



天香醬園有限公司

THEAN HEONG SAUCE INDUSTRY SDN. BHD.

Registration No.: 201801041277 (No. Syarikat: 1303309-X)

维系亲情的味道  
世代传承，



MS1500  
1152-11/2022



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In 1956, Mr. Woo Mun Sing had learned soy sauce artisan through an apprenticeship at Wo Sheng Sauce Manufacturer. From humble beginning in Veerasamy Kampung, Sungai Siput (U), Perak, he started producing home-made soy sauce by his own. Riding the bicycle from door to door, he scooped the soy sauce by wooden spoon to each customer. Until 1982, his son Mr. Woo Fatt Chye established THEAN HEONG with the launching of 3 trademarks Hand Flower Brand, Hand World Brand and Bayi Brand. The transformed sales distribution by lorry was received overwhelming response from customers. In 2020, third-generation successor continues this growing pathway by establishing THEAN HEONG SAUCE INDUSTRY SDN BHD, which is a remarkable brand nowadays.

A half-century of experience in sauce production, THEAN HEONG maintains its origins by adhering to traditional method. The selected premium soybean from Canada is brewed over woodfire, arousing flavorful aroma pairing with deep reddish-brown color and enriching umami taste. We take pride in high-quality condiment to satisfy every home cook dining experience.

1956年，从和生酱园学徒出来的胡文英老先生，在霹靂州和丰椰园的住家开始自制酱油，骑着脚车逐家逐户去兜售，以木勺把酱油舀客。1982年，其儿子胡鸿发在住家建筑了酱油厂，成立天香酱园并注册了三个商标——手搵花、世界手和肥儿，以小型罗里作销售和送货，建立了极佳的口碑。2020年，第三代传人接手并成立了天香酱园有限公司，把生意扩充至家喻户晓。

传承了半个世纪的生产酱料经验，天香酱园至今仍坚持以古法酿造酱油，选用上等加拿大黄豆作为材料，以柴火熬煮，故鼓味特别香浓，色泽红润，馥郁鲜甜，承诺以高质量的制品来满足每家用户的需求。



# SHI ZI SHAN BRAND



SHI ZI SHAN BRAND is the Top-notch brand under Thean Heong. It takes 180-365 days for natural fermentation process, extracting the best quality light soy sauce. Set the ratio between soy bean and water at 8:2 followed by 365 days sun dried process and routine stirring. The authenticity of the first draw soy sauce is tempting as it is refined with enhanced color and aroma lingered enticingly. More than one year of production process limits its monthly output quantity. Highly recommending for steamed fish and dipping sauce for steamed chicken. It is also delightful gift of choice to share with others.

2.9  
kg

500  
ml



狮子山是天香酱园旗下的顶级品牌，它是经过180-365天的自然发酵过程而提取出的最优质酱油。黄豆和水的比例是8:2，再进行365天的晒干和人工定时搅拌。精心提炼出来的初榨酱油色泽剔透，香气扑鼻。超过一年的制作过程限制了它的每月产量。建议用于蒸鱼和白斩鸡的蘸酱，也是送礼的首选。

# HAND FLOWER BRAND



Hand Flower Brand is the top-notch brand under THEAN HEONG. It takes 180 to 365 days for natural fermentation process, extracting the best quality Light Soy Sauce, King Soy Sauce and Premium King Soy Sauce. Although each process requires intensive artisan technique, our experienced Masters are involving throughout the production cycle from soybean steaming to fermentation. Each drop of soy sauce is extracted by our inspiration and persistence.

手撻花商標是天香醬園旗下最頂級的產品，以長達180至365天的時間來天然發酵和釀製，生產出最優質的生抽、醬油皇和特級醬油皇，每個階段都需要大量的手工技術，從黃豆的蒸煮到發酵過程都由經驗老道的師傅親自操作，可謂每一滴醬油都是我們的心思與堅持。

## KING SOY SAUCE 醬油皇

A well known soy sauce ranked as the best seller among all products under Thean Heong. Nowadays, it's a household name for all Malaysian. The first extract takes 180 days for sun dried and fermentation, drawing the natural finest taste with gooey texture.

