、葡萄糖漿、乾製葡萄糖漿及粗製甘蔗糖</p> <p>綿白糖為純化之糖小顆粒，含有一定之水分，呈白色；綿砂糖為</p>	<p>11.1.3 Soft white sugar, soft brown sugar, glucose syrup, dried glucose syrup, raw cane sugar</p>

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純化之糖小顆粒，呈紅棕色。葡萄糖漿係以澱粉或菊糖為原料，經純化及濃縮之葡萄糖水溶液，移除部分水分後即為乾製葡萄糖漿。粗製甘蔗糖為經部分純化之甘蔗汁結晶所得。	Soft white sugar is fine grain purified, moist sugar, that is white in color. Soft brown sugar is fine grain moist sugar that is light to dark brown in color. Glucose syrup is a purified concentrated aqueous solution of nutritive saccharides derived from starch and/or inulin. Dried glucose syrup is glucose syrup from which water has been partially removed. Raw cane sugar is partially purified sucrose crystallized from partially purified cane juice without further purification.
11.1.3.1 製造糖果甜點用的乾製葡萄糖漿 用於產製 05.2 糖果甜點製品之乾製葡萄糖漿。	11.1.3.1 Dried glucose syrup used to manufacture sugar confectionery Dried glucose syrup, as described in 11.1.3, used to manufacture candy products that are included in food category 05.2 (e.g. hard or soft candies).
11.1.3.2 製造糖果甜點用的葡萄糖漿 用於產製 05.2 糖果甜點製品之葡萄糖漿。	11.1.3.2 Glucose syrup used to manufacture sugar confectionery Glucose syrup, as described in 11.1.3, used to manufacture candy products that are included in food category 05.2 (e.g. hard or soft candies).
11.1.4 乳糖 為乳中之天然成分，多以乳清為原料製取，產品可為無水或單水合物結晶，亦可為兩者之混合物。	11.1.4 Lactose A natural constituent of milk normally obtained from whey. It may be anhydrous, or contain one molecule of water of crystallization, or be a mixture of both forms.

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11.1.5 耕地白糖 經純化及結晶之蔗糖，其偏光性(polarization)不低於 99.5 °Z。	11.1.5 Plantation or mill white sugar Purified and crystallized sucrose with a polarization of not less than 99.5°Z.
11.2 紅糖 黃色或棕色的大顆粒糖，如二砂糖，不包括 11.1.3 之綿砂糖及粗製甘蔗糖等製品。	11.2 Brown sugar excluding products of food category 11.1.3 This page provides information on the food additive provisions that are acceptable for use in foods conforming to the food category.
11.3 糖液及糖漿(包括糖蜜及糖漿等)及(部分)轉化糖 包括糖蜜等糖純化過程副產品；水解蔗糖產生果糖及葡萄糖之轉化糖；以玉米、菊苣、樹薯等為原料之高果糖糖漿；與玉米糖等製品，不包括 11.1.3 相關製品。	11.3 Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3 Includes co-products of the sugar refining process (e.g. treacle and molasses), invert sugar (equimolar mixture of glucose and fructose produced from the hydrolysis of sucrose), and other sweeteners, such as high fructose corn syrup, high fructose inulin syrup, high fructose Manioc syrup and corn sugar.
11.4 其他糖類及糖漿 包括各種餐用糖漿如楓糖漿；烘焙產品或冰品用糖漿如焦糖或調味糖漿；及各種裝飾用糖如著色糖結晶及著色糖漿。	11.4 Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings) Includes all types of table syrups (e.g. maple syrup), syrups for fine bakery wares and ices (e.g. caramel syrup, flavored syrups), and decorative sugar toppings (e.g. colored sugar crystals for cookies).
11.5 蜂蜜 蜂蜜為蜜蜂採集花蜜或蜜露，混合自身特殊物質，經轉化、儲存、脫水到熟成之天然甜味物質，如野花蜜及龍眼花蜜等。	11.5 Honey Honey is the natural sweet substance produced by honeybees from the nectar of blossoms or secretions of plants. The honeybees collect

