

# 會員樂 Bar

文儀體育用品業、紡織及印染業委員會主辦

日期：3月10日（星期四）

時間：晚上 6:30

地點：海景嘉福酒店地下 Tiffany's New York Bar

（地址：尖沙咀麼地道 70 號海景嘉福酒店地下）

收費：首杯指定飲品免費（名額有限，先到先得，必須預先登記）

網上登記：<http://www.event.cma.org.hk/registrations/register/459>



香港工業再展翅 · 締造輝煌新一頁



香港中華廠商聯合會  
The Chinese Manufacturers' Association of Hong Kong



# CMA

## Monthly Bulletin

三月號 March Issue 2016

## 「善園」籌募物資予基層 “Holistic S.Y.”: Surplus material donation to the grassroots



### 主要舉辦項目：

- 1) 「環保資源再用慈善捐贈」- 籌集一些有機會被棄掉但有利用價值的物資，透過與慈善團體合作，轉贈至基層。
- 2) 「長者穴位溫熨計劃」- 由資深註冊中醫訓練義工，共同製作草藥包，用以在探訪獨居長者時，為他們暖敷穴位並送上關懷。
- 3) 2016 年新活動「陽光計劃」- 訓練義工與復康團體（因體質問題影響情緒和集中力人士）溝通，以共同製作手工皂作義賣籌款，協助他們回復正常生活。

### 活動例子分享：

善園曾接收到約 750 罐嬰幼兒及長者奶粉，於是聯絡了多間非牟利團體，包括關注草根生活聯盟、元朗朗邊中轉屋居民關注組、扶弱紓困協會、文化村專業護理安老院、九龍主恩堂敬老之家等，安排他們在兩周內取貨，並分發給低收入家庭及長者等弱勢社群。

上月，善園又接收到善長送贈的碌架床，將會轉送到其他慈善團體，以派發給有需要人士。

過去兩年，善園定期舉行黃昏剩餘麵包收集活動，例如去年 12 月的一天，60 位義工在短短 3 小時，便從港九 50 多間麵包店，收到 1,600 個賣剩的麵包，並把它們送到食物銀行。食物銀行按類別貯存

**為**減少浪費，本地慈善團體「善園」透過各種活動，把過剩物資贈予有需要人士，令他們生活得以改善，及感到人間溫暖，現呼籲有心的機構及善長，捐贈物品及參與義工活動。

「善園」是由一班定期參與善事及環保活動的人士發起，並得到志同道合不斷加入和支持，於是在 2013 年成立，2015 年成為香港合法慈善團體。宗旨為鼓勵善行、減輕地球破壞、透過社會共融，減少戾氣。



在倉庫冷藏櫃，翌日再分派給全港不同的慈善團體。若沒有義工的支持，其價值便由「果腹」變成「垃圾」。

善園義工亦曾探訪元朗朗邊房署中轉屋戶，慰問貧窮又未獲配公屋的家庭。部分住戶五口子住在百餘呎的居所，過著朝行晚拆的日子。義工們亦曾探訪在長沙灣的獨居長者，部分起初不願與義工溝通，又足不出戶，經個多小時的開解，情緒有所改善。

若機構及善長有食物、衣服及日用品等過剩物資，歡迎聯絡善園，善園樂意為有心人配對適合的非牟利團體，把物資送到有需要人士。另外，亦歡迎任何人士參與義工活動。

Local charity "Holistic S.Y." has been salvaging various materials that nearly turned to waste by allocating them to the underprivileged via various channels including self-organised activities and other non-profit organisation partners, hoping to improve the grassroots' living conditions and to protect the environment. As such, the group is calling on institutions and individuals to donate usable goods and to participate voluntary activities.

"Holistic S.Y." was founded by a group of benevolent individuals who have been zealously participating in charity and environmental protection activities. With enthusiastic supports from other volunteers, Holistic S.Y. was formally established in 2013 and was registered as a charitable institution in 2015, aiming at encouraging philanthropic actions, minimising damage to the environment, cultivating a sense of caring in the community, and achieving social harmony via activities taken part by participants from different walks of lives.

### Major schemes:

- 1) "Resource Recycling for Charitable Reuse" - To collect abandoned but usable items which are then donated to the impoverished via collaboration with other charities.
- 2) "Chinese herbal massage for the elderly" - After receiving training by an experienced registered Chinese medical practitioner, volunteers are to make herbal bags, which are to massage into acupuncture points of elderly singletons who would feel being loved and cared during Holistic's visits.
- 3) 2016 latest initiative "Sunshine Programme" - Trained volunteers are to communicate with members of rehabilitation groups (those who suffer from emotional struggle and concentration difficulty due to physical problem), hoping to help them to return to normal life. Volunteers and rehabilitants are to participate together in Holistic organised activities such as handmade soap workshops and charity sales.

### Sharing of past activities:

After receiving 750 cans of formula milk powder for baby and elderly from a donor, Holistic contacted several non-profit organisations including Concern For Grassroots Livelihood Alliance Limited, Association for Help, Culture Homes Elderly Centre Limited, Lord Grace Church of Kowloon, etc. They then picked up cans of milk powder from Holistic in two weeks and redistributed them to children of low-income

families and impoverished elderly who may suffer from malnutrition. Also, Holistic recently has received a batch of bunk beds, which will be transferred to other related charities to channel to those who have been deprived for basic rights to peaceful rest.

Holistic has been organising surplus fresh bread collection activities in the past 2 years. For example, in an evening of December, 60 volunteers collected 1,600 pieces of bread from 50 bakeries across the territory within 3 hours. The breadrunners then delivered what they had collected to a local foodbank, which then stored them appropriately and distributed them to other local charities the same evening or next day morning. Without the enthusiasm of the breadrunners, the surplus bread may have gone to the landfill while some grassroots suffer from hunger.

A visit was also paid to families living in Long Bin Interim Housing Estate of the Housing Department in Yuen Long. Some participants were struck by the fact that a family of five being cramped in an approximately 100-square-foot unit while waiting for allocation of a public housing flat. Elderly singleton visit in Cheung Sha Wan was also held. Holistic's volunteers were able to cheer up some of the lonely and melancholy elders after spending over an hour with them.

