

2020 COLLECTION

MAINLAND CHINA 中国大陆



法念食品贸易 (深圳) 有限公司





THE SMART BAKERY SOLUTION FOR PROFESSIONALS

服务专业人士，提供明智的面包解决方案

In Greater China since 2008, we have been helping chefs and restaurant owners to find the best bakery products. We started with bread and croissants, and now provide many more categories, from tarts to culinary aid products. FB Solution has become in 12 years the leading importer and distributor of high quality bakery and pastry products across Mainland China, Hong Kong, Macau and Taiwan.

We partner with more and more brands, who share the same standards. We want to bring you the best, and by the best, we mean the most valuable for demanding Chefs: products suiting your needs and constraints, without ever compromising on quality or taste. All our partners use cutting-edge freezing technology, so the delicate and distinctive quality of their recipes can be delivered to your doorstep, all quality and flavors preserved. Our teams are the bond between their know-how and your daily operation. We support your activity, through collaborating with brands who share this demand for excellence, in constant creation of new recipes. You want your guests to remember your cuisine, and we are here to help you make it happen.

自 2008 年以来，我们立足大中华区，帮助厨师和餐厅老板，寻找最佳面包产品。我们从面包和羊角面包起步，目前提供多种类别的产品，从挞类到料理材料，种类多样。12 年间，FB Solution 在中国大陆、香港、澳门和台湾地区独领风骚，成为杰出的优质面包与糕点产品进口商与经销商。

我们与越来越多采用相同标准的品牌展开合作。我们选用最佳原料，为您奉上精良产品，提供卓越价值，满足要求严苛的厨师的高标准：产品满足您的需求和限制，丝毫不损品质或味道。我们所有合作伙伴均采用尖端冷冻技术，您在家中可以享受到他们配方的美妙口感和独特品质，品质与风味始终如一。我们的团队将他们的专业知识和您的日常运营结合起来。我们与那些追求卓越的品牌合作，不断打造新配方，支持您的活动。您希望自己的佳肴让客户印象深刻，我们努力助您实现目标。



FOLLOW US ON WECHAT
请关注我们官方微信



©Groupe LE DUFF

OUR FOUNDER 我们的创始人

Founding Chairman, Mr Louis Le Duff opened the first French casual-food restaurant "Brioche Dorée" in 1976 in northwestern France. With the rapid expansion of this concept and driven by his passion of sharing French food worldwide, Mr. Le Duff created many restaurants and bakeries but also brands for Chefs and professionals. Thanks to his vision and determination, the group now has more than 1,600 restaurants and bakeries worldwide, operates on the 5 continents and employs over 35,000 food lovers around the world.

1976 年，创始主席 Louis Le Duff 先生在法国西北部创办了首家休闲食品餐厅 "Brioche Dorée"。随着这一理念快速发展，再加上 Le Duff 先生将法国美食分享到全球的强烈愿望，他创建了多家餐厅和面包店，品牌在厨师和专业人士间人人皆知。得益于他的远见与决心，集团旗下餐厅和面包店在全球有 1,600 多家，经营范围覆盖五大洲，35,000 多名美食爱好者效力于我们的麾下。

OUR SELECTED SUPPLIERS

我们的精选供应商



« We want to invent Bakery and Patisserie of the future to help our customers grow – That's our goal! »

“我们希望打造出迎合未来需求的面包和糕点，帮助客户发展——这就是我们的目标！”

KNOW-HOW 专业知识



From its beginnings 30 years ago as a Research Centre focusing on bakery, Bridor gradually shifted to the production of frozen pastries to meet increasing demand from the high-end market, in line with the core concept laid down by Louis le Duff (founder and chairman of Groupe Le Duff): “artisanal products combined with industrial management”.

Located in Servon-sur-Vilaine in Brittany, Bridor de France produces a full range of enjoyable bakery products embodying French lifestyle and entertaining arts: elegance, refinement, flavors, pleasures, conviviality, and sharing.

