FB Solution

2026 COLLECTION

HONG KONG - MACAU

香 港 - 澳 門



SMART SOLUTIONS
FOR PROFESSIONALS

PCS PER BOX
件/箱

WEIGHT
重量/件

SIZE
產品大小

PRE-CUT QUANTITY
預設數量

DEFROSTING TIME
除霜時間

DEFROSTING TIME (ROOM TEMP)
解凍時間(室溫)

PROOFING TIME
發酵时间

BAKING TIME
烘焙時間

BAKING TEMPERATURE
温度



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大甜酥點
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大鹹酥點



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83

INGREDIENTS
FRUIT PURÉE
COUVERTURE CHOCOLATE
OTHER COCOA PRODUCTS
NUTS PRODUCTS
TOPPING & FILLING

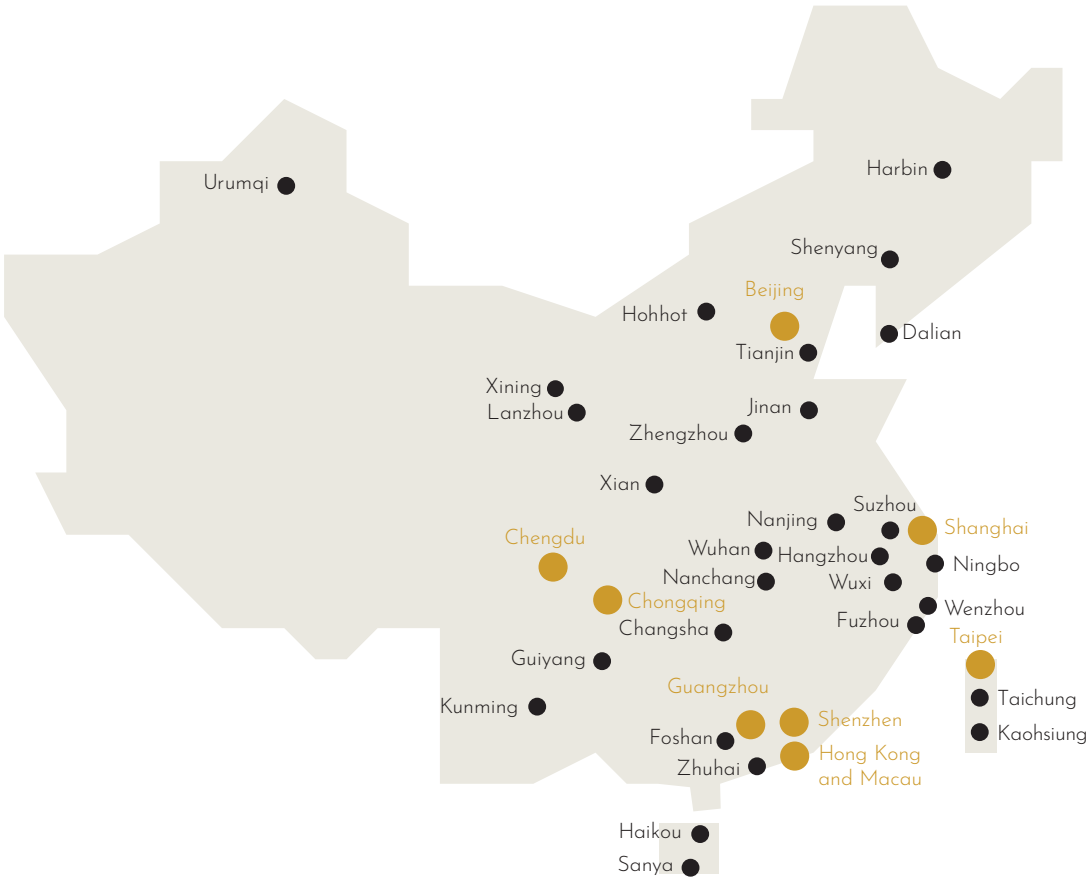
食材
水果蓉
調溫朱古力
其他可可製品
堅果製品
配料&餡料

NEW



18 YEARS SUPPORTING CHEFS ACCROSS GREATER CHINA

18年來支持大中華地區的主廚



- LOCAL OFFICE 辦公室
- OTHER DISTRIBUTED CITIES 其他經銷城市

OUR EXPANSION

我們的發展

2008 - Hong-Kong 香港

2010 - Macau 澳門

2014 - South China 中國南方

2015 - Shanghai 上海

2016 - Beijing 北京

2017 - Chongqing 重慶

Taipei 台灣

2020 - Chengdu 成都

2025 - Exclusive Foods Business Integration 與 Exclusive Foods 業務集成

300+ different bakery products in 2026 烘培產品

18 years of existence 年的堅持

90 partners supporting you daily 90個合作夥伴支持你的生活日常

36 cities delivered in total 派遞城市

30+ held F&Breakfast and events in 2025 2025年舉辦了30+個 F&Breakfast 及其他活動

8 offices across Greater China 辦公室遍佈大中華區

ABOUT US
關於我們

Your Trusted Partner Since 2008
Since 2008, FB Solution has been the premier choice for Food Professionals in Greater China, offering the finest bakery products.
We began with breads and croissants and have since expanded to offer a wide variety of bakery and pastry foodstuffs, from finger foods to culinary aids, catering to diverse culinary needs.

Leading the Market
As one of the leading importer and distributor in Mainland China, Hong Kong, Macau, and Taiwan, we set the standard for excellence in the food industry.
We meticulously select the finest products from trusted food producers, ensuring that every item meets high requirements without compromising on taste, quality or practicality.

Creating Unforgettable Culinary Experiences
We support your creativity, through collaborating with brands that share this demand of excellence, in constant creation of new recipes. Our goal is to help you craft unforgettable culinary experiences for your guests, enhancing their dining enjoyment with our premium products.

2008年以來，您值得信賴的合作夥伴
FB Solution 一直是大中華區食品專業人士的首選，提供最優質的烘焙產品。
我們從麵包和牛角酥開始，後來擴展到提供各種烘焙和糕點食品，從手抓食品到烘焙輔助品，滿足不同的烹飪需求。

引領市場
作為中國大陸、香港、澳門和台灣地區領先進口商和分銷商之一我們為食品業制定了卓越標準。我們從值得信賴的食品生產商那裡精心挑選最好的產品,確保每件產品都符合高要求,同時又不影響口味、品質或實用性。

創造難忘的美食體驗
我們透過與同樣追求卓越的品牌合作，不斷創造新食譜，支持您的創造力。我們的目標是幫助您為您的客人打造難忘的美食體驗，透過我們的優質產品增強他們的用餐享受。

OUR FOUNDER
我們的創辦人



Mr. Louis Le Duff, A Visionary in French Casual Dining
In 1976, Mr. Louis Le Duff opened the first Brioche Dorée in northwestern France, driven by his passion for sharing the delights of French cuisine. This vision quickly blossomed, leading to the establishment of numerous restaurants, bakeries, and brands tailored for chefs and culinary professionals.

Global Success
Today, thanks to Mr. Le Duff's unwavering vision and determination, the group proudly operates over 1,000 restaurants and bakeries across five continents. With a dedicated team of more than 19,000 food enthusiasts in 18 production sites, the group continues to bring the essence of French casual dining to the world.

Louis Le Duff先生，法式休閒餐飲的夢想家
1976年，Louis Le Duff 先生在法國西北部開設了第一家 Brioche Dorée，用熱情分享法國美食的樂趣。這個熱情迅速開花結果，成為眾多餐廳、麵包店以及為廚師和烹飪專業人士量身定制的品牌。

全球成功
如今，憑藉Le Duff先生堅定不移的遠見和決心，集團在五大洲經營著超過1,000家餐廳和麵包店，擁有超過19,000名美食愛好者的專業團隊，18個生產基地，不斷將法國休閒餐飲的精髓帶給世界。

OUR SELECTED PARTNERS

我們值得信賴的供應商







































YOUR SATISFACTION, OUR PRIORITY!

客户至上

OUR COMMITMENTS:

我們的承諾：

Sourcing from trusted suppliers

We comprehend the importance of staying ahead of evolving **food trends**. That's why we are constantly searching the world for **new, practical** and **innovative** products that are sure to delight your customers.
We collaborate with food producers who adhere to the strictest food controls and are **certified** with the highest level of **HACCP**, **IFS** and **BRC** standards.

從值得信賴的供應商處採購

我們理解保持領先於不斷變化的**食品趨勢**的重要性。 這就是為什麼我們不斷在世界各地尋找**新**的、**實用**的 和**創新**的產品，這些產品一定會讓您的客戶滿意。我們與遵守最嚴格食品控制並獲得最高水準 HACCP、IFS 和 BRC 標準認證的食品生產商合作。

Supporting Your Operation

Our products are meant to facilitate the daily operation of your kitchen teams. We have built close and long-lasting relations with **5-star hotels, restaurants, leisure parks**, and **air flight caterers.** We know you count on us to choose and deliver to your door step, the products you would have chosen yourself.

支持您的營運

我們的產品旨在促進您廚房團隊的日常運作。我們與**五星級酒店、餐廳、主題樂園、航空配餐商**建立了密切而持久的合作關係。我們知道您信賴我們來選擇您自 己選擇的產品並將其運送到您家門口。

Respect of cold chain

At FB Solution, we understand the critical importance of maintaining the cold chain in the food business. To ensure that all products are stored and transported at appropriate temperatures, we follow **strict protocols** for temperature control.
To guarantee the **safety** and the **freshness** of our products, we offer a prompt delivery service from our warehouse.

冷鏈管理

在 FB Solution，我們深知冷鏈在食品產業的重要性。為了確保所有產品在儲存和運輸過程中始終保持在適當的溫度下，我們**嚴格遵循**溫度控制流程。為了確保產品的**安全性**和**新鮮度**，我們提供從倉庫快速出貨的服務。

Transparency and Environmental Sustainability

We strive to be exemplary in our actions towards consumers, employees, and the environment. Our corporate social responsibility policy focuses on **transparency**, **food safety**, and **minimal ecological impact**.

透明度和環境永續性

我們努力在對待消費者、員工和環境的行為中成為典範。我們的社會企業責任政策著重**透明度**、**食品安全**和**最小化生態影響**。



VIENNESE PASTRIES

維也納酥點

Crafted in the spirit of traditional French pastry baking, with slow, gentle and careful kneading process, the dough used in all our pastries rests for many hours. This long rising time allows yeast its necessary fermentation period and results in an authentic pastry range with naturally complex and rich flavors. Pre-proofed and egg-washed, straight from freezer to oven: a service product par excellence, quick and easy, guaranteeing freshness and flexibility.

以傳統的法式糕點烘焙精神精心製作。經過緩慢、溫和及細緻的揉捏過程後，靜置所有的糕點麵團數小時，使酵母充分發酵，並製成具有天然複雜和豐富口感的真正糕點系列。大部分維也納酥點都預先經過發酵及塗抹蛋液，從雪藏櫃到焗爐：卓越的服務產品，方便快捷，保證了新鮮度和靈活性。

« Delivered pre-proved and egged washed, just ready to bake, to your doorstep! »

「預先發酵及塗抹蛋液，送貨上門，即時可用」

VIENNESE PASTRY 維也納酥點

MINI CROISSANT 迷你牛角酥

♯40260

NEW



AOP MINI CROISSANT - PIERRE HERMÉ

AOP迷你牛角酥

Puff pastry dough, pure fine butter.

酥皮麵糰，純正優質牛油。

35g | 180 | 30-45 min

165-170°C | 13-14 min

♯33250

NEW



CROISSANT - LES SAVOUREUX

牛角酥

Puff pastry dough, fine butter.

酥皮麵糰，優質牛油。

40g | 165 | 30-45 min

165-170°C | 15-17 min

♯40434



MINI CROISSANT - LES SAVOUREUX

迷你牛角酥

Puff pastry dough, pure fine butter.

酥皮麵糰，純正優質牛油。

25g | 225 | 30-45 min

165-170°C | 13-14 min

♯34840



MINI CROISSANT - LES CLASSIQUES

迷你牛角酥 - 經典系列

Classic recipe of puff pastry dough and pure fine butter.

酥皮麵團和純正優質牛油的經典配方。

25g | 225 | 30-45 min

165-170°C | 13-14 min

♯40838

NEW



MINI MULTIGRAIN CROISSANT - FAT BLEND

MGC混合牛油迷你多穀牛角酥

The combination of a croissant dough and sunflower, brown flax and poppy seeds.

酥皮麵糰與葵花籽、棕色亞麻籽和罌粟籽組成。

35g | 180 | 30-45 min

165-170°C | 13-14 min

♯42855

NEW



MINI CROISSANT - VEGAN

MGV迷你純素牛角酥

100% of the agricultural ingredients are of plant origin.

100%來自植物的農業成分。

30g | 195 | 30-45 min

165-170°C | 13-14 min

♯40837

NEW



MINI FAT BLEND CROISSANT

混合牛油迷你牛角酥

A fat blend made with RSPO Segregated-certified palm oil.

採用 RSPO 隔離認證棕櫚油製成的混合牛油。

30g | 240 | 30-45 min

165-170°C | 13-14 min



BIG FINE BUTTER CROISSANT 大牛角酥

♯37383

AOP CROISSANT "ECLAT DU TERROIR"

AOP 牛角酥

Puff pastry dough, A.O.P butter from France.

酥皮麵團，來自法國的 AOP 牛油。



70g | 70 | 30-45 min
165-170°C | 15-17 min

♯33230

CROISSANT - "ÉCLAT DU TERROIR"

EDT大牛角酥

Puff pastry dough, pure fine butter, with final note of caramel.

酥皮麵團，純正優質牛油，最後帶有焦糖味。



70g | 70 | 30 min
165-170°C | 15-17 min

♯32960

CROISSANT "ÉCLAT DU TERROIR"

EDT 牛角酥

Puff pastry dough, pure fine butter.

酥皮麵糰，純正優質牛油。



50g | 120 | 30 min
165-170°C | 15-17 min

♯35653

CROISSANT - LES SAVOUREUX

牛角酥 - 非凡系列

Puff pastry dough, pure fine butter.

酥皮麵團，富含純正優質牛油。



80g | 60 | 30 min
165-170°C | 15-18 min

♯40436

CROISSANT CREAMY

牛角酥

Puff pastry dough, pure fine butter with a touch of skimmed milk.

酥皮麵團，純正優質牛油和少許脫脂牛奶。



60g | 70 | 30 min
165-170°C | 15-17 min

♯35511

CROISSANT - LES CLASSIQUES

牛角酥 - 經典系列

Classic recipe of puff pastry dough and pure fine butter.

酥皮麵團和純正優質牛油的經典配方。



80g | 60 | 30-45 min
165/170°C | 15-18 min



BIG FINE BUTTER CROISSANT 大牛角酥

♯42746

FAT BLEND CROISSANT

混合牛油牛角酥

Recipe of puff pastry dough with blend mixture of margarine and butter.

混合植物牛油和牛油混合的酥皮麵團配方。



60g 70 30-45 min
165-170°C 15-17 min

♯35508

FAT BLEND CROISSANT

混合牛油牛角酥

Recipe of puff pastry dough with blend mixture of margarine and butter.

混合植物牛油和牛油混合的酥皮麵團配方。



70g 64 30-45 min
165-170°C 15-17 min

♯42739

FAT BLEND CROISSANT

混合牛油牛角酥

Recipe of puff pastry dough with blend mixture of margarine and butter.

混合植物牛油和牛油混合的酥皮麵團配方。



80g 60 30-45 min
165-170°C 15-17 min

♯34732

MULTIGRAIN CROISSANT

多穀牛角酥

Puff pastry dough, pure fine butter, sunflower seeds 1.8%, brown flaxseeds 1%, poppy seeds 0.6%, wheat bran.

酥皮麵團，純正優質牛油，葵花籽 1.8%、棕斧子種子 1%、罌粟籽 0.6%、麥麩。



70g 70 45-60 min
165-170°C 16-17 min

♯41241

NEW

VEGAN CROISSANT

純素牛角酥

Premium Margarine.

優質植物牛油。



70g 60 30-45 min
165-170°C 15-17 min

♯36967

CROISSANT BUN

漢堡牛角酥

Puff pastry dough, pure fine butter. Spiral-shaped bun, ideal base for stunning burgers.

酥皮麵團，純正優質牛油。螺旋形麵包，是製作美味漢堡的理想底料。



85g 50 45-60 min
165-170°C 16-18 min

NEED PROOFING 需要發酵

ARTY
La viennoiserie des artisans créatifs

The ARTY Collection

Inspired by the mastery of pastry chefs, Bridor's Élcat du Terroir collection is introducing ARTY, new Viennese pastries that bring art to baking with captivating visuals.

ARTY系列

受西點師精湛技藝的啟發，Bridor在Éclat du Terroir 系列旗下推出全新ARTY 系列，該系列包含兩款外觀誘人的維也納酥點新品，將藝術完美融入烘焙中。

♯41855 ARTY CROISSANT - "ÉCLAT DU TERROIR" (Need Proofing)



Arty EDT 牛角酥

A new, original, modern and pyramid shape with thin and delicate puff pastry on the outside, well-defined layers and a silky smooth crumb.

一種新的、原創的、現代的金字塔形狀，外面有薄而精緻的酥皮糕點，分明的層次和絲般光滑的麵包屑。

75g | 150 | 1h45-2h at 27-28°C | 165-170°C | 15-17 min

*Indent Only

♯40443 AOP CROISSANT - "ÉCLAT DU TERROIR" (Need Proofing)



AOP 大牛角酥(需要發酵)

Puff pastry dough, AOP butter.

酥皮麵團，AOP牛油。

75g | 165 | 1h45-2h | 165-170°C | 15-17 min

♯40440 CROISSANT (Need Proofing)



牛角酥(需要發酵)

Puff pastry dough, pure fine butter.

酥皮麵糰，純正優質牛油。

70g | 150 | 1h45-2h | 165-170°C | 15-17 min

♯36039 CROISSANT - EGG WASHED (Need Proofing)



塗抹蛋液牛角酥(需要發酵)

Egg washes giving the croissant a golden brown color that is slightly shiny, look more professional.

塗抹蛋液使牛角酥呈現金棕色，略帶光澤，看起來更專業。

65g | 180 | 1h20-1h35 at 27-28°C | 165-170°C | 15-17 min

♯42716 CROISSANT - FAT BLEND (Need Proofing)



牛角酥(需要發酵)

Recipe of puff pastry dough with blend mixture of margarine and butter.

混合牛油和植物牛油的酥皮麵團配方。

75g | 150 | 2h | 165-180°C | 15-17 min

♯35996 CROISSANT BUN (Need Proofing)



漢堡牛角酥(需要發酵)

Puff pastry dough, pure fine butter. Spiral-shaped bun, ideal base for stunning burgers.

酥皮麵團，純正優質牛油。螺旋形麵包，是製作美味漢堡的理想底料。

94g | 138 | 2h | 165-170°C | 15-17 min | 2 hrs 15mins

RECIPE INSPIRATION 食譜靈感












10

MINI SWEET FINE BUTTER PASTRY 迷你甜牛油酥點

♯40438



MINI PAIN AU CHOCOLAT - LES SAVOUREUX

迷你朱古力卷

Puff pastry dough, pure fine butter.

酥皮麵團，純正優質牛油。

28g 260 30-45 min
165°C 13 min

♯34853



MINI PAIN AU CHOCOLAT - LES CLASSIQUES

迷你朱古力卷 - 經典系列

Classic recipe of puff pastry dough, pure fine butter and cocoa.

酥皮麵團、純正優質牛油和可可的經典配方。

25g 250 30-45 min
165/170°C 13-14 min

♯35507



MINI PAIN AU CHOCOLAT - FAT BLEND

混合牛油迷你朱古力酥

Recipe of puff pastry dough with coca, blend mixture of margarine and butter.

酥皮麵團、植物牛油和牛油製成。

28g 260 30-45 min
165-170°C 15-17 min

♯42760

NEW



MINI PAIN AU CHOCOLAT - FAT BLEND

混合牛油迷你朱古力酥

Recipe of puff pastry dough with coca, blend mixture of margarine and butter.

酥皮麵團、植物牛油和牛油製成。

35g 210 30-45 min
165-170°C 16-18 min

♯36815



MINI RASPBERRY DANISH

迷你覆盆子卷

Puff pastry dough, pure fine butter with raspberry filling.

酥皮麵團，純正優質牛油，配上覆盆子餡。

35g 150 30 min
170°C 13-14 min

♯32330



MINI CUSTARD CREAM DANISH

迷你吉士忌廉卷

Puff pastry dough, pure fine butter with custard cream filling.