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	the nectar or secretions, transform it by combination with specific substances of the bees' own, and store it in a honeycomb to ripen and mature. Examples of honey include wildflower honey and clover honey.
<p>11.6 餐用甜味劑，包括高甜味度甜味劑產品</p> <p>以高甜味度甜味劑(如醋磺內酯鉀)及/或糖醇類(多元醇，polyols)(如山梨糖醇)為原料，得混合其他添加物及營養成分(如糖類)，型態可為粉末、錠狀、塊狀或液態等。</p>	<p>11.6 Table-top sweeteners, including those containing high-intensity sweeteners</p> <p>Includes products that are preparations of high-intensity sweeteners (e.g. acesulfame potassium) and/or of polyols (e.g. sorbitol) which may contain other additives and/or nutritive ingredients, such as carbohydrates. These products, which are sold to the final consumer, may be in powder, solid (e.g. tablets or cubes), or liquid form.</p>
<p>12.0 調味品(鹽、香辛料、湯、調味醬、沙拉、蛋白質製品)</p> <p>此類別包括用於強化食品香氣及嚐味之調味品(12.1 鹽及鹽替代物、12.2 香辛植物及調味料、12.3 醋、12.4 芥末醬)；部分食品配料(12.5 湯、12.6 醬及醬製品、12.7 沙拉及鹹味之三明治抹醬)；以大豆、乳、穀物、蔬菜或其他原料來源之蛋白質製品(12.9 大豆製調味品、12.10 大豆以外其他蛋白質製品)。</p>	<p>12.0 Salts, spices, soups, sauces, salads, protein products</p> <p>This is a broad category that includes substances added to food to enhance its aroma and taste (12.1 salt and salt substitutes; 12.2 herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles); 12.3 vinegars; and 12.4 mustards), certain prepared foods (12.5 soups and broths; 12.6 sauces and like products; and 12.7 salads (e.g. macaroni salad, potato salad) and sandwich spreads), and products composed primarily of protein that are derived from soybeans or from other sources (e.g. milk, cereal, or vegetables) (12.9 soybean-based seasonings and condiments; and 12.10 protein</p>

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	products other than from soybeans).
12.1 鹽及鹽替代物 可用於食品調味之鹽(12.1.1)及鹽替代物(12.1.2)。	12.1 Salt and salt substitutes Includes salt (12.1.1.) and salt substitutes (12.1.2) used as seasoning for food.
12.1.1 鹽 主要為食品級氯化鈉，包括餐用鹽、加碘及/或氟鹽及經快溶處理之鹽等。	12.1.1 Salt Primarily food-grade sodium chloride. Includes table salt, iodized and fluoride iodized salt, and dendritic salt.
12.1.2 鹽替代物 取代鹽用於食品調味之替代物，主要產品為降低鈉含量之鹽類。	12.1.2 Salt Substitutes Salt substitutes are seasonings with reduced sodium content intended to be used on food in place of salt.
12.2 香辛植物及調味料 用於加強食品之香氣及嚐味所用之各類產品。	12.2 Herbs, spices, seasonings and condiments This category describes items whose use is intended to enhance the aroma and taste of food.
12.2.1 香草及香辛料 香草及香辛料通常為植物來源，得經乾燥，可為磨碎或完整之植株，香草如薄荷、香茅、羅勒、奧勒岡草、百里香及迷迭香等，香辛料如辣椒、荳蔻、孜然、茴香、馬芹、葛縷子及百味胡椒等。香辛料產品亦可為單種或數種香辛料混合粉體或糊狀產品，如生鮮辣椒醬、生鮮辣椒糊、咖哩粉及咖哩糊等產品，此類產品可用於肉或魚類醃漬或表面塗抹物。	12.2.1 Herbs and spices Herbs and spices are usually derived from botanical sources, and may be dehydrated, and either ground or whole. Examples of herbs include basil, oregano and thyme. Examples of spices include cumin and caraway seeds. Spices may also be found as blends in powder or paste form. Examples of spice blends include chili seasoning, chili paste, curry paste, curry roux, and dry cures or rubs that are applied to external surfaces of meat or fish.

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<p>12.2.2 調味料</p> <p>包括嫩肉精、胡椒鹽、咖哩鹽及混和調味粉、灑於米飯上之香鬆及麵條調料等製品。不包括蕃茄醬、蛋黃醬及芥末醬與酸黃瓜醬等產品。</p>	<p>12.2.2 Seasonings and condiments</p> <p>Condiments include seasonings such as meat tenderizers, onion salt, garlic salt, Oriental seasoning mix (dashi), topping to sprinkle on rice (furikake, containing, e.g. dried seaweed flakes, sesame seeds and seasoning), and seasoning for noodles. The term “condiments” as used in the FCS does not include condiment sauces (e.g. ketchup, mayonnaise, mustard) or relishes.</p>
<p>12.3 醋</p> <p>包括各種含酒精之原料如酒醪、水果酒或稀釋食用酒精等，進行醋酸發酵將酒精轉化為醋酸之產品，直接發酵製成之釀造醋；或由釀造醋及/或醋酸稀釋，添加各種配料之調理醋或合成醋。</p>	<p>12.3 Vinegars</p> <p>Liquid produced from fermentation of ethanol from a suitable source (e.g. wine, cider). Examples include, cider vinegar, wine vinegar, malt vinegar, spirit vinegar, grain vinegar, raisin vinegar, and fruit (wine) vinegar.</p>
<p>12.4 芥末醬</p> <p>芥末子(通常為去脂)磨碎後與水、醋、鹽、油脂、蜂蜜或其他香辛料混合成之糊狀製品，如各種風味之第戎芥末醬(Dijon mustard)、蜂蜜芥末醬(Honey Mustard)等。</p>	<p>12.4 Mustards</p> <p>Condiment sauce prepared from ground, often defatted mustard seed that is mixed into a slurry with water, vinegar, salt, oil and other spices and refined. Examples include Dijon mustard, and honey mustard.</p>
<p>12.5 湯</p> <p>包含即食湯及其濃縮製品，可分為以水或乳為基底兩類。</p>	<p>12.5 Soups and broths</p> <p>Includes ready-to-eat soups and mixes. The finished products may be water- (e.g., consommé) or milk-based (e.g. chowder).</p>
<p>12.5.1 即食湯</p>	<p>12.5.1 Ready-to-eat soups and broths, including canned, bottled, and</p>