30 年前，Bridor 最初只是一家关注面包的研究中心，后来逐渐转变为生产冷冻糕点，满足高端市场不断增长的需求，沿袭 Louis le Duff (Le Duff 集团创始人兼主席) 制定的核心理念。“手工产品与工业化管理结合。”

法国的 Bridor 位于布列塔尼的 Servon-sur-Vilaine，生产品类齐全、美味诱人的面包产品，充分展现法式生活方式和招待艺术：优雅、精致、美味、欢快、喜悦与分享。

Traiteur de Paris

« If you want to make quality products, you have to pour your heart and soul into them! »

“要想打造优质产品，定要身心投入！”

KNOW-HOW 专业知识



At Traiteur de Paris, people are the heart of the business. Everyone involved is completely invested in their project, pouring their heart and soul into producing high-quality pastries and patisserie.

Their Chefs select top quality ingredients. When possible, they prioritize local French products (when using cream or butter for example) or select protected designation of origin products, such as Guernsey salted caramel, Roussillon apricots, Sicilian lemons or Bourbon Vanilla.

在 Traiteur de Paris，人员是企业的核心。所有参与人员全身心投入自己的项目，尽心竭力，致力于生产优质糕点。

他们的厨师精选顶级原料。他们尽可能优先选择法国当地产品（例如使用奶油或黄油时），或原产地保护产品，比如盖朗德咸焦糖、鲁西永杏、西西里柠檬或波旁香草。



« 60 years of French know-how and passion for taste. »

“60年精湛法国专业知识，持久致力于打造美味”

KNOW-HOW 专业知识



自 1955 年以来，Boncolac 沿袭法国传统，研制出了冷冻甜点。

他们的甜点多种多样，专注于打造面向专业人士的美食。他们的配方精选优质美味的天然原料，经过焙烤，处理简单方便。除了味道之外，Boncolac 还格外注重产品的外观，采用美观精致的手工装饰。



« A taste for what's real and a passion for what's good... The quality of home cooking! »

“追寻纯正味道，打造卓越品质... 品质一流，如同自制！”

KNOW-HOW 专业知识



In order to provide consumers with top-of-the-line products, they strive for excellence.

This requirement involves a meticulous selection of quality ingredients, the optimisation of their process and the well-being of their employees. D7V makes steady, controlled progress, aimed at reducing the impact of their activities on the environment.

为了给消费者提供顶级产品，他们尽心竭力追求卓越。

这就要求他们精心挑选原料、优化流程并注重员工的健康。D7V 建立了稳固的可控流程，力求减少自身活动对环境的影响。



« The art to revisit the traditions since 1968 »

“源于 1968，技艺重现传统”

KNOW-HOW 专业知识



Ker Cadelac is a company based in Brittany in North-West of France specialized in local cakes and pastries such as Madeleine. Cultivating a traditional know how, the brand has developed distinctive ranges with unique taste thanks to high quality ingredients and pastry chefs involved in new recipes development. That brand is commercialized by Pâtisseries Gourmandes, based also in Brittany.

Ker Cadelac 公司位于法国西北部的布列塔尼，专精当地蛋糕与糕点，如玛德莲蛋糕。该品牌积累了丰富的传统专业知识，选用优质原料，由糕点厨师全力打造新配方，开发了独特的产品系列，味道独特。在布列塔尼 Pâtisseries Gourmandes 大力推动下，Ker Cadelac 实现了商业化。



« Selected by Chefs, all over the world! »

“全球厨师青睐有加！”

KNOW-HOW 专业知识



Florentines crafted desserts started as a small Patisserie boutique with European inspiration. Exceptional skills and experience were gained handcrafting their quality pâtisserie products alongside master pastry chefs. After mastering their craft, their passion grew towards seeking out the very best ingredients the world has to offer. In New Zealand, they discovered a land full of vivid tastes and plentiful natural benefits - the perfect starting point for making the best crafted desserts.

Florentines最初是在小型糕点铺中制作甜点，深受欧式风味启发。他们在手工打造优质糕点产品的过程中掌握了杰出的技能并积累了丰富的经验，成为出色的糕点大厨。掌握了出色的手艺后，他们热情高涨，致力于寻找世界上最优质的原料。在新西兰，他们发现了一块处处充满浓郁香味，天然优势多多的地方，堪称是打造卓越美味甜点的完美起点。





«The best pastry solution for professionals! »

“卓越糕点解决方案，服务专业人士！”

KNOW-HOW 专业知识



Combining pastry know-hows from factories based across France, England and

Netherlands, the group grants prior attention to answer the needs and expectations of their professional clients. Mademoiselle Desserts teams collaborate across Europe to the development of a pastry range featuring both Pleasure and Social responsibility – each and every ingredient is selected rigorously and sourced locally whenever possible, recipes are worked on to reduce additives to the strict minimum, while all suppliers are examined carefully and required to meet CSR(*) criteria.