A distinct sweetness followed by saltiness is the desirable taste sensation that won't leave an unpleasant thirst. Highly recommending for steamed fish and assorted meat recipe. For sure, add this condiment to braising sauce is the flavorful touch to your dish.



它是天香醬園旗下所有產品中銷量最好的著名醬油。如今，它是馬來西亞人家喻戶曉的家居醬油品牌。首次萃取需要180天的時間進行曬干和發酵，以汲取自然最佳的口感，並打造出粘稠的質地。入口時是獨特的甜味，緊接着鮮香的咸味，這種令人愉悅的味覺體驗，不會讓人產生不舒適的口渴感。建議用於蒸魚和各種肉食食譜。把它加在燉醬內，肯定會让您的菜肴滋味十足。

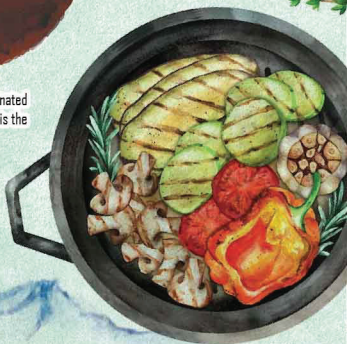
# SOY SAUCE

# 生抽皇



Follow the traditional method in making soy sauce not only keeps its authenticity, but the unique aroma even brings out the flavors of the food to your surprise. A good balance of sweetness and savory is the delectable choice for those not prefer sweet. Highly recommending for stir-fry vegetables, stew meat, marinated dish, etc. Add some to enrich the dish color will be more tempting and appetizing. It is the affordable choice to keep an all-purpose soy sauce in every household kitchen.

按照传统方法制作酱油不仅可保持其原汁原味，它独特的香气更能增添食物的味道，为您带来惊喜。完美平衡的甜味和咸味，让它成为那些不嗜甜食者的美味选择。建议用于炒菜、炖肉、需腌味的菜肴等。加一点来增色添香，会让食物更诱人、更开胃。这个万能酱油是每个家庭厨房中最经济实惠的选择。



6 kg

2.9 kg

500 ml



# BAYI BRAND



The chubby baby in the trademark was inspired by portrait of the founder's second son. This is the most historical brand under THEAN HEDONG. Its first draw soy sauce is the essential condiment for many families over three generations. A preferred choice to the elders as if embracing good old times in Sungai Siput (U). Most of the people also sharing the similar food memory of this flavorful taste.

商标里胖嘟嘟的婴儿，灵感源自于创办人胡老先生二儿子当年的画像。这是天香酱园历史最悠久的品牌，它的头抽让很多家庭食用了三代。时至今日，老一辈的顾客依旧会选择肥儿商标产品，因为它代表着和丰人昔日的情怀，也承载着大家的共同回忆。

## LIGHT SOY SAUCE

### 生抽

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Highly recommending for stir-fry vegetables, stew meat, marinated dish, etc. Add some to enrich the dish color will be more tempting and appetizing. It is the affordable choice to keep an all-purpose soy sauce in every household kitchen.



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# HAND WORLD BRAND



This brand is delicately designed for F&B industry, to ensure the authentic flavor is affordable by all. In order to fulfil various needs, it offers 3 grades of light soy sauce (premium, classic, standard) and cooking caramel which is recommended for culinary business. This range of products all in 6kg packaging. We not only concern about cost control and food safety, but also never tolerate on quality. The chefs and customers can rest assured that the flavorful food with the touch of our condiment is safe to eat.

