

Press Release

First vinegar factory in Taiwan pioneering balsamic vinegar aged in European oak casks

Established in 2014, Hsu's Legend is a family-owned vinegar factory located in Yilan, Taiwan. The pure water and fresh air makes this region the ideal environment for the production of vinegar. Making high quality vinegar through western and eastern practices has always been a dream for JB Hsu, founder of Hsu's Legend. At the vinegar plant, a natural three step fermentation process is applied using modern day acetate fermentation tanks to create different varieties of vinegar. In addition, skin care products made from vinegar by-product can be sampled and purchased at the factory tour. With over 100 years of fermentation experience and high standards of quality, we ensure customer satisfaction and safety.

Factory Environment

Hsu's Legend integrates the ecological setting of Longtan Lake into the factory tour. After entering the main entrance, white herons are seen hovering near the ceiling in a green environment. Tourists can also visit the glass exhibition walkway to learn about the vinegar production process.



Longtan Food Co.,Ltd.
www.hsuslegend.com.tw