(*) Corporate Social Responsibility

集团汇集法国、英国与荷兰等地工厂的糕点专业知识，格外注重满足专业客户的需求和期望。Mademoiselle Desserts 团队在欧洲广泛开展合作，开发既让人喜爱又体现社会责任的糕点产品，产品的每种原料都精挑细选，尽量从本地采购，配方中尽量减少添加剂，严格控制在最低水平，所有供应商均经过仔细检查，必须达到 CSR(*) 标准。

(*) 企业社会责任



« We strive to bring joy and happiness to people all over the world »

“我们竭尽所能，为全球人民带去愉悦和幸福”

KNOW-HOW 专业知识



Poppies started their family baking tradition in 1935 in the heart of Flanders Fields, Belgium. Today Poppies consists of many bakeries, each one specialized in a unique recipe or range of products. From traditional heart-shaped biscuits to filled donuts that keep you craving for more, their broad range of delicacies covers every part of the bakery and pastry world.

1935 年，Poppies 在比利时佛兰德斯战场的核心地带开创了家族烘焙传统。如今，Poppies 旗下有多款面包，每款专精一个独特配方或多款产品。从传统的心形饼干到夹心甜甜圈，让您难抵诱惑，想享用更多，他们的美味食品涵盖面包和糕点领域的各个种类。

Founded in New Zealand in 1978, French Bakery relies on traditional French baking methods, using the finest natural ingredients. They have developed a short range of quality products, granting major attention to the development of every new recipe.

We wanted to bring some bagels in our bread offer and after multiple tastings conducted internally, we chose theirs for their crusty, chewy, soft and fresh texture.

French Bakery 于 1978 年创办于新西兰，采用顶级天然原料，沿袭法式传统烘焙工艺。我们开发了大量的优质产品，主要专注于开发新的配方。

我们希望在面包产品中增加一些百吉饼，经过多次内部品尝之后，他们的产品因表皮酥脆、入口耐嚼，质地柔软新鲜而入选。



« Traditional french baking methods using the finest natural ingredients »

“采用顶级天然原料，沿袭法式传统烘焙工艺”

KNOW-HOW 专业知识



« The taste for transmission! »

“独特的玛德琳体验！”

KNOW-HOW 专业知识



Founded in 1905, Saint-Michel is an independent French family-owned company that has been inherited for centuries and has been dedicated to make and bake French biscuits and pastries, bringing quality, tradition and clean recipe products to consumers.

Their mission is to continue delivering high quality and delicious products to the next generation, while also keeping in mind the principles of respecting animal life, caring for the environment, and caring for the well-being of employees.

始创于1905年，圣米希尔作为一个独立的法国家族企业，传承百年工艺，一直致力用心制作法式饼干和糕点，为消费者带来优质、传统和满载情感的上乘产品。

我们以传承延续高品质和美味产品到下一代为我们的使命，同时也紧记尊重动物生命，爱护环境，照顾员工福祉的原则。



« Distinctively European, consistently superior! »

“独特欧式风味，卓越始终如一！”

KNOW-HOW 专业知识



Specialized in salted pies and cooked dishes for food service, Geldelis teams share passion for catering know-how where human contribution is a necessity all along the production line.

Rooted in Northern France, Geldelis undertakes with other local food and beverage actors to support smaller structures in growing and promoting the local know-how.

Geldelis 团队专门从事咸味馅饼和烹饪菜肴的食品服务，他们热忱学习餐饮专业知识，因为人在餐饮制作过程中需要发挥至关重要的作用。

Geldelis 扎根法国北部，与当地其他餐饮企业合作，支持较小机构的发展并推广当地专业知识。



Dedicated to become your one-stop shop for bakery and pastry products (but not only), FB Solution is in constant research for new suppliers as committed to quality as we are.