Should anybody want to donate food, clothes, daily necessities, and other surplus materials, please contact Holistic, which will help you match with other related charities so as to benefit the grassroots. Also, all are welcome to become volunteers of Holistic's activities. Volunteers who have participated in Holistic's past activities with ages range from 5 to above 65, sometimes with the whole family taken part in an event.



資料及圖片提供：善園

Information and photos provided by : Holistic S.Y.

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# 珠三角工業之精益生產及精益自動化

## Lean Manufacturing and Lean Automation in Pearl River Delta Industry



近年來，珠三角地區的勞工成本每年以雙位數字增長，人民幣亦累計升值不少，持續影響中國製造業出口，加上「款多量少」的生產趨勢，對廠商構成重大壓力，實施精益生產對維持廠商的競爭力尤為重要。

精益生產基本上指減少浪費，以提高整體營運效率、縮短製造前置時間，並加快資訊傳送。精益生產的概念和技術已廣泛應用於各行各業。香港生產力促進局（生產力局）多年來致力推動珠三角地區應用精益生產，並提供相關的顧問服務：

### 1. 單元式製造

傳統的生產模式透過組合相似的設備或工序，生產不同的零件；單元式製造則應用成組技術識別及組合不同的設備和工序當中相同或關聯密切的部分。單元式製造一般會發展成由不同作業部件及成品裝配單元組成的裝配作業單元網絡。單元式製造通過及時的物流，縮短交貨時間，流程之間的透明度高，可即時回應和作相應行動。單元式製造能有效發揮單件流生產模式。由於單件流生產每次生產和轉移一個、或一個固定的小批量零件，把半製品減至最少，減少浪費。

成功個案：生產力局成功在慶年製衣廠有限公司實施3年多的單件流生產和單元式製造，人均產值每年提高逾30%。

### 2. 精益自動化

精益自動化運用具成本效益（或低成本）的自動化生產設備或系統，取代簡單而重複的工作。工業4.0提到的推動現代資訊及通訊科技，讓精益自動化變得前所未有的智能化。透過靈活應用虛實整合系統，方便管理機器及更有效地設置排程。精益自動化迅速發展，已逐漸應用在不同領域中。

成功個案：生產力局協助成興塑膠製品有限公司進行精益自動化項目，透過使用自動噴油系統及改善流程，節省超過一半噴油人手，大幅降低勞工成本。

In recent years, the labour costs in the Pearl River Delta (PRD) region has experienced double-digit increase every year. Also, exports have been hit by the substantial appreciation of the Renminbi (RMB); while the trend of "high-variety, low-volume" production calls for quicker response in production. It is of paramount importance for manufacturers to adopt lean manufacturing in order to maintain their competitiveness.

Basically, Lean Manufacturing refers to the reduction of waste processes to enhance operation efficiency, shorten manufacturing lead time, and speed up information flow. Relevant concept and technologies have been widely adopted by various industries. Over the years, the Hong Kong Productivity Council (HKPC) has been offering consultancy services to promote Lean Manufacturing in the PRD region:

### 1. Cellular Manufacturing

Traditional production model groups similar equipment or jobs in order to produce dissimilar parts that may follow highly variable routings. A cell, in contrast, groups identical or closely related routings among dissimilar equipment and jobs by group technology. Cellular manufacturing is usually developed into a network of cells comprising sub-assembly cells and the final assembly cells. This manufacturing model can shorten the production lead time as it enables timely and smooth material flow, as well as enhances visibility for immediate feedback and reaction between processes. One-piece-flow (OPF) production model works best with cellular manufacturing, as product in one piece or small batch is moved

through processes without work in progress, thus eliminated wastage.

Successful case:

HKPC has collaborated with Hanin Garment Manufactory Limited to implement the one-piece flow production and cellular manufacturing for more than 3 years, which resulted in improved manpower productivity by over 30% per year.

### 2. Lean Automation

Lean Automation refers to the integration of lean production with cost-effective (or sometimes known as "low-cost") automated machines or systems to replace simple and repetitive tasks. In the Industry 4.0 era which advocates the use of information and communication (ICT) technologies, lean automation becomes smarter than ever. With the flexible and affordable Cyber Physical System, machine management is easier, while setup and scheduling become more effective. As Lean Automation develops rapidly, it has been adopted in different areas.

Successful case:

HKPC ran a Lean Automation project for Shing Hing Plastic Manufacturing Limited and helped it save over 50% in labour costs.

Information and photos provided by: Automation Services Division of HKPC

資料及圖片提供：香港生產力促進局自動化科技部  
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## 行業委員會主席專題訪問—餐飲服務業委員會曾維主席

*Interview with the Chairman of Industrial Committees*

*Mr. Tsang Wai, Chairman of Catering Services Industrial Committee*

### 寶劍鋒從磨礪出 梅花香自苦寒來

*Marvellous Results Stem from Hard Work*



香港是享譽全球的美食天堂，世界各國五花八門的美食都可以在香港這個彈丸之地中找到。在芸芸的美食當中，東南亞美食一直深受香港人喜愛，而我們能夠享受異國風味的菜餚，全賴背後的食物進口商的視野及功勞。今期行業委員會主席的專訪主角，餐飲服務業委員會曾維主席，絕對是業界的老行尊，其公司 - 王子食品廠有限公司，更是本港進口東亞南食品供應商的龍頭企業。

曾氏出生於南洋，對東南亞的菜式情有獨鍾。他自小喜歡下廚，並且經常創造新菜式。後來移居香港，投身飲食業界，並從低做起，先後由大排檔、西式餐廳、到星級酒店等工作，藉此結交了不少餐飲界的同行朋友，為將來從事餐飲業生意奠下堅實的基礎。

在 20 歲那年，曾氏在偶然的機會下重返家鄉南洋，再次品嚐當地的特色水果和小吃，期間靈機一觸，決定將東南亞的特色水果引進到香港。他憶述，香港當時的東南亞水果市場還沒有人開發，市場潛力巨大。為了滿足香港人對食材新鮮的要求，他不得不重本每天空運東南亞水果到香港批發市場，同時重點推介東南亞特有的水果—榴蓮和椰青。就這樣，憑著努力與堅持，他成功地打開了本港的東南亞水果市場，賺得第一桶金。

