零食的異想世界

The Whimsical World of Snacks

114年度新住民會館11月份特展

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第一口蛋糕的滋味，是全世界共通的幸福語言。

從亞洲到歐洲，從美洲前進南半球，

創意融合、百年工藝、

經典風味、獨特吃法，

每一口的滋味！就藏在層層堆疊的驚喜裡。

零食與甜點都承載著幸福的魔法，

滿足你對美味的所有幻想。

零食的異想世界
The Whimsical World of Snacks
Tipo

Tipo
cream cookies
TimTam
Original

在這裡，你不僅能品嚐到

經典美味的HARIBO軟糖和Tipo餅乾，

更能發掘

隱藏版異國零食驚喜

美國Trader Joe's超市的巧克力杯

誕生於1960年代加州，以航海貿易精神著稱的Trader Joe's超市，其廣受好評的「花生醬巧克力杯」於2010年推出。此產品非首創，但因其更優質的用料與親民價格而脫穎而出。它將高品質的可可與滑順的花生醬完美結合，濃郁口感迅速征服美國市場，成為庶民美食文化中不可或缺的甜蜜經典，也體現了Trader Joe's以獨特選品顛覆傳統超市的品牌精神。

USA Trader Joe's Chocolate Cups

Born in 1960s California, Trader Joe's supermarket, known for its seafaring-inspired trading spirit, launched its highly praised Peanut Butter Chocolate Cups in 2010. While not the first product of its kind, it stood out for its use of higher-quality ingredients and an affordable price point. The product masterfully combines premium cocoa with smooth peanut butter, and its rich flavor quickly captured the American market. It has become an indispensable sweet classic in everyday food culture and exemplifies Trader Joe's brand ethos of disrupting the traditional supermarket landscape with unique product selections.

越南Tipo 奶香麵包乾

友誼食品股份公司（Huu Nghi Food）這款金黃酥脆的麵包乾，融合了越南獨特的飲食文化。當地師傅承襲法式長棍麵包的烘焙技術，並在麵糰中注入濃郁的煉乳與奶油，創造出既保留歐式酥脆質地、又帶有亞洲奶香甜味的獨特點心，展現越南人將異國元素轉化為本土特色的文化智慧。

Vietnam Tipo Milk Flavored Bread Crunch

This golden, crispy bread toast from Huu Nghi Food Joint Stock Company embodies Vietnam's unique culinary culture. Local artisans have inherited French baguette baking techniques, infusing the dough with rich condensed milk and butter to create a distinctive snack. It retains the signature European crispy texture while featuring an Asian-inspired milky sweetness, showcasing the Vietnamese ingenuity of transforming foreign elements into a local specialty.

德國 Haribo 甘草糖

甘草糖起源自17世紀英國龐特弗雷特修道院，當地僧侶將甘草根用作草藥，後由藥師George Dunhill於1760年首創加糖配方。德國Haribo公司在1920年創立後，將傳統甘草糖普及和創新成為現代零嘴，讓這蘊含古老智慧的獨特風味得以傳承至今，成為歐洲飲食文化的獨特代表。

Germany Haribo Licorice

Licorice originated in the 17th century at Pontefract Priory in England, where local monks used licorice root as an herbal remedy. Pharmacist George Dunhill was the first to create a sweetened version of the recipe in 1760. After its founding in 1920, the German company Haribo popularized and transformed traditional licorice into a modern confection. This ensured that the unique flavor, imbued with ancient wisdom, would be passed down and become a unique staple of European culinary culture.

【Siam Royal】泰國暹羅皇家椰奶糯米芒果乾

將深受喜愛的泰國傳統甜點「芒果糯米飯」，轉化為隨時可享用的便利零食。品牌自2018年推出這款椰奶糯米芒果乾，巧妙融合熱帶水果與稻米文化的精髓。每一口都飽含泰國獨特的美食文化，讓世界透過舌尖感受熱帶物產的豐饒，完美演繹傳統與現代的甜蜜對話。

【Siam Royal】 Thailand Siam Royal Coconut Milk Sticky Rice Mango Dry Snack

This product transforms the beloved Thai traditional dessert "Mango Sticky Rice" into a convenient snack that can be enjoyed anytime. Since its launch in 2018, the brand has skillfully blended the essence of tropical fruit and rice culture. Every bite is imbued with Thailand's unique culinary heritage, allowing the world to experience the bounty of tropical produce. It is a perfect rendition of the sweet dialogue between tradition and modernity.

法國FR St. Michel 奶油餅

源自1905年法國布列塔尼的St. Michel奶油餅，由烘焙師Joseph Grellier創立，承襲百年傳統配方。

其標誌性的奶油曲奇配方自1905年誕生以來保持不變，並堅持使用法國CRC認證的小麥粉，致力於呈現最天然的享受，這款奶油餅不僅是美味的茶點，也融入了法國的日常生活，成為了法國人與朋友、鄰居共飲咖啡時的經典搭配。

France St. Michel Butter Biscuit

St. Michel Butter Biscuits, originating from Brittany, France in 1905, were founded by baker Joseph Grellier, who inherited a century-old traditional recipe. The iconic butter biscuit recipe has remained unchanged since its creation in 1905. By insisting on using French CRC-certified wheat flour, the brand is dedicated to delivering the most natural pleasure. This butter biscuit is not just a delicious tea-time treat but is also deeply integrated into French daily life, making it a classic accompaniment when French people enjoy coffee with friends and neighbors.