We have sourced for you a selection of the best products we could find, coming from distinctive suppliers all over the world. You will discover several ranges carefully selected by our teams that will help you in your daily business.

FB Solution 持续寻找像我们一样坚守品质的新合作伙伴，致力于成为您面包和糕点产品（但不限于此）的一站式购物合作伙伴。

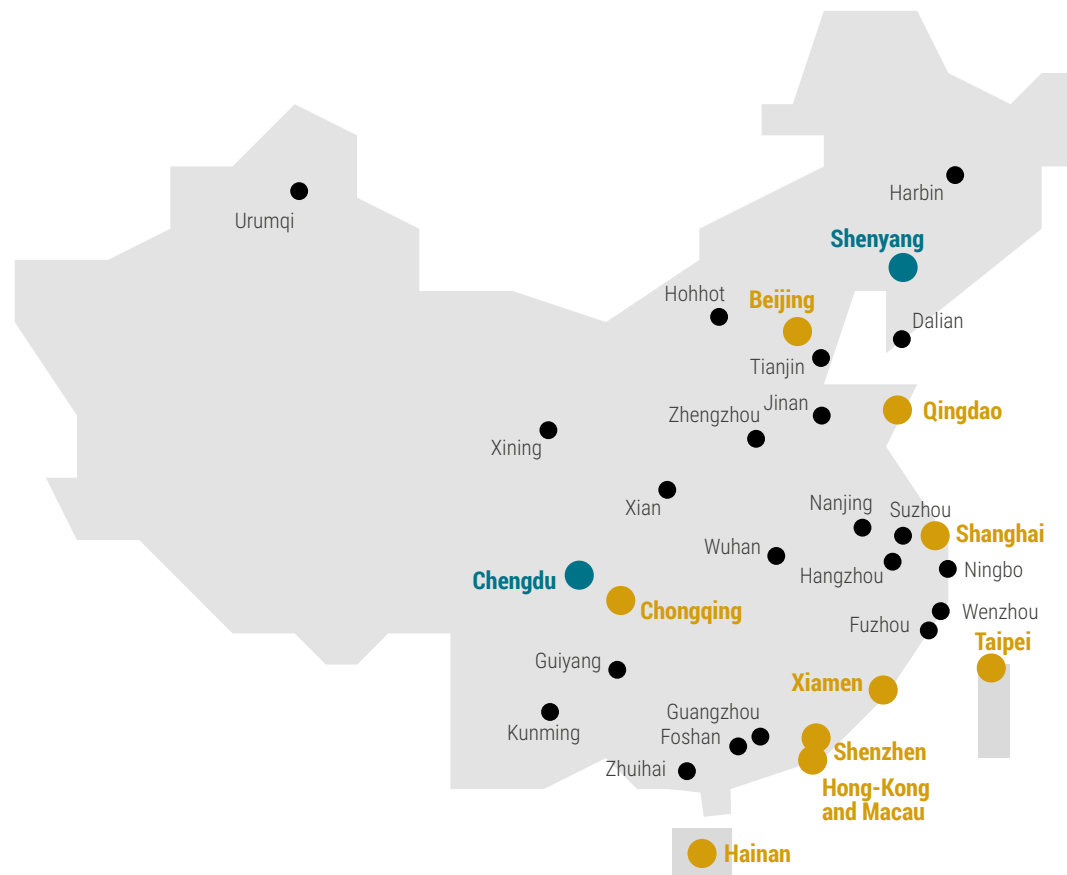
我们竭尽所能，寻找全球各地与众不同的供应商，为您采购了多种多样的优质产品。我们团队将为您精心挑选多款产品，利于您的日常业务发展。

KNOW-HOW 专业知识



12 YEARS SUPPORTING CHEFS ACROSS GREATER CHINA

12年来广泛支持大中华区的厨师



- 2019 NEW OFFICES
新公司
- LOCAL OFFICES
当地办事处
- OTHER DISTRIBUTED CITIES
其他经销城市

OUR EXPANSION 我们的发展

- 2008 - Hong Kong
香港
- 2010 - Macau
澳门
- 2014 - South China
中国南方
- 2015 - Shanghai
上海
- 2016 - Beijing
北京
- 2017 - Chongqing
重庆
Taipei
台湾
- 2018 - Qingdao
青岛
Xiamen
厦门
- 2019 - Chengdu
成都
Shenyang
沈阳

