



Wuling Minimum-Security Prison, Agency of Corrections, Ministry of Justice

Introduction of Operation

The purpose of prison labor is to train prisoners in livelihood skills, cultivate diligent habits, and foster mental and physical well-being. The income from these operations helps reduce the financial burden on the national treasury, improve the living conditions and diet of prisoners, and enhance prison facilities. prison facilities.

1. Self-Sustaining Operations

The plan is to introduce more technical industries to improve workflows, equipment, and skills, thereby increasing production and allowing prisoners to learn valuable skills.

Food Division

High-quality and fresh raw materials are selected, with no added preservatives or flavorings. Products are meticulously handcrafted, including various breads, cakes, toasts, pineapple cakes, handmade cookies, and peach pastries. Every year, outsourcing instructors are invited to teach and develop new products, guiding prisoners in relevant vocational skills.



Animal Husbandry Division



Free-range black-feathered native chickens and laying hens (Highline) are raised on a fresh air farm, fed with fresh grass and feed, and not given growth hormones. Prisoners are trained in preventive care and disease response measures during the rearing process.

The meat is fresh, sweet, and elastic, highly praised and primarily provided for prisoner or staff meals and external sales. Some are supplied to the Wuling Café for roast chicken orders, and products such as chicken essence and shredded chicken are available for customer orders. Fresh and delicious native eggs are in high demand and always in short supply.



Farming Division



Various vegetables and fruits are cultivated according to the season, including coffee beans, roselle, red oolong tea, Hangju chrysanthemum, ginger, ginger powder, tea tree essential oil, and guava. Some vegetables are provided for prisoner or staff meals. Continuous external instruction is provided for cultivation courses to develop prisoners' agricultural knowledge.

The farm grows 12,000 "Arabica" coffee trees, also known as "small bean coffee," following a strict no-pesticide and no-chemical fertilizer process. Every step, from seedling, planting, ripening, bean harvesting, peeling, fermentation, sun-drying, shelling, defect bean removal, to roasting, is carefully monitored, showcasing the fruity and caramel sweetness flavors. This coffee won the "Gold Award" in the 2015 Organic Coffee Evaluation held by Taitung County Government.

"Taiwan Tea No. 12" is naturally cultivated without pesticides or chemical fertilizers. Fully fermented, it produces a unique deep amber tea with a rich aroma and a sweet, smooth taste, leaving a lingering fragrance. This rare and exquisite tea is celebrated for its connection to the "land of clouds and mist", offering a serene and leisurely experience.