酥皮麵團，純正優質牛油，配上吉士餡。

40g 180 30-45 min
165-170°C 14-15 min

♯32924



MINI APPLE TURNOVER

迷你蘋果貝殼酥

Puff pastry dough, pure fine butter with apple paste filling.

酥皮麵團，純正優質牛油和蘋果醬。

40g 255 30 min
200°C 18 min

♯42624

NEW



MINI MAPLE SYRUP & PECAN PLAIT

迷你楓糖碧根果酥

The perfect combination of sweet maple syrup, crunchy pecans and the light puff pastry texture. A must-have for breakfast buffets or seminar breaks.

香甜的楓糖漿、酥脆的山核桃和輕盈的酥皮完美融合，是自助早餐或研討會茶歇的必備佳品。

40g 100 190°C
18-20 min

* With maple syrup topping sachet
附贈楓糖漿

MINI SWEET FINE BUTTER PASTRY 迷你甜牛油酥點

#31103

MINI MANGO LATTICE

迷你芒果酥



Puff pastry dough, pure fine butter with mango filling.

酥皮麵團，純正優質牛油，配上芒果餡。

40g | 100 | 20 min
165-170°C | 13-15 min

#31104

MINI CHERRY LATTICE

迷你櫻桃酥



Puff pastry dough, pure fine butter with cherry filling.

酥皮麵團，純正優質牛油，配上櫻桃餡。

40g | 100 | 20 min
165-170°C | 13-15 min

#31105

MINI STRAWBERRY LATTICE

迷你士多啤梨酥



Puff pastry dough, pure fine butter with cherry filling.

酥皮麵團，純正優質牛油，配上士多啤梨餡。

40g | 100 | 20 min
165-170°C | 13-15 min

#31106

MINI APPLE TATIN LATTICE

迷你蘋果酥



Puff pastry dough, pure fine butter with cherry filling.

酥皮麵團，純正優質牛油，配上蘋果餡。

40g | 100 | 20 min
165-170°C | 13-15 min

#42321

MINI APPLE PEAR TARTELETTE

迷你蘋果啤梨撻



A unique shape with exceptional pure butter puff pastry. Apple and pear filling, almond topping.

獨特的形狀與卓越的純牛油酥皮。蘋果和梨餡，杏仁配料。

35g | 144 | 30-45 min
165-170°C | 12-14 min

#42322

MINI BLACKCURRANT APPLE TARTELETTE

迷你黑加侖子蘋果撻



A unique shape with exceptional pure butter puff pastry. Blackcurrant and apple filling, buckwheat seed topping.

獨特的形狀與卓越的純牛油酥皮。黑加侖 和蘋果餡，蕎麥籽配料。

35g | 144 | 30-45 min
165-170°C | 12-14 min

#42323

MINI PASSION FRUIT PINEAPPLE TARTELETTE

迷你熱情果菠蘿撻



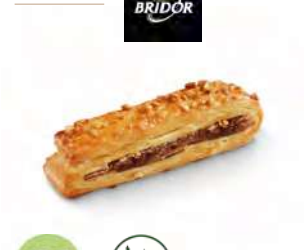
A unique shape with exceptional pure butter puff pastry. Diced pineapple and passion fruit filling, coconut topping.

獨特的形狀與卓越的純牛油酥皮。菠蘿粒和百香果餡，椰子配料。

35g | 144 | 30-45 min
180°C | 12-14 min

MINI SWEET FINE BUTTER PASTRY 迷你甜牛油酥點

#36821



MINI PRALINE FINGER

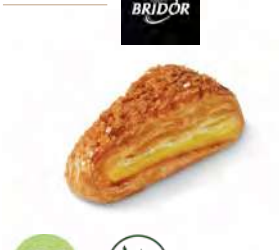
迷你果仁條

Puff pastry dough, pure fine butter with praline filling.

酥皮麵團，純正優質牛油，配上果仁糖。

35g | 150 | 20 min
165-170°C | 13-15 min

#36814



MINI TRIANGLE WITH VANILLA CUSTARD CREAM

迷你雲呢拿吉士忌廉三角酥

Puff pastry dough, purefi fine butter with custard cream filling.

酥皮麵團，純正優質牛油，配上吉士忌廉餡。

40g | 150 | 20 min
165-170°C | 13-15 min

#31701



MINI CHOCOLATE TWIST

迷你朱古力扭紋酥

Puff pastry dough, pure fine butter with chocolate.

酥皮麵團，純正優質牛油，配上朱古力。

28g | 100 | 20 min
165-170°C | 13-15 min

#32156



MINI CRANBERRY TWIST

迷你紅莓扭紋酥

Puff pastry dough, pure fine butter with cranberry.

酥皮麵團，純正優質牛油，配上蔓越莓。

30g | 100 | 20 min
165-170°C | 13-15 min

#32183



MINI RAISIN SWIRL

迷你提子漩渦酥

Puff pastry dough, pure fine butter with raisin.

酥皮麵團，純正優質牛油加葡萄乾。

30g | 260 | 30-45 min
165-170°C | 14-15 min

#34854



MINI RAISIN SWIRL - LES CLASSIQUES

迷你提子漩渦酥 - 經典系列

Puff pastry dough, pure fine butter with raisin.

酥皮麵團，純正優質牛油，配上葡萄乾。

30g | 260 | 30-45 min
165-170°C | 14-15 min

#32157



MINI CINNAMON SWIRL

迷你玉桂漩渦酥

Puff pastry dough, pure fine butter with cinnamon.

酥皮麵團，純正優質牛油和肉桂。

35g | 260 | 30-45 min
165-170°C | 14-15 min

MINI SWEET FINE BUTTER PASTRY 迷你甜牛油酥點

#36822



MIX MINI FRIANDISES

精選迷你酥點

Mini Chocolate Twist 28g
Mini Vanilla Custard Triangle 40g
Mini Raspberry Extravagant 35g
Mini Praline Finger 35g

迷你朱古力扭紋酥 28g
迷你雲呢拿吉士忌廉三角酥 40g
迷你紅桑子卷 35g
迷你果仁條 35g

28-40g 200 30-45 min
165-170°C 14-15 min

#32232



MIX MINI GOURMANDISE

雜錦迷你酥點

Mini Cinnamon Swirl 35g
Mini Chocolate Twist 28g
Mini Cranberry Twist 30g
Mini Custard Extravagant 40g

迷你玉桂漩渦酥 35g
迷你朱古力扭紋酥 28g
迷你紅莓扭紋酥 30g
迷你吉士忌廉卷 40g

28-40g 140 30-45 min
165-170°C 14-15 min



BIG SWEET FINE BUTTER PASTRY 大甜牛油酥點

#31792 AOP PAIN AU CHOCOLAT - "ÉCLAT DU TERROIR"

EDT朱古力酥



Puff pastry dough, pure fine butter and cocoa. All the richness, taste and crunch of the Eclat du Terroir recipe in one.

酥皮麵團，純正優質牛油，配上可可。Eclat du Terroir 配方把豐富性、味道和鬆脆度合而為一。

80g | 60 | 20 min | 165/170°C | 16-18 min

#31001 PAIN AU CHOCOLAT - LES SAVOUREUX

朱古力酥



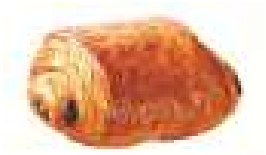
Puff pastry dough, pure fine butter and cocoa.

酥皮麵團，純正優質牛油，配上可可。

75g | 70 | 20 min | 165-170°C | 16-18 min

#40435 PAIN AU CHOCOLAT - CREAMY

朱古力酥



Puff pastry dough, pure fine butter with a touch of skimmed milk.

酥皮麵團，純正優質牛油，少許脫脂牛奶。

70g | 76 | 30 min | 165-170°C | 16-18 min

#42747 NEW PAIN AU CHOCOLAT - FAT BLEND

混合牛油朱古力酥



Recipe of puff pastry dough with coca, blend mixture of margarine and butter.

酥皮麵團、植物牛油和牛油製成。

70g | 76 | 30 min | 165-170°C | 16-18 min

#36672 COCOA AND HAZELNUT FILLING CROISSANT

朱古力榛子牛角酥



Pure fine butter, cocoa filling and topping.

純正優質牛油、朱古力榛子夾心。

90g | 44 | 30 min | 165-170°C | 17-18 min

#37459 COCOA AND HAZELNUT FILLING CROISSANT

朱古力榛子牛角酥



Pure fine butter, cocoa filling and topping.

純正優質牛油、朱古力榛子夾心。

70g | 56 | 30 min | 165-170°C | 17-18 min

#41856 ARTY PAIN AU CHOCOLAT - "ÉCLAT DU TERROIR" (Need Proofing)

Arty EDT 朱古力酥 (需要發酵)



Exceptional lamination with a fairly short, but wide and generous shape. A chocolate-rich recipe.

出色的層壓結構，短但寬闊的形狀，富含朱古力的食譜。

80g | 135 | 2h-2h15 at 27-28°C | 165-170°C | 16-17 min

*Indent Only

BIG SWEET FINE BUTTER PASTRY 大甜牛油酥點

CUSTARD CREAM DANISH

#32063



吉士忌廉酥

Puff pastry dough, pure fine butter with custard cream filling.

酥皮麵團，純正優質牛油，配上吉士忌廉餡。

90g | 70 | 30 min
165-170°C | 16-17 min

APPLE CHUNKS TURNOVER - LES SAVOUREUX

#40083



蘋果粒貝殼酥 - 非凡系列

Puff pastry dough, pure fine butter with apple chunk filling.

酥皮麵團，純正優質牛油，夾有蘋果粒餡。

105g | 50 | 45-60 min
195-200°C | 19-20 min

APPLE TURNOVER - LES SAVOUREUX

#30228



蘋果貝殼酥 - 非凡系列

Puff pastry dough, rich fine butter with melting soft apple filling.

酥皮麵團，濃郁的純正優質牛油和入口即溶的清新蘋果餡。

105g | 50 | 45-60 min
200°C | 19-20 min

VEGETABLE FAT APPLE TURNOVER

#38509



植物油蘋果貝殼酥

Puff pastry dough, high-quality margarine with melting soft apple filling.

酥皮麵團、優質植物牛油與蘋果餡。

105g | 50 | 45-60 min
195-200°C | 19-20 min

CINNAMON SWIRL

#32160



玉桂漩渦酥

Puff pastry dough, pure fine butter with cinnamon.

酥皮麵團，純正優質牛油和肉桂。

100g | 60 | 30-45 min
165-170°C | 16-18 min

RAISINS SWIRL - LES SAVOUREUX

#35712



提子漩渦酥 - 非凡系列

Puff pastry dough, pure fine butter with naturally sweet raisins.

酥皮麵團，純正優質牛油和天然甜葡萄乾。

96g | 66 | 30-45 min
165-170°C | 16-18 min

CHOCOLATE TWIST

#30308



朱古力扭紋酥

Puff pastry dough, pure fine butter with sweet taste of confectioner's custard and chocolate chips.

酥皮麵團，純正優質牛油，配上吉士忌廉餡和朱古力餡。

90g | 70 | 30-45 min
165-170°C | 16-17 min

CRANBERRY TWIST

#32155



紅莓扭紋酥

Puff pastry dough, pure fine butter with cranberry filling.

酥皮麵糰，純正優質牛油，配上紅莓餡。

90g | 70 | 30-45 min
165-170°C | 16-17 min

BIG SWEET PASTRY 大甜酥點

#155170 panidor

NEW



PORTUGUESE PEAR TURNOVER

葡式啤梨貝殼酥

Wheat flour, margarine, water, refined vegetable oil, salt, filling with rocha pear, sugar sprinkles.

小麥麵粉、植物牛油、水、精製植物油、鹽、羅查梨餡、糖粉。

100g 40 25-30 min

200°C 15-20 min

#BKM70123 BAKERMAN

NEW



VEGAN

VEGAN APPLE TRIANGLE

純素蘋果肉桂三角酥

Flaky pastry with a juicy filling made of apple slices with a hint of cinnamon. Finished with a coarse sugar topping.

酥脆的糕點包裹著蘋果片餡料，略帶肉桂香氣。表面撒上粗砂糖。

130g 64 15 min

175°C 13 min

MINI SAVOURY FINE BUTTER PASTRY 迷你牛油鹹酥點

♯38479



MINI PIZZA SWIRL

迷你薄餅漩渦酥

Puff pastry dough, tomato , emmental cheese and mushrooms.

酥皮麵團、番茄、安文達芝士和蘑菇。

35g 225 30 min
165-170°C 14-15 min

♯38478



MINI CHEESE SWIRL

迷你芝士漩渦酥

Puff pastry dough, emmental cheese filling.

酥皮麵團、安文達芝士餡。

35g 225 30 min
165-170°C 14-15 min

♯38798



MINI CHEESE EXTRAVAGANT

迷你濃厚芝士酥

Puff pastry dough, emmental cheese filling, crunchy emmental topping.

酥皮麵團、安文達芝士餡，以鬆脆的安文達芝士作裝飾。

35g 180 30 min
165-170°C 14-15 min



BIG SAVOURY FINE BUTTER PASTRY 大鹹牛油酥點

CHEESE CROISSANT

#37455

芝士牛角酥



Puff pastry dough, emmental cheese filling, crispy cheese topping.

酥皮麵團、安文達芝士餡，安文達芝士外層。

90g 60 30 min
165-170°C 17-18 min

HAM AND CHEESE LATTICE

#34401

火腿芝士酥



Puff pastry dough, ham, emmental and bechamel.

酥皮麵團、火腿、安文達芝士和白汁。

100g 70 45 min
175°C 16-18 min

HAM AND CHEESE SWIRL

#33123

火腿芝士漩渦酥



Puff pastry dough, ham and emmental cheese.

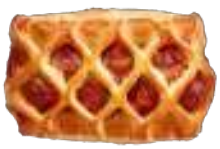
酥皮麵團、火腿和安文達芝士。

120g 54 30-45 min
165-170°C 16-18 min

TOMATO OLIVE LATTICE

#52399

蕃茄橄欖酥



Puff pastry dough, tomato sauce and chopped olives, bell peppers and feta.

酥皮麵團、番茄醬、橄欖碎、燈籠椒和羊奶芝士。

110g 36 45 min
170-180°C 18-20 min

SPINACH FETA LATTICE

#52400

菠菜酥



Puff pastry dough, spinach bechamel with bell peppers, onions and feta cheese.

酥皮麵團、菠菜燈籠椒白汁、洋蔥和羊奶芝士。

110g 36 45 min
170-180°C 18-20 min

LEEK PARMESAN LATTICE

#52401

巴馬臣芝士大蔥酥



Puff pastry dough, leek, parmesan and pepper bechamel filling.

酥皮麵團、韭蔥、巴馬臣芝士、白汁。

110g 36 45 min
170-180°C 18-20 min



BIG SAVOURY PASTRY 大鹹酥點

#143445 panidor

SAUSAGE PUFF PASTRY

酥皮香腸卷



Wheat flour, sausage, margarine, spices, refined vegetable oil.

小麥粉、香腸、植物牛油、香料、精製植物油。

100g 30 14-20 min
170°C 17-20 min

#144066 panidor

CHEESE AND HAM PUFF PASTRY

芝士火腿酥



Wheat flour, ham, cheese, yeast.

小麥粉、火腿、奶酪、酵母。

100g 30 14-20 min
170°C 17-20 min

#143550 panidor

NEW

CHICKEN PUFF PASTRY

雞肉酥



Water, wheat flour, margarine, refined vegetable oil, salt, chicken, maize starch, olive oil, lemon juice seasoning, salt, garlic, pepper, nutmeg.

水、小麥麵粉、植物牛油、精製植物油、鹽、雞肉、玉米澱粉、橄欖油、檸檬汁調味料、鹽、大蒜、胡椒、肉荳蔻。

120g 40 25-30 min
200°C 15-20 min

#143070 panidor

NEW

BEEF HAM AND CHEESE PUFF PASTRY

牛肉芝士火腿酥



Wheat flour, margarine, water, refined vegetable oil, salt, water, beef, cheese, ham, cereal mixture, tomato, onion, salt, beer, maize starch, garlic, olive oil, piri-piri, parsley.

小麥麵粉、植物牛油、水、精製植物油、鹽、水、牛肉、芝士、火腿、穀物混合物、番茄、洋蔥、啤酒、玉米澱粉、大蒜、橄欖油、皮里皮里醬、番茜。

140g 36 25-30 min
200°C 15-20 min



BREADS

麵包

Our bread selection has been developed to fully answer the needs of hospitality professionals: from 6-star hotels sandwich pop-up stores and coffee shops.

The breads are made using wheat flour from France, slowly kneaded and fermented over many hours to develop pronounced, natural flavors. We select only the most artisanal-like breads, with regular open cuts on top, a creamy colored crumb and airy loaf. These well-proportioned shapes, with generous but not excessive sizes, are a sign of careful preparation and controlled proofing.

從六星級酒店到三文治店和咖啡店，我們的麵包系列完全能夠滿足酒店專業人士的需求。

麵包使用法國麵粉製成，慢慢揉捏及發酵數小時以形成突出的天然風味。我們只選擇最具手工技藝的麵包、麵包頂部都有常規切割，奶油色麵包屑和大孔。經精心準備和尺寸控制，成就了這些形狀均勻、尺寸適中的麵包。

« The partly baked range requires only 15 to 20 minutes in oven »

「半烘烤麵包系列只需要焗15至20分鐘即可食用」

BREAD 麵包

BIG BREAD 大麵包

#38148 MULTIGRAIN LOAF

多穀枕頭法包

Wheat sourdough, wheat flour, sesame seeds.

小麥酸酵麵團，小麥麵粉，芝麻。



17.5x9 cm | 280g | 28
10 min | 190-200°C
11-13 min

CLEAN LABEL BRIDOR | NATURAL SOURDOUGH | HALAL | VEGAN

#34233 WHOLE WHEAT BREAD

全麥麵包

Wheat flour, sourdough flour.

小麥麵粉、酵母粉。



23.5x9 cm | 330g | 26
10 min | 190-200°C
11-13 min

CLEAN LABEL BRIDOR | NATURAL SOURDOUGH | HALAL | VEGAN

#34230 BREAD WITH FIG

無花果麵包

Wheat and rye flour and dry figs.

小麥、黑麥麵粉和乾無花果。



23.5x9 cm | 330g | 26
10 min | 180-190°C
13-14 min

NATURAL SOURDOUGH | HALAL | VEGAN

#34234 BREAD WITH NUTS

堅果麵包

Wheat & rye flours, wheat sourdough, nuts.

小麥和黑麥麵粉、小麥酸酵麵團、堅果。



18.5x13.5 cm | 400g | 25
10 min | 180-190°C
13-14 min

VEGAN | CLEAN LABEL BRIDOR | NATURAL SOURDOUGH | HALAL

#32992 CEREALS BREAD

石磨小麥包

Wheat flour, wheat sourdough, seeds and cereal sunflower seeds, sesame, malt flour, yellow and brown flax.

小麥麵粉、小麥酸酵麵團、種子和花籽、芝麻、麥芽粉、黃色和棕色亞麻。



19.5x13 cm | 450g | 16
10 min | 190-200°C
16-18 min

VEGAN | CLEAN LABEL BRIDOR | NATURAL SOURDOUGH | HALAL

#32993 BUCKWHEAT FLOUR BREAD

蕎麥包

Wheat flour, buckwheat sourdough.

小麥麵粉、蕎麥酵母。



17.5x17.5 cm | 450g | 16
10 min | 190-200°C
16-18 min

NATURAL SOURDOUGH | HALAL | VEGAN



BIG BREAD 大麵包

BATARD BREAD

#33365

酸酵法包

Wheat flour, wheat sourdough.

小麥麵粉、小麥酸酵麵團。



28x11.5 cm | 540g | 14
10 min | 190-200°C
16-18 min

NATURAL SOURDOUGH · VEGAN · HALAL

MUESLI BREAD

#41630

麥片麵包

Wheat flour, raisins, rye flour, oat flakes, cranberries, hazelnuts, dried apricots, sesame seeds, honey.

小麥麵粉、葡萄乾、黑麥麵粉、燕麥片、蔓越莓、榛子、杏乾、芝麻、蜂蜜。



17.5x9 cm | 280g | 26
30 min | 180-190°C
13-14 min

CLEAN LABEL BRIDOR · HALAL · VEGETARIAN

RYE AND LEMON BREAD

#34110

黑麥和檸檬麵包

Wheat & rye flours, candied lemon and lemon peel.

小麥和黑麥麵粉、檸檬脯和檸檬皮。



23.5x9 cm | 330g | 26
10 min | 180-190°C
13-14 min

HALAL

BIG PARISIAN BREAD

#41016

大巴黎長麵包

Wheat flour, wheat sourdough.