12 years of existence
创办12年

10 offices across
Greater China
在大中华区设立10
家办事处

32 cities delivered in total
服务范围覆盖32座城市

9 partners: Bridor, Traiteur
de Paris, Boncolac,
French Bakery, Geldelis,
Florentines and many
others!
9家合作伙伴

4 more partners in 2020: St Michel,
Ker Cadellac, Sweet Delight
& American Desserts
2020年将新增四家合作伙伴

25 F&Breakfast events in 2019
2019年举办了25场 F&Breakfast
活动

31 to be hold in 2020
2020年预计举办31场
F&Breakfast 活动

90 collaborators supporting you daily
90多名合作者提供日常支持

195 different bakery products in 2019
2019年提供152种各式各样的面包
产品

+40 new SKU to be launched in 2020
2020年将推出 40 多款新品

PAGE NUMBER
页码



VIENNESE PASTRIES
维也纳酥点



BREADS
面包



CULINARY AIDS
料理材料



SIDE DISHES
小食



SNACKS
小吃



INDIVIDUAL DESSERTS
甜品



SPECIALTY TARTS AND CAKES
招牌挞类与蛋糕



GLUTEN-FREE
无麸质糕点



- # PRODUCT CODE
产品代码
- WEIGHT
重量/件
- PCS PER BOX
件/箱
- DEFROSTING TIME
除霜时间
- BAKING TEMPERATURE
温度
- BAKING TIME
烘焙时间

VIENNESE PASTRIES 维也纳酥点

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.

我们的糕点秉承传统法式糕点烘焙精神，精工细制，采用缓慢、柔和且细致的揉捏工艺，糕点中所用的面团往往静置数小时之久，为酵母留出了必要的发酵时间，打造出风味天然复合且丰富的地道糕点产品系列。预先发酵并涂抹蛋液，从冷柜可以直接进烤箱烘焙；服务产品出类拔萃，操作快速方便，保证新鲜度和灵活性。

"Delivered pre-proved and egg-washed, just ready to bake, to your doorstep!"

“预先发酵并涂抹蛋液，送货上门，直接烘焙即可！”

VIENNESE PASTRIES 维也纳酥点

CROISSANTS 可颂

35368



FINE BUTTER CROISSANT

大可颂

Pure fine butter.
纯正优质黄油

70 g 60 20/30 min
165/170°C 16/18 min

35209



FINE BUTTER CROISSANT

“ÉCLAT DU TERROIR”

可颂

Pure fine butter.
纯正优质黄油

50 g 120 20/30 min
165/170°C 16/18 min

36031



SMILE CROISSANT

“ÉCLAT DU TERROIR”

牛角可颂

Pure fine butter.
纯正优质黄油

70 g 70 20/30 min
165/170°C 16/18 min

37520



CROISSANT AOP BUTTER

普瓦图夏朗德AOP黄油

可颂冷冻面团

Pure AOP butter from France.
法国纯正优质黄油

60 g 70 20/30 min
165/170°C 16/18 min

36715



FINE BUTTER COCOA &
HAZELNUT CROISSANT

巧克力榛子可颂

Pure fine butter.
纯正优质黄油

95 g 60 35/45 min
170°C 16 min

38369



CROISSANT 60G (NEED PROOFING)

可颂（需要发酵）

Pure fine butter.
纯正优质黄油

60 g 180
1h45 28°C (80% humidity)
15/17 min 165/175°C



EASY TO BAKE
轻松烘焙

In your high humidity proofing room, your pre-shaped croissant will swell up and developed more intense flavours & aroma.