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包括罐裝、瓶裝或冷凍之即食湯。	frozen Water- or milk-based products consisting of vegetable, meat or fish broth with or without other ingredients (e.g. vegetables, meat, noodles). Examples include: bouillon, broths, consommés, water- and cream-based soups, chowders, and bisques.
12.5.2 湯濃縮製品 濃縮湯製品可加水或乳還原，可添加蔬菜、肉或麵條等配料。	12.5.2 Mixes for soups and broths Concentrated soup to be reconstituted with water and/or milk, with or without addition of other optional ingredients (e.g. vegetables, meat, noodles). Examples include: bouillon powders and cubes; powdered and condensed soups (e.g. mentsuyu); and stock cubes and powders.
12.6 醬及醬製品 包括各種調味醬、醬汁及肉汁等製品，及在使用前可被復原為前述製品之產品，可分為乳化型醬(12.6.1)、調味醬料濃縮物(12.6.2)、澄清調味醬汁(12.6.3)及其他調味醬(12.6.4)。	12.6 Sauces and like products Includes ready-to-eat sauces, gravies and dressings, and mixes to be reconstituted before consumption. The ready-to eat products are divided into sub-categories for emulsified (12.6.1), Mixes for sauces and gravies (12.6.2), Clear sauces (12.6.3) and other sauces (12.6.4) .
12.6.1 乳化型醬 部分或全部為水中油滴型乳化型之調味醬、醬汁及肉汁等製品，如：沙拉醬、脂肪基底之三明治抹醬及以油脂為基底之調味醬。	12.6.1 Emulsified sauces and dips (e.g. mayonnaise, salad dressing, onion dip) Sauces, gravies, dressings, and dips based, at least in part, on a fat- or oil-in water emulsion. Examples include: salad dressing, fat-based sandwich spreads (e.g., mayonnaise with mustard), salad cream, fatty

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	sauces and snack dips (e.g., bacon and cheddar dip, onion dip).
<p>12.6.2 調味醬料濃縮物</p> <p>通常為粉狀、塊狀或膏狀濃縮製品，可添加水、乳、油脂或前述之混合物，經混合後可製成調味醬，如乾酪醬混合物等製品。</p>	<p>12.6.2 Mixes for sauces and gravies</p> <p>Concentrated product, usually in powdered form, to be mixed with water, milk, oil or other liquid to prepare a finished sauce or gravy. Examples include mixes for cheese sauce, hollandaise sauce, and salad dressing.</p>
<p>12.6.3 澄清調味醬汁</p> <p>為澄清、非乳化且稀薄的調味醬汁，大多以水為基底，如味醃及魚露。</p>	<p>12.6.3 Clear sauces (e.g. fish sauce)</p> <p>Includes thin, non-emulsified clear sauces that may be water-based. Examples include: Japanese milin and Thai fish sauce.</p>
<p>12.6.4 其他調味醬</p> <p>除 12.6.1 乳化型醬、12.6.2 調味醬料濃縮物與 12.6.3 澄清調味醬汁以外之調味醬製品，如烤肉醬、蕃茄醬、日式豬排醬、白醬、沙茶醬及干貝醬等產品。</p>	<p>12.6.4 other sauces</p> <p>Sauces and like products other than 12.6.1 to 12.6.3.</p>
<p>12.7 沙拉及鹹味之三明治抹醬</p> <p>包括各類沙拉及以乳為基底之鹹味三明治抹醬，或類似美奶滋之三明治抹醬，不包括以可可(05.1.3)或堅果(04.2.2.5)為基底之抹醬。</p>	<p>12.7 Salads (e.g. macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3</p> <p>Includes prepared salads, milk-based sandwich spreads, mayonnaise-like sandwich spreads, and dressing for coleslaw (cabbage salad).</p>
<p>12.8 發酵微生物製品</p> <p>包括用於食品膨發之酵母菌醃，用於食品生產或調味之酒麴、醬</p>	<p>12.8 Yeast and like products</p> <p>Includes baker's yeast and leaven used in the manufacture of baked</p>