小麥麵粉、小麥酸酵麵團。



49x13.5 cm | 1100g | 10
10 min | 190-200°C
16-18 min

HALAL · CLEAN LABEL BRIDOR · NATURAL SOURDOUGH · VEGAN

BIG POCHON BREAD

#41009

大蕎麥長麵包

Wheat flour, wheat and buckwheat sourdough.

小麥麵粉、小麥和蕎麥酵母。



49x13.5 cm | 1100g | 10
10 min | 190-200°C
16-18 min

HALAL · CLEAN LABEL BRIDOR · NATURAL SOURDOUGH · VEGAN

BIG CEREALS BREAD

#41017

大穀物長麵包

Wheat flour, wheat sourdough, seeds and cereals: sunflower, sesame, malt flour, yellow and brown flax.

小麥麵粉、小麥酸酵麵團、種子和穀物：向日葵、芝麻、麥芽粉、黃色和棕色亞麻。



49x13.5 cm | 1100g | 10
10 min | 190-200°C
16-18 min

VEGAN · CLEAN LABEL BRIDOR · NATURAL SOURDOUGH · HALAL

NORDIC BREAD

#38226

北歐黑麥麵包

Buckwheat, rye, malted wheat and malted barley flours, 6-seed mix flower seeds, poppy seeds, millet, white sesame, yellow flax, brown flax).

蕎麥、黑麥、小麥和大麥麵粉、6 種子混合花籽、罌粟籽、小米、白芝麻、黃亞麻、棕色亞麻)。



21x9.5 cm | 330g | 26
10 min | 190-200°C
11-13 min

CLEAN LABEL BRIDOR · VEGAN

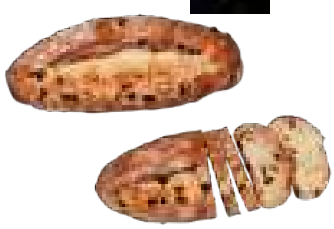
APPLE AND RAISIN BREAD

#60POMR

蘋果提子包

Wheat flour, raisins, dry apple.

小麥麵粉、葡萄乾、乾蘋果。



30x10 cm | 454g | 18
60 min | 210°C
4-5 min

CLEAN LABEL BRIDOR · VEGAN

BIG BREAD 大麵包

#178179 panidor

PUMPKIN BREAD WITH NUTS

大南瓜果仁包



Wheat flour, pumpkin puree concentrated, barely malted flour, nuts, margarine, yeast.

小麥麵粉、濃縮南瓜泥、大麥麥芽麵粉、堅果、植物牛油、酵母。

350g | 20 | 40-45 min | 200°C | 8-12 min

#178190 panidor

GRANDMOTHER'S BREAD

傳統風味包



Wheat flour, barely malted flour, rye flour, yeast.

小麥麵粉、大麥麥芽麵粉、黑麥麵粉、酵母。

360g | 24 | 40-45 min | 200°C | 8-12 min

#178193 panidor

RYE LOAF

裸麥包



Wheat flour, rye flour, yeast.

小麥麵粉、黑麥麵粉、酵母。

840g | 12 | 1h 50 min | 200°C | 10-14 min

#178105 panidor

NEW

SLICED RUSTIC BREAD

切片鄉村包



Wheat flour, water, rye flour, salt, malted barley flour, yeast.

小麥麵粉、水、黑麥麵粉、鹽、麥芽大麥粉、酵母。

800g | 4 | 1 hr 30 min

#177130 panidor

NEW

BREAD 1994

1994黑麥酸種包



Wheat flour, water, rye flour, wheat sourdough, salt, malted barley flour, yeast.

小麥麵粉、水、黑麥麵粉、小麥酸麵團、鹽、麥芽大麥粉、酵母。

400g | 10 | 90-120 min | 200°C | 8-10 min

#60FCCR BRIDOR

ROSEMARY AND OLIVE OIL FOCACCIA

迷迭香橄欖油嘉茜包



Wheat flour, herbs, olive oil and sea salt, malt barley, flour, yeast.

小麥麵粉、香草、橄欖油和海鹽、麥芽、大麥、麵粉、酵母。

20x17.5 cm | 430g | 14 | 5 min | 205°C

BAGUETTE 法包

THE PARISIAN BAGUETTE

#33362

巴黎長法包



Wheat flour, wheat sourdough.

小麥麵粉、小麥酸酵麵團。

NATURAL SOURDOUGH

50 cm 280g 25
10 min 190-200°C
12-14 min

THE FRENCH BAGUETTE

#40437

法國長法包



Wheat flour.

小麥麵粉。

45 cm 280g 25
10 min 190-200°C
12-14 min

THE COUNTRYSIDE BAGUETTE

#34792

黑麥傳統法包



Wheat flour and rye flour.

小麥麵粉和黑麥麵粉。

NATURAL SOURDOUGH

50 cm 280g 25
10 min 190-200°C
12-14 min

SIMPLY SOURDOUGH BAGUETTE

#52646

長法包



Wheat flour and wheat sourdough.

小麥麵粉和小麥酸酵麵團。

NATURAL SOURDOUGH

50 cm 350g 16
205°C 6-7 min



SANDWICH 三文治

#31610



BAGUETTINE SANDWICH

法式三文治包

Wheat flour.

小麥麵粉。

27 cm | 140g | 25
10 min | 190-200°C | 10-12 min

#31611



BAGUETTINE SANDWICH CEREALS

穀類法式三文治包

Wheat flour, wheat sourdough and seeds (brown linen and malted wheat flakes).

小麥麵粉、小麥酸酵麵團和種子 (棕色亞麻布和麥芽小麥)。

26 cm | 140g | 28
10 min | 190-200°C | 10-12 min

#36417



SO MOELLEUX PLAIN

原味軟包

Wheat flour.

小麥麵粉。

18 cm | 100g | 64
30 min | 180°C | 5-7 min

#52807



ONION BEET SANDWICH BREAD

洋葱紅菜頭三文治包

Sourdough, red beet juice, whole oats groats, purple carrot juice.

酵母、紅菜頭汁、全燕麥碎粒、紫胡蘿蔔汁。

13 cm | 105g | 60
200°C | 4-5 min

#35021



POPPY SEEDS BAGUETTINE SANDWICH

罌粟籽法式三文治包

Wheat flour and poppy seeds topping.

小麥麵粉和罌粟籽澆頭。

27 cm | 140g | 50
10 min | 190-200°C | 10 min

#36110



BRIOCHE SOFT BREAD

維也納布里歐軟包

Wheat flour.

小麥麵粉。

23 cm | 130g | 44
10-15 min

#37147



PLAIN CIABATTA BREAD WITH OLIVE OIL

意大利包

Wheat flour and extra virgin olive oil (2%).

小麥麵粉和特級初榨橄欖油 (2%)。

21 cm | 140g | 50
210°C | 10 min

SANDWICH 三文治

LUSITANA SANDWICH

#177018 panidor

原味三文治包



Wheat flour, rye flour, yeast.

小麥麵粉、黑麥麵粉、酵母。

VEGETARIAN HALAL

18 cm | 100g | 80

15-20 min | 200°C | 8-12 min

LUSITANA MULITGRAIN SANDWICH

#177019 panidor

多穀三文治包



Wheat flour, cereals mix (Rye flakes, flax seeds, sunflower seeds, sesame), barely malted flour, Rye flour, yeast.

小麥麵粉、穀物混合物(黑麥片、亞麻籽、葵花籽、芝麻)、大麥麥芽麵粉、黑麥麵粉、酵母。

VEGETARIAN

18 cm | 110g | 80

15-20 min | 200°C | 8-12 min

PRESLICED PLAIN BURGER BUN

#80029 FB SELECTION

預切漢堡包



Wheat flour, canola oil.

小麥麵粉、菜籽油。

100% FULLY BAKED VEGETARIAN

9-10 cm | 60g | 40

30 min | 180°C | 2-3 min



INDIVDUAL BREAD 一人份麵包

#30895 MINI BAGUETTE FINEDOR

尖頭幼長法包

Wheat flour.

小麥麵粉。



17 cm | 45g | 50
0-10 min | 200-210°C
6-8 min

#31692 EPI FINEDOR

工匠特色法包

Wheat flour.

小麥麵粉。



18 cm | 40g | 40
0-10 min | 200-210°C
4-5 min

#31823 MINI BAGUETTE WITH BLACK OLIVES FINEDOR

黑橄欖長法包

Wheat Flour, Black Olives and Durum-Wheat Semolina.

小麥麵粉、黑橄欖和杜蘭小麥。



19 cm | 50g | 50
0-10 min | 200-210°C
6-8 min

#30898 CEREALS ROLL "CAMPAGNE"

多穀法包(酸包)

Wheat Flour, wheat sourdough and cereals (sesame, brown flax and malted wheat akes).

小麥麵粉、小麥酸酵麵團和穀物(芝麻、棕色亞麻和麥芽小麥)。



10 cm | 45g | 60
0-10 min | 190-200°C
7-9 min

#30897 GREEN OLIVE TRIANGLE BREAD

青橄欖包

Wheat Flour, wheat sourdough and cereals (sesame, brown flax and malted wheat akes).

小麥麵粉、綠橄欖和特級初榨橄欖油。



45g | 45 | 0-10 min
190-200°C | 7-9 min

#33994 RYE BREAD

酸種黑麥包

Rye Flour, wheat flour and wheat sourdough.

裸麥麵粉、小麥麵粉和小麥酸酵麵團。



9.6 cm | 50g | 50
0-10 min | 190-200°C
7-9 min

#31480 DARK RYE BREAD

黑麥包

Wheat flour and rye flour.

小麥麵粉和裸麥麵粉。



45g | 60 | 0-10 min
190-200°C | 7-9 min

#37453 FIG ROLL

蕪花果卷

Wheat and rye flours, dried figs.

小麥麵粉和裸麥麵粉，無花果乾。



55g | 75 | 0-10 min
190-200°C | 7-9 min

INDIVDUAL BREAD 一人份麵包

#35130 TRADITIONAL ROLL

傳統法包



Wheat flour.

小麥麵粉。

55g | 75 | 10 min
190-200°C | 7-9 min

#31520 RUSTIC SQUARE ROLL

鄉村風味四方形法包



Wheat & rye flours.

小麥麵粉和裸麥麵粉。

40g | 75 | 0-10 min
190-200°C | 7-9 min

#52806 ONION BEETROOT BREAD ROLL

洋葱紅菜頭麵包卷



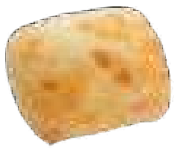
Sourdough, red beet root juice, whole oats groats, purple carrot juice.

酸麵團、番薯蓉、亞麻籽、咖哩調味料。

5 cm | 35g | 144
200°C | 2-3 min

#52347 MINI CIABATTA ROLL

迷你意大利麵包



100% FULLY BAKED

Unbleached enriched flour, water, sea salt, yeast, malted barley flour.

未漂白的強化麵粉、水、海鹽、酵母、大麥麥芽粉。

7 cm | 35g | 200
190°C | 5 min

#176055 MINI BREAD ROLL

葡式小餐包



Wheat flour, yeast.

小麥麵粉、酵母。

33g | 200 | 10-15 min
200°C | 5-8 min

#178316 MINI PUMPKIN ROLL WITH NUTS

迷你南瓜果仁包



Wheat flour, nuts, pumpkin puree concentrated, margarine, yeast.

小麥麵粉、堅果、濃縮南瓜泥、植物牛油、酵母。

33g | 250 | 10-15 min
200°C | 5-8 min

#176056 MINI CAROB ROLL

迷你角豆包



Wheat flour, barely malted flour, roasted carob flour, yeast.

小麥麵粉、大麥麥芽麵粉、烤角豆粉、酵母。

33g | 250 | 10-15 min
200°C | 5-8 min

INDIVDUAL BREAD 一人份麵包

#176057 panidor

MINI OLIVE ROLL

迷你欖橄包



Wheat flour, barely malted flour, green olives, parsley, yeast.

小麥麵粉、大麥麥芽麵粉、綠橄欖、番茜、酵母。

33g 250 10-15 min
200°C 5-8 min

#176064 panidor

MINI FIVE CEREALS ROLL

迷你五穀包



Wheat flour, cereals mix (sesame,oat flakes, rye flakes, linseed seeds, sunflower seeds), yeast.

小麥麵粉、穀物混合物(芝麻、燕麥片、黑麥片、亞麻籽籽、葵花籽)、酵母。

33g 250 10-15 min
200°C 5-8 min

#176071 panidor

MINI ST. LAWRENCE ROLL

迷你聖勞倫斯包



Wheat flour, rye flour, barely malted flour, yeast.

小麥麵粉、黑麥麵粉、大麥麥芽麵粉、酵母。

50g 150 10-15 min
200°C 5-8 min

#176066 panidor

MINI FIG AND HONEY ROLL

迷你無花果蜜糖包



Wheat flour, honey, fig, barely malted flour, rye flour, yeast.

小麥麵粉、蜂蜜、無花果、大麥麥芽麵粉、黑麥麵粉、酵母。

33g 250 10-15 min
200°C 5-8 min

MIX INDIVDUAL BREAD 混合一人份麵包

#95557R panidor

MIX ESSENTIAL MINI ROLL

迷你葡式包精選組合



Mini Bread Roll, Mini Olive Roll

迷你麵包卷、迷你橄欖卷

33g ± 8.2 kg (± 250 pcs)
10-15 min 200°C 5-8 min

#91656R panidor

MIX ORIGINAL MINI ROLL

混合口味迷你葡式包



Mini Pumpkin Roll With Nuts, Mini Carob Roll

迷你南瓜卷配堅果,迷你角豆卷

33g ± 8.2 kg (± 250 pcs)
10-15 min 200°C 5-8 min

INDIVDUAL BREAD 一人份麵包

B'BREAK 2 OLIVES & ROSEMARY

#37393



橄欖迷迭香麵包條

Green and black olives, olive oil.

綠橄欖和黑橄欖，橄欖油。

20 cm | 70g | 40
45 min | 180°C | 2 min

100% FULLY BAKED

B'BREAK CHORIZO

#37394



西班牙香腸麵包條

Beech-wood smoke chorizo, olive oil, paprika.

西班牙香腸、橄欖油、辣椒粉。

20 cm | 70g | 40
45 min | 180°C | 2 min

100% FULLY BAKED

BRIOCHE ROLL

#60ROBR



布莉歐奶油麵包

Wheat Flour, egg, milk, butter.

小麥麵粉、雞蛋、牛奶、牛油。

25g | 192 | 205°C
2-3 min

100% FULLY BAKED

NAVETTE BRIOCHE BUNS

#MADJA1002



欖形布里歐奶油包

Soft and delicate brioche texture goes perfectly with the finest savoury or sweet fillings.

柔軟細膩的奶油包質地，可以完美搭配最上等的鹹味或甜味餡料。

15g | 100 | 1 hr

100% FULLY BAKED

GLUTEN FREE 無麩質麵包

GLUTEN-FREE SWEET SMALL BRIOCH

#35431



純牛油奶油布里歐麵包

Rice flour, millet flour, buckwheat.

米粉、小米粉、蕎麥。

50 g | 50
Frozen: 1 min at 500W
Defrosted: 40 sec at 500W
Frozen: 10 min at 160°C
Defrosted: 6 min at 160°C
Bake in individual plastic bag.

GLUTEN-FREE PLAIN ROLL

#35433



原味卷

Rice flour, brown rice flour, millet flour, buckwheat.

米粉、糙米粉、小小米粉、蕎麥。

50 g | 50
Frozen: 1 min at 500W
Defrosted: 40 sec at 500W
Frozen: 10 min at 160°C
Defrosted: 6 min at 160°C
Bake in individual plastic bag.

GLUTEN-FREE SEED ROLL

#35432



種籽卷

Brown rice flour and buckwheat.

糙米粉和蕎麥。

50 g | 50
Frozen: 1 min at 500W
Defrosted: 40 sec at 500W
Frozen: 10 min at 160°C
Defrosted: 6 min at 160°C
Bake in individual plastic bag.

GLUTEN-FREE GRAINS ROLL

#35700



穀物卷

Maize starch, whole-grain rice flour, potato starch, seeds, buckwheat flour, yeast, rice flour.

玉米澱粉、全麥米粉、馬鈴薯澱粉、種子、蕎麥粉、酵母、米粉。

50 g | 50
Frozen: 1 min at 500W
Defrosted: 40 sec at 500W
Frozen: 10 min at 160°C
Defrosted: 6 min at 160°C
Bake in individual plastic bag.


Gluten
free



DESSERTS

甜品

Elevate Your Dessert Offering
Impress your clientele with authentic French indulgence—cheesecake, chocolate fondant, tarts, macarons, petits fours and more. Each dessert is crafted to deliver gourmet quality with zero compromise. Frozen for convenience, ready to serve after defrosting, ensuring elegance and efficiency for your business.

用正宗的法式甜點: 芝士蛋糕、朱古力心太軟、撻、馬卡龍、小甜點等等，給您的顧客留下深刻印象。每款甜點都精心製作，力求呈現頂級品質，絕不妥協。冷凍包裝，解凍後即可享用，方便快捷，確保您的業務高效優雅。

« Authentic premium desserts, ready when you are »

「正宗優質法式甜點，隨時為您服務」

DESSERT 甜品

INDIVIDUAL DESSERT 一人份甜品

#006521 Traiteur de Paris

CHOCOLATE FONDANT

朱古力心太軟



Low-fat cocoa powder, eggs, sugar, sunflower oil and milk.

低脂朱古力粉、雞蛋、糖、葵花油和牛奶。

6 cm | 60 g | 40

Frozen: 12 min at 180°C

Frozen: 25 sec at 750W

VEGETARIAN HALAL

#000419 Traiteur de Paris

CHOCOLATE FONDANT

朱古力心太軟



60% cocoa chocolate, egg, sugar, low-fat cocoa powder, sunflower oil and milk.

60%可可朱古力、雞蛋、糖、低脂可可粉、葵花籽油和牛奶。

7 cm | 100 g | 20

Frozen: 16 min at 180°C

Frozen: 40 sec at 750W

VEGETARIAN HALAL

#006607 Traiteur de Paris

PREMIUM CHEESECAKE

濃厚芝士蛋糕



Cinnamon crumble base, cream cheese, cream, sugar, eggs and lemon.

肉桂碎底、奶油芝士、奶油、糖、雞蛋和檸檬。

7 cm | 90g | 20 | 2 hrs

VEGETARIAN HALAL

#004710 Traiteur de Paris

RED BERRIES CHEESECAKE

紅莓芝士蛋糕



Crumble pure butter with almond powder, creamy lemon cheesecake cream, red berries compote (strawberry, raspberries, redcurrants and blackberries).

忌廉、杏仁粉、軟檸檬芝士、紅莓果醬(草莓、覆盆莓、紅醋栗和黑莓)。

7 cm | 90g | 16 | 4 hrs

HALAL

#006633 Traiteur de Paris

BASQUE CHEESECAKE

巴斯克芝士蛋糕



The top is delightfully caramelized, while the plain cheese and mascarpone mixture is creamy with a touch of vanilla.

頂部焦糖化,而原味奶酪和馬斯卡彭奶酪的混合物則帶有淡淡的香草味。

7 cm | 95g | 20 | 2 hrs

VEGETARIAN HALAL

#006576 Traiteur de Paris

CARAMEL DELIGHT

焦糖軟心糕點



Caramel crumble base, creamy caramel, caramel mousse and caramel sprinkles.

焦糖脆餅底、香滑軟焦糖、焦糖慕斯,配上焦糖碎裝飾。

7 cm | 90g | 16 | 4 hrs

#005565 Traiteur de Paris

SABLE GIANDUJA

朱古力榛子酥餅



Crumble base, gianduja chocolate cream, mixed dried fruits and nuts crumble.

脆脆碎底、榛子 朱古力醬榛子、混合乾果和堅果碎脆脆裝飾。

7 cm | 90g | 16 | 3 hrs

VEGETARIAN HALAL

#004786 Traiteur de Paris

CAPPUCCINO

泡沫咖啡慕斯蛋糕



Chocolate crumble base, coffee cream, milk mousse and cocoa powder.

朱古力餅底、咖啡奶油、牛奶慕斯和可可粉。

7 cm | 95g | 16 | 4 hrs

HALAL

INDIVIDUAL DESSERT 一人份甜品

#000207 Traiteur de Paris

OPERA

歌劇院蛋糕



Coffee soaked Joconde biscuit, coffee buttercream, 57% cocoa and 72% cocoa chocolate ganache and chocolate icing.