预成型羊角面包在高湿度最后发酵室醒发膨胀，风味和香气更加浓郁。



35213





FINE BUTTER PAIN AU CHOCOLAT

巧克力面包卷

Pure fine butter.
纯正优质黄油

 65 g


 90

 20/30 min

 165/170°C

 16/18 min

37595





BUN'N'ROLL

普利多尔黄油圆面包卷

Pure fine butter.
纯正优质黄油

 85 g

 50

 30 min

 175°C

 15/16 min



37953





PAIN AU CHOCOLAT

TRIPLE CHOCOLATE

三重巧克力包卷

Pure fine butter, white and milk
chocolate filling with dark chocolate
chips topping.
用黑巧克力片填充顶部的白色和牛
奶巧克力

 95 g

 60

 20/30 min

 165/170°C

 20/23 min

36000





FINE BUTTER RAISIN SWIRL

葡萄干面包卷

Pure fine butter.
纯正优质黄油

 110 g


 60

 30 min

 165/170°C

 20/25 min

35387





FINE BUTTER APPLE TURNOVER

苹果酥饺

Pure fine butter.
纯正优质黄油

 105 g


 50

 30 min

 180/200°C

 20/30 min

35384





FINE BUTTER CRANBERRY TWIST

蔓越橘麻花卷

Pure fine butter.
纯正优质黄油

 90 g

 70

 20/30 min

 165/170°C

 15/20 min

35208





MINI CROISSANT

迷你可颂

Pure fine butter.
纯正优质黄油

 25 g

 225

 15/25 min

 165/170°C

 10/14 min

37831





MINI CROISSANT

CLASSIC

迷你可颂

Fine butter.
純正優質牛油

 25 g

 225

 15-25 min

 165/170°C

 10/14 min

37544





LUNCH CROISSANT

迷你可颂冷冻面团

Pure fine butter.
纯正优质黄油

 30 g


 240

 15/25 min

 165/170°C

 10/14 min

35389





FINE BUTTER

MINI APPLE TURNOVER

迷你苹果酥饺

Pure fine butter.
纯正优质黄油

 40 g

 255

 30 min

 180/200°C

 16/18 min

37832





MINI PAIN AU CHOCOLAT

CLASSIC

迷你巧克力


Fine butter.
纯正优质黄油

 25 g

 250

 20/30 min

 165/170°C

 12/14 min

35740





MINI PAIN AU CHOCOLAT

迷你巧克力面包卷

Pure fine butter.
纯正优质黄油

 35 g

 210

 20/30 min

 165/170°C

 12/14 min

35376





FINE BUTTER

MINI CHOCOLATE TWIST

迷你巧克力麻花卷

Pure fine butter.
纯正优质黄油

 28 g

 100

 20/30 min

 165/175°C

 10/14 min

35377





FINE BUTTER

MINI CRANBERRY TWIST

小蔓越橘麻花卷

Pure fine butter.
纯正优质黄油

 30 g

 100

 20/30 min

 165/175°C

 10/14 min



35999



**FINE BUTTER
MINI RAISIN SWIRL**
迷你葡萄干面包卷

Pure fine butter.
纯正优质黄油

⏱ 30 g 📦 260 ❄️ 20/30 min
🔥 165/170°C 📅 12/14 min

36915



**FINE BUTTER MINI CHOCOLATE
& CRANBERRY SWIRL**
蔓越莓巧克力面卷

Pure fine butter.
纯正优质黄油

⏱ 40 g 📦 120 ❄️ 20/30 min
🔥 165/170°C 📅 12/14 min

37681



**FINE BUTTER MINI NUTS
& CARAMEL SWIRL**
普利多尔核桃焦糖味面包卷

Pure fine butter.
纯正优质黄油

⏱ 40 g 📦 120 ❄️ 20/30 min
🔥 165/170°C 📅 12/14 min

37773



**MINI MATCHA GREEN TEA
AND CRANBERRY SWIRL**
迷你綠茶、紅莓酥

Pure fine butter.
纯正优质黄油

⏱ 40 g 📦 120 ❄️ 30 min
🔥 165/170°C 📅 14 min

37471



**FINE BUTTER VANILLA
MINI TRIANGLE**
迷你香草三角酥

Pure fine butter, Madagascar Vanilla.
纯正优质黄油

⏱ 40 g 📦 150 ❄️ 30 min
🔥 165/170°C 📅 16 min

38780



**MINI CONFETTI
LEMON CREAM CHEESE**
迷你柠檬干酪酥

Puff pastry dough, pure fine butter, lemon jam.
千层酥面团、纯正优质黄油、柠檬酱

⏱ 30 g 📦 150 ❄️ 20 min
🔥 165/170°C 📅 13 min

NEW

38630



MINI PESTO SWIRL
迷你香蒜卷

Pesto swirl made with basil, cheese and garlic.
罗勒、奶酪和大蒜制成的香蒜卷

⏱ 30 g 📦 225 ❄️ 30-45 min
🔥 165/170°C 📅 14-15 min

38629



MINI PIZZA SWIRL
迷你披萨卷

Emmental cheese, tomato, bechamel sauce, mushrooms, black olives.
埃曼塔奶酪、番茄、白酱、蘑菇、乌榄