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油麴等微生物製品。	goods. Includes the Oriental products koji (rice or wheat malted with <i>A. oryzae</i>) used in the production of alcoholic beverages and soy sauces.
12.9 大豆製調味品 以大豆為主原料製成之調味品，如大豆醬及大豆醬油。	12.9 Soybean-based seasonings and condiments Includes products that are derived from soybeans and other ingredients intended for use as seasonings and condiments, such as fermented soybean paste and soybean sauces.
12.9.1 發酵大豆調味醬(例如：味噌) 以大豆及水、鹽及其他原料經發酵製成之調味品，如豆醬、味噌，可用於製備湯及調味醬汁，或直接做為調味料。	12.9.1 Fermented soybean paste (e.g., miso) The product is made of soybeans, salt, water and other ingredients, using the process of fermentation. The product includes dou jiang, doenjang (Republic of Korea), or miso (Japan), which maybe used in the preparation of soups or dressings, or as a seasoning.
12.9.2 醬油 由大豆或其他植物蛋白經發酵或水解(不經發酵)製成之液態調味品。	12.9.2 Soybean sauce A liquid seasoning obtained by fermentation of soybeans, non-fermentation (e.g. hydrolysis) of soybeans, or by hydrolysis of vegetable protein.
12.9.2.1 釀造醬油 以大豆、穀物、鹽、水等原料，經發酵製成之澄清非乳化醬汁。	12.9.2.1 Fermented soybean sauce A clear, non-emulsified sauce made of soybeans, cereal, salt and water by the fermentation process.
12.9.2.2 非釀造醬油 亦稱非釀造醬油，以脫脂大豆等植物蛋白經酸水解(通常為鹽酸)、	12.9.2.2 Non-fermented soybean sauce Non-fermented soybean sauce, which is also known as non-brewed

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中和、過濾後製得之產品。	soybean sauce, may be produced from vegetable proteins, such as defatted soybeans that are acid-hydrolyzed, neutralized, and filtered.
12.9.2.3 其他醬油 由發酵醬油及/或無發酵醬油衍生之各類非乳化調味醬，得添加糖或澱粉(如醬油膏)，或進行焦糖化反應(如濃色醬油)。	12.9.2.3 Other soybean sauces Non-emulsified sauce made from fermented soybean sauce and/or non-fermented soybean sauce, with or without sugar, with or without caramelization process.
12.10 大豆以外其他蛋白質製品 以源自乳、穀物及蔬菜蛋白為原料之加工製品，如以小麥蛋白(麩質)製成之麵腸、麵筋等產品，或經加工製成肉、魚或乳之替代品，如素雞、素肚及素魚等。	12.10 Protein products other than from soybeans Includes, for example, milk protein, cereal protein and vegetable protein analogues or substitutes for standard products, such as meat, fish or milk. Examples include: vegetable protein analogues, fu (a mixture of gluten (vegetable protein) and flour that is sold dried (baked) or raw, and is used as an ingredient, e.g. in miso soup) and proteinaceous meat and fish substitutes.
13.0 特定營養需求食品 特定營養需求食品係指為滿足特殊體質、疾病或異常之人體營養需求，經特定製程或配方化之食品。此類食品與其類似之普通食品之組成有明顯差異。	13.0 Foodstuffs intended for particular nutritional uses Foods for special dietary use are specially processed or formulated to satisfy particular dietary requirements that exist because of a particular physical or physiological condition and/or specific disease and disorder. The composition of these foods must differ significantly from the composition of ordinary foods of comparable nature, if such foods exist.
13.1 嬰兒配方食品、較大嬰兒配方輔助食品及特殊醫療用途嬰兒	13.1 Infant formulae, follow-up formulae, and formulae for special