咖啡浸泡的 Joconde 餅乾、咖啡奶油、57% 可可和 72% 可可朱古力甘納許醬和朱古力糖霜。

11x2.8x2.4 cm | 65g | 16 | 3 hrs

VEGETARIAN HALAL

#006745 Traiteur de Paris

CHOCOLATE LINGO

特濃朱古力慕絲條



Frozen dessert composed of chocolate cream, chocolate mousse, chocolate.

由朱古力奶油、朱古力慕斯、朱古力組成的冷凍甜點。

11x2.8x2.4 cm | 65g | 16 | 3 hrs

#005316 Traiteur de Paris

CHOCOLATE HAZELNUT CRUNCH

朱古力榛子脆餅



Cocoa-hazelnut biscuit, chocolate crunch, chocolate mousse, milk chocolate-hazelnut coating.

可可榛子餅乾、朱古力脆片、朱古力慕斯、牛奶朱古力榛子塗層。

11x2.5x2.5 cm | 65g | 16 | 3 hrs

VEGETARIAN

#004711 Traiteur de Paris

COCONUT & MANGO SHORTBREAD

芒果奶凍



Coconut crumble base, light cottage cheese and coconut mousse, mango compote, grated coconut.

椰子餅底、茅屋芝士和椰子慕斯、芒果蜜餞、磨碎的椰子。

7 cm | 90g | 16 | 4 hrs

HALAL

#004787 Traiteur de Paris

LEMON MERINGUE PIE

檸檬蛋白批



Italian meringue, lemon cream, mix of flaked almonds, orange-lemon zest and crumble biscuit base.

意式蛋白、檸檬奶油、杏仁碎、橙和檸檬皮和金寶乾底。

7 cm | 90g | 16 | 3 hrs

HALAL

#005570 Traiteur de Paris

RED FRUITS CHARLOTTE

雜果夏洛特



Light raspberry mousse layered in between genoise biscuits. Whole red berries and red fruits decoration.

輕盈的覆盆莓慕斯分層在海綿蛋糕之間。採用整個紅莓和紅果裝飾。

7 cm | 80g | 16 | 4 hrs

VEGETARIAN

#006244 Traiteur de Paris

APPLE TATIN

蘋果反烤撻



Shortcrust pastry, caramelised apples and caramel.

曲奇、焦糖蘋果。

10 cm | 120 g | 16

180°C | 10 min

1 min-1 min 30 sec at 1000W

VEGETARIAN

INDIVIDUAL DESSERT 一人份甜品

#BON4520



APPLE TARTLET WITH ALMOND CREAM

蘋果杏仁忌廉小撻

Fresh apple slices handplaced with a delicious almond cream rich in almond powder on a butter crust. A perfect combination of taste and freshness.

牛油餅皮上鋪上新鮮的 蘋果切片和美味豐富的杏仁奶油，再撒上香濃的杏仁粉。新鮮萃取的味道。

10 cm | 130g | 27 | 4 hrs

Frozen: 7 min at 210°C

VEGETARIAN

#BON4518



RASPBERRY TARTLET WITH PINK MERINGUE

覆盆莓蛋白小撻

A creamy lemon and raspberries filling on a butter shortcrust. Colorful pink meringue decoration.

檸檬忌廉和覆盆莓填滿牛油酥皮上。色彩繽紛的粉紅色蛋白作裝飾。

10 cm | 130g | 18 | 3 hrs

VEGETARIAN

#BON4517



LEMON TARTLET WITH MERINGUE

檸檬蛋白小撻

A fresh and smooth lemon cream on a butter shortcrust. Decorated with a swirl meringue.

牛油酥皮上灌滿清新香滑的檸檬奶油。漩渦式蛋白作裝飾。

10 cm | 130g | 18 | 3 hrs

VEGETARIAN

#BON6763



CHOCOLATE MACARON WITH PRALINE HEART

朱古力夾心馬卡龍

A new version of macaron made with 2 crunchy chocolate outer shells and a filled with a chocolate/praline smooth center.

新款馬卡龍由 2 個鬆脆的朱古力外殼和一個充滿朱古力/果仁糖的光滑餡料製成。

7.3 cm | 70 g | 24

Frozen: 30 sec at 800W

VEGETARIAN | GLUTEN FREE

#DAL063



TIRAMISU SEMIFREDDO

提拉米蘇雪霜

Ladyfinger biscuit drenched with coffee and soaked with cream of mascarpone, sprinkled with a dusting of cocoa powder.

手指餅乾沾滿咖啡和馬斯卡彭奶油，撒上可可粉。

70g | 6

VEGETARIAN | HALAL

#DAL059



MERINGATA SEMIFREDDO

意式蛋白雪霜

Delicious caramelized meringue, filled with a delicate cream semifreddo decorated with meringue.

美味的焦糖蛋白脆餅，裡面充滿了精緻的奶油冰雪蛋糕，並有蛋白脆餅裝飾。

55g | 6

VEGETARIAN | HALAL

#DAL126



ITALIAN CARAMEL PUDDING

意式焦糖布甸

Delicious "spoon" dessert, with eggs lightly coated with caramel.

美味的「湯匙」甜點，雞蛋上塗有一層薄薄的焦糖。

100g | 9 | 8 hrs

VEGETARIAN | HALAL

TART (UNCUT) 未預切撻

#BON1124



CHOCOLATE TART "GRAND AROME"

朱古力撻

Chocolate crème pâtissière with almond powder, glazed with dark chocolate cream (70% cocoa solids) and decorated with plain chocolate square.

朱古力奶油與杏仁粉，黑朱古力奶油（含70%的可可固體），並以純朱古力方塊飾物。

27 cm | 900g | 6 | 5 hrs

VEGETARIAN | FREE RANGE

#BON7019



WALNUT TART

核桃撻

Rich walnut frangipane decorated with fresh sliced walnuts and almonds.

在醇厚的核桃杏仁奶油鋪上滿滿的新鮮核桃和杏仁切片。

27 cm | 810g | 2 | 8 hrs

Frozen: 15 min at 180°C

VEGETARIAN | FREE RANGE

#BON3996



STRAWBERRY TART

草莓撻

Rich almond frangipane layered with hand placed Camarosa strawberry halves.

香濃的杏仁奶油上鋪滿了Camarosa草莓。

27 cm | 900g | 2 | 8 hrs

VEGETARIAN | FREE RANGE

#BON7018



BLUEBERRY TART IN FRANGIPANE

藍莓撻

Whole blueberries layered after the cooking on a smooth almond frangipane cream.

在烘焙後的香滑的杏仁奶油上鋪滿成層原粒藍莓。

27 cm | 850g | 2 | 7 hrs

Frozen: 10 min at 210°C

VEGETARIAN | FREE RANGE

#BON6007



MORELLO CHERRY TART

歐洲黑櫻桃撻

Delightful vanilla custard cream with whole black Morello cherries. Pure butter crust.

美味的雲呢拿吉士忌廉混合原粒的歐洲黑櫻桃。純牛油餅底。

27 cm | 950g | 6 | 6 hrs

Frozen: 15 min at 210°C

VEGETARIAN | FREE RANGE

#BON4557



APPLE & RED BERRIES CRUMBLE TART

蘋果紅漿果奶酥撻

Delicious fresh apple slices with red berries (raspberry, redcurrant & blackcurrant) on a smooth apple puree. Shortcrust pastry and butter crumble decoration.

在香滑的的蘋果泥上加上新鮮美味的蘋果片和紅色漿果（覆盆莓，紅醋栗和黑加侖）。以油酥鬆餅和黃油奶酥作裝飾。

27 cm | 910g | 4 | 5 hrs

Frozen: 10 min at 210°C

VEGETARIAN

#BON3229



NORMANDY APPLE TART

諾曼第蘋果撻

Fresh apple slices encased in a crème pâtissière.

新鮮的蘋果切片與香滑奶油混合而成。

27 cm | 950g | 6 | 8 hrs

Frozen: 20 min at 210°C

VEGETARIAN

#BON9481



TRADITIONAL APPLE TART "HAND PLACED"

經典蘋果撻

Fresh apple slices hand placed on delicious apple puree. A real taste of fruit with a beautiful homemade presentation.

人手將新鮮的蘋果切片擺放在蘋果泥上。真實演示了水果撻的手工製作。

27 cm | 1000g | 6 | 8 hrs

Frozen: 15-20 min at 180°C

FREE RANGE

TART (UNCUT) 未預切撻

#BON5973



PEAR BOURDALOUE TART

梨撻

Rich butter and almond powder frangipane with William pear halves.

人手鋪放了威廉梨肉在香濃的牛油和杏仁奶油粉上。

27 cm | 950g | 6 | 8 hrs

Frozen: 15-20 min at 210°C

#BON2879



APRICOT TART

杏桃撻

A tart with an abundance of apricot halves (57%) manually placed in circle on a delicious crème pâtissière.

此撻擁有大量杏桃(57%)並人手放置在撻中。美味的奶油餅皮上鋪滿了杏桃肉。

27 cm | 950g | 2 | 8 hrs

Frozen: 15 min at 210°C

#BON1881



LEMON TART "GRAND AROME"

檸檬撻

Smooth and fresh natural lemon cream on a butter crust.

香滑清新的天然檸檬混合奶油，灌注在牛油撻皮上。

27 cm | 850g | 6 | 6 hrs

Frozen: 10 min at 210°C

TART (PRECUT) 預切撻

#BON1125



CHOCOLATE TART "GRAND AROME"

朱古力撻

Chocolate crème pâtissière with almond powder, glazed with dark chocolate cream (70% cocoa solids) and decorated with plain chocolate square.

朱古力奶油與杏仁粉，黑朱古力奶油（含70%的可可固體），並飾以純朱古力方塊。

27 cm | 900g | 6 | 5 hrs | 10

FREE RANGE | VEGETARIAN

#BON5366



TRADITIONAL APPLE TART

經典蘋果撻

Fresh apple slices hand placed on delicious apple puree. A real taste of fruit with a beautiful homemade presentation.

人手將新鮮的蘋果切片擺放在蘋果泥上。真實演示了水果撻的手工製作。

27 cm | 1000g | 6 | 8 hrs | Frozen: 15-20 min at 180°C | 10

FREE RANGE | VEGETARIAN

#BON5648



LEMON TART WITH MERINGUE

檸檬蛋白撻

Lemon-flavoured filling decorated with a hand piped meringue.

清新檸檬醬，有微焦蛋白作裝飾。

27 cm | 1000g | 2 | 4 hrs | 10

#BON3164



LEMON TART

檸檬撻

A melting lemon cream made with fresh lemons.

由軟滑的檸檬奶油和新鮮檸檬製成。

27 cm | 750g | 8 | 6 hrs | Frozen: 10 min at 210°C | 10

VEGETARIAN

#BON3105



APPLE NORMANDY TART

諾曼第蘋果撻

Fresh apple slices encased in a Normandy vanilla crème pâtissière.

新鮮的諾曼第蘋果切片包裹在雲呢拿奶油餅皮上。

27 cm | 750g | 8 | 6 hrs | Frozen: 20 min at 210°C | 10

VEGETARIAN

#BON5484



COCONUT TART

椰子撻

Smooth coconut cream with coconut powder decoration.

椰子醬和奶油填滿了牛油餅皮。在表層鋪上椰絲。

27 cm | 750g | 8 | 6 hrs | Frozen: 10 min at 210°C | 10

VEGETARIAN

#BON3743



PEAR TART

梨撻

Hand placed pear halves with rich almond powder frangipane.

以人手將威廉梨鋪上，混合香滑的杏仁奶油而成。

27 cm | 750g | 6 | 6 hrs | Frozen: 15-20 min at 210°C | 10

VEGETARIAN

TART (PRECUT) 預切撻

#BON7117



RED FRUITS TART

紅色水果撻

A delightful medley of 5 red fruits (raspberries, blueberries, blackcurrants, red currants, and sour cherries) encased in an egg-based filling on a buttery crust.

由 5 種紅色水果 (覆盆莓、藍莓、黑醋栗、紅醋栗和酸櫻桃) 混合雞蛋餡料，包裹在牛油皮中。

27 cm | 750g | 8 | 6 hrs
Frozen: 10 min at 210°C | 10

#BON3165



CHOCOLATE TART

朱古力撻

Chocolate crème patissiere with almond powder, topped with chocolate icing.

朱古力奶油餅皮配上杏仁霜，淋上朱古力糖霜。

27 cm | 750g | 8
6 hrs | 10

#BON6384



TRADITIONAL APPLE RASPBERRY PIE

經典蘋果覆盆莓餡餅

A mouth-watering combination of apple and raspberry.

令人垂涎三尺的蘋果和覆盆莓組合。

27 cm | 900g | 8
6 hrs | 12

#BON1885



TRADITIONAL CHOCOLATE PIE

經典朱古力餡餅

Dark chocolate crème patissiere encased in shortcrust pastry.

黑朱古力奶油包裹在酥皮里。

27 cm | 900g | 8
6 hrs | 12

#BON6161



APPLE TATIN TART

焦糖蘋果反烤撻

Caramelized fresh apple slices, layered on a crispy butter crust.

新鮮的焦糖蘋果切片，鋪滿在牛油餅皮上。
加熱后食用口味更佳，配上雲呢拿雪糕，成為一道經典的法式甜品。

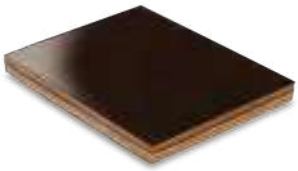
27 cm | 1200g | 4 | 210°C
20-25 min | 8

CAKE TRAY (UNCUT) 未預切長方形蛋糕

OPERA DEMI CADRE

#MAD112244

歌劇院蛋糕



A base of chocolate biscuit soaked in coffee syrup with coffee butter cream. Layers of almond biscuits and chocolate ganache completed with cocoa glaze.

朱古力餅乾融入由咖啡糖漿與咖啡忌廉，配以杏仁餅乾與伽納彻朱古力的完美塗層。

34 x 27 cm | 2000g | 1

4 hrs

FEUILLANTINE DEMI CADRE

#MAD112241

朱古力脆片蛋糕



Sponge biscuit topped with crunchy chocolate-hazelnut layer and mousse. Decorated with caramelized hazelnut pieces and chocolate powder.

海綿蛋糕配上鬆脆的朱古力榛子層和慕斯，在蛋糕表層撒上焦糖榛子片和朱古力粉。

34 x 27 cm | 2000g | 1

4 hrs

TIRAMISU DEMI CADRE

#MAD112277

提拉米蘇蛋糕



Mascarpone mousse between two sponge cakes soaked in rum coffee syrup and completed with dark chocolate velvet.

馬斯卡彭芝士慕斯夾在兩層浸泡在咖啡朗姆酒糖漿的海綿蛋糕的中間，完美呈現黑朱古力天鵝絨質感。

34 x 27 cm | 2000g | 1

4 hrs

BLACK FOREST DEMI CADRE

#MAD112248

黑森林蛋糕



A soft chocolate mousse with Morello cherries confit, cacao biscuit, light meringue and cacao sprinkles and velvet.

軟朱古力慕斯配上黑櫻桃糖果，加上可可餅乾、淡蛋白、可可粉。

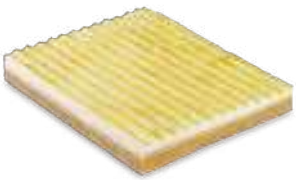
34 x 27 cm | 2400g | 1

4 hrs

SICILIAN LEMON DEMI CADRE

#MAD112451

西西里檸檬蛋糕



A smooth lemon cream and lemon mascarpone made with Sicilian lemon juice on a lemon dacquoise and almond biscuit. Finished with lemon glaze and lemon zest.

幼滑的檸檬奶油和檸檬馬斯卡彭芝士，用西西里檸檬汁在檸檬達克瓦和杏仁餅乾上製成，再以檸檬鏡面和檸檬皮完成。

34 x 27 cm | 2300g | 1

4 hrs

TROPICAL DEMI CADRE

#MAD112450

熱帶水果蛋糕



A smooth passion fruit and mango mousse on a cocoa sponge cake soaked with kirsh syrup. Finished with more passion fruits and mango icing and decorated with shredded coconut topping.

可可海綿蛋糕上灌注櫻桃酒糖漿，鋪上一層香滑的熱情果及芒果慕斯。最後以熱情果和芒果糖漿、椰蓉絲作裝飾。

34 x 27 cm | 1540g | 1

4 hrs

CAKE TRAY (UNCUT) 未預切長方形蛋糕

#MAD112269

MANGO PASSION DEMI CADRE

芒果蛋糕



Genoise sponge cake, covered with mango passion confit and exotic diced fruits. Topped with an almond & white chocolate biscuit, Mascarpone mousse and decorated with an exotic wavy topping.

海綿蛋糕上鋪滿芒果脆片和異國風味水果丁。蛋糕表層用了杏仁、白朱古力曲奇、斯卡彭芝士慕斯做裝飾。

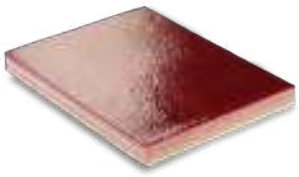
34 x 27 cm | 2400g | 1

4 hrs

#MAD112448

STRAWBERRY-RASPBERRY DEMI CADRE

草莓覆盆莓蛋糕



Biscuit soaked in a kirsch syrup topped with strawberry and raspberry mousse. Finished with more strawberry and blackcurrant icing.

浸泡在櫻桃白蘭地的蛋糕融合在草莓和覆盆莓慕斯中。配以草莓和黑加侖糖衣覆蓋。

34 x 27 cm | 1500g | 1

4 hrs

#MB015-HK

CARROT CAKE TRAY

紅蘿蔔蛋糕



A moist carrot cake with a hint of pineapple, covered with a smooth cream cheese icing.

濕潤的紅蘿蔔蛋糕配上菠蘿，覆蓋著光滑的忌廉芝士糖霜，撒上南瓜種子和核桃塊。

30 x 40 cm | 2500g | 3

8 hrs

#MB014-HK

BANANA CAKE TRAY

香蕉蛋糕



A high moist banana cake with smooth chocolate icing.

濕潤的香蕉蛋糕配上幼滑的朱古力外層。

30 x 40 cm | 2500g | 3

8 hrs

CAKE TRAY (PRECUT) 預切長方形蛋糕

PFA522

TIRAMISU CREAM SLICE

提拉米蘇奶油蛋糕



Two sponge layers soaked with coffee and filled with a tasty cream filling rounded off with curd cheese, coffee and amaretto flavour. The cream layer on top has a wavy finish and is covered with cocoa decoration powder.

兩層浸泡咖啡的海綿蛋糕，內藏美味奶油餡料，配上乳酪、咖啡和杏仁酒風味。頂部的奶油層呈波浪形狀，並撒上可可粉裝飾。

38 x 25 cm | 2250g | 3 | 4 hrs | 20

VEGETARIAN

PFA534

FOREST FRUITS CHOCOLATE CREAM SLICE

朱古力森林水果奶油蛋糕



A smooth vanilla cream layered between fluffy chocolate sponges and covered with a mix of berries (redcurrants and wild blueberries) and jelly.

鬆軟的朱古力海綿蛋糕夾著香滑的雲呢拿奶油，並且以各種莓果（紅醋栗和野生藍莓）和果凍作裝飾。

38 x 25 cm | 2650g | 3 | 4 hrs | 20

VEGETARIAN

PFA575

RASPBERRY STRACCIATELLA CREAM SLICE

紅莓森林水果奶油蛋糕



A delicious pound cake with chocolate flakes, covered with raspberries and vanilla cream. Decorated with a cocoa wavy topping.

美味的磅蛋糕，內含朱古力碎配以紅莓和雲呢拿奶油。上面有波浪形狀的可可作裝飾。

38 x 25 cm | 1700g | 3 | 4 hrs | 20

VEGETARIAN

PFA533

TANGERINE CREAM SLICE

橘子奶油蛋糕



Very colorful sponge cake with vanilla cream, generously covered with orange and tangerine slices and jelly.

色彩繽紛的海綿蛋糕，內含雲呢拿奶油，表層用上量橘子、橙片以及果凍作裝飾。

38 x 25 cm | 2900g | 3 | 4 hrs | 20

PFA591

STRAWBERRY YOGURT CREAM SLICE

士多啤梨乳酪蛋糕



Light and fresh yoghurt cream between two sponge bases, in between delicious strawberry halves. Covered with roasted almond.

清淡新鮮的乳酪夾在兩層海綿蛋糕和美味的士多啤梨切片之間，上面覆蓋著烤杏仁。

38 x 25 cm | 2800g | 3 | 4 hrs | 20

VEGETARIAN

CAKE TRAY (PRECUT) 預切長方形蛋糕

#STM043106

NEW



BROWNIE CHOCOLATE PECAN

碧根果布朗尼

Dark chocolate cake with pecan nuts.

