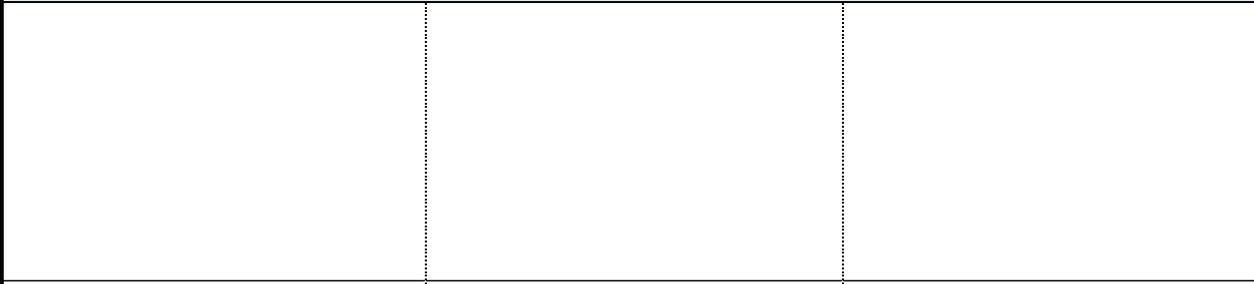


## ■ Company's profile

Company's Name	TSAN YU YEN FOOD CO., LTD.		
Annual Sales	FY2025: JPY 2,500 million	Numbers of Employees	85
Name of Representative	CEO - Shu Chen Chou (Lisa)		
Messages to Purchasers	Founded in 1995, we are committed to creating food that families can trust every day. Guided by tradition, driven by innovation, and centered on health, we focus on doing the fundamentals well and building long-term value through quality and integrity.		
Website Address	<a href="https://www.homebake.com.tw/">https://www.homebake.com.tw/</a>		
Company's Address	〒 43769	No.26, Gong 7th Rd., Dajia Dist., Taichung City, Taiwan (R.O.C.)	
Factory's Address	〒 43769	No.26, Gong 7th Rd., Dajia Dist., Taichung City, Taiwan (R.O.C.)	
Name of the Person in Charge	Zong-Ying Lee (Ryan)	E-mail Address	<a href="mailto:service@homebake.com.tw">service@homebake.com.tw</a>
Phone Number	886-4-26820613	Fax Number	886-4-26820902

## ■ Selling Points of the production process

<ol style="list-style-type: none"> <li>1. Strict raw material control from approved suppliers</li> <li>2. Standardized formulation and mixing to ensure consistency</li> <li>3. Controlled baking conditions for stable quality and flavor</li> <li>4. Careful cooling process to maintain product integrity</li> <li>5. Multi-step quality inspection before packaging</li> <li>6. Hygienic and standardized packaging process</li> <li>7. Stable production management to support reliable supply</li> </ol>
Pictures


## ■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	(If yes, please provide additional information about inspection) Finished products are inspected based on internal quality standards, including visual checks, weight control, and packaging integrity before shipment.			
Hygiene Management	Production Process	Finished products are inspected based on internal quality standards. This includes visual inspection, weight control, packaging integrity checks, and metal detection before shipment.			
	Employees	All employees follow hygiene protocols, including proper handwashing, use of protective clothing, and regular hygiene training.			
	Facilities and Equipments	Production facilities and equipment are regularly cleaned and maintained to ensure a hygienic manufacturing environment.			
Emergency Response	The Contact Points	The person in charge	Quality Assurance Manager	Phone number	886-4-26820613
	Documentation	Production records, inspection logs, and hygiene management documents are properly maintained and can be provided upon request.			