之後，憑著從事餐飲業的經驗及人脈，他又看準餐廳廚師對東南亞調味醬、餐配料、新鮮食材等的市場需求，果斷的拓展了專門從事東南亞風味食品供應商的業務，客戶也慢慢由分散的小餐廳擴展至星級酒店、主題公園、大型連鎖餐廳集團等。而為了滿足客戶對食物品質的嚴格要求，在 2001 年經濟蕭條的環境下，他毫不猶豫的開設了王子食品廠，以進一步確保產品品質。及至 2005 年，曾氏又將業務擴展至香港的急凍加工食品市場，並於 2009 年開始進軍國內市場。

對於成功格言，曾氏表示他一直熱愛工作，凡事均親力親為及認真對待，他常對自己說：「用心做事，把事情做好；認真做事，把事情做對」，這就是他分享的人生座右銘。

談及業界的發展，曾氏認為同業應該好好把握「香港製造」的良好聲譽及優勢，藉此把產品推銷至國內以至海外。而作為本會餐飲服務業委員會主席，他希望可帶領同業透過廠商會的優良平台，與其他行業的精英增進交流，拓寬人際網絡。

最後，曾氏笑言工餘時最愛「上山下海」，透過遠足行山，既可呼吸新鮮空氣，又可飽覽沿途風景，親近大自然，除了可紓減工作壓力，更是對體力和意志力的考驗，有益身心。

Hong Kong is a world-renowned gourmet paradise where delicacies from all over the world abound. Amongst the very many delicacies here, Southeast delicacies have always been well sought after by Hong Kong people. Today, we can enjoy exotic cuisines, all thanks to the hard work and visions of food importers. In this issue, we have interviewed Mr Tsang Wai, Chairman of the Catering Services Industrial Committee and a veteran in the catering industry. His company, Prince Foods Manufactory Limited, is a leading importer of Southeast Asia food in Hong Kong.

Tsang was born in Southern Asia and has a soft spot for Southeast Asia cuisine. Since a small age, he has liked cooking and has invented a lot of new dishes. Later on, he emigrated to Hong Kong and engaged in the food and beverage sector where he started from the bottom. By working in places like bistros, western restaurants and even five-star hotels, he has made friends with many people in the trade, laying a firm foundation for his subsequent catering business.

At the age of 20, Tsang returned to his hometown in South Asia, where he once again tasted the local specialty fruits and snacks and lit on importing the specialty fruits from Southeast Asia into Hong Kong. He recalled that Hong Kong's Southeast Asia fruit market had not been developed at the time, so the market potential was massive. In order to meet the local demand for fresh food, he air-freighted fruits of Southeast Asia to Hong Kong's wholesale market and especially recommended Southeast Asia specialty fruits – durians and coconuts. As such, with efforts and persistence, he successfully opened Hong Kong's Southeast Asia fruit market and made his first fortune.

Subsequently, with his abundant experience and contacts in the catering trade, he learned the demand by chefs for sauces and fresh food ingredients from Southeast Asia and established a company dedicated to importing Southeast Asia food. The company's clientele gradually expanded from small restaurants to include hotels, theme parks and large-scale restaurant chains. To satisfy client's strict requirements in food quality, during the economic slump in 2001, he, without hesitation, set up Prince Foods Manufactory Limited to further ensure product quality. In 2005, the company's business expanded into Hong Kong's frozen processed food market; in 2009, it began to march into the mainland market.

In regard to his philosophy for success, Tsang said that he has always been enthusiastic about his work and does everything by himself conscientiously. He also shared his motto, "Do things well by heart; do things right by attitude", of which he frequently reminds himself.

Speaking of industry development, Tsang opined his industry peers should seize opportunities brought by the sound reputation and advantages of "made in Hong Kong" and bring their products to Chinese mainland and overseas countries. As Chairman of the CMA's Catering Services Industrial Committee, he hopes to help his industry fellows enlarge their business network by facilitating exchanges between them and the elite from other trades through the CMA's superior platform.

Last but not least, Tsang said with a smile that he likes hiking in his leisure time. He added the activity is good to both your body and mind because not only does it enable him to breathe fresh air, take in the spectacular view along the way and embrace the nature, but also helps to alleviate his work pressure and train his physical and mental strength.



廠商會接待來訪機構及活動



**圖 1 「創·理想」系列講座 - 跨境電子商貿新機遇 (28/12)**  
本會資訊科技業委員會許健生主席(左三)出席活動,並於會上致歡迎辭。

**圖 2 兩岸三地創意廚藝友誼比賽 (26/12)**  
活動邀得台北經濟文化辦事處嚴重光處長(右九)、本會李秀恒會長(中)、兩岸三地聯誼交流委員會羅台秦主席(左九)及陳莉敏小姐(右八)擔任評判。

**圖 3 天津市政協副主席、市工商聯主席黎昌晉率領代表團訪會 (18/12)**  
天津市政協副主席、市工商聯主席黎昌晉(前排左五)率領代表團一行17人於12月18日蒞會訪問,由本會陳淑玲第一副會長(前排中)、吳清煥副會長(前排左四)及常董會董等接待。

**圖 4 天津濱海新區投資促進中心代表團訪會 (18/12)**  
天津濱海新區投資促進中心二局魏東副局長(左六)率領代表團一行4人於12月18日蒞會訪問,由本會吳清煥副會長(右六)主持接待。

**圖 5 2015 香港工商業頒獎典禮暨晚宴 (14/12)**  
活動邀得香港特別行政區財政司司長曾俊華(第一排中)擔任主禮嘉賓,並與本會李秀恒會長(第一排右三)、其他主禮嘉賓及各得獎者合照。

**圖 6 中馬欽州產業園管委會代表團訪會 (11/12)**  
中馬欽州產業園管委會高朴常務副主任(左三)率領代表團一行6人,於12月11日蒞會訪問,由本會吳清煥副會長(右三)主持接待。

**圖 7 廣西商務廳代表團訪會 (11/12)**  
廣西商務廳馬繼憲副廳長(左三)率領代表團一行4人於12月11日蒞會訪問,由本會史立德副會長(右三)主持接待。

**圖 8 2015 年廠商會獎學金頒獎典禮 (10/12)**  
活動邀得教育局局長吳克儉(第二排左八)擔任主禮嘉賓,並與本會李秀恒會長(第二排右八);副會長陳淑玲(第二排右七)、吳永嘉(第二排左六)、吳清煥(第二排右六);常務會董兼教育委員會主席盧毓琳(第二排左七)等合照留念。