黑朱古力核桃蛋糕。

32 x 42cm | 2.4kg | 2 | 1 hrs | 35

#STM043105

NEW



BROWNIE BROOKIE曲奇布朗尼

Biscuit made of a brownie base and a chocolate chips cookie.

用布朗尼蛋糕和朱古力曲奇餅乾製成。

32 x 42cm | 2.65kg | 2 | 1 hrs | 35

#BON7228



CHOCOLATE FUDGE CAKE

朱古力軟蛋糕

A rich and moist plant-based chocolate sponge topped it with a decadent dark chocolate ganache, a sprinkle of gold-dusted cocoa nibs dark chocolate flakes.

濃鬱而濕潤的植物性朱古力海綿蛋糕，上面撒滿了黑生朱古力、有金粉的黑朱古力可可粒。

VEGAN

38 x 23cm | 2335g | 6 | 8 hrs | 30

#BON7229



ULTIMATE CARROT CAKE

頂級甘筍蛋糕

A moist and lightly spiced carrot and orange sponge, packed with sultanas, coconut, and walnuts. Topped with a creamy plant-based cream cheese, and sprinkle of blue cornflower petals, crushed candied hazelnuts, and pumpkin seeds.

濕潤且略帶香料的橙色紅蘿蔔海綿蛋糕，裡面充滿了提子乾、椰子和核桃，表面有奶油狀植物奶油乳酪，撒上藍色矢車菊花瓣、碎蜜餞榛果和南瓜籽。

VEGAN

38 x 23cm | 2510g | 6 | 8 hrs | 30

#MB012-HK



CHOCOLATE BROWNIE WITH ALMONDS

無麩質杏仁布朗尼方塊蛋糕

A gluten free brownie tray made with a rich chewy chocolate texture filled with sliced almonds and finished with a small drizzle of white chocolate.

無麩質杏仁布朗尼方塊蛋糕用口感豐富的朱古力配上切片杏仁製成，表面鋪上白朱古力條紋作裝飾。

GLUTEN FREE | VEGETARIAN

20 x 30cm | 1150g | 6 | 8 hrs | 16

#DAL1174



TRADITIONAL TIRAMISU

傳統提拉米蘇

Double layer of Ladyfingers drenched with coffee and soaked in a mouth-watering cream of mascarpone. Sprinkled with a dusting of cocoa powder.

雙層手指餅乾沾滿咖啡和令人垂涎欲滴的馬斯卡彭奶油。撒上可可粉。

HALAL | VEGETARIAN

24 x 13cm | 680g | 6 | 5 hrs | 8

CAKE TRAY (PRECUT) 預切長方形蛋糕

#DAL148

CHOCOLATE SEMIFREDDO

意式朱古力冰雪方塊



Mouth-watering dark chocolate semifreddo on a bed of cocoa meringue crumbs and decorated with dark chocolate.

令人垂涎欲滴的黑朱古力冰雪蛋糕，舖有可可酥皮屑，並用黑朱古力裝飾。

7x7x3 cm | 1200g | 1 | 16

#DAL151

PISTACCHIO SEMIFREDDO

意式開心果冰雪方塊



Delicious semifreddo of pistachio on a bed of cocoa meringue granules and decorated with plain chocolate.

美味的開心果冰雪蛋糕放在可可酥皮顆粒上，並用純朱古力裝飾。

7x7x3 cm | 1200g | 1 | 16

#BON3884

BROWNIE TRAY WITH PECAN NUTS

長方形果仁布朗尼蛋糕



A classic brownie recipe in a pre-cut format, with an intense cocoa taste and Pecan nut pieces . Perfect for take away grab and go or a la carte.

經典的布朗尼蛋糕以小方塊來呈現，含有濃郁的可可味和核桃果仁。適合茶點、自助餐或員工餐廳等使用。

30 x 40 cm | 2500g | 4
24 hrs | Frozen: 3 min at 150°C
160 | Frozen: 15 sec at 900W

#BON3883

BROWNIES TRAY WITH PECAN NUTS

果仁布朗尼蛋糕



A classic brownie recipe in a bite format, with an intense cocoa taste and Pecan nut pieces . Perfect for your tea set, buffet and staff canteen.

30 x 40 cm | 2500g | 4
24 hrs | Frozen: 3 min at 150°C
30 | Frozen: 15 sec at 900W

#MB033-HK

NEW YORK CHEESECAKE TRAY

紐約芝士餅



A creamy New York Cheesecake baked with vanilla crumb on a vanilla butter oat base.

軟滑的香草紐約芝士餅以雲呢喃味餅乾碎碎及雲呢喃燕麥牛油作餅底。

30 x 40 cm | 2600g | 4
8 hrs | 108

#MB005-HK

STRAWBERRY CHEESECAKE TRAY

士多啤梨芝士餅



A delightful strawberry topping on a traditional cheesecake.

在傳統的芝士蛋糕頂部加上士多啤梨裝飾。

30 x 40 cm | 2700g | 3
8 hrs | 108

LOAF CAKE 長方形蛋糕



#STM042017



CHOCOLATE MARBLE LOAF CAKE

孖寶朱古力牛油磅蛋糕

A moist butterry vanilla cake with a swirled rich chocolate cake insert to slice and share.

濕潤的牛油雲呢拿蛋糕，內含迷人的朱古力心，可切份共享。



7 x 28.5 x 8 cm 575g 8

8 hrs Frozen: 12 min at 180°C

#STM042016



BUTTER LOAF CAKE

牛油磅蛋糕

A soft and moist butter cake to slice and share or toast and spread with honey or jam. Ideal for breakfast and snacks.

柔軟濕潤的牛油蛋糕，可以切片分享或烘烤後塗上蜂蜜或果醬，是早餐和小吃的理想選擇。



7 x 28.5 x 8 cm 575g 8

8 hrs Frozen: 12 min at 180°C

ROUND CAKE (PRECUT) 圓形蛋糕

#MB018-HK



NEW YORK CHEESECAKE

小紐約芝士餅

The classic, creamy and baked New York Cheesecake in a small format.

經典綿滑烘烤紐約小芝士蛋糕。

20 cm | 1200g | 8
8 hrs | 12

#MB403-HK



NEW YORK BAKED CHEESECAKE

紐約芝士餅

A delicious baked and creamy New York Cheesecake on a vanilla biscuit base.

已烘烤芝士蛋糕配上雲呢拿味餅乾底部製作而成。

25 cm | 1880g | 4
8 hrs | 16

#MB037-HK

NEW



BLUEBERRY CHEESECAKE

藍莓芝士餅

A creamy coldset cheesecake topped with a vibrant blueberry glaze.

香滑的冷製芝士餅，加上誘人美味的藍莓表層。

20 cm | 990g | 8
8 hrs | 12

#MB405-HK



SALTED CARAMEL BAKED CHEESECAKE

鹹味焦糖芝士餅

An exquisite balance between a salted caramel sauce and an American cream cheese.

美味咸焦糖與美國忌廉芝士完美平衡。

25 cm | 1600g | 4
8 hrs | 16

#PFA9269

NEW



PEACH PASSION FRUIT CHEESECAKE

香桃熱情果芝士蛋糕

The combination of cream cheese and peach preparation and passion fruit preparation on a cookie dough base.

在曲奇麵團底上，加入忌廉芝士、桃子醬和百香果醬。

24 cm | 1700g | 6
12 hrs | 12

#PFA205

NEW



BLUEBERRY CHEESECAKE

藍莓芝士蛋糕

Cream cheese filling with blueberries on a cookie dough.

曲奇麵團上填上藍莓忌廉芝士餡。

24 cm | 1550g | 6
12 hrs | 12

#MB080-HK



CARROT CAKE

甘筍蛋糕

A moist carrot cake with a hint of pineaple, covered with a smooth cream cheese icing. Decorated with a sprinkling of walnut pieces, apricots, cranberries, pumpkin seeds & mixed fruit peel.

濕潤的甘筍蛋糕，帶有菠蘿的味道，表面覆蓋著一層香滑的芝士糖衣，並以少量的核桃片、杏子、蔓越莓、南瓜籽和混合果皮作裝飾。

25 cm | 2000g | 3
8 hrs | 14

#MB183-HK



RED VELVET CAKE

紅絲絨蛋糕

A rich red velvet cake, topped with white chocolate mousse icing and a sprinkle of red crumb.

濃鬱的紅絲絨蛋糕，上面撒有白朱古力慕斯糖霜和少許紅色金寶。

20 cm | 890g | 6
8 hrs | 12

ROUND CAKE (PRECUT) 圓形蛋糕

#PFA223

PEAR YOGURT CAKE

香梨乳酪蛋糕



Tasty yoghurt cream and juicy pear slices on a light cake dough. Dusted with cocoa and finished off with a jelly glaze.

美味的乳酪奶油和多汁的梨片放在輕薄的蛋糕麵團上，撒上可可粉，最後塗上果凍。

VEGETARIAN

28 cm | 1400g | 4
8 hrs | 12

#PFA233

APPLE CAKE WITH BUTTER CRUMBLE

蘋果金寶蛋糕



Fresh apple pieces and raisins on a tasty shortcrust base. Garnished with a golden layer of butter crumbles.

新鮮的蘋果片和提子放在美味的酥皮上，飾以一層金色的奶油金寶碎。

VEGETARIAN

28 cm | 2000g | 4
8 hrs | 12

#PFA9131

CHOCOLATE MOUSSE GATEAU

朱古力慕斯蛋糕



A light and tasty chocolate mousse cream between three layers of extra-dark chocolate pastry base with an intricate decoration made from cocoa fat icing.

輕盈可口的朱古力慕斯奶油位於三層超黑朱古力糕點層之間，並帶有由可可脂糖霜製成的複雜裝飾。

24 cm | 1650g | 4
8 hrs | 12

#BON6658

BANANA BREAD

純素香蕉蛋糕



The iconic American Banana Bread gets vegan and heathy! Made with banana puree, banana slices hand placed, whole wheat flour and rapeseed oil.

標誌性的美國香蕉麵包令到變得純素和健康！由香蕉蓉、手工放置的香蕉片、全麥麵粉和葡萄籽油制成。

VEGAN

27 cm | 870g | 4
8 hrs | 10

#MADF90020

CHOCOLATE FUDGE CAKE

純素軟朱古力蛋糕



A light and tasty chocolate mousse cream between three layers of extra-dark chocolate pastry base with an intricate decoration made from cocoa fat icing.

兩層輕盈的朱古力厚海綿蛋糕混合純素軟朱古力糖粉，頂部為朱古力軟糖螺旋。

VEGAN

25 cm | 1700g | 1
8 hrs | 16



SWEET TREATS

特色甜點

Our specialty pastry collection is perfect for serving as an afternoon tea set or as a convenient on-the-go option, featuring a selection of essentials. We offer not only delightful macarons, madeleines, and mini pastries, but also filled muffins and pastel de nata.

To provide you with maximum flexibility in size and shape, we have curated a variety of cookie dough options. Additionally, if you're seeking ready-to-serve choices, our donuts-crafted in Belgium by a leading industry expert-combine striking presentation with delicious flavors, requiring minimal preparation.

我們的特色糕點系列非常適合作為下午茶套餐或作為方便外帶選擇。不僅提供美味的馬卡龍、瑪德蓮蛋糕和迷你糕點，還提供夾心鬆餅和葡式蛋撻等各項精選的必備糕點。

為了給你最大的靈活性，我們準備了多種曲奇餅乾麵團選擇。如果你正在尋找即食型糕點，我們有由領先的行業專家在比利時製作

« Add a wow factor to any offering »

「增添令人驚嘆的效果」

SPECIALTY PASTRY 特色糕點

COOKIE DOUGH & BISCUIT 曲奇麵團 & 餅乾

#MB212-HK

OATMEAL & RAISIN COOKIE

燕麥葡萄乾曲奇



A traditional cookie dough made with macadamia nuts and white chocolate pieces.

細緻品嚐，燕麥葡萄乾曲奇。

7 cm | 50g | 90
190°C | 8-12 min

#MB213-HK

DOUBLE CHOCOLATE COOKIE

黑白雙重朱古力曲奇



A delicious chocolate cookie filled with dark and white chocolate chips.

美味的朱古力曲奇配有黑白朱古力碎。

7 cm | 50g | 90
190°C | 8-12 min

#MB214-HK

CHOCOLATE CHIP COOKIE

朱古力碎片曲奇



A high moist banana cake with smooth chocolate icing.

美味的軟身曲奇配上牛油朱古力碎。

7 cm | 50g | 90
190°C | 8-12 min

#MB221-HK

NEW

STRAWBERRY COOKIE

士多啤梨曲奇



A soft & chewy strawberry flavoured cookie with white chocolate chips.

口感柔軟有嚼勁的士多啤梨口味曲奇，裡面加入了白朱古力碎。

7 cm | 50g | 45
190°C | 8-12 min

#MB215-HK

MACADAMIA & WHITE CHOCOLATE COOKIE

夏威夷果仁配白朱古力曲奇



A traditional cookie dough made with macadamia nuts and white chocolate pieces.

傳統曲奇麵團由夏威夷果仁和白朱古力碎製成。

7 cm | 50g | 90
190°C | 8-12 min

#MB217-HK

APPLE CINNAMON COOKIE

蘋果肉桂曲奇



A traditional cookie dough made with delicious apple pieces and cinnamon spices.

傳統的曲奇麵團，由美味的蘋果片和肉桂香料製成。

7 cm | 50g | 45
190°C | 8-12 min

#MB219-HK

NEW

RED VELVET COOKIE

紅絲絨曲奇



A soft & chewy red velvet cookie with white chocolate chips.

一款口感柔軟有嚼勁的紅絲絨曲奇，裡面加入了白朱古力碎。

7 cm | 50g | 45
190°C | 8-12 min

MINI DONUT 迷你冬甩

#POPR015686

MINI CRYSTAL SUGAR DONUT

迷你砂糖甜甜圈



The mini sweetened donuts, easy to decorate.

迷你甜甜圈方便加上自製裝飾。

5.5 cm | 16g | 120 | 30 min

#POPR015687

MINI CHOCOLATE COATING DONUT

迷你朱古力碎甜甜圈



Classic mini donut with cocoa topping and decorated woth milk chocolate split.

經典迷你甜甜圈配可可配料和牛奶朱古力碎裝飾。

5.5 cm | 18g | 120 | 30 min

#POPR015685

MINI WHITE COATING CONFETTI DONUT

迷你五彩甜甜圈



A mini white coating donut decorated with colorful confettis.

迷你甜甜圈配上彩色糖片。

5.5 cm | 18g | 120 | 30 min

#POPR015688

MINI CHOCOLATE - FILLED DONUT

迷你朱古力夾心甜甜圈



Mini and filled chocolate coating donut.

迷你甜甜圈配朱古力夾心。

5.5 cm | 22g | 120 | 30 min

#POPR015689

MINI STRAWBERRY - FILLED DONUT

迷你草莓夾心甜甜圈



A pink coating with a strawberry filling donut.

以粉紅色塗層配草莓夾心甜甜圈。

5.5 cm | 23g | 120 | 30 min

#POPR018571

MINI CARAMEL - FILLED DONUT

迷你焦糖夾心甜甜圈



A white coating donut with milk chocolate split and a caramel filling.

白色塗層甜甜圈，內含牛奶朱古力和焦糖餡料。

5.5 cm | 23g | 120 | 30 min

#POPR030510

NEW

MINI COCONUT - FILLED DONUT

迷你椰子夾心甜甜圈



Mini donut with a coconut filling, a white coating and coconut decoration.

椰蓉餡迷你甜甜圈，表面有白色糖衣和椰蓉裝飾。

5.5 cm | 23g | 120 | 30 min

#POPR018572

MINI HAZELNUT - FILLED DONUT

迷你榛子夾心甜甜圈



A mini donut with rich hazelnut filling.

迷你甜甜圈，裡面有豐富的榛子餡。

5.5 cm | 23g | 120 | 30 min

MINI DONUT 迷你冬甩

#POPR030512

NEW



MINI PISTACHIO - FILLED DONUT

迷你開心果夾心甜甜圈

Mini donut with a pistachio filling, a green coating with a dark drizzle and green almond pieces.

開心果餡迷你甜甜圈，表面有綠色糖衣，並淋上深色糖漿和杏仁碎點綴。

5.5 cm 25g 120

30 min

#POPR030513

NEW



MINI CHOCOLATE & ORANGE - FILLED DONUT

迷你香橙朱古力夾心甜甜圈

Mini donut with a orange filling, a brown coating with an orange drizzle and orange crispy pieces.

柳橙餡迷你甜甜圈，表面有棕色糖衣，並淋上橘色糖漿和橘色脆片點綴。

5.5 cm 25g 120

30 min



BIG DONUT 大冬甩

#POPR017523

CRYSTAL SUGAR DONUT

砂糖甜甜圈



A sweetened donut, easy to decorate.

易於裝飾的甜甜圈。

9 cm | 49g | 48

30 min

#POPR017848

CHOCOLATE COATING DONUT

黑朱古力甜甜圈



A moist and fluffy dough with cocoa topping.

濕潤又鬆軟的甜甜圈配上可可塗層。

9 cm | 52g | 48

30 min

#POPR030495

PINK & WHITE DONUT

粉紅甜甜圈



A pinky donut topping with white sprinkles decoration.

粉紅色甜甜圈配白色朱古力條裝飾。

9 cm | 55g | 48

30 min

#POPR022171

RASPBERRY - FILLED DONUT

覆盆子夾心粉紅甜甜圈



An all pink donut made with pink topping, pink sugar decoration and a raspberry filling.

全粉紅色的甜甜圈，帶有粉紅色的頂部裝飾、粉紅色的糖霜，內有覆盆子餡料。

9 cm | 68g | 48

30 min

#POPR029949

NEW

PISTACHIO - FILLED DONUT

開心果夾心甜甜圈



A pistachio filling donut, with green coating, dark drizzle and green almond pieces.

開心果餡冬甩，綠色外層，並以杏仁碎點綴。

9 cm | 68g | 48

30 min

#POPR023833

COOKIE - FILLED DONUT

碎曲奇配夾心黑甜甜圈



A generous chocolate dough filling donut with a white coating and dark chooclate cookie crumbs decoration.

黑色的甜甜圈加上白朱古力夾心，以碎曲奇裝飾。

9 cm | 68g | 48

30 min

#ROPR022276

CHOCOLATE HAZELNUT - FILLED DONUT

榛子朱古力夾心甜甜圈



A rich chocolate hazelnut filling donut with milk chocolate coating and hazelnut pieces decoration.

濃厚榛子朱古力夾心甜甜圈配上榛子碎的牛奶朱古力塗層。

9 cm | 68g | 48

30 min

#ROPR022170

VANILLA CREAM - FILLED DONUT

雲呢拿夾心甜甜圈



A cream filling donuts decorated with crispy chocolate balls.

奶油甜甜圈，上面裝飾著酥脆的朱古力球。

9 cm | 68g | 48

30 min

BERLINER 柏林冬甩

#187150 panidor



PLAIN BERLINER

迷你柏林冬甩

Wheat flour, margarine, sunflower oil, sugar, egg, skimmed milk powder.

小麥麵粉、植物牛油、葵花籽油、糖、雞蛋、脫脂奶粉。

40g 60 1 hr

#187047 panidor



PLAIN BERLINER

柏林冬甩

Wheat flour, margarine, sunflower oil, sugar, egg, skimmed milk powder.

小麥麵粉、植物牛油、葵花籽油、糖、雞蛋、脫脂奶粉。

80g 20 1 hr



BEIGNET 法式冬甩

#MADABQ0705

NEW

MINI COCOA BEIGNET WHITE CHOCOLATE FILLING

迷你啡色白朱古力夾心法式冬甩

Natural colouring with sweet taste.

天然色素，味道甜美。



25g 70 1 hr

#MADA3D0701

NEW

MINI PINK BEIGNETS RED FRUITS FILLING

迷你粉紅色紅果夾心法式冬甩

A must-have and crowd-pleasing flavour, with a versatile colour.

深受大眾喜愛的冬甩，顏色百搭。



25g 70 1 hr

#MADA4D0701

NEW

MINI ORANGE BEIGNETS PASSION FRUIT FILLING

迷你橙色百香果夾心法式冬甩

A sweet and exotic flavour.

香甜與異國風情。



25g 70 1 hr

#MADA3W0701

NEW

MINI GREEN BEIGNET PISTACHIO FILLING

迷你綠色開心果夾心法式冬甩

Pistachio, a strong trend.

開心果，潮流趨勢。



25g 70 1 hr

#POPR030687

MINI BEIGNET RED FRUIT

迷你紅果夾心法式冬甩

Mini beignet with a red fruit filling, sprinkled with powdered sugar.

