



The 139 rice variety is a superior crossbreed of Taiwanese and Japanese rice, maturing mid to late and producing more grains per ear with short, plump grains and a light yellow tip. It has a soft, sticky texture that rivals Koshihikari's sweetness and retains flavor when cooled. Suitable for household use and sushi, 139 rice has gained a reputation as a designated variety for Michelin-starred restaurants and for export to Japan.

この地では、139という台湾米と日本米の交配種が育てられています。中生から晩生のこの米は、ふっくらした粒と淡い黄色の先端を持ち、柔らかく粘り気があります。家庭用や寿司に適し、ミシュラン星付きレストランや日本への輸出品としても評価されています。



天賜糧源
MANNA



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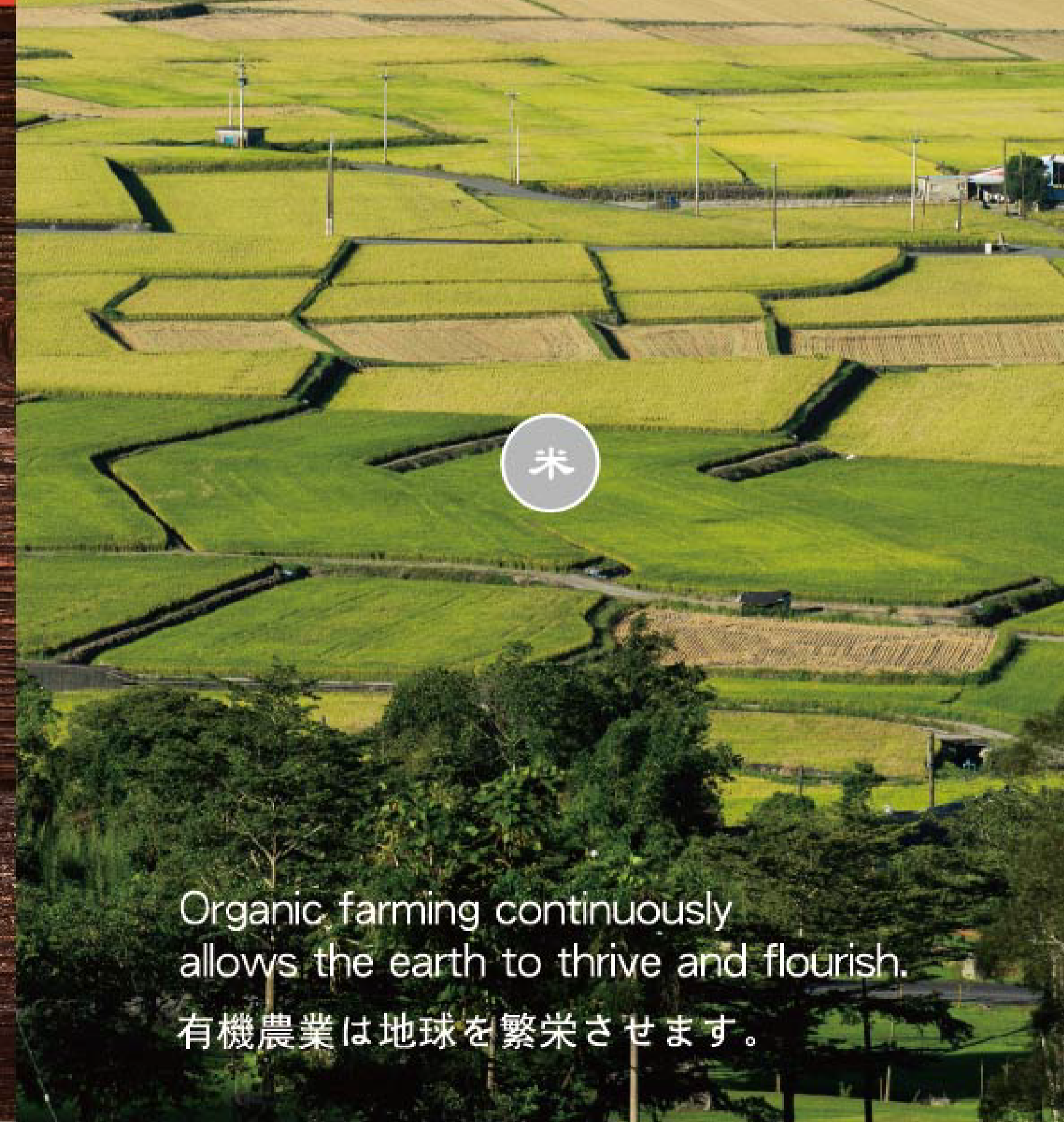
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Organic farming continuously allows the earth to thrive and flourish.

有機農業は地球を繁栄させます。

MANNA is in Fuli Township, Hualien County, within the Xiuguluan River basin. The warm, humid climate, short sunlight, and clean water make it ideal for rice cultivation. Known for its excellent rice production since the Japanese occupation, this fertile area, "Fuli," supports high-quality rice and has rich agricultural culture and history, perfect for organic farming.

MANNAは花蓮の福里郷に位置し、秀姑巒川流域にある谷の地形が特徴です。この地域は温暖で湿湿、日照時間が短く、水質が良好で、粘土が豊富なため、稲作に適しています。日本の占領時代から、この地域は優れた米の生産地として知られ、「福里」と呼ばれています。この土地は高品質な米と豊かな農業文化を育み、有機農業にとって理想的な条件を提供します。

台湾花蓮 (たいわんかれん)



- Producing good quality rice.
- Preserving cultural values.
- Promoting sustainability development.
- Producing emotional and cultural experiences.



私たちは「友好的な土地」に基づく消費モデルを推奨します。有機農業を購入で支援でき、良好な市場環境と食品安全が実現し、産業と消費者にウィンウィンの結果をもたらします。

We encourage a consumption model based on the shared belief of "friendly land." Even if one cannot personally participate in agricultural production, they can still support organic farming through their purchases. This not only creates a positive market environment but also helps reshape the framework of food safety, ensuring a win-win situation for both the industry and consumers.