**圖 9 強積金對沖機制論壇 (10/12)**  
本會吳宏斌副會長(前排右一)代表本會出席活動。

**圖 10 「第十六次粵港澳主要商會高層圓桌會議」 (9/12)**  
本會徐炳光副會長兼內地事務委員會主席(第二排左五)代表本會出席會議。

**圖 11 視像招聘會 2015 — 「聘」出未來 (4/12)**  
本會會長李秀恒(右二)、勞工及福利局局長張建宗(左二)、懲教署署長邱子昭(左一)及商界助更生委員會執行主席何偉權(右一)一同主持招聘會啟動儀式。

**圖 12 長春市人民政府外事辦公室代表團訪會 (4/12)**  
長春市人民政府外事辦公室齊國華主任(左四)率領代表團一行6人於12月4日蒞會訪問,由本會李秀恒會長(右四)主持接待。

**圖 13 「彩霞明月耀親親」粵曲慈善晚會 (4/12)**  
本會為是次活動之金贊助機構,贊助港幣10萬元,李秀恒會長(前排左二)代表本會遞交支票,並由勞工及福利局局長張建宗(前排右二)、香港單親協會名譽顧問梁寶珠(前排右一)及總幹事余秀珠(前排左一)代表接受。

**圖 14 「港專賽馬會本科校園開幕禮」 (4/12)**  
本會向港專賽馬會資助港幣50萬元,以支持該校進行「港專本科校園拓展計劃」,並獲得「香港中華廠商聯合會悠學苑」設施命名。香港專業進修學校校董會主席兼校監劉佩瓊博士(左)致送紀念品予本會,由本會李秀恒會長(右)代表接受。

**圖 15 中國國際投資貿易洽談會組委會代表團訪會 (4/12)**  
中國國際投資貿易洽談會組委會務部李流泉副部長(左三)率領代表團一行3人於12月4日蒞會訪問,由本會吳清煥副會長(右三)主持接待。

**圖 16 國際中小企博覽、香港國際特許經營展暨設計及創新科技博覽酒會 (3/12)**  
本會李秀恒會長(前排中)代表本會出席為主禮嘉賓,並與香港貿易發展局總裁方舜文(前排右三)及其他嘉賓合照。

**圖 17 廣州商業總會代表團訪會 (3/12)**  
廣州商業總會江泓副秘書長(左二)率領代表團一行2人於12月3日蒞會訪問,由本會資訊科技業委員會許健生主席(中)主持接待。

**圖 18 廣西壯族自治區投資促進局代表團訪會 (2/12)**  
廣西壯族自治區投資促進局鄭娟副局長(中)率領代表團一行5人於12月2日蒞會訪問,由本會史立德副會長(右五)主持接待。

**圖 19 深圳市前海香港商會代表團訪會 (1/12)**  
深圳市前海香港商會林新強擬任執行會長(中)率領代表團一行4人於12月1日蒞會訪問,由本會戴澤良副會長(右三)主持接待。

**圖 20 「參觀香港生產力促進局」 (1/12)**  
本會食品製造業委員會及專業服務業委員會於12月1日聯合舉辦「參觀香港生產力促進局」活動。



Bulletin  
編輯個人資料

行業委員會 34

- 紡織及印染業
- 鞋履及皮革業
- 紙品包裝業
- 印刷業
- 電子及光學製品業
- 影音資訊媒體製品業
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- 藥物業
- 保健品業
- 珠寶業
- 塑膠業
- 化工業
- 五金業
- 電器業
- 機電業
- 食品製造業
- 傢俬裝飾業
- 禮品業
- 文儀體育用品業
- 玩具業
- 鐘錶業
- 汽車零部件業
- 建造業
- 環保業
- 貿易服務業
- 專業服務業
- 其他製造業
- 其他服務業
- 電鍍環保工業
- 服裝及飾品業
- 餐飲服務業
- 金融服務業
- 毛皮加工及製品業
- 生物科技業

會員刊登《企業雄才》  
廣告可享 7 折！

《企業雄才》1 至 3 月號已經出版，今期專題探討由美國牽頭制訂、談判歷時五年多的「跨太平洋夥伴協定」(TPP)，對暫未加入成為 TPP 成員國的中國及香港有何影響。其他精彩內容包括：訪問廠商會會員及檢定中心如何推行減少碳排放措施，以達致企業可持續發展；重溫第 50 屆工展會及第 4 屆香港食品嘉年華的盛況；剖析港商對港珠澳大橋延遲開通的看法等。季刊已發送至各大工商機構、企業、中港政府部門、團體、媒體，以及學術機構。歡迎會員訂閱及刊登廣告！

網上版本：[www.cma.org.hk/hke](http://www.cma.org.hk/hke)  
廣告查詢：2542 8642 (鄭小姐)



「欣賞香港 璀璨展關懷」丙申年煙花晚會



「強積金制度與退休保障」講座



香港中華廠商聯合會  
秘書服務有限公司

香港中華廠商聯合會秘書服務有限公司致力提供專業和優質的公司秘書及一站式商業服務。包括成立香港及海外有限公司、法定公司秘書、註冊地址及代收郵件、虛擬辦公室、安排會計及核數服務等。現時更推出會員價 HK\$8,020 免除成立公司服務費的成立公司全包優惠。查詢熱線：3652 7676



2015 品牌選舉頒獎典禮暨慶祝晚宴



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查詢電話：2390 9811

香港中華廠商聯合會來源證服務

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- 香港產地來源證：\$98 (原價 \$110)
  - 轉口來源證：\$190 (原價 \$215)
  - 商業文件認證：
    - (1) 出口商發票及其他商業文件：\$270 (原價 \$315)
    - (2) 9 款指定商業文件：\$190 (原價 \$215)
- www.CMA.org.hk/co