紅果餡迷你法式冬甩，撒上糖粉。



25g 120 1 hr

#POPR030686

NEW

MINI BEIGNET HAZELNUT

迷你榛子夾心法式冬甩

Beignet made with butter and eggs, filled with chocolate hazelnut filling, covered with icing sugar.

法式冬甩由奶油和雞蛋製成，內餡為榛子，表面撒上糖霜。



25g 120 1 hr

#POPR030685

NEW

MINI BEIGNET SPECULOOS

迷你焦糖餅乾夾心法式冬甩

Beignet made with butter and eggs, filled with speculoos paste, covered with icing sugar.

法式冬甩由奶油和雞蛋製成，內餡為焦糖餅乾，表面撒上糖霜。



25g 120 1 hr

#POPR030689

NEW

MINI BEIGNET APPLE

迷你蘋果夾心法式冬甩

Beignet made with butter and eggs, filled with apple filling, covered with icing sugar.

法式冬甩由奶油和雞蛋製成，內餡為蘋果蓉，表面撒上糖霜。



25g 120 1 hr

MINI MUFFIN 迷你鬆餅

#D7VRN3N042



MINI BLUEBERRY MUFFIN

迷你藍莓夾心鬆餅

The classic mini blueberry muffins with 23% of blueberry filling and topped with crumble.

經典的迷你藍莓鬆餅含有23%藍莓夾心，以金寶作點綴。

4.5 x 5 cm | 26g | 42 | 1 hr

#D7VRCC0421



MINI APPLE AND CINNAMON MUFFIN

迷你蘋果玉桂夾心鬆餅

An exquisite Apple and Cinnamon mini muffins with 23% apple filling.

新鮮蘋果配上肉桂的迷你鬆餅，包含23%蘋果餡料。

4.5 x 5 cm | 26g | 42 | 1 hr

#D7VRDD0421



MINI RED FRUITS MUFFIN

迷你紅果夾心鬆餅

A fruity mini muffins filled with a mix of strawberries, raspberries, blueberries and blackberries puree.

充滿果香的迷你鬆餅包含草莓、覆盆莓、藍莓和黑莓果蓉。

4.5 x 5 cm | 26g | 42 | 1 hr

#D7VRAF0421



MINI SALTED CARAMEL MUFFIN

迷你鹽味焦糖夾心鬆餅

Smooth muffin with a delicious salted caramel heart, sprinkled with hazelnut chips.

香軟的鬆餅內含有美味的鹽味焦糖流心，配以榛子粒作裝飾。

4.5 x 5 cm | 26g | 42 | 1 hr

#D7VRBB0423



MINI CHOCOLATE MUFFIN

迷你朱古力夾心鬆餅

Full chocolate muffin with a delicate chocolate filling, topped with chocolate chips.

朱古力鬆餅內含有豐富美味的朱古力，并配以朱古力粒作裝飾。

4.5 x 5 cm | 26g | 42 | 1 hr





MUFFIN 鬆餅

#D7VHAF0282



JUMBO SALTED CARAMEL MUFFIN

珍寶鹽味焦糖夾心鬆餅

Smooth muffin with a delicious salted caramel heart, sprinkled with hazelnut chips.

香軟的鬆餅內含美味的鹽味焦糖流心，配以榛子粒作裝飾。

8.5 x 6 cm | 120g | 28 | 2 hr

#D7VHBB0282



JUMBO CHOCOLATE MUFFIN

珍寶朱古力夾心鬆餅

100% chocolate recipe: chocolate muffins filled with hazelnut chocolate and topped with chocolate chunks.

100%朱古力配方:朱古力鬆餅配上榛子朱古力，上面有朱古力塊裝飾。

8.5 x 6 cm | 120g | 28 | 2 hr

#D7VHDD0281



JUMBO RED FRUITS MUFFIN

珍寶紅果夾心鬆餅

Generous fruity muffins filled with a puree mix of strawberries, raspberries, blueberries and blackberries.

充滿果香的鬆餅包含了草莓、覆盆莓、藍莓和黑莓蓉、頂部有果粒裝飾。

8.5 x 6 cm | 120g | 28 | 2 hr

#D7VHN3N028



JUMBO BLUEBERRY MUFFIN

珍寶藍莓金寶夾心鬆餅

Soft muffin with a fruity blueberry jam heart topped with crumble and fruit pieces.

鬆軟的鬆餅配以豐富的藍莓醬流心及脆脆金寶。

8.5 x 6 cm | 120g | 28 | 2 hr

MADELEINE & FINANCIER 瑪德蓮 & 費南雪

#STM041594



MINI PURE BUTTER MADELEINE

迷你牛油瑪德蓮貝殼蛋糕

A trendy and classic mini madeleines for all occasions!

金黃色的經典法式瑪德蓮蛋糕，外脆內軟！

6.5 x 2.5 x 3 cm | 18g | 140 | 190°C | 4 min

#STM041277



MINI CHOCOLATE MADELEINE

迷你朱古力瑪德蓮貝殼蛋糕

A little madeleine with an intense taste of chocolate and chocolate chips that melt slighly after baking.

迷你瑪德琳帶有濃郁的朱古力和朱古力片的味道，烘烤後會略微融化。

6.5 x 2.5 x 3 cm | 18g | 140 | 190°C | 4 min

#STM041593



MINI CITRUS MADELEINE

迷你柑橘瑪德蓮貝殼蛋糕

A candied citrus mini madeleine for a fresh breakfast.

一款為新鮮早餐而設的迷你糖漬柑橘瑪德蓮貝殼蛋糕。



6.5 x 2.5 x 3 cm | 18g | 140 | 190°C | 4 min

#STM041591



MINI CRÈME BRULEE MADELEINE

迷你焦糖布丁瑪德蓮貝殼蛋糕

A classic french dessert in a traditional french mini pastry. A perfect french flair!

經典的迷你法式糕點。完美的法國風格！



6.5 x 2.5 x 3 cm | 18g | 140 | 190°C | 4 min

#STM042649



MINI RED VELVET MADELEINE

迷你紅絲絨瑪德蓮貝殼蛋糕

色彩繽紛、果香濃鬱的瑪德蓮貝殼蛋糕，採用天然覆盆子風味和糖配料製成，味道格外美味。



6.5 x 2.5 x 3 cm | 18g | 140 | 190°C | 4 min

#MAD1226501

MINI FINANCIERS

迷你費南雪蛋糕

A mini financier format particularly suitable for a coffee accompaniment or for catering use, with a rich almond taste.

迷你費南雪蛋糕，特別適合咖啡伴奏或餐飲用途，具有濃鬱的杏仁味道。



5 x 2.6 x 1.6 cm | 10g | 84 | 190°C | 6 min

#STM041575



PURE BUTTER MADELEINE

純牛油瑪德蓮貝殼蛋糕

The classic french Madeleine perfectly golden, crunchy outside and soft inside.

金黃色的經典法式瑪德蓮蛋糕，外脆內軟。



6.5 x 2.5 x 3 cm | 45g | 70 | 190°C | 6 min

#35430

GLUTEN-FREE MADELEINE

瑪德蓮貝殼蛋糕

Brown rice flour, millet flour, buckwheat.

糙米麵粉、小米麵粉、蕎麥。



30g | 50

Frozen: 8 min at 160°C
Defrosted: 4/5 min at 160°C

Frozen: 1 min at 500W
Defrosted: 20 sec at 500W

Bake in individual plastic bag.

CANELÉ 可麗露

#004653

MINI CANELÉ

迷你可麗露



Sugar, milk, rum and egg.

糖、牛奶、冧酒和雞蛋。

3 cm | 17g | 80

Frozen: 10 min at 210°C

#41529

CANELÉ

可麗露



Crisp on the outside and soft on the inside, with rum and vanilla flavour.

外脆內軟，帶有冧酒和雲呢拿的風味。

60g | 75

Frozen: 5/10 min at 220°C
Or Defrost 5 hrs at 4°C
*Indent only.

BUTTERFLY COOKIE 蝴蝶酥

#MAD99NA12

MINI PALMIER "ELEPHANT EARS"

迷你蝴蝶酥“象耳酥”



The mini version of the French Palmier will give buffets or tea sets a French touch of simplicity and authenticity.

迷你版的法國蝴蝶酥會讓你的自助餐及下午茶增添簡單而又真實的法國風味。

6.5 x 2.5 cm | 20g | 200

200°C | 15 min

#MAD99NA01

BIG PALMIER "ELEPHANT EARS"

大蝴蝶酥“象耳酥”



French palmier pastry made of 100% natural ingredients: French butter, flour and sugar. Crispy, sweet and crunchy, it perfectly matches with a cup of tea or coffee!

10.5 x 4 cm | 80g | 80

200°C | 15 min

PASTEIS DE NATA 葡式蛋撻

#156070 panidor



MINI PREMIUM PASTEL DE NATA

迷你葡式蛋撻

Wheat flour, margarine, egg yolk, skimmed Milk powder, lemon, cinnamon.

小麥麵粉、植物牛油、蛋黃、脫脂奶粉、檸檬、肉桂。

35g 120 10-15 min

250°C 8-11 min

#155093 panidor



PREMIUM PASTEL DE NATA

優質葡式蛋撻

Wheat flour, butter, egg yolk, skimmed Milk powder, lemon, cinnamon.

小麥麵粉、牛油、蛋黃、脫脂奶粉、檸檬、肉桂。

60g 120 10-15 min

250°C 10-13 min



CHURROS 西班牙油炸鬼

#MAH2856 maheso

CHURROS LAZOS

NEW



西班牙油炸鬼

Ready to fry Spain churros, perfect for snack.

油炸即可的西班牙油炸鬼，非常適合當零食。

25 g 160

Flying pan or Deep fryer: Fry at 180°C for 3-4 min

#MAH2269 maheso

CHURROS FILLED WITH CHOCOLATE CREAM

NEW



朱古力夾心西班牙油炸鬼

Crispy churros with chocolate filling.

酥脆的西班牙油炸鬼，內含朱古力夾心。

42 g 42

Deep fryer: Fry at 180°C for 4-5 minu.
Frying pan: Fry over medium heat and with plenty of hot oil for 4-5 min.

PETITS FOURS 法式小甜品

#004183 Traiteur de Paris





ART DECO PETITS FOURS

法式工藝小甜點

ASSORTED PETITS FOURS
雜錦法式小甜點

1 Choux with crumble, caramel cream, milk chocolate.
泡芙碎、焦糖奶油、牛奶朱古力

2 Cocoa biscuits, crunchy chocolate with fleur de sel, chocolate cream.
可可餅乾、鹽花脆朱古力、朱古力奶油

3 Crumbles, raspberry jelly, vanilla mousse.
酥餅、覆盆莓果凍、雲呢拿慕斯

4 Coconut biscuits, coconut cream, strawberry jelly, butter cream.
椰子餅乾、椰奶、士多啤梨果凍、奶油

5 Coconut financiers, almonds, mango-passion fruit compote, coconut flavored butter cream.
椰子費南雪、杏仁、芒果百香果蜜餞、椰子味奶油

6 Meringues covered with chocolate and hazelnut, gianduja chocolate mousse, chopped hazelnuts.
朱古力榛果酥皮、榛果朱古力慕斯、碎榛子

11 g | 6 flavors x 8 pcs
2 hrs

#000135 Traiteur de Paris





VEGETARIAN

SAINT-GERMAIN PETITS FOURS

巴黎聖日耳門小甜點

ASSORTED PETITS FOURS
雜錦法式小甜點

1 Strawberry slice with Joconde biscuit, strawberry jelly, buttercream & strawberry compote.
草莓片配 Joconde 餅乾、草莓果凍、奶油和草莓蜜餞。

2 Almondines with lemon zest, lemon cream, lemon and orange zest.
杏仁配檸檬皮、檸檬奶油、檸檬和橙皮。

3 Triple chocolate squares.
三重朱古力方塊。

4 Financiers, apricot jelly and chopped pistachios.
費南雪、杏凍和開心果碎。

5 Chocolate crumbles with dark chocolate ganache and dark chocolate cream.
朱古力碎與黑朱古力甘納許和黑朱古力奶油。

6 Caramel and cinnamon financiers with caramelised compote, topped with chopped almonds.
焦糖和肉桂費南雪配焦糖蜜餞，上面撒上切碎的杏仁。

7 Raspberry cheesecakes.
覆盆莓芝士蛋糕。

8 Opera.
歌劇院蛋糕。

14 g | 8 flavors x 6 pcs
2 hrs

PETITS FOURS 法式小甜品

#004185

Traiteur de Paris



MONTMARTRE PETITS FOURS

巴黎蒙馬特小甜點

ASSORTED PETITS FOURS
雜錦法式小甜點

1 Crumbles, lemon cream, lemon and orange zests.
金寶碎、檸檬奶油、檸檬、橙皮、牛奶

2 Hazelnut cakes, praline cream, almonds.
榛果蛋糕、果仁奶油、杏仁

3 Lime financiers, coconut panacotta, raspberry jelly.
青檸費南雪、椰子義式薄餅、覆盆莓果凍

4 Caramel financiers, milk chocolate-caramel cream, caramelised pecan nuts.
焦糖費南雪、牛奶朱古力焦糖奶油、焦糖山核桃

5 Choux, vanilla cream, icing sugar.
泡芙、雲呢拿奶油、糖粉

6 Almond creams, pear, grilled almonds.
杏仁奶油、梨子、烤杏仁

7 Cocoa financiers, chocolate mousse, cocoa crumble.
朱古力費南雪、朱古力慕斯、朱古力碎

8 Biscuits, vanilla mousse, mango jelly.
餅乾、雲呢拿慕斯、芒果果凍

11 g | 8 flavors x 6 pcs | 2 hrs



PETITS FOURS 法式小甜品

#005571

Traiteur de Paris



HAUTE COUTURE PETITS FOURS

高級定製法式小甜點

ASSORTED PETITS FOURS
雜錦法式小甜點

1 Monts Blancs (hazelnut financier, chestnut cream and whipped mascarpone cream).
白朗峰(榛子費南雪、栗子奶油和生馬斯卡彭忌廉)。

2 Choux Praline (praline cream, slivered almonds and chopped hazelnuts).
果仁泡芙(果仁糖醬、杏仁片和榛子碎)。

3 Lemon Lingots (hazelnut biscuit, creamy lemon, jelly lemon preparation, whipped cream and meringue).
檸檬蛋糕(榛子餅底、檸檬果凍、鮮忌廉和法式蛋白霜)。

4 Opéras (Joconde biscuit soaked in coffee, chocolate, coffee buttercream and chocolate ganache).
歌劇院蛋糕(法式杏仁餅底、朱古力、咖啡奶油和朱古力甘納許醬)。

5 Red Fruits Cakes (biscuit, crispy white chocolate crisp, red fruits preparation, whipped cream and pistachio).
水果蛋糕(餅乾、白朱古力脆脆、雜莓醬、鮮忌廉和開心果)。

6 Apple Tatins (caramel financier, almonds, caramelized apple preparation, whipped mascarpone and vanilla cream and cinnamon).
蘋果撻(焦糖費南雪、杏仁焦糖蘋果製醬、馬斯卡彭忌廉和肉桂)。

7 Chocolate Crunch (cacao biscuit, crispy chocolate, chocolate mousse and chocolate and hazelnut coating).
朱古力脆餅(朱古力餅底、朱古力脆脆、朱古力慕斯和朱古力榛子外層)。

8 Mango Tartlets (crumble, mango preparation, vanilla mousse).
芒果餡餅(金寶、芒果醬、香草慕斯)。

14 g | 8 flavors x 6 pcs

2 hrs

PETITS FOURS 法式小甜品

#006322

Traiteur de Paris



MINI CHEESECAKES ASSORTMENT

迷你雜錦芝士蛋糕

ASSORTED PETITS FOURS
雜錦法式小甜點

1 Lemon mini cheesecakes
檸檬迷你芝士蛋糕

2 Caramel mini cheesecakes
焦糖迷你芝士蛋糕

3 Chocolate mini cheesecakes
朱古力迷你芝士蛋糕

4 Raspberry mini cheesecakes
覆盆莓迷你芝士蛋糕

20 g | 4 flavors x 12 pcs | 3 hrs

#000020

Traiteur de Paris



MINI CHEESECAKE

迷你芝士蛋糕

Trendy and popular mini desserts, can be served straight or decorated with fruit. Free from preservatives, flavour enhancers and any colouring.

時尚又受歡迎的迷你甜點，可直接食用或用水果裝飾。不含防腐劑、增味劑和任何色素。

20g | 48 | 2 hrs

PETITS FOURS 法式小甜品

#004279 Traiteur de Paris

MINI CHOCOLATE FONDANT

迷你朱古力心太軟



60% cocoa chocolate, egg, sugar, low-fat cocoa powder, sunflower oil and milk.

60%可可朱古力、雞蛋、糖、低脂可可粉、葵花籽油和牛奶。

4 cm | 30g | 48

Frozen: 10 min at 180°C

Frozen: 25 sec at 500W

#POPR030034 Poppies Bakeries

NEW

MINI KITKAT® PUFF

迷你KitKat®泡芙



Choux pastry with a creamy KitKat® flavoured filling and a chocolate flavoured coating with 13% KitKat® chunks.

KitKat® 朱古力醬泡芙，外層裹著朱古力醬，並含有 13% 的 KitKat® 朱古力塊。

3.7 cm | 19g | 192

2 hrs | 30 min

#BON5035 BONCOLAC FOOD SERVICE

MINI CHOCOLATE TART BITE

迷你朱古力撻



A delightful chocolate & almond powder crème pâtissière on a delicious cocoa shortcrust pastry.

朱古力牛油餅皮鋪上美味的朱古力杏仁霜。

18 cm | 290g | 4

2 hrs | 16

#BON5036 BONCOLAC FOOD SERVICE

MINI LEMON TART BITE

迷你檸檬撻



A smooth lemon cream made with natural lemon juice on a delightful butter crust.

在美味的牛油餅皮上配上由天然檸檬汁製作而成的軟滑檸檬奶油。

18 cm | 275g | 4

2 hrs | 16





MACARON 馬卡龍

#33440



MACARONS
(6 ASSORTED FLAVOURS)

馬卡龍

1 Pistachio Macaron Buttercream & Pistachio Paste.
開心果馬卡龍牛油忌廉和開心果醬。

2 Lemon Macaron AOP Buttercream with Corsica Lemon.
檸檬馬卡龍AOP牛油忌廉和檸檬。

3 Raspberry Macaron Raspberry Filling.
紅莓馬卡龍紅莓果醬和紅莓粒。

4 Chocolate Macaron Chocolate Ganache made with Passy Cacao Barry, a Lenotre recipe & Professional Chocolate from Ghana, Tazania & Sao Tome, AOP Butter.
朱古力馬卡龍軟滑朱古力餡和AOP牛油。

5 Caramel Macaron Camargue Sea Salt, Dulce De Leche (a Lenotre Recipe).
焦糖馬卡龍焦糖牛油忌廉(Lenotre食譜)。

6 Vanilla Macaron Vanilla extract from Papua New Guinea & Tahiti, AOP Butter.
雲呢拿馬卡龍大溪地雲呢拿精華和AOP牛油。

12 g | 6 flavors x 16 pcs
4 hrs

#004723



RIVE DROITE MACARONS
(6 ASSORTED FLAVOURS)

巴黎馬卡龍

1 Pistachio Macaron Pistachio paste and spirulina extract.
開心果馬卡龍開心果醬和螺旋藻。

2 Lemon MacaronButter and semi-candiced lemon.
檸檬馬卡龍牛油和糖漬檸檬。

3 Raspberry Macaron Raspberry.
紅莓馬卡龍紅莓。

4 Chocolate Macaron Dark chocolate coating and cocoa powder.
朱古力馬卡龍黑朱古力表層和可可粉。

5 Sea Salt Caramel Macaron Dark chocolate coating and plain caramel.
海鹽焦糖馬卡龍黑巧克力塗層和焦糖。

6 Vanilla Macaron Vanilla seeds and vanilla extract.
雲呢拿馬卡龍雲呢拿和雲呢拿精華。

12 g | 6 flavors x 12 pcs
2 hrs



SAVOURY

鹹點

We are fully committed to meeting the bakery and pastry needs of our clients, and we are excited to introduce innovative, service-oriented savory items from our trusted partners.

In addition to canapés, our offerings include the cherished croque monsieur, creamy potato gratin, all of which highlight the essence of French culinary traditions.