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<p>配方食品</p> <p>可分為出生至 6 個月以內之嬰兒配方食品(13.1.1)、6 個月以上至 12 個月之較大嬰兒配方輔助食品(13.1.2)、特殊醫療用途嬰兒配方食品(13.1.3)。</p>	<p>medical purposes for infants</p> <p>Foods that are intended for infants and for young children as defined in the sub-categories 13.1.1, 13.1.2, and 13.1.3.</p>
<p>13.1.1 嬰兒配方食品</p> <p>為特製之母乳替代品，在採用適當之輔助食品前，單獨食用即可滿足出生至 6 個月內嬰兒之營養需要。可為即食液態食品或粉狀需沖泡食品，亦可分為水解蛋白、胺基酸或乳為基礎之配方。</p>	<p>13.1.1 Infant formulae</p> <p>A human milk substitute for infants (aged no more than 6 months) that is specifically formulated to provide the sole source of nutrition during the first months of life up to the introduction of appropriate complementary feeding. Product is in a liquid form, either as a ready-to-eat product, or is reconstituted from a powder. Products, other than those under food category 13.1.3, may be, hydrolyzed protein and/or amino acid-based, or milk-based.</p>
<p>13.1.2 較大嬰兒配方輔助食品</p> <p>供 6 個月以上至 12 個月之較大嬰兒，於斷奶過程中，配合嬰兒副食品所使用之配方食品。可為即食液態食品或粉狀需沖泡食品，亦可分為以水解蛋白、胺基酸或乳為基礎之配方。</p>	<p>13.1.2 Follow-up formulae</p> <p>Food intended for use as a liquid part of the complementary feeding of infants (aged 6-12 months). They may be ready-to-eat or in a powdered form to be reconstituted with water. Products, other than those under food category 13.1.3, may be soy based hydrolyzed protein and/or amino acid-based, or milk-based.</p>
<p>13.1.3 特殊醫療用途嬰兒配方食品</p> <p>可替代母乳或嬰兒配方食品，以供應疾病或醫療狀況造成特殊營養需求之嬰兒，可做為單獨或部分營養來源之產品。</p>	<p>13.1.3 Formulae for special medical purposes for infants</p> <p>Foods for special dietary use that are specially processed or formulated and presented for the dietary management of infants and</p>

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	may be used only under medical supervision.
<p>13.2 嬰兒副食品</p> <p>為輔助嬰兒適應一般食品製造之產品，可為即食或以水、乳或其他適當液體沖泡後食用，如各類以穀物、水果、蔬菜、肉或其他食材為主原料之嬰兒及幼兒食品，亦包括嬰幼兒食用之米麥粉、餅乾及脆麵包等。</p>	<p>13.2 Complementary foods for infants</p> <p>Foods that are intended for infants, and for progressive adaptation of infants to ordinary food. Products may be ready-to-eat or in powder form to be reconstituted with water, milk, or other suitable liquid. These foods exclude infant formulae (13.1.1), follow-up formulae (13.1.2), and formulae for special medical purposes (13.1.3). Examples include: cereal-, fruit-, vegetable-, and meat-based “baby foods” for infants, “toddler foods,” and “junior foods”; lactea flour, biscuits and rusks for children.</p>
<p>13.3 特定疾病配方食品</p> <p>病人因身體功能失調、疾病或醫療目的等原因，無法消化、吸收或代謝一般食品或食品中特定營養成分，且無法藉由調整飲食內容達到供應其營養之目的。為供應病人之特殊營養需求，經特定加工或配方化之食品，可為病人單一或部分營養來源。</p>	<p>13.3 Dietetic foods intended for special medical purposes (excluding products of food category 13.1)</p> <p>Foods for special dietary use that are specially processed or formulated and presented for the dietary management of patients and may be used only under medical supervision. They are intended for the exclusive or partial feeding of patients with limited or impaired capacity to take, digest, absorb or metabolize ordinary foods or certain nutrients contained therein, or who have other special medically-determined nutrient requirement, whose dietary management cannot be achieved only by modification of the normal diet, by other foods for special dietary uses, or by a combination of</p>

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	the two.
<p>13.4 體重控制食品</p> <p>用於取代部分或全部日常膳食之配方食品，包括降低熱量、低糖、低脂、無糖、無脂或含有脂肪或醣類替代品等產品。</p>	<p>13.4 Dietetic formulae for controlling weight</p> <p>Formula foods that when presented as “ready-to-eat” or when prepared in conformity with the directions for use are specifically presented as replacements for all or part of the total daily diet.</p>
<p>13.5 其他特定營養需求食品</p> <p>前列各項特殊營養食品以外之特殊營養食品。</p>	<p>13.5 Dietetic foods (e.g. supplementary foods for dietary use) excluding products of food categories 13.1 to 13.4</p> <p>Products of high nutritional content, in liquid or solid form (e.g. protein bars), to be used by individuals as part of a balanced diet to provide supplemental nutrition. Products are not intended to be used for purposes of weight loss or as part of a medical regimen.</p>
<p>14.0 飲料類</p> <p>主要包括酒精含量在 0.5% 以下之各種飲料產品，不包括 01.1.2 乳飲料。</p>	<p>14.0 Beverages</p> <p>This major category is divided into the broad categories of waters (14.1) and non-alcoholic (14.2) beverages. Dairy-based beverages are included in 01.1.2.</p>
<p>14.1 包裝飲用水</p> <p>以符合飲用水水質標準之水為原料，包裝於密閉容器中，以供人飲用為目的之水。除天然存在或人為添加二氧化碳、氧氣兩種氣體及微量礦物鹽外，不得含有糖、甜味劑、香料及其他食品添加物等成分。</p>	<p>14.1 Waters</p> <p>Bottled waters and may be non-carbonated or carbonated. These waters may contain natural or added mineral salts, carbon dioxide and/or oxygen.</p>
14.2 非酒精飲料	14.2 Non-alcoholic beverages