廠商會名人飯堂 - 陳淑玲第一副會長



廠商會保險代理有限公司

廠商會保險代理有限公司為會員提供貨運保險服務，會員享有特別優惠。2016 年度的會員優惠收費如下：

- (1) 網上即時平台：最低保費 \$208 (原價 \$220)
  - (2) 紙張模式：最低保費 \$220 (原價 \$230)
- www.CMAinsurance.com.hk

廠商會保險代理  
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香港中華廠商聯合會  
The Chinese Manufacturers' Association of Hong Kong

# 超值優質的 廣告宣傳平台

廠商會《會員月報》(CMA Monthly Bulletin)自2009年起出版，隨著內容及設計不斷革新，獲得讀者們正面的評價。現時月報除郵寄至全體逾3,700家會員企業外，更進一步擴闊至全港立法會議員、區議會議員、各大專院校，以及逾1,000家友好商會等，將讀者層面及數量作大幅提升。月報設有多款廣告位置，為會員企業提供更多宣傳及推廣業務的有效渠道，而有關廣告收益，將投放於月報的製作上，從而提升月報的質素。

## 廣告位置及價目詳情：

封面橫條	HK\$2,000	如需本會設計及排版 另加 HK\$1,000	內頁橫條	HK\$1,800	如需本會設計及排版 另加 HK\$1,000
內頁全版	HK\$7,000	如需本會設計及排版 另加 HK\$2,000	專輯廣告(全版) (包括專人撰稿、 攝影及排版)	HK\$8,000	/
內頁半版	HK\$3,500	如需本會設計及排版 另加 HK\$1,500	其他：附寄服務	HK\$8,000	/

如欲瀏覽會員月報網上版：<http://www.cma.org.hk/member-bulletin>  
如有垂詢或索取英文資料，請與會籍部蘇小姐（電話：2542 5764）聯絡。



## 2015會員活動贊助芳名錄

本會衷心感謝以下會董會成員及會員的贊助及支持！

### 會董會成員及主席

姓名	職銜
李秀恒	會長
陳淑玲	第一副會長
楊志雄	副會長
史立德	副會長
戴澤良	副會長
余立明	常務會董
劉相尚	會董暨機電業委員會主席
彭顯璋	會董
杜振源	會董
李惠中	會董
余德明	會董
羅台泰	會董
雷振範	會董
林凱章	會董
陳曉暉	會董
何偉權	會董暨紙品包裝業委員會主席
符策雄	會董
吳懿容	會董暨環保業委員會主席
李國明	會董
錢耀棠	會董
許章榮	會董
梁偉浩	會董
駱百強	會董暨紡織及印染業委員會主席
蔡少森	名譽會董暨服裝飾品業委員會主席

劉宗明	鞋履及皮革業委員會主席
鄭重科	印刷業委員會主席
賴偉星	電子及光學製品業委員會主席
呂兆泉	影音資訊媒體製品業委員會主席
許健生	資訊科技業委員會主席
黃國和	珠寶業委員會主席
孫暉銓	塑膠業委員會主席
倫達基	電器業委員會主席
黃偉鴻	食品製造業委員會主席
羅富國	傢俬裝飾業委員會主席
梁牧群	建造業委員會主席
羅程剛	金融服務業委員會主席
黃美慧	專業服務業委員會主席
黃友輝	毛皮加工及製品業委員會主席
梁湘東	貿易服務業委員會主席
蔡少偉	其他服務業委員會主席
陳陳燕兒	婦女委員會主席

### 會員及其他支持機構

中國銀行(香港)有限公司  
中華電力有限公司  
雪酷人有限公司  
億和精密工業控股有限公司  
龐蓓有限公司  
會員事務發展小組工商網絡拓展委員會主席陳榮欣先生  
Originals Group 蘇仲成先生





# 食肉致癌！？

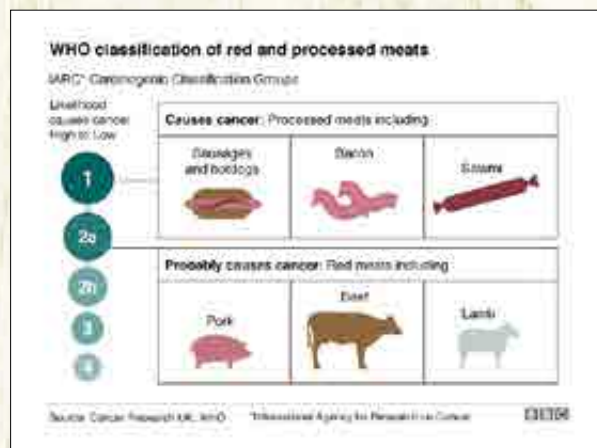
## Potential Carcinogens in Processed Meat



食物安全專員 曾耀源 (廠商會檢定中心)  
 Food Safety Specialist YY TSANG  
 (CMA Testing and Certification Laboratories)

查詢熱線 Enquiry Hotline: 2256 8882

近日世界衛生組織 (WHO) 屬下的國際癌症研究機構 (IARC) 把加工肉製品 (如熱狗、火腿、香腸、鹹牛肉、牛肉乾、罐頭肉及其他肉製品) 列為「確定令人類致癌」的物質 (第 1 組); 而紅肉 (所有哺乳類動物如牛、豬、馬及羊的肉) 亦被視為「可能令人類患癌」的物質 (第 2A 組)。這些我們平日常吃的食物竟然「有毒」, 即時嚇怕大眾。



圖片來源 Image Source : BBC, 2015  
<http://www.bbc.com/news/health-34615621>

儘管有持份者不同意 IARC 對肉類會致癌或可能致癌的看法, 但無可否認在加工或烹煮肉類過程中, 有可能產生一些致癌物質。

### 1. N-亞硝基化合物

在醃製肉類過程中, 人們往往會加入硝酸鹽, 以防止細菌如肉毒桿菌滋生及產生毒素。當硝酸鹽與食物中的胺或胺化物結合, 便會生成致癌物 N-亞硝基化合物 (如亞硝胺)。在動物身上進行的實驗結果顯示, 亞硝胺可以致癌; 而流行病學的研究結果亦顯示亞硝胺與癌症有關。