我們致力於完全滿足客戶的烘焙和糕點需求，很高興能從值得信賴的合作夥伴中，引人創新的、以服務為導向的鹹點。

除了開胃小糕點外，我們的產品還包括備受推崇的法式三明治、忌廉千層薯，所有這些都彰顯了法國烹飪傳統的精髓。

« A range of convenient and cost-effective ready-to-use products »

「一系列方便且經濟高效的即用型產品」

SAVOURY 鹹點

SAVOURY BIG DONUT & PINSA 薄餅冬甩及Pinsa薄餅

#BKM70012

NEW

BAKERMAN

FILLED PIZZA-DONUT TOMATO-BASIL

番茄羅勒蒜香芝心薄餅冬甩



Loose pizza dough filled with pesto cream cheese and with real Italian tomato sauce. Topped with fruity tomatoes, aromatic basil and delicious mozzarella.

鬆軟的薄餅皮，內餡是香蒜奶油和正宗的意大利番茄醬。上面鋪著番茄、羅勒和水牛芝士。

100g 40 200°C 10 min

#BKM70014

NEW

BAKERMAN

FILLED PIZZA-DONUT DIAVOLO

辣肉腸爆芝薄餅冬甩



Loose pizza dough filled with spicy cream cheese and topped with real Italian tomato sauce, hearty salami, juicy pepper pieces and tasty cheese.

鬆軟的薄餅皮，內餡是辣味奶油芝士，上面鋪著正宗的意大利番茄醬、莎樂美腸、甜椒塊和芝士。

100g 40 200°C 10 min

#BKM70010

NEW

BAKERMAN

FILLED PIZZA-DONUT CHEDDAR-JALAPENO

墨西哥辣椒爆芝薄餅冬甩



Loose pizza dough filled with a cheese filling and topped with real Italian tomato passata, spicy cheddar and aromatic jalapenos.

鬆軟的薄餅皮，內餡是芝士，上面鋪著正宗的意大利番茄醬、辣味車打芝士和墨西哥辣椒。

100g 40 200°C 10 min

#BKM70016

NEW

BAKERMAN

FILLED PIZZA-DONUT TARTE FLAMBÉE

洋蔥煙肉火焰爆芝薄餅冬甩



Loose pizza dough filled with cream cheese and topped with a traditional fried onions, savoury bacon and creamy sour cream.

鬆軟的薄餅皮，內餡是奶油芝士，上面鋪著傳統的炸洋蔥、鹹香的煙肉和酸奶油。

100g 40 200°C 10 min

#BKM70070

NEW

BAKERMAN

WOOD OVEN PINSA MARGHERITA

窯烤意式 Pinsa薄餅



Crispy fine Pinsa dough with genuine Italian flour „farina integrale", topped with fruity tomato sauce and aromatic cheese.

酥脆的意大利細麵餅皮，採用正宗的意大利麵粉"farina integrale"製成，上面鋪著番茄醬和芝士。

140g 40 200°C 10 min

RECEPTION EAT 滋味小食

#000089 Traiteur de Paris



TRADITION CANAPÉS

傳統法式小糕點

ASSORTED SAVOURY CANAPÉS
雜錦鹹點法式小糕點

1 Onion cake, smoked duck breast with bitter orange.
洋蔥餅、香橙煙燻鴨胸。

2 Tomato nancier cake, cream of goat's cheese, marinated tomato and chives.
番茄費南雪蛋糕、山羊芝士忌廉、醃番茄和韭菜。

3 Rye bread, chicken rillettes with mustard, white bread, paprika.
黑麥麵包、芥末雞肉醬、白麵包、辣椒。

4 Blinis, horseradish and lemon cream, marinated anchovy, pink peppercorn, dill.
俄羅斯鬆餅、辣根、醃鳳尾魚、紅胡椒、茴香。

5 Nordic bread, soft crab, avocado mousse, lemon zest.
黑麥麵包、軟殼蟹、牛油果慕斯、檸檬皮。

6 Biscuit with nuts, cream of Roquefort, Roquefort.
堅果餅乾、羊乳奶油。

7 Caramel biscuit, cream mix with foie gras, fig jelly.
焦糖餅乾、鵝肝醬奶油、無花果果凍。

8 Pepper cake, shellfish-flavoured cream, marinated crayfish.
胡椒餅、海鮮味奶油、醃小龍蝦。

9 Blinis, lemon cream, smoked salmon, spice mix.
俄羅斯鬆餅、檸檬奶油、煙燻三文魚、混合香料。

10 g | 9 flavors x 6 pcs
3 hrs

#000096 Traiteur de Paris



VEGETARIAN

VEGETARIAN CANAPÉS

素食小糕點

ASSORTED SAVOURY CANAPÉS
鹹點法式小糕點

1 Burgers, coriander-yuzu cream, sugarsnap peas, grilled seasame seeds, teriyaki sauce.
漢堡、芫茜柚子醬、豌豆、芝麻、日式照燒醬。

2 Vegetable club sandwiches (green bread, vegetables, multrigrain bread).
蔬菜公司三明治 (青麵包、蔬菜、多穀麵包)。

3 Onions cakes, mascarpone, walnuts, cranberries.
洋蔥蛋糕、馬斯卡彭芝士忌廉、核桃、蔓越莓。

4 Tomato nanciers, ricotta cream, mozarella cheese ball, marinated tomato.
番茄費南雪蛋糕、馬斯卡彭芝士忌廉、水牛芝士波、醃番茄。

5 Blinis, pepper cream, roaster peppers.
俄羅斯鬆餅、胡椒奶油、烤辣椒。

6 Spinach cakes, mascarpone cream, broad beans, sugarsnap peas.
菠菜蛋糕、馬斯卡彭芝士忌廉、豌豆。

10 g | 6 flavors x 9 pcs
3 hrs

RECEPTION EAT 滋味小食

#BON5784



MINI WRAPS

迷你小卷組合

A colorful assortment of mini wraps inspired from Mediteranean flavors:
- Pastrami and mustard wraps
- Salmon and chives wraps
- Chicken and soft pepper wraps
- Goat cheese and Mediterranean vegetable wraps

從地中海風味中得到靈感的迷你繽紛小卷組合:
-燻牛肉芥末捲餅
-三文魚韭菜捲餅
-雞肉甜椒捲餅
-山羊芝士地中海蔬菜捲餅

13g | 48 (6 flavors x 9 pcs)

5 hrs

#BON5698



HAM & CHEESE CROQUE MONSIEUR

火腿芝士三文治

A bite size classic Croque Monsieur made with 2 slices of loaf bread, a slice of ham and bechamel topped with Emmental cheese and bechamel.

用兩片麵包、一片火腿和白醬製成的迷你經典火腿芝士三文治,上面有艾門塔爾芝士和白醬。

12g | 40 | 200°C | 10 min

15 mins

#BON6509



COMTE CHEESE & TRUFFLE CROQUE MONSIEUR

迷你法式松露芝士三文治

The most popular French sandwich in a fancy white truffle recipe and bites format!

最受歡迎的法國三文治採用精美的白松露配方和小食形式!

8g | 32 | 200°C | 10 min

15 mins

SIDE DISH 配菜

#005088 Traiteur de Paris



POTATO GRATIN

焗芝士忌廉千層薯

Potatoes, cream, mozzarella, salt and garlic.

薯仔、忌廉、水牛芝士、鹽和蒜。

7 cm | 120 g | 40

Frozen: 24 min at 180°C

Frozen: 2 min 40 sec at 700W

#004353 Traiteur de Paris



POTATO GRATIN WITH SUMMER TRUFFLE

松露忌廉千層薯

Potatoes, cream, emmental cheese, Tuber aestibum white summer truffle.

薯仔、忌廉、安文達芝士、夏块菌白夏松露。

7 cm | 120 g | 20

Frozen: 24 min at 180°C

Frozen: 3 min 20 sec at 750W



CULINARY AID

料理材料

Many chefs seize the opportunity of client celebrations to express creativity in plates, we have selected a complementary range of culinary aid. Flavored bread slices or mini bases, they facilitate and fasten your caterings' preparation, and enable you to answer even complex and last-minute requests positively. Sweet or savory, they will be a helpful support whether you imagine a very classic and elegant, or playful and creative menu!

許多大廚將客戶慶祝活動視為表達創意的機會，我們特別為大厨們提供了各種美食的烹飪輔助品。料理材料為您的餐飲準備提供便利和保證，助您應付顧客們複雜或最後一分鐘的需求。無論您想擁有一個非常經典、優雅、還是有趣且富有創意的菜式；無論是整個大面包還是個人份量、甜味還是鹹味，都可滿足您的需求。

« To help you answer even complex and last-minute requests positively! »

「助您正面解決和應付顧客們複雜或最後一分鐘的需求」

CULINARY AID 烹飪輔助材料

PASTRY SHEET 糕點片

#34171

PRE-LAMINATED PUFF PASTRY DOUGH SHEET

酥皮



Wheat flour, pure fine butter.

小麥麵粉、純正優質牛油。

39x28 cm 300g 36

#34813

LEAVENED CROISSANT DOUGH

發酵牛角酥麵團



Wheat flour, pure fine butter.

小麥麵粉、純正優質牛油。

38x28 cm 500g 25



#MAD7130

ORIGINAL GENOISE SPONGE SHEET

原味海綿蛋糕片



A natural biscuit sheet with a soft texture.
Serving suggestion : Can be soak in syrup, suitable for a cake base especially Strawberry Cake and Raspberry Cake

天然成分的海綿蛋糕片質地鬆軟。
建議用法：可浸泡在糖漿，適合作為甜品的基底，特別適用於士多啤梨蛋糕或覆盆莓子蛋糕。

58 x 38 cm 350g 12

4 hrs

#MAD7131

COCOA GENOISE SPONGE SHEET

可可海綿蛋糕片



A soft and natural biscuit sheet made with cocoa powder.
Serving suggestion : Can be soaked in syrup, suitable for a cake base

含有可可粉的海綿蛋糕片成分天然，質地鬆軟。
建議用法：可浸泡在糖漿，適合作為甜品的基底。

58 x 38 cm 350g 12

4 hrs

BREAD LAYER 神奇麵包片

#BON5311



YELLOW BREAD SHEET

神奇麵包 - 黃色原味

With natural extract of yellow carrot.
Taste : neutral. Can be used for both savory and sweet creation.

天然的黃色胡蘿蔔素。
味道：天然。均適用於鹹點和甜點。

30 x 40 cm | 250g | 10
30 min | 10-15 min

#BON1929



TOMATO BREAD SHEET

神奇麵包 - 番茄口味

With natural tomato puree and chopped basil leaves.
Taste : lightly savory. Mainly used for savory creations.

天然的番茄醬混合碎羅勒葉。
味道：微鹹。主要用於製作鹹點。

30 x 40 cm | 250g | 10
30 min | 10-15 min

#BON3701



SPINACH BREAD SHEET

神奇麵包 - 菠菜口味

With natural spinach leaves puree.
Taste : lightly savory. Mainly used for savory creations.

天然的菠菜醬。
味道：微鹹。主要用於製作鹹點。

30 x 40 cm | 250g | 10
30 min | 10-15 min

#BON2711



DARK BREAD SHEET

神奇麵包 - 黑麥口味

With malted wheat flour, cocoa powder.
Taste : lightly savory. Mainly used for savory creations.

使用麥芽麵粉製成。
口感：天然。可用於創作鹹甜點。

30 x 40 cm | 250g | 10
30 min | 10-15 min

#BON1223



COUNTRYSIDE BREAD SHEET

神奇麵包 - 田園風味

A mix of wheat and rye flour.
Taste : neutral. Can be used for both savory and sweet creation.

混合小麥粉和黑麥麵粉。
味道：天然。可用於鹹甜點的創作。

30 x 40 cm | 250g | 10
30 min | 10-15 min

#BON7221

NEW



PURPLE BREAD SHEET

神奇麵包 - 洛神花口味

With carrot concentrate and hibiscus.
Taste : neutral. Can be used for both savory and sweet creation.
Typical plain soft purple colour bread sheet, with a slight acidity from the carrot and hibiscus concentrate, moist texture.

味道：天然。可用於鹹甜點的創作。經典的素紫色軟麵包片，略帶胡蘿蔔和洛神花濃縮物的酸味，口感濕潤。

30 x 40 cm | 250g | 20
30 min | 10-15 min

#BON9098



WHITE BREAD SHEET

神奇麵包 - 白色原味

With white wheat flour.
Taste : neutral. Can be used for both savory and sweet creation.

白色小麥麵粉。
味道：天然。可用於鹹甜點的創作。

30 x 40 cm | 250g | 20
30 min | 10-15 min

RECIPE INSPIRATIONS 食譜靈感












GOURMET MINI WAVES 迷你波浪捲

INGREDIENTS 食材

SPINACH BREAD SHEET
COUNTRYSIDE BREAD SHEET

神奇麵包 - 菠菜口味
神奇麵包 - 田園風味



TOPPING 配料

Mozzarella Cheese	300g
Bacon	200g
Hazelnut	100g
Dry redcurrant	50g
水牛芝士	300g
煙肉	200g
榛子	100g
紅加侖子乾	50g

STEPS 做法

1. Cut the bread sheet by 7cm x 3cm, bake it 6 min in the oven on the wave tray.
2. Add the cheese, bacon on top of the bread and put it back in the oven until cheese melted.
3. Add the rest of the ingredients on the top before serving.

1. 將麵包片切成 7 厘米 x 3 厘米的小塊，放在波浪形烤盤上烤 6 分鐘。
2. 在麵包片上放上芝士和煙肉，再放回焗爐烤至芝士融化。
3. 食用前，將剩餘的食材撒在上面。

-

TART SHELL 撻殼

#MASDIS407 masdeu

MINI TARTLET - SESAME

迷你圓形撻殼 - 芝麻



Round shape, golden yellow colour with sesame seeds and crunchy structure.

形狀圓形、色澤金黃，帶有芝麻，結構鬆脆。

3.8 x 2 cm | 9g | 192 | 10 hrs

#MASDIS401 masdeu

MINI TARTLET - NEUTRAL

迷你圓形撻殼 - 中性



A crispy and crunchy structure, ready to be fill with your sweet or savory creations.

結構酥脆，可隨時填充甜味或鹹味創意料理。

3.8 x 2 cm | 9g | 192 | 10 hrs

#MASDIS405 masdeu

MINI TARTLET - BLACK NEUTRAL

迷你圓形撻殼 - 黑色中性



Black baked waffle, ready to fill.

中性的黑色威化，解凍即可用。

3.8 x 2 cm | 9g | 192 | 10 hrs

#MASDIS400 masdeu

MINI TARTLET - SWEET

迷你圓形撻殼 - 甜味



A baked waffle ready to fill for your dessert bites creations.

已焗威化，準備填充您的小甜點創作。

3.8 x 2 cm | 9g | 192 | 10 hrs

#MASDIS402 masdeu

MINI TARTLET - COCOA

迷你圓形撻殼 - 可可味



Round shape, dark brown colour and crunchy structure.

圓形、深褐色、結構鬆脆。

3.8x 1.5 cm | 9g | 192 | 10 hrs

#MASDIS283 masdeu

MINI TARTLET SQUARED - SWEET

迷你方形撻殼 - 甜味



A squared butter shortcrust with butter tart shell.

方形牛油撻殼，解凍即可用。

3.4 x 1.6 cm | 8.5g | 240 | 10 hrs

#MASDIS281 masdeu

SWEET TARTLET

直邊甜牛油撻



Round shape and straight edge, ready to fill tartlet made with pure butter.

圓形加上直角邊緣，使用純牛油製成的撻皮，可隨時填充。

5 x 1.7 cm | 11g | 200 | 10 hrs

#MASDIS307 masdeu

SWEET TARTLET

直邊甜牛油撻



Round shape and straight edge, ready to fill tartlet made with pure butter.

圓形加上直角邊緣，使用純牛油製成的撻皮，可隨時填充。

7 x 1.8 cm | 25g | 96 | 10 hrs

TART SHELL 撻殼

#MASDIS311 masdeu

NEW



VEGAN MINI TARTLET - SWEET

純素迷你圓形撻殼 - 甜

Round shape, golden yellow colour with sweet taste.

金黃色圓形撻殼，味道香甜。

3.8 x2 cm | 9g | 192

10 hrs

#MASDIS312 masdeu

NEW



VEGAN MINI TARTLET - COCOA

純素迷你圓形撻殼 - 可可

Round shape, brown colour with cocoa taste.

棕色圓形撻殼，帶有可可香味。

3.8 x2 cm | 9g | 192

10 hrs

#MASDIS313 masdeu

NEW



VEGAN MINI TARTLET - SWEET

純素迷你圓形撻殼 - 甜

Round shape, golden yellow colour with sweet taste.

金黃色圓形撻殼，味道香甜。

5 x 1.7 cm | 10g | 200

10 hrs

#MASDIS314 masdeu

NEW



VEGAN MINI TARTLET - COCOA

純素迷你圓形撻殼 - 可可

Round shape, brown colour with cocoa taste.

棕色圓形撻殼，帶有可可香味。

5 x 1.7 cm | 10g | 200

10 hrs

TART SHELL 撻殼

#MASDIS202 masdeu

MINI VOL-AU-VENT

迷你圓形酥皮盒



A mini size vol au vent ready to fill that have a light, flaky texture.

迷你千層酥餅，隨時可填充，質地輕盈鬆脆。

3.5 x 2.7 cm | 5.7g | 240

180°C | 5 min

#MASDIS204 masdeu

VOL-AU-VENT

圓形酥皮盒



The classic vol au vent made with a puff pastry dough and ready to fill.

經典的圓形酥皮盒酥皮麵團製成，現成可填充。

5.5 x 3 cm | 14.5g | 100

180°C | 5 min

MASDIS570 masdeu

MINI CONE SWEET

迷你脆筒- 甜味



A sweet waffles cones ready to fill made with refined coconut that will stay crispy after thawing.

可隨時填充的甜脆筒由精製椰子製成，解凍後仍保持酥脆。

2.5 x 7 cm | 4.8g | 180

10 hrs

#MASDIS560 masdeu

MINI CONE NEUTRAL

迷你脆筒- 中性



Waffle cone ready to fill and suitable for savoury and sweet recipes. Made with refined vegetable fat (coconut) that you will not be able to taste.

適合鹹味和甜味食譜的脆筒，解採用精製植物脂肪（椰子）製成。

2.5 x 7 cm | 4.8g | 180

10 hrs

#MASDIS563 masdeu

MINI CONE BLACK

迷你黑色脆筒- 中性



Neutral and crispy waffles cone shaped suitable for savoury and sweet fillings. Made with a very thin layer of refined vegetable fat (coconut).

中性圓錐形黑色脆筒，適合鹹味和甜味餡料。

2.5 x 7 cm | 4.8g | 180

10 hrs

NEW

CHOCOLATE SHELL 朱古力撻殼

#CLU23030



SMALL ROUND DARK 72%

迷你平底黑朱古力殼

"Dark round chocolate cups small size, 72% of cocoa.

細黑朱古力圓殼，可可含量72%。

2.7 x 1.8 cm | 3.5g | 288

#CLU23020



TINY ROUND DARK 72%

袖珍平底黑朱古力殼

"Dark round chocolate cups small size, 72% of cocoa.

細黑朱古力圓殼，可可含量72%。

2.7 x 1.1 cm | 1.8g | 384

#CLU23100



SLIM LITTLE RONDINE WHITE 36%

迷你平底白朱古力殼

"White low edge & round chocolate cups, small size.

細白色低邊圓形朱古力殼。

4 x 1.5 cm | 4.5g | 144

#CLU23225



LITTLE SPHERE CUP DARK 72%

迷你半弧黑朱古力殼

"Dark little sphere chocolate cups, 72% of cocoa.

細黑朱古力圓殼，可可含量72%。

5 cm | 5.5g | 48

#CLU23460



ROUND DARK 72%

平底黑朱古力殼

"Dark round chocolate cups big size, 72% of cocoa.

大黑朱古力圓殼，可可含量72%。

6 x 3.5 cm | 18g | 48

#CLU23480



SPHERE DARK 72%

半弧黑朱古力殼

"Dark sphere chocolate cups big size, 72% of cocoa.

大黑朱古力圓殼，可可含量72%。

7 cm | 12.5g | 30

#CLU23486



SPHERE WHITE 36%

半弧白朱古力殼

White sphere chocolate cups big size.

大白朱古力圓殼。

7 cm | 12.5g | 30

*Indent only. 只供預訂。

BLINI 俄羅斯鬆餅

#000018 Traiteur de Paris

MINI BLINI

迷你俄羅斯鬆餅

Wheat flour, sunflower oil, milk & eggs.

小麥麵粉、葵花籽油、牛奶和雞蛋。



VEGETARIAN

4 cm | 4.5g | 180 | 1 hr

#000001 Traiteur de Paris

NEW

BLINI

俄羅斯鬆餅

Wheat flour, sunflower oil, milk & eggs.