6  
kg

此品牌精心为餐饮业者而设，价廉物美却不失风味。为了迎合不同的需求，世界手的调味油分成优质、经典与标准三种等级，另有商用晒油，均为5公升包装。除了经济与安全，我们也不在品质上妥协，务必让厨师们用得放心，食客们吃得安心。



Premium  
H.V.P  
Light Soy  
Sauce

Standard  
H.V.P  
Light Soy  
Sauce

Classic  
H.V.P  
Light Soy  
Sauce

Light Soy  
Sauce



# COOKING CARMEL

## 晒油皇



Combine all high quality ingredients such as maltose, soy sauce, corn flour, and others. This premium sauce leave no bitterness on your taste buds. Its full-bodied color is the best match top braised meat or soy sauce chicken. Add some to give the dish a pleasing appearance, on top of the touch of natural umami with thick texture, complete the overall flavorsome experience.

以高素质的麦芽糖、酱油、粟粉等材料酿制出的上等晒油皇，入口没有苦涩的味道，酱身呈现出漂亮的金黄色。卤肉或者烹煮酱油鸡时添加一点，不但可为料理上色，还可增添自然的甜味，让酱汁更浓稠，更有光泽，层次更丰富。



6  
kg

500  
ml







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6  
kg



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6  
kg



# HAND FLOWER BRAND



## FISH SAUCE

鱼露

Our Handflower Brand Fish sauce is used almost like salt or soy sauce in many dishes. It is used to season stir-fries, curries, and noodle dishes. It adds depth to marinades, and makes a great dipping sauce when mixed with garlic, chili peppers, lime juice, and sugar. Although it smells incredibly strong, our fish sauce blends well with other flavors in these dishes, enhancing and bringing them together without overwhelming them.

我们的手拉花牌鱼露在许多菜肴中几乎像盐或酱油一样使用。它用于调味炒菜、咖喱和面条。它增加了腌泡汁的深度，与大蒜、红辣椒、酸橙汁和糖混合可制成美味的蘸酱。虽然它闻起来非常浓烈，但我们的鱼露与这些菜肴中的其他味道很好地融合在一起，在不压倒它们的情况下增强和融合它们。

## VEGAN FISH SAUCE

素鱼露

Our Vegan Fish Sauce is authentic in taste and is made with 100% plant based ingredients. This sauce is all-purpose and will add an amazing umami flavor that you and your friends and family will love. This Vegan Fish Sauce is full bodied and bold. Add it to any dish to enhance flavor, great in soups, stews, veggies, and so much more!

我们的纯素鱼露味道正宗，采用100%植物性成分制成。这种酱汁是万能的，会添加一种令人惊叹的鲜味，您和您的朋友和家人都会喜欢。这种纯素鱼露浓郁而大胆。将其添加到任何菜肴中以增强风味；非常适合汤、炖菜、蔬菜等等！

250 ml



NEW LAUNCHING

# TAUCU SAUCE

## 豆酱皇



After soaking and sun drying the soy paste for 90 days, its flavorful aroma wafting through the air with savory taste. Total of 4 choices- grain and minced (spicy/ non spicy) not only satisfy different taste preference, but also enhance the texture for steamed fish and stir-fry vegetable. The bean bits in the sauce enriching in both smooth and chunky at the same time, suitable for marinade, stew, braise, stir-fry and even simple toss. Add some to turn your dish into something crave-worthy, and it would be the best match to all your recipe.

豆酱经过90天的浸泡和日晒后，空气中弥漫着一股鲜美的咸香味。共有四种选择——粒状和碎状（辣/不辣），不仅能够满足不同的口味偏好，还可提升蒸鱼和炒菜的口感。豆酱中的豆粒既光滑又厚实，适合腌味、炖、焖、炒甚至简单的拌匀，添加些许即可让您的菜肴变得让人垂涎三尺，是所有食谱的最佳搭配。



Bean Paste  
Taucu (Mince)

Bean Paste  
Taucu (Grain)

480  
gm



Spicy Bean  
Paste (Grain)

Spicy Bean  
Paste (Mince)