⏱ 35 g 📦 225 ❄️ 30-45 min
🔥 165/170°C 📅 14-15 min

38628



MINI CHEESE SWIRL
迷你奶酪卷

Emmental cheese.
埃曼塔奶酪

⏱ 35 g 📦 225 ❄️ 30-45 min
🔥 165/170°C 📅 14-15 min

MINI OR BIG?

We believe in options... and size does matter for some of your guests. Whether they indulge in small afternoon tea snack format or in big breakfast-sizes, we've got that covered for you!

Many of our specialty pastries come in different weights, from 3 bites to large 90g servings. Whichever you choose, they will all delight your guests, bringing full pleasure to the palate.

我们相信择性.....份量对一些人来说很重要。无论您的顾客喜欢小型下午茶或手盛的早餐，我们的产品都可以切合您的需要。

我们的特色酥点有迷你或者大的两种款式，无论您选择哪一款，都将带来美味愉悦的味蕾盛宴。

BE INVENTIVE AND CREATE

YOUR OWN SPECIALTY PASTRIES
WITH OUR READY-TO-USE PUFF PASTRY SHEETS!

采用我们立即可用的冷冻酥皮，
别出心裁地打造您的特色糕点！

35390F



**FINE BUTTER
PUFF PASTRY SHEET**
黄油酥皮

pure fine butter.
纯正优质黄油

↔️ 38 x 28 cm
⏱ 300 g 📦 36





- # PRODUCT CODE
产品代码
- ⚖ WEIGHT
重量/件
- 📦 PCS PER BOX
件/箱
- 📏 SIZE
尺寸
- ❄ DEFROSTING TIME
除霜时间
- 🔥 BAKING TEMPERATURE
温度
- 🕒 BAKING TIME
烘焙时间

BREAD

面包

Our bread selection has been developed to fully answer the needs of hospitality professionals: from 5-star hotels to sandwich pop-up stores and coffee shops.





All of them are made using high quality wheat flour, slowly kneaded and fermented over many hours to develop pronounced, natural flavors. We select only the most artisanal-alike 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.

我们开发的精选面包系列能充分满足服务业专业人士的需求：从五星级酒店到三明治快闪店和咖啡馆，均能各取所需。

我们所有产品均采用优质小麦面粉，缓慢揉捏且发酵数小时，使其产生浓郁的天然香味。我们仅挑选与传统手工最为类似的面包，整齐切开顶部，露出奶油色的面包屑和蓬松的面包片。这些面包形状匀称，尺寸大但不过分，显然经过精心准备和细致控制。

“The partly-baked range requires only 15 to 20 minutes in oven!”

“该面包系列受过一定程度的烘焙，在烤箱中只需烤 15 到 20 分钟即可！”

BREADS 面包		INDIVIDUAL BREADS 小面包	
# 35399		RUSTIC SQUARE ROLL 乡村方包 Wheat & rye flour. 小麦與黑麥麵粉 ⚖ 40 g 📦 80 ❄ 10 min 🔥 190/200°C 🕒 7/9 min	# 36032 
# 35215		TRADITIONAL ROLL 傳統法包 Wheat flour. 小麥麵粉 ⚖ 55 g 📦 70 ❄ 10 min 🔥 190/200°C 🕒 7/9 min	# 36866 
# 35237		SMALL ROLL <<PAVE>> 法式方形小面包 Wheat flour. 小麦面粉 ⚖ 30 g 📦 200 ❄ 1h	# 36950 
			DARK RYE BREAD 黑麦面包 Wheat flour, sourdough, roasted malt and rye flour. 小麦面粉 · 酸面团 · 烤麦芽和黑麦面粉 ⚖ 45 g 📦 60 ❄ 10 min 🔥 190/200°C 🕒 7/9 min
			BRIOCHE BREAD 法式奶味小面包 Wheat flour, eggs, milk. 小麦面粉 · 鸡蛋 · 牛奶 ⚖ 25 g 📦 120 ❄ 10 min 🔥 190/200°C 🕒 7/9 min
			PLAIN SQUARE BREAD 原味面包冷冻面团 Wheat flour. 小麦麵粉 ⚖ 40 g 📦 200 ❄ 10 min 🔥 190/200°C 🕒 7/9 min