### 2. 多環芳香族碳氫化合物

以高溫方法 (如烘焗和燒烤)、煙燻或烹煮方式處理食物可產生大量多環芳香族碳氫化合物 (PAHs), 尤其是燒焦的食物。某些 PAHs 可與細胞內的 DNA 結合, 影響基因的正常表達並造成癌症。

### 3. 雜環胺

除 PAHs 之外, 以高溫方法 (如燒烤、烤焙或放在平底鍋內煎) 煮熟肌肉時亦會產生雜環胺 (HCAs)。

某些雜環胺可影響基因。例如, 2-氨基-3-甲基咪唑 [4,5-f] 喹啉已被 IARC 列為「可能令人類患癌」的物質 (第 2A 組)。另外九種 HCAs 則被列為「或可能令人類致癌」的物質 (第 2B 組)。

### 是否應從此不再吃肉？

要「完全避免」從膳食中攝入致癌物質 (零攝入) 其實不太可能。因為除了加工肉類之外, 我們日常中很多食物或多或少都含有可能致癌的物質。例如, 含砷的大米、受黃曲霉毒素污染的穀物、含丙烯酰胺的油炸食品 (如炸薯、焙烤食品)。

因此, 大家應理性看待肉類含致癌物一事, 亦無須過分擔心。只要不過量進食加工肉製品及 / 或紅肉, 健康便不會出現問題; 「減少」從膳食攝入致癌物質是應該的, 但不可因而漠視肉類的營養價值。事實上, 世界衛生組織亦表示食肉對人體健康是有一定益處。

關鍵問題是進食肉類的「風險」。世界衛生組織表示若每天進食 50 克的加工肉製品, 患大腸癌的風險會增加 18%; 但缺乏數據定論肉類的安全食用水平。

要減少從肉類攝入致癌物質, 除了進食肉類要「適可而止」, 亦須改善食品製作工藝, 減少致癌物質在肉類產生。例如, 限制醃製肉類時硝酸鹽的使用量 (達到所需效果的最低分量); 以及不過度烹煮食物 (即烹煮時間不要過長及溫度不要過高) 都是可行的方法。

Recently, the International Agency for Research on Cancer (IARC), a part of the World Health Organization (WHO), has classified processed meat (e.g. hot dogs, ham, sausages, corned beef, beef jerky, canned meat & meat-based preparations and sauces) as carcinogenic to humans (Group 1); and red meat (all mammalian muscle meat e.g. beef, veal, pork, lamb, mutton, horse and goat) as probably carcinogenic to humans (Group 2A). The food we eat daily suddenly becomes "toxic" and consumers are scared by the classification instantly.

Although some stakeholders do not agree with the conclusion made by the IARC that meat is carcinogenic or probably carcinogenic, there's no doubt that some carcinogenic chemicals may form during meat processing and cooking.

### 1. N-nitroso compounds

Nitrate is commonly added in cured meats to inhibit toxin formation by *Clostridium botulinum* bacteria. When nitrate combines with amines or amides in food, carcinogenic N-nitroso compounds (e.g. nitrosamines) are formed. Nitrosamines have been shown to be carcinogenic in experimental animals and epidemiologically implicated carcinogenicity.

### 2. Polycyclic Aromatic Hydrocarbons

High temperature food processing (e.g. roasting & grilling), smoking or cooking food will generate a huge amount of polycyclic aromatic hydrocarbons (PAHs), especially in charred foods. Some PAHs can bind DNA inside cell. This in turn affects

gene expression and may finally lead to cancer development.

### 3. Heterocyclic amines (HCAs)

Apart from PAHs, high-temperature cooking (e.g. barbecuing / grilling, broiling or pan-frying) will also generate heterocyclic amines (HCAs) in cooked muscle meat.

Some HCAs are genotoxic. For example, 2-amino-3-methylimidazo[4,5-f]quinoline, is classified as a probable human carcinogen (Group 2A) whereas nine other HCAs are considered as possible human carcinogens (Group 2B).

### Should We Stop Eating Meat?

It is impossible to completely avoid eating foods that might contain carcinogens (zero intake from daily diet). This is because carcinogens are somehow present in many commonly consumed foods other than processed meat e.g. arsenic in rice, aflatoxins in cereal and their products, acrylamide in deep fried food (e.g. fried potatoes, bakery products).

In this connection, we should reasonably treat the "carcinogenic meat" issue, and there's no need for undue concern. As long as processed meat and/or red meat are not "over-consumed", adverse health consequences to the human body will not occur. We should not ignore nutritional aspects of meat, even though consuming in moderation of foods that contain carcinogens is definitely correct. In fact, WHO also states that eating meat has known health benefits.

The key question to ask is therefore "risk" of eating meat. WHO estimated that every 50 gram portion of processed meat eaten daily increases the risk of colorectal cancer by about 18%. However, the data available for evaluation did not permit a conclusion about how much meat it is safe to eat.

Apart from limiting the intake of meats, practices in processing and cooking meats should also be improved to reduce the formation of carcinogens, so as to minimize dietary exposure to carcinogens. For example, maximum levels are set for nitrate use in cured meats with consideration of minimum level to achieve the desired effect; and optimization of cooking temperature & time to avoid overcooking.



圖片來源 Image Source : Berkeley Wellness, 2015  
<http://www.berkeleywellness.com/self-care/preventive-care/slideshow/13-ways-cut-cancer-risk>

# 新會員介紹

## Introduction of New Members

公司：瑞典歐化（遠東）有限公司  
Company : Ulferts Of Sweden (Far East) Ltd

代表：市務總監 鄭少玲小姐  
Representative : Marketing Director  
Ms Cryst Cheng

產品：傢俬、床褥、梳化、梳化床及電動床  
Product : Furniture, mattress, sofa, sofa bed & adjustable bed



歐化傢俬集團成員

公司：亞洲水產養殖科技有限公司  
Company : Aquaculture Technologies Asia Limited

代表：董事 郭志一先生  
Representative : Director  
Mr Kwok Chi Yat

產品：花尾龍躉  
Product : Giant Grouper



公司：蘋果迷你倉集團有限公司  
Company : Apple Storage Group Limited

代表：總經理 洪樹藝先生  
Representative : General Manager  
Mr Hung Shu Ngai

產品：儲存服務  
Product : Storage service



公司：灰熊娛樂有限公司  
Company : Mercus Entertainment Company Limited

代表：行政總裁 張晉源先生  
Representative : CEO  
Mr Cheung Chun Yuen Jocky

產品：製作電影、娛樂及節目等  
Product : Film production, entertainment & event management, etc