250  
gm



250  
gm



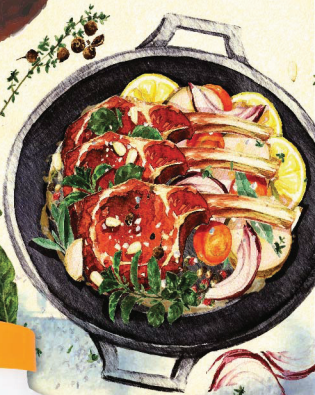
# BLACK BEAN SAUCE

## 豆豉皇



Our Sos Tausi is made by fermenting and salted black soybeans. The black type soybean is most commonly used and the process turns the bean soft, and mostly semi-dry. It is used in many Asian and Chinese recipes. These pungent-tasting fermented soybeans are important in many Asian sauces and condiments, such as black beans sauce and chili dou-chi oil. They're also used to season fish and seafood as well as add complex flavors to various dishes such as steamed spare ribs, mapo tofu and stir-fried bitter gourd.

我们的豆豉皇是通过黑豆的发酵和腌制所制成，最常用的是黑色大豆。这个过程会让豆子变软，而且大部分都是处于半干状态。它用于许多亚洲和中国食谱。这些味道强烈的发酵大豆在许多亚洲酱料和调味料中都很重要，例如豆酱和香辣豆豉油。它可为鱼和海鲜调味，并让各种菜肴的味道增添层次感，如蒸排骨、麻婆豆腐和炒苦瓜。



450 gm



250 gm



3 kg



# PREMIUM CHINESE ANGELICA BLACK VINEGAR

## 黑醋皇



Put all the selected ingredients together such as old ginger, premium Chinese Angelica, tangerine peel, cinnamon and natural fruit vinegar, and cook for 48 hours. Add brown sugar and sea salt for seasoning to the best taste level, bring out sweet and sour and irresistible pungent aroma. It makes food more appetizing and yet, it also helps with digestion. Commonly it is the essential condiment for pork trotters and confinements meal. The sediment in the bottom of the bottle is the spices and herbs, so it is safe to consumer.



2.9  
kg



500  
ml



集合所有的精选食材，如老姜、上等当归、陈皮、肉桂和天然果醋，熬煮48小时后再加入红糖和海盐调至最佳口味，带出酸甜和令人难以抗拒的尖锐香气。它让食物更开胃，同时也有助于消化，是猪脚醋和月子餐的必备调味料。瓶底的沉淀物是香料和香草，因此可以安全食用。

# WHITE VINEGAR

## 白醋



Baby brand White Vinegar is perfect for pickling, mixing salads vegetables, sweet and sour dishes and Japanese sushi. Just add a few drops vinegar to enhance the aroma and flavour of your favourite food and dishes.

肥兒牌白醋非常適合用來腌制、伴蔬菜沙拉、烹煮酸甜菜式和制作日式壽司。只需添加幾滴醋，即可讓您喜愛的食物和菜肴增添香氣和風味。



5  
kg

2.3  
kg

500  
ml



# SHI ZI SHAN BRAND



## OYSTER SAUCE

蚝油

## VEGETARIAN OYSTER SAUCE

素蚝油

The sauce extract is made with high quality fresh oyster and auxiliary ingredients. It is the essential condiment in traditional Cantonese cuisine, attributing to its ultimate richness of flavor and delectable gooey texture. It goes well to marinate, gravy thickener, stir-fry, stew dish, dip sauce and toss with dry noodle. It is meant to complement every dish by enriching the flavor and color, a truly best match condiment to assorted food in your recipe.

它是高素质的鲜蚝和辅料提炼出来的酱料。其浓郁的风味以及浓稠的质感，让它成为传统粤菜中不可或缺的调味料。可用于腌味和增加酱汁浓度，也适用于炒菜、炖菜、蘸酱和干拌面。它让每道菜增添丰富的味道并提亮增色，是您各种美味菜式中最为百搭的调味料。

Used in vegetarian cooking in place of traditional oyster sauce, vegetarian oyster sauce has a dark, reddish tinge, slightly gel-like consistency, and rich umami flavor, derived from mushrooms. It's salty and sweet, made with a combination of fermented soybean, wheat, salt and yeast extracts.