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<p>包括果蔬汁(14.2.1)、果蔬泥飲料(14.2.2)、調味飲料(14.2.3)與供沖泡之咖啡豆、茶葉、穀物及/或香草植物等產品，不包括可可(14.2.4)，不包括酒精含量 0.5% 以上之飲料。</p>	<p>This broad category includes fruit and vegetable juices (14.2.1), fruit and vegetable nectars (14.2.2), water-based flavored carbonated and non-carbonated drinks (14.2.3), and water-based brewed or steeped beverages such as coffee and tea (14.2.4). Excludes beverages which alcohol content above 0.5 % (v/v).</p>
<p>14.2.1 果蔬汁</p> <p>包括果汁及蔬菜汁與其相關(混合)製品，不包括 04.2.2.10.2 豆漿製品、04.2.11 液態堅果、種子及菇蕈類製品及 06.13 液態穀類、塊根、塊莖等可供主食作物製品。</p>	<p>14.2.1 Fruit and vegetable juices</p> <p>This category applies only to fruit and vegetable juices. Excludes 04.2.2.10.2 Soybean-based beverages, 04.2.11 Liquefied nuts, seed and mushroom product and 06.13 Liquefied cereal grains, roots, tubers, pulses and legumes.</p>
<p>14.2.1.1 果汁</p> <p>以優良品質且適當成熟度之新鮮水果，或以適當條件下良好保存之水果可食部位為原料，經適當加工程序(破碎、壓搾或萃取等加工方式)，取得具有來源水果之物理、化學、感官及營養組成特徵的混濁或澄清液體產品，可為單一水果或數種不同水果汁混合之產品。</p>	<p>14.2.1.1 Fruit juice</p> <p>Fruit juice is the unfermented but fermentable liquid obtained from the edible part of sound, appropriately mature and fresh fruit or of fruit maintained in sound condition by suitable means. The juice is prepared by suitable processes, which maintain the essential physical, chemical, organoleptic and nutritional characteristics of the juices of the fruit from which it comes. The juice may be cloudy or clear, and may have restored (to the normal level attained in the same kind of fruit) aromatic substances and volatile flavor components, all of which must be obtained by suitable physical means, and all of which must have been recovered from the same</p>

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	<p>kind of fruit. Pulp and cells obtained by suitable physical means from the same kind of fruit may be added. A single juice is obtained from one kind of fruit. A mixed juice is obtained by blending two or more juices or juices and purees, from different kinds of fruit. Fruit juice may be obtained, e.g. by directly expressing the juice by mechanical extraction processes, by reconstituting concentrated fruit juice with water, or in limited situations by water extraction of the whole fruit. Examples include: orange juice, apple juice, black currant juice, lemon juice, orange-mango juice, and coconut water.</p>
<p>14.2.1.2 蔬菜汁</p> <p>以優良品質新鮮蔬菜或以物理方式良好保存之蔬菜為原料，經壓搾、碾碎、碾磨或過濾等方式製得之液體產品，可為混濁或澄清，亦可呈漿狀，可為單一蔬菜或數種蔬菜混合之產品。</p>	<p>14.2.1.2 Vegetable juice</p> <p>Vegetable juice is the liquid unfermented but fermentable product intended for direct consumption obtained by mechanical expression, crushing, grinding, and/or sieving of one or more sound fresh vegetables or vegetables preserved exclusively by physical means. The juice may be clear, turbid, or pulpy. It may have been concentrated and reconstituted with water. Products may be based on a single vegetable (e.g. carrot) or blends of vegetables (e.g. carrots, celery).</p>
<p>14.2.1.3 濃縮果汁</p> <p>利用物理方式去除果汁(14.2.1.1)中之水分，應提高至原可溶性固形物 1.5 倍以上，可添加相同水果之果肉，可加水還原為果汁，亦</p>	<p>14.2.1.3 Concentrates for fruit juice</p> <p>Concentrated fruit juice is the product that complies with the definition given in food category 14.2.1.1. It is prepared by the</p>