公司：雅發珠寶有限公司  
Company : Abba Jewellery (MFG) Limited

代表：總經理 王志強先生  
Representative : Director  
Mr Robert Wong

產品：珠寶首飾成品  
Product : Fine jewellery



公司：購物天堂發展有限公司  
Company : Shopping Paradise Development Limited

代表：執行董事 李恩凡先生  
Representative : Executive Director  
Mr Lee Yan Fan

產品：網購平台  
Product : Free eshop service



公司：欣泉（亞洲）有限公司  
Company : Nutriplus (Asia) Limited

代表：總經理 羅家麒先生  
Representative : General Manager  
Mr Law Ka Kei

產品：急凍食品  
Product : Frozen food



公司：滿屋世界國際有限公司  
Company : Fullhouse World International Limited

代表：主席助理 何偉汗先生  
Representative : Assistant to Chairman  
Mr Ho Wai Hon Brian

產品：餐飲、精品及家品  
Product : F&B service, gift & premium



公司：財贊有限公司  
Company : Income Glory Limited

代表：創辦人 方育基先生  
Representative : Founder  
Mr Maurice Fong

產品：中式點心及菜色  
Product : Chinese dim sum & cuisine



公司：民惠食品有限公司  
Company : Volk Favor Food Company Limited

代表：董事長 李銻發先生  
Representative : Board Chairman  
Mr Lee Yuk Fat

產品：鮮肉  
Product : Fresh Pork



公司：鴻達製衣機械有限公司  
Company : Hung Tat Garment Machinery Company Limited

代表：董事 洪貴川先生  
Representative : Director  
Mr Hung Kwai Chuen

產品：製衣機械及零件  
Product : Garment machines & parts



公司：測試儀器（遠東）有限公司  
Company : Fischer Instrumentation (Far East) Ltd

代表：經理 歐國富先生  
Representative : Manager  
Mr Au Kwok Fu

產品：塗鍍層測厚儀  
Product : Coating thickness measurement





會員優惠  
Member Offers

Chicco

廠商會會員優惠 Exclusive offer to CMA Members :  
正價貨品 9 折優惠  
-10% off on regular priced items

優惠日期至 2016 年 12 月 31 日  
The offer is valid until 31 December, 2016

條款及細則:

1. 優惠不可兌換現金。
2. 不可與其他優惠同時使用。
3. 如有任何爭議，Chicco 保留最終決定權。

Terms & Conditions:

1. The offer cannot be exchanged for cash.
2. The offer cannot be used in conjunction with other promotional offers.
3. Should any disputes arise, the decision of Chicco shall be final.

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網址: www.chicco.com.hk Website: www.chicco.com.hk



· 香港	· Hong Kong	Tel
銅鑼灣利園第二期 203 店	Shop 203, Lee Gardens Two, Causeway Bay	2882-6963
中環德輔道中 10 號東亞銀行大廈 L 層 5A 店	Shop No. 5A, Lobby Floor, Bank of East Asia Building, Central	2801-5001
中環安蘭街 7 號一樓	1/F 7 On Lan St, Central	2810-7891
太古城中環二期 2 樓 277 店	Shop 277, Cityplaza, Tai Koo Shing	2185-6029
· 九龍	· Kowloon	
尖沙咀彌敦道 63 號 iSQUARE 國際廣場一樓 108A 店	Shop 108A, 1st Floor, iSQUARE, 63 Nathan Road, TST	2377-3369
尖沙咀海運大廈地下 OT G05 店	Shop OT G05, Ground Floor, Ocean Terminal, Harbour City, TST	2115-9608
旺角新世紀廣場 3 樓 308 店	Shop 308, Grand Century Place, Mong Kok, Kowloon	2111-1468
九龍灣德福廣場第二期 503-504 店	Shop 503-504, Telford Plaza II, Kowloon Bay	3101-9019
奧海城三期商層地下 UG18 店	Shop UG18, Olympic City 3, 1 Hoi Wang Road, Kowloon	2248-5200
彌敦道 345 號永安百貨 4 樓	4/F, Wing On Department Store Plus, 345 Nathan Road	2770-7692
· 新界	· New Territories	
荃灣愉景新城 1041 店	Shop 1041, Discovery Park, Tsuen Wan	2940-3355
沙田新城市廣場第三期 A171-172 店	Shop A171-172, New Town Plaza, Phase III, Shatin	2691-4130

大新珠寶有限公司

Dai Sun Jewellery Company Limited

廠商會會員優惠 Exclusive offer to CMA Members :

- 「靠緊·愛」系列 18K 黃金鑽石首飾
1. 款式編號: NL002A26275 (18K 黃金鑽石頸鍊) 會員特惠價: HKD 4,000
  2. 款式編號: BL002A26275 (18K 黃金鑽石手鍊) 會員特惠價: HKD 3,200
  3. 款式編號: ER002A26275 (18K 黃金鑽石耳環) 會員特惠價: HKD 4,380
  4. 款式編號: NL002A26276 (18K 黃金鑽石頸鍊) 會員特惠價: HKD 3,800
  5. 款式編號: BL002A26276 (18K 黃金鑽石手鍊) 會員特惠價: HKD 3,200
  6. 款式編號: ER002A26276 (18K 黃金鑽石耳環) 會員特惠價: HKD 4,000

- 「Hug Me · Love」Collection 18K Gold Diamond Jewellery
1. Style Number: NL002A26275 (18K Gold Diamond Necklace) Membership Offer: HKD 4,000
  2. Style Number: BL002A26275 (18K Gold Diamond Bracelet) Membership Offer: HKD 3,200
  3. Style Number: ER002A26275 (18K Gold Diamond Earring) Membership Offer: HKD 4,380
  4. Style Number: NL002A26276 (18K Gold Diamond Necklace) Membership Offer: HKD 3,800

5. Style Number: BL002A26276 (18K Gold Diamond Bracelet) Membership Offer: HKD 3,200
6. Style Number: ER002A26276 (18K Gold Diamond Earring) Membership Offer: HKD 4,000