小麥麵粉、葵花籽油、牛奶和雞蛋。



VEGETARIAN

5.5 cm | 8g | 96 | 1 hr

CREPE 可麗餅

#DDC453

SWEET FRENCH CREPES

法式甜味可麗餅

Made with fresh eggs and wheat flour, the crepes are slightly sweet and flavoured with natural vanilla aroma. Cold or warm, these crepes are a delightful base for your sweet creations.

新鮮的雞蛋和小麥麵粉，清甜的天然雲呢拿味。冷熱皆可，這些可麗餅可用於你甜點的創作。



29 cm | 50g | 50 | 1-2 hrs

PANCAKE 班戟

#000190 Traiteur de Paris

PANCAKE

班戟

Egg, milk, cream cheese and flour.

雞蛋、牛奶、忌廉芝士和麵粉。



9 cm | 25g | 80

15 sec at 800W



INGREDIENT

食材

When it comes to creating exceptional pastries, the quality of ingredients is paramount. Utilizing frozen fruit purees, opens a world flavor possibility while ensuring year-round availability of fresh-tasting ingredients.

Frozen fruit purees provide chefs with a convenient and consistent way to infuse vibrant flavors into their creations, while IQF fruits maintain the freshness and nutritional integrity of seasonal produce. Additionally, frozen vegetables add a unique and savory twist to various pastry applications, enhancing both taste and texture.

在製作優質糕點時，食材原料的品質至關重要。利用冷凍水果泥、開闢了風味無限的世界，同時確保全年都有穩定的食材供應。

冷凍水果泥為廚師提供了一種方便和一致的方式，將充滿活力的風味融入到他們的創作中，而急凍水果則保持了時令產品的新鮮度和營養完整性。此外，冷凍蔬菜為各種糕點

« Craft innovative and delectable masterpieces with ease »

「輕鬆製作出創新且美味的傑作 」

INGREDIENT 食材

FRUIT PURÉE 水果蓉

#3012047000

GREEN APPLE PURÉE (UNSWEETENED)

青蘋果蓉 (無糖)



An unsweetened frozen apple purée made of Granny Smith variety fruit grown in France and picked at optimal ripeness.

法國種植的青蘋果製成的無糖冷凍蘋果泥，在最佳成熟度期間採摘。

1kg 6 5hrs

#3012046000

WILLIAMS PEAR PURÉE (UNSWEETENED)

威廉梨蓉 (無糖)



The pears from France used in our purée are selected according to rigorous quality criteria and picked at optimal ripeness, the moment when they are the sweetest and most colourful, to create a high gustatory quality purée.

果泥所採用的法國梨是根據嚴格的品質標準選出的，並在最成熟時期採摘，也是最甜美和色彩最豐富的時刻，才能造出這種高品質的風味果泥。

1kg 6 5hrs

#3012032000

NEW

MIRABELLE PLUM PUREE (UNSWEETENED)

布冧蓉 (無糖)



No added sugar, showing the thin and tanic texture of the peel, and inspiring compote notes.

不添加糖，展現出果皮的薄而爽口的質地，並帶有令人愉悅的果醬香氣。

1kg 6 5hrs

#3012044000

WHITE PEACH PURÉE

白桃蓉



A white peach purée made with fruits from Europe.

無糖冷凍白桃泥，採用法國Monts et Coteaux du Lyonnais區的白桃製成。

1kg 6 5hrs

#3012049000

NEW

RED RHUBARB PUREE

大黃蓉



Pulpy texture and typical sourness offering a good aromatic structure.

果肉質地，典型酸味，香氣結構良好。

1kg 6 5hrs

#3012031000

NEW

MELON PUREE

蜜瓜蓉



Faithful to the sun-drenched and ripe fruit, with juicy and candied notes.

忠實還原陽光下成熟水果的風味，帶有多汁和甜美的味道。

1kg 6 5hrs

#3012027000

NEW

KIWI PURÉE

奇異果蓉



Fruit puree made by crushing and refining of fresh kiwis, from France.

由法國新鮮奇異果壓榨精製而成的果蓉。

1kg 6 5hrs

#3012015000

NEW

PURPLE FIG PURÉE (UNSWEETENED)

紫色無花果蓉 (無糖)



An unsweetened purée made with purple figs from France and Spain.

一種不加糖的蓉，用來自法國和西班牙的紫色無花果製成。

1kg 6 5hrs

FRUIT PURÉE 水果蓉

#3012034000

RED MUSCAT GRAPE PURÉE (UNSWEETENED)

紅麝香葡萄蓉 (無糖)



An unsweetened purée made with red grape muscat from Provence in France.

一種不加糖的蓉，用產自法國普羅旺斯的紅葡萄麝香葡萄製成。

1kg 6 5hrs

#3012001000

NEW

APRICOT PUREE

杏桃蓉



Expressing the warmth of the sun-drenched and ripe fruit, freshly picked from the tree.

散發著陽光下成熟水果的溫暖氣息，彷彿剛從樹上摘下來一樣。

1kg 6 5hrs

#3012035000

BLUEBERRY PURÉE

野生藍莓蓉



Made with flavorful berries, known for being smaller and richer, with a more intense flavour profile and strong aromas than their cultivated counterparts, resulting in a powerful and seductive taste experience.

採用美味莓果製成，與人工栽培的莓果相比，莓果體積更小、味道更濃鬱，風味更濃鬱，香氣更濃鬱，帶來強烈而誘人的味覺體驗。

1kg 6 5hrs

#3012018002

RASPBERRY PURÉE (UNSWEETENED)

覆盆莓蓉 (無糖)



An unsweetened passion fruit purée, made from passion fruit selected in Peru and Ecuador. The fruits are crushed and sieved.

來自東歐的無糖雜錦紅莓蓉。

1kg 6 5hrs

#3012016002

STRAWBERRY PURÉE (UNSWEETENED)

士多啤梨蓉 (無糖)



A frozen and unsweetened strawberry purée made from a blend of different strawberry varieties picked at optimum ripeness.

由四種士多啤梨品種(Camarosa、Senga Sengana、Charlotte和Darselect)結合而成的冷凍士多啤梨蓉，在最佳成熟期採摘。

1kg 6 5hrs

#3012021000

RED FRUITS MIX PURÉE

雜莓蓉



"Our unsweetened frozen red fruit purée is made from a balanced blend of raspberries, redcurrants, strawberries and backcurrants picked at optimum ripeness.

無糖冷凍雜錦紅果蓉由士多啤梨、醋栗、黑莓和莫雷洛櫻桃在最佳成熟期採摘製成。

1kg 6 5hrs

#3012024000

MORELLO CHERRY PURÉE

車厘子蓉



Made with Oblacinska variety from Serbia.

採用塞爾維亞的 Oblacinska 品種製成。

1kg 6 5hrs

#3012009002

BLACKCURRANT PURÉE (UNSWEETENED)

黑加侖子蓉 (無糖)



一種不加糖的蓉，由來自法國Black Down和Andorine的黑加侖子製成。

1kg 6 5hrs

FRUIT PURÉE 水果蓉

#3012005000

BANANA PURÉE (UNSWEETENED)

香蕉蓉 (無糖)



Unsweetened frozen banana purée made from bananas from Costa Rica and Ecuador, offer an exceptional sweet flavor, creamy texture, and versatility in culinary applications.

使用卡文迪什品種製成。這名種香蕉在厄瓜多爾種植，以獨特的甜味、豐富口感和在烹調用途廣泛而聞名。

1kg 6 5hrs

#3012043005

PASSION FRUIT PURÉE (UNSWEETENED)

熱情果蓉 (無糖)



An unsweetened passion fruit purée, made from passion fruit selected in Peru and Ecuador. The fruits are crushed and sieved.

採用秘魯熱情果製作，將水果壓碎和過濾而成。並經過處理消除任何微氧化的風險。之後透過特殊的加熱工序，有助保留新鮮水果的特性，包括風味、顏色和口感。

1kg 6 5hrs

#3012023000

NEW

POMEGRANATE PURÉE (UNSWEETENED)

石榴蓉 (無糖)



No added sugar, expressing a beautiful and sour freshness, lightly tanic.

不添加糖，口感清新爽口，略帶酸澀。

1kg 6 5hrs

#3012030002

MANGO PURÉE (UNSWEETENED)

芒果蓉 (無糖)



The frozen unsweetened mango purée is made from a blend of Alphonso mangoes from India and Chato De Inca from Peru.

這款冷凍無糖芒果泥由來自印度Ratnagiri地區的Alphonso芒果製成，這種芒果甜美、多汁而且香氣四溢。該區的地理和氣候非常適合種植芒果。

1kg 6 5hrs

#3012037003

COCONUT PURÉE (UNSWEETENED)

椰子蓉 (無糖)



Unsweetened frozen coconut purée Made from selected coconuts from Thailand and Sri-Lanka.

這款無糖冷凍椰子蓉選用來自泰國和斯里蘭卡的椰子製成。

1kg 6 5hrs

#3012004000

PINEAPPLE PURÉE (UNSWEETENED)

菠蘿蓉 (無糖)



Crafted specifically for chefs and mixologists, our pure pineapple purée is made from selected fruits from Central and South America.

專為廚師和調酒師而設的純菠蘿蓉，由100%純菠蘿製成，不含轉基因成分，符合純素食標準，不含添加糖。

1kg 6 5hrs

#3012022002

PINK GUAVA PURÉE (UNSWEETENED)

粉紅番石榴蓉 (無糖)



An unsweetened pink guava mix from Brazil and South Africa.

由來自巴西和南非的不加糖的粉紅番石榴混合而成。

1kg 6 5hrs

#3012028000

LYCHEE PURÉE

荔枝蓉



Contains 10% cane sugar and made with different varieties of fruits from Thailand, Taiwan, India and Madagascar.

含有10%的蔗糖，採用來自泰國、台灣、印度和馬達加斯加的不同品種的水果製成。

1kg 6 5hrs

FRUIT PURÉE 水果蓉

#3012013002

LEMON PURÉE (UNSWEETENED)

檸檬蓉 (無糖)



A classic lemon juice made with 100% lemon from Sicily.

採用 100% 西西里島檸檬製成的經典檸檬汁。

1kg 6 5hrs

#3012026002

KALAMANSI PURÉE (UNSWEETENED)

酸柑蓉 (無糖)



A citrusy juice of Kalamansi from Vietnam, flash frozen to preserve the natural texture and flavor. Contains no added sugar.

以迅速冷凍的方式保存的青桔汁，具自然口感和風味。

1kg 6 5hrs

#3012014003

LIME PURÉE (UNSWEETENED)

青檸蓉 (無糖)



A frozen lime juice made with 100% fruit grown in South America, and picked at optimal ripeness to create a strong aromatic juice, the closest possible to the fresh fruit taste.

在墨西哥種植並在最佳成熟期採摘，100%水果製成的冷凍青檸蓉，帶有濃郁的香味，貼近新鮮水果的口感。

1kg 6 5hrs

#3012041000

NEW

GRAPEFRUIT PUREE (UNSWEETENED)

西柚蓉 (無糖)



No added sugar, expressing the bitterness of the fruit and its aromas, also delicateness, sweetness and anise freshness.

不添加糖，展現水果的苦澀和香氣，以及細膩、甜美和茴香的清新。

1kg 6 5hrs

#3012029000

MANDARIN PURÉE (UNSWEETENED)

柑蓉 (無糖)



A frozen and unsweetened mandarin purée, made uniquely with mandarins grown in Sicily, a renowned location for the quality of its citrus fruits, with a specific non-bitter taste.

冷凍柑橘蓉，由西西里種植的柑橘製成，該地區以出產優質柑橘而著名，具有獨特的甘味。

1kg 6 5hrs

#3012040000

BLOOD ORANGE PURÉE (UNSWEETENED)

血橙蓉 (無糖)



An exquisite blend of 100% Sicilian blood orange.

100% 西西里血橙混合而成。

1kg 6 5hrs

#3012094000

NEW

SUDACHI PURÉE (UNSWEETENED)

酢橘蓉 (無糖)



A 100% purée of Sudachi from Japan.

100% 來自日本的酢橘蓉。

1kg 6 5hrs

#3012031000

YUZU PURÉE (UNSWEETENED)

柚子蓉 (無糖)



A vibrant and unsweetened yuzu purée made with 100% Japanese yuzu.

由100%日本柚子製成的柚子蓉。

1kg 6 5hrs

FRUIT PURÉE 水果蓉

#3012006000



RED PRICKLY PEAR PURÉE (UNSWEETENED)

紅色仙人掌蓉（無糖）

A vibrant purple color unsweetened purée made with red prickly pear from Peru.

充滿活力的紫色，不加糖的蓉，由秘魯的紅色仙人掌製成。

1kg　6　5hrs

#3012085000

NEW



WATERMELON PUREE (UNSWEETENED)

西瓜蓉（無糖）

No added sugar, fine and balanced, astonishing replication of the fresh fruit taste and consistency.

不添加糖，口感細膩均衡，完美復刻了新鮮水果的味道和質地。

1kg　6　5hrs

RECIPE INSPIRATION 食譜靈感











NEW

COUVERTURE CHOCOLATE 調溫朱古力

SINGLE PLANTATION 單一種植園系列

Incomparable flavours and aromatic profile. 無與倫比的風味和香氣。

#CLU20480





FLUIDITY: ●●●○○

PLANTATION LA LAGUNA DARK 70%

危地馬拉黑朱古力70%

Taste: Plum and roasted cocoa with tart apple, liquorice, tropical pepper, and a refreshing minty lift.

口味：布秣和烤可可的味道，搭配酸蘋果、甘草、熱帶胡椒和清爽的薄荷味。

3kg 7

#CLU20530





FLUIDITY: ●●●○○

PLANT MANGARO 71%

馬達加斯加黑朱古力71%

Taste: Biscuit and exotic fruits balanced by gingerbread , hot cocoa, and citrus-pepper brightness.

口味：餅乾和異國水果的香氣與薑餅、熱可可以及柑橘的完美平衡。

3kg 7

Usage: Moulding bar, Mousse, Ganache, Biscuit, Glazing, Ice sorbet

用途：模具條、慕斯、生朱古力、餅乾、淋面、雪葩

COUVERTURE CHOCOLATE 調溫朱古力

ACCORDS D'EXCEPTION CHOCOLATES 頂級朱古力系列

Unique and exceptional flavours. 獨特非凡的口味。

#CLU20047

VANUARY DARK 63%

黑朱古力63%



Taste: Lush honeyed berries with a refined peppery lift.

口味：餅乾和異國水果的香氣與薑餅、熱可可以及柑橘的完美平衡。

3kg 7

FLUIDITY: ●●●●○

#CLU20053

ELIANZA DARK 55%

黑朱古力55%



Taste: Silky cocoa layered with elegant liquorice and fresh star anise.

口味：飽滿的蜂蜜莓果，伴以精緻的胡椒氣息。

3kg 7

FLUIDITY: ●●●●○

#CLU20067

KAYAMBE DARK 72%

黑朱古力72%



Taste: Vibrant red berries entwined with liquorice and dark cocoa.

口味：順滑的可可香，融合了優雅的甘草香和新鮮的八角香。

3kg 7

FLUIDITY: ●●●●◐

#CLU20081

ARCANGO DARK 85%

黑朱古力85%



Taste: Deep woody warmth enriched with fine spices and bright fruit.

口味：鮮豔的紅莓果與甘草和黑可可交織在一起。

3kg 7

FLUIDITY: ●●●●◐

#CLU20103

NOIR INFINI DARK 99%

黑朱古力99%



Taste: Bold cocoa intensity with toasted coffee and polished rosewood.

口味：深沉的木質溫暖，融合著精緻的香料和明亮的水果香氣。

3kg 7

FLUIDITY: ●●●●●

#CLU20401

ELIANZA MILK 35%

牛奶朱古力 35%



Taste: Velvety caramel cream softened by toasted cocoa.

口味：濃鬱的可可風味，搭配烤咖啡和拋光紅木的香氣。

3kg 7

FLUIDITY: ●●●●○

#CLU20614

ELIANZA WHITE 33%

白朱古力 33%



Taste: Luxurious crème brûlée and buttered biscuits with a whisper of honey.

口味：順滑的焦糖奶油，伴隨著烤可可的香氣。

3kg 7

FLUIDITY: ●●●●○

Usage: Moulding bar, Mousse, Ganache, Biscuit, Ice sorbet, Glazing, Coating

用途：模具條、慕斯、生朱古力、餅乾、雪葩、上光、塗層

NEW

COUVERTURE CHOCOLATE 調溫朱古力

GOURMET CHOCOLATES 精緻朱古力系列

Made with authentic ingredients. 採用地道原料製成。

#CLU20201



Z-CAFÉ DARK 70%

咖啡味黑朱古力70%

Taste: Intense fruity coffee with warm toasted notes.

口味：濃鬱的果香咖啡，帶有溫暖的烘焙香氣。

3kg 1

#CLU20460



Z-CARAMEL MILK 43%

焦糖味牛奶朱古力

Taste: Gently caramel sweetness with a crunchy touch and fresh cream.

口味：淡淡的焦糖甜味，略帶酥脆口感和新鮮奶油味。

3kg 7

Usage: Moulding bar, Mousse, Ganache, Biscuit, Ice sorbet, Glazing

用途：模具條、慕斯、生朱古力、餅乾、雪葩、淋面

CRAFT CHOCOLATES 手作朱古力系列

Bigger package for all needs. 更大包裝，滿足所有需求。

#CLU20116



CAOZELO DARK 55%

黑朱古力55%

Taste: Gourmet hot chocolate and vanilla-kissed cocoa with a refined spicy, grilled finish.

口味：濃鬱的熱朱古力帶有香草味，最後以精緻的辛辣烤製風味收尾。

20kg 7

Usage: Moulding bar, Mousse, Ganache, Biscuit, Ice sorbet, Glazing

用途：模具條、慕斯、生朱古力、餅乾、雪葩、淋面

NEW

OTHER COCOA PRODUCT 其他可可製品

#CLU21000



COCOA BUTTER

可可油

Ideal for making chocolate smoother or allowing interior to harden.

使朱古力更滑順，或讓內部凝固。

4.5kg 4

#CLU21005



CACAO POWDER

可可粉

100% cocoa powder, finely powdered, 21% high fat content.

100%可可粉，粉末細緻，21% 高脂含量。

3kg 6

#CLU21009



CARAMELIZED COCOA GRUETINE

焦糖可可碎

Original product! Easily make cocoa decorations and flakes in a short time.

獨創產品! 短時間就可以輕鬆製作可可裝飾及薄片。

750g 24

#CLU66002



Z60 STICKS

黑朱古力條 60%

A perfect format and cocoa dosage to create delicious pastries.

完美的配方和可可粉用量，助您輕鬆製作美味糕點。

1.6kg 12

NUT PRODUCT 堅果製品

#CLU21058



COARSE GRAIN PRALINE

粗粒榛子杏仁醬

50 % almonds and hazelnuts, emphasis on the crunchiness of the nuts, giving your creations unique flavour and texture.

50% 杏仁和榛子，注重堅果的酥脆口感，賦予您的作品獨特的風味和質地。

2.5kg 1

#CLU21067



OLD-STYLE PRALINE

傳統榛子杏仁醬

Balanced with the delicacy of almonds, create a grainy and soft texture.

與杏仁的細膩口感相平衡，營造出顆粒感十足又柔軟的質地。

2.5kg 1

#CLU21080



27% HAZELNUT SPREAD

榛子醬27%

A delicious hazelnut spread made with time-honoured techniques in the CLUIZEL workshops.

CLUIZEL 工坊採用傳統工藝製作的美味榛子醬。

5kg 0

*Indent only. 只供預訂。

TOPPING & FILLING 配料 & 餡料

#CLU21007



CROUSTILLINE

脆米片

Shards of real crispy wafer with no vegetable fats.

不含植物油，真正酥脆威化的餅乾碎片。

2.5kg 6

#CLU21820



SOUFFLETINE

脆米粒

Puffed cereal grains can enhance the crispier texture.

加入膨化穀物，增加更明顯的酥脆口感。

2.5kg 3

#CLU21700



NEURAL DIAPHANE GLAZE

光亮膏

Transparent, flavor-neutral glaze is ideal for both hot and cold creations, it can be used on its own or in combinations.

這種透明、無味的釉料非常適合用於冷熱甜點，可以單獨使用，也可以與其他材料混合使用。

6kg 2

*Indent only. 只供預訂。



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RECIPES TO INSPIRE YOU



Pineapple Bun Style Chocolate Croissant



Paris - Rennes



Chocolate Cake



Flat Croissant



Chocolate Fondant

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