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可直接販賣。	physical removal of water from fruit juice in an amount to increase the Brix level to a value at least 1.5 times greater than that established for reconstituted juice from the same fruit. Sold in liquid, syrup and frozen forms for the preparation of a ready-to-drink juice by addition of water.
14.2.1.4 濃縮蔬菜汁 利用物理方式去除蔬菜汁(14.2.1.2)中水分製成，可加水還原為蔬菜汁，亦可直接販賣。	14.2.1.4 Concentrates for vegetable juice Prepared by the physical removal of water from vegetable juice. Sold in liquid, syrup and frozen forms for the preparation of a ready-to-drink juice by addition of water. Includes carrot juice concentrate.
14.2.1.5 發酵果汁 以優良品質且適當成熟度之新鮮水果，或以適當條件下良好保存之水果可食部位為原料，經發酵後製得之果汁產品，可為單一水果或數種不同水果汁混合之產品。	14.2.1.5 Fermented fruit juice Fermented fruit juice is the fermented liquid obtained from the edible part of fruit.
14.2.1.6 發酵蔬菜汁 以優良品質新鮮蔬菜或以物理方式良好保存之蔬菜為原料，經發酵後製得之蔬菜汁產品，可為混濁或澄清，亦可呈漿狀，可為單一蔬菜或數種蔬菜混合之產品。	14.2.1.6 Fermented vegetable juice Fermented vegetable juice is the fermented liquid obtained from the edible part of vegetable.
14.2.2 果蔬泥飲料 以果蔬泥、果蔬汁及濃縮果蔬汁或前述成分之混合物為原料，與水、糖、蜂蜜、糖漿及/或甜味劑混合而成之飲用產品，不包括	14.2.2 Fruit and vegetable nectars Fruit and vegetable nectars are beverages produced from purees, juices, or concentrates of either, blended with water and sugar,

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04.2.2.10.2 豆漿製品、04.2.11 液態堅果、種子及菇蕈類製品及 06.13 液態穀類、塊根、塊莖等可供主食作物製品。	honey, syrups, and/or sweeteners. Fruit-vegetable nectar blends are reported under their components (i.e. fruit nectar (14.2.2.1) and vegetable nectar (14.2.2.2)). Excludes 04.2.2.10.2 Soybean-based beverages, 04.2.11 Liquefied nuts, seed and mushroom product and 06.13 Liquefied cereal grains, roots, tubers, pulses and legumes.
14.2.2.1 果泥飲料 單一或數種水果之果泥、果汁、濃縮果汁或前述之混合物，與水、糖、蜂蜜、糖漿及/或甜味劑混合而成之飲用產品。	14.2.2.1 Fruit nectar Fruit nectar is the unfermented but fermentable product obtained by adding water with or without the addition of sugar, honey, syrups, and/or sweeteners to fruit juice, concentrated fruit juice, fruit purees or concentrated fruit purees, or a mixture of those products. Aromatic substances, volatile flavor components, pulp and cells, all of which must have been recovered from the same kind of fruit and obtained by suitable physical means, may be added. Products may be based on a single fruit or on fruit blends. Examples include: pear nectar and peach nectar.
14.2.2.2 蔬菜泥飲料 單一或數種蔬菜之蔬菜泥、蔬菜汁、濃縮蔬菜汁或前述之混合物，與水、糖、蜂蜜、糖漿及/或甜味劑混合而成之飲用產品。	14.2.2.2 Vegetable nectar Product obtained by adding water with or without the addition of sugar, honey, syrups, and/or sweeteners to vegetable juice or concentrated vegetable juice, or a mixture of those products. Products may be based on a single vegetable or on a blend of vegetables.