零食的異想世界
HARIBO
HARIBO
Tipo
Tipo
Tipo

跟著甜蜜漩渦，

一起掉入零食的奇幻世界吧！

每一次的旋轉，

都將帶給你意想不到的幸福驚喜。

韓國 Binggrae 牛奶

韓國Binggrae牛奶誕生於1974年，當時為配合韓國政府推廣飲用牛奶政策，並因香蕉在冬季是珍貴進口水果，品牌便創新地將兩者結合。香蕉牛奶大獲成功後，陸續推出了草莓、咖啡、香瓜等多種口味，成為最具代表性的國民飲品，承載了數代韓國人的成長記憶。

Korea Binggrae Milk

Korea's Binggrae Milk was born in 1974, initially to align with the Korean government's policy promoting milk consumption. As bananas were a precious imported fruit in winter, the brand innovatively combined the two. Following the great success of banana milk, flavors like strawberry, coffee, and melon were successively introduced, making it the most representative national beverage, carrying the growth memories of several generations of Koreans.

日本Bourbon 萊姆葡萄乾奶油夾心餅

誕生於1971年日本高度成長期，這款帶有萊姆葡萄乾微醺香氣的經典餅乾，巧妙融合西洋甜點靈魂與日式製菓工藝，體現「和洋折衷」的飲食美學。它從當時的高級洋菓子蛻變為人人都可享用的國民零食，不僅見證了日本食品工業的創新能量，更成為跨越世代的懷舊符號。

Japan Bourbon Kita Nippon Rum Raisin Cream Sandwich Biscuit

Born in 1971 during Japan's high-growth period, this classic biscuit, with its subtly intoxicating aroma of rum-soaked raisins, is a clever fusion of the spirit of Western desserts and Japanese confectionery craftsmanship. It embodies the "Wa-Yo Setchu" (Japanese-Western fusion) culinary aesthetic. What began as a high-end Western-style confection has since evolved into a popular national snack accessible to all, not only bearing witness to the innovative energy of Japan's food industry but also becoming a nostalgic symbol spanning generations.

加拿大Turkey Hill楓糖餅乾

楓糖餅乾的靈魂-楓糖，其製作技術最早由北美原住民所發明。加拿大Turkey Hill承襲這項古老智慧，自1976年起，將百年傳承的楓糖漿澆灌於餅乾之中。經典的楓葉造型，不僅象徵著「楓葉之國」的自然饋贈，更承載了人與森林和諧共生的古老智慧，讓每一口香酥都成為可品嚐的歷史傳承。

Canada Turkey Hill Maple Leaf Cookies

Maple syrup, the very soul of the maple cookie, was first harvested by the Indigenous peoples of North America. Inheriting this ancient wisdom, Canada's Turkey Hill has been crafting its cookies with pure, traditional maple syrup since 1976. The classic maple leaf shape not only symbolizes the natural bounty of the "Maple Leaf Country" but also carries the ancient wisdom of harmonious coexistence between people and the forest, making every crispy bite a taste of this historical legacy.

澳洲 Tim Tam 巧克力餅乾

風靡澳洲的Tim Tam巧克力餅乾，由Arnott's食品公司在1964年精心研發，其命名靈感來自一匹奪冠的冠軍賽馬。最令人津津樂道的莫過於當地獨創的"Tim Tam Slam"吃法：先輕咬餅乾對角，再將其作為吸管啜飲熱飲，讓融化的內層夾心與溫熱飲料在口中交融，創造出絕妙的多層次口感。

Australia Arnott's Tim Tam Chocolate Biscuit

An Australian icon, the Tim Tam chocolate biscuit was meticulously developed by Arnott's in 1964, taking its name from a winning racehorse. The most talked-about aspect is undoubtedly the locally invented "Tim Tam Slam" eating method: simply bite off opposite corners of the biscuit, then use it as a straw to sip a hot beverage. This allows the melted inner filling and the warm drink to mingle in your mouth, creating a wonderfully multi-layered texture.

比利時CACHET凱薩巧克力

誕生於素有「巧克力之鄉」美譽的比利時，其製作配方可追溯至20世紀初的傳統工藝。比利時巧克力產業的蓬勃發展，部分歸因於其殖民剛果的歷史。在此期間，比利時從剛果獲取可可豆資源，然而這段歷史與其殖民統治下的剝削與不人道行為密不可分。時至今日，比利時巧克力工匠依舊秉持著對高品質的堅持，而布魯日等城市舉辦的巧克力節，更吸引全球愛好者前來，共同見證這份深厚的巧克力文化傳承與創新活力。

Belgium CACHET Chocolate

Born in Belgium, famously known as the "home of chocolate," its production recipe can be traced back to the traditional craftsmanship of the early 20th century. The thriving Belgian chocolate industry is partly attributable to its history of colonizing the Congo. During this period, Belgium acquired cocoa bean resources from the Congo, a history that is inextricably linked to the exploitation and inhumane acts under colonial rule. To this day, Belgian chocolatiers uphold their commitment to high quality. Meanwhile, chocolate festivals in cities like Bruges attract enthusiasts from around the world to witness this rich chocolate cultural heritage and innovative spirit.

TimTam
TimTam
TimTam
Patisserie

「零食的異想世界」

不僅品嚐了來自世界各地的美味，

也重新找回了童年時對零食的純粹快樂與想像力，

每一份零食，都能為您的生活增添一份美好與甜蜜。