優惠日期至 2016 年 12 月 31 日  
The offer is valid until 31 December, 2016

條款及細則:

1. 會員購買正價產品低至 4 折。
2. 優惠只適用於購買個別產品。
3. 優惠不適用於 GIA 裸鑽、額外鑽石及維修服務。
4. 我們將為產品提供一次免費刻字服務及兩次免費改圈服務，以及為全部產品提供永久免費清洗及保養服務，但此服務不適用於「人為損毀」、「未經授權而作出結構性改動的產品」及「鑽石損毀及遺失」。

Terms & Conditions:

1. Membership enjoy up to 60% regular price products.
2. The offer is applicable to individual product purchase only.
3. The offer is not applicable to GIA diamond, diamond setting and jewellery repair.
4. We offer one time free engraving service for product, two times free sizing service, and unlimited cleaning and repairing service (stone damage or losing is not applicable) for all items.



電話: 2508-0998 Tel: 2508-0998  
傳真: 2508-0121 Fax: 2508-0121  
網址: www.dsj.com.hk Website: www.dsj.com.hk

上述優惠為商戶與會員之商業交易，如交易時就優惠內容有任何糾紛，均與香港中華廠商聯合會無關。

Any claims, disputes or complaints arising from the goods and/ or services shall be resolved with the merchant by the members. The offer is not related to The Chinese Manufacturers' Association of Hong Kong.

本會活動速遞 CMA Focus

活動 Event	會員會客室 Members' Opinions Collection Session	會員「樂」Bar - 文儀體育用品業、 紡織及印染業委員會 CMA Bar Time	2016 香港工展會·澳門 2016 Hong Kong Brands and Products Expo, Macau	廠商會電影欣賞之夜 CMA Film Show
日期 Date	8/3/2016	10/3/2016	25-27/3/2016	1/4/2016
查詢電話 Enquiry Hotline	2542 5765	2542 5765	3421 2012	2542 5765



# 名車薈 Vehicle Show Case



# Jaguar XF

**全**新 Jaguar XF 外觀承襲英式流麗設計，以簡約的車身線條及流暢動感的外型，完美演繹獵豹本性。Jaguar 家族設計的 J-Blade LED 日行燈，賦予全新 Jaguar XF 耀眼的風格，而車身側線延伸至 LED 尾燈，凸顯跑房車的時尚格調；尾燈造型靈感則源自跑車系 F-TYPE，採用雙半圓形與水平線交錯而成，令整體車形更具流線感。全新 Jaguar XF 車身輪廓結合精密車身底部設計，擾流板覆蓋大部車底範圍以減低空氣亂流，達致 cd 0.26 的低風阻系數，大大提高了燃油效益及高速行車的穩定性。

全新 Jaguar XF 的座艙空間大為提升，全車軸距增加 51mm，造就同級車型中最佳的後座膝部空間達至 87mm，較以往著眼的腿部空間更為重要，舒適度亦更明顯。另外，行李箱深度也增長 61mm，達至 540 公升儲物容量，提供更充裕空間，可容納兩個高爾夫球袋，更能滿足日常商務或家庭使用需要。在英國細膩工藝鋪陳下，廠方更為全新 Jaguar XF 搭載全新 InControl Touch 資訊娛樂系統及尊享 8 吋觸控式顯示屏，配合多重及橫掃觸控功能，為駕駛者提供更豐富多彩的體驗。

全新 Jaguar XF 是品牌第二款採用了高密度鋁質單體殼式車身結構的車型，鋁材比例高達 75%，輕巧而強韌的車架減重高達 190 公斤，剛度則提升了 28%，並榮獲 Euro NCAP 測試 5 星級最安全車款榮譽，兼備輕盈、堅固、安全的特質，確保全新 Jaguar XF 提供卓越的性能表現。

**T**he all-new Jaguar XF's progressive, streamlined form adheres to traditional British design philosophy with beautifully judged curves that instil the entire vehicle with an air of sportiness. Jaguar's signature J-Blade LED daytime running lights further contribute to the vehicle's assertive character, while the perfectly proportioned profile helps reinforce its design intent. At the rear, the F-TYPE inspired LED tail lights are embellished with the distinctive double roundel design. The taut and athletic form of the all-new XF works in tandem with its cutting-edge aluminum intensive body to provide outstanding aerodynamic efficiency at any speed. With its rigorously optimised form, the all-new XF is able to achieve an exceptionally low drag coefficient of just cD 0.26, enabling the vehicle to provide both increased stability and reduced fuel consumption.

Every effort has been made to create a larger and more comfortable interior for the all-new Jaguar XF. Thanks to the fact that the wheelbase has increased by 51mm, the all-new XF's redesigned interior is able to offer a class-leading 87mm of kneeroom for second row passengers, providing noticeably greater comfort and more abundant space. Meanwhile, the luggage compartment has grown by 61mm, offering generous 540-litre storage capacity. With the capacity to store two golf bags, the all-new XF is able to satisfy the travelling demands of both business professionals

and families alike. Complementing the all-new XF's meticulous craftsmanship is the new InControl Touch infotainment system, which provides an 8-inch touchscreen with intuitive touch and swipe controls for an even more enjoyable driving experience.

The all-new Jaguar XF is the second Jaguar model to be built using aluminum-intensive architecture. Lightweight aluminum accounts for 75 per cent of the structure, enabling weight savings of up to 190kg compared to the outgoing model, while simultaneously increasing rigidity by 28 per cent. The all-new XF has received a Euro NCAP safety rating of five stars, proving the superiority of Jaguar's light, unyielding and secure aluminum-intensive architecture.

## 規格 SPECIFICATIONS

**型號 Model:** Jaguar XF 35T R-Sport

**引擎 Engine:** 3.0 Litre V6 Supercharged Petrol Engine

**最大馬力 Max Power:** 340PS@6,500rpm

**最大扭力 Max Torque:** 450Nm@4,500rpm

**波箱 Gearbox:** 8-speed automatic transmission

**極速 Max Speed:** 250km/h

0-100 公里 / 加速 Acceleration (0-100km/h) 5.4 seconds

**查詢熱線 Enquiry Hotline:** 2821 7147