取材自蘑菇的素蚝油呈深红色泽，质感有点凝胶状，具有浓郁的鲜味，在素食烹饪中代替传统蚝油。它咸甜可口，由发酵大豆、小麦、盐和酵母萃取物混合而成。



480 gm

5 kg



# OYSTER SAUCE

## 蚝油



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5  
kg



# SOURPLUM SAUCE

## 酸梅酱



Our sour plum sauce is made from a combination of plums, vinegar, sugar, which provide a sweet tangy and sour taste to food. It is a light-brown yellowish sweet and sour condiment commonly used in Chinese cuisine as a dip for deep-fried dishes, such as deep-fried chicken, spring rolls, noodles, and soup as well as for roasted duck and chicken.

我们的酸梅酱是由梅子、醋和糖制成，为食物带来扑鼻的酸甜滋味。它的色泽呈浅棕和浅黄色，是一种酸甜调味品，常用于中餐里油炸菜肴的蘸酱，比如炸鸡、春卷、面条和汤品，当然也少不了烤鸭和烤鸡。



280  
gm



3  
kg



# CRYSTAL SOURPLUM

## 冰梅酱



Our Crystal Sour plum sauce is made from the natural sour plum concentrate, which has a sweet sour and fragrant aroma. It is specially formulated to offer the great fruity aroma of fresh sour plum to the foods as well as beverages. Many beverages, sauces, toppings, and fillings can be made using this crystal plum sour sauce, it will provide a smooth and refreshing texture when consumed as a juice in summertime.

我们的冰梅酱由浓缩的天然酸梅酱制成，散发出甜酸芬芳的香气。经过特别的调配下，它可为食物和饮料添加新鲜酸梅的浓郁果香味。许多饮料、酱汁、淋面酱和馅料都可用这个冰梅酱制成，它也可以为夏日饮料提供顺滑清爽的质地。



3  
kg



300  
gm



# KING SWEET SAUCE

## 甜酱皇



Thean Heong King Sweet Sauce is made of red yeast rice and soy bean. Red yeast rice is rice that has been fermented by the red yeast, *Monascus purpureus*. It has been used by the Chinese for many centuries as a food colorant, food preservative, spice as substitute for MSG and healthy food. This fermented sweet sauce can be easily cooked to serve great dishes for any occasion. It gives great flavor to vegetarian food.

天香的甜酱皇是由红曲米和大豆制成。红曲米是由红曲菌 (*Monascus purpureus*) 发酵而成的大米。多个世纪以来，它一直被中国人用作食用色素、食品防腐剂、替代味精的香料和健康食品。这种发酵的甜酱可在简易的烹调下煮出适合任何场合的美味佳肴，也为素食带来美好的风味。



250  
gm



3  
kg

For more information, visit [www.theanheong.com.my](http://www.theanheong.com.my)

# VOLCILI BRAND



## CHILLI SAUCE

## 辣椒醬

Volcili brand Chili sauce is a spicy sauce usually consisting of chili, vinegar, salt, sugar, and spices and used especially as a condiment and in cooking. It can be also served as a condiment with your favourite grilled fare or used as a dipping sauce. It can also be incorporated into a spicy salad dressing or even spooned on top of meatloaf and used as a glaze instead of ketchup.

Volcili 牌辣椒醬是一種由辣椒、醋、鹽、糖和香料制成的辣醬，特別用來當調味料和烹飪。它可以作為您喜愛的燒烤食物的調味料或蘸醬，也可以加入辣味沙拉醬中，甚至可以用勺子舀在肉餅上，代替番茄醬用作淋面醬。

250  
gm

3  
kg



# HAND FLOWER BRAND



## TOMATO SAUCE

### 番茄酱

Hand Flower Brand tomato sauce have a rich flavor, high water content, soft flesh which breaks down easily, and the right composition to thicken into a sauce when stewed without the need of thickeners such as roux or masa. All of these qualities make them ideal for simple and appealing sauces.

手花牌番茄酱味道浓郁，含水量高，果肉柔软易碎，炖煮时无需添加面糊或马萨等增稠剂即可勾芡成酱汁。所有这些品质使它们成为简单而诱人的酱汁的理想选择。

3  
kg

250  
gm