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<p>14.2.2.3 濃縮果泥飲料</p> <p>以物理方式移除果泥飲料或其原料水分之製品，可能以液態、糖漿或冷凍方式販賣，可加水還原為果泥飲料。</p>	<p>14.2.2.3 Concentrates for fruit nectar</p> <p>Prepared by the physical removal of water from fruit nectar or its starting materials. Sold in liquid, syrup and frozen forms for the preparation of ready-to-drink nectar by addition of water. Examples: pear nectar concentrate and peach nectar concentrate.</p>
<p>14.2.2.4 濃縮蔬菜泥飲料</p> <p>以物理方式移除蔬菜泥飲料或其原料水分之製品，可能以液態、糖漿或冷凍方式販賣，可加水還原為蔬菜泥飲料。</p>	<p>14.2.2.4 Concentrates for vegetable nectar</p> <p>Prepared by the physical removal of water from vegetable nectar. Sold in liquid, syrup and frozen forms for the preparation of ready-to-drink nectars by addition of water.</p>
<p>14.2.3 調味飲料</p> <p>包括各種碳酸或非碳酸飲料，如果蔬汁風味飲料(果蔬汁含量 10% 以下)、咖啡、及茶飲料產品。</p>	<p>14.2.3 Water-based flavored drinks</p> <p>Includes all carbonated and non-carbonated varieties and concentrates. Includes products based on fruit and vegetable juices which juice added below 10% (w/w). Also, includes coffee-, tea- and herbal-based drinks.</p>
<p>14.2.3.1 碳酸飲料</p> <p>添加二氧化碳之各類飲料產品，如可樂、沙士及汽水等產品。</p>	<p>14.2.3.1 Carbonated water-based flavored drinks</p> <p>Includes water-based flavored drinks with added carbon dioxide with nutritive, non-nutritive and/or intense sweeteners and other permitted food additives.</p>
<p>14.2.3.2 非碳酸飲料</p> <p>不添加二氧化碳之各類飲料產品，如風味水、水果風味飲料、稀釋蔬果汁等產品。</p>	<p>14.2.3.2 Non-carbonated water-based flavored drinks</p> <p>Include water-based flavored drinks without added carbon dioxide drinks. Also includes products based on fruit and vegetable juices</p>

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	which juice added below 10% (w/w)
14.2.3.3 飲料濃縮及相關調配製品 為粉狀、糖漿、液態或冷凍狀態各類飲料產品濃縮物，可加入水或碳酸水還原為即飲產品。	14.2.3.3 Concentrates (liquid or solid) for water-based flavored drinks Include powder, syrup, liquid and frozen concentrates for the preparation of carbonated or non-carbonated water-based non-alcoholic beverages by addition of water or carbonated water.
14.2.4 供沖泡之咖啡豆、茶葉、穀物及/或香草植物等產品，不包括可可 包括咖啡豆、咖啡豆替代品、茶葉、香草植物、穀物等，經乾燥等處理後供沖泡的產品。	14.2.4 Coffee beans, coffee substitutes, tea leaf, dry herb and cereal grain for infusing beverages, excluding cocoa Includes products of coffee beans, coffee substitutes, tea leaf, dry herb and cereal grain for infusing beverages.
15.0 零食及堅果加工產品 以穀類、薯類、麵粉、澱粉、堅果及種子等為原料，多在正餐以外食用之食品。	15.0 Ready-to-eat snacks and processed nuts Includes all types of snack foods and processed nuts.
15.1 以薯(薯)類、麵粉或澱粉為原料之零食 以穀類、薯(薯)類、麵粉或澱粉等為原料，以油炸、烘培、膨發等之加工技術製成之產品。	15.1 Snacks - potato, cereal, flour or starch based Includes all snacks, with or without added flavorings. Examples include potato chips and popcorn.
15.2 堅果加工產品 帶殼或不帶殼之堅果或種子，經烘烤、水煮等加工之製品，包括包裹蜂蜜、糖漿、發酵乳或穀物等之堅果製品，亦包括堅果、穀物、果乾之混合產品。包裹巧克力或仿製巧克力之堅果產品分別屬 05.1.4 及 05.1.5。	15.2 Processed nuts, including coated nuts and nut mixtures (with e.g. dried fruit) Includes all types of whole nuts processed by, e.g. dry-roasting, roasting, marinating or boiling, either in-shell or shelled, salted or unsalted. Yoghurt-, cereal-, and honey-covered nuts, and dried fruit-nut-and-cereal snacks (e.g. "trail mixes") are classified here.

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	Chocolate-covered nuts are classified in 05.1.4, and nuts covered in imitation chocolate are included in 05.1.5.
<p>16.0 膳食補充品</p> <p>有標示每日食用量，以補充(1)維生素；(2)礦物質；(3)草本植物及其他植物；(4)胺基酸、胜肽；或(5)其他特定膳食成分之產品，包括膠囊、錠狀、粉體或液體等型態之產品。</p>	<p>16.0 Food supplements</p> <p>Includes vitamin, mineral, herb, amino acid, peptide and other ingredient supplements in unit dose forms such as capsules, tablets, powders, solutions etc.</p>
<p>17.0 其他加工食品</p> <p>未包括於 1-16 類之加工食品，必須對其原料及製程等相關資料進行個案判定，若為 1-16 類食品類別中各項產品組合而成之食品，則可參考各該類食品之添加物使用規範，但仍須依可達加工目的之最小用量及添加物之帶入原則進行判斷使用。</p>	<p>17.0 Prepared foods other than 01.0 to 16.0</p> <p>These foods are not included in the other food categories (01.0-16.0) and should be considered on a case-by-case basis.</p>