35233

FULLY
BAKED

BLACK OLIVES SOFT STICK 黑橄榄法式面包条

Wheat flour, black olive, thyme.
小麦面粉 · 黑橄榄 · 百里香

16 cm 45 g 150
30 min 180°C 3 min

37786



WALNUT & HAZELNUT ROLL 榛子核桃面包

Wheat flour, rye flour.
小麦面粉 · 黑麦面粉

55 g 75 10 min
190/200°C 7/9 min

35216



SHORT FLUTE 细长法式面包

Wheat flour.
小麦麵粉

16 cm 45 g 50
8 min 210°C 15/20 min

35744



MINI BAGUETTE FINEDOR 羊角法棍

Wheat flour.
小麦麵粉

17 cm 45 g 50
10 min 200/210°C
6/8 min



LEARN MORE ABOUT **SOURDOUGH** ON P. 23
如需详细了解天然酵母，请阅读第 23 页

35234



THE FRENCH BAGUETTE 法棍

Wheat flour.
小麦面粉

45 cm 280 g 2
15 min 190/210°C
12/14 min

36034



THE COUNTRYSIDE BAGUETTE 法式长面包

Wheat and rye flours, wheat sourdough.
小麦&黑麦面粉 · 酸面团

50 cm 280 g 25
15 min 190/210°C
12/14 min

36255



THE PARISIAN BAGUETTE 法棍面包

Wheat flour, wheat sourdough.
小麦面粉 · 酸面团

50 cm 280 g 25
15 min 190/210°C
12/14 min

35235



BAGUETTE SANDWHICH 原味法棍

Wheat flour.
小麦面粉

26 cm 140 g 50
10 min 190/200°C
10/12 min

38785



CEREALS & SEEDS HALF-BAGUETTE 谷物包生制品

Sourdough, wheat flour and spelt flour, 9 seeds mix (white sesame, sunflower, amaranth, millet, white quinoa, chia, buckwheat, oats, black sesame).
酵母、小麦粉和斯佩尔特面粉、九仁混合物 (白芝麻、葵花籽、苋菜籽、小米、白藜麦、奇亚籽、荞麦、燕麦、黑芝麻)

25 cm 120 g 50
10 min 190°C 10/12 min

NEW





EASY TO BAKE
易烘烤



<div># 35236</div> <div></div> <div></div>	<div>PLAIN CIABATTA BREAD</div> <div>原味夏巴塔</div> <div>Wheat flour, extra virgin olive oil. 小麦面粉 · 特级初榨橄榄油</div> <div><div><div><div></div></div><div>21 cm</div></div><div><div><div></div></div><div>140 g</div></div><div><div><div></div></div><div>50</div></div></div> <div><div><div></div></div><div>10 min</div></div> <div><div><div></div></div><div>180°C</div></div>
---	--

10/12 min

<div># 204</div> <div></div> <div></div>	<div>NEW</div> <div>PLAIN MINI BAGEL</div> <div>迷你原味百吉饼</div> <div>Wheat flour, extra virgin olive oil. 小麦粉 · 特级初榨橄榄油</div> <div><div><div><div></div></div><div>8 cm</div></div><div><div><div></div></div><div>30 g</div></div><div><div><div></div></div><div>60</div></div></div> <div><div><div></div></div><div>90 min</div></div>
--	--





FREDERIC LALOS

MOF BAKER AWARD - 1997 • 1997 年法国最佳面点师大奖

Frederic Lalos is a master baker with true passion for his work – a real artist. He received the French Craftmanship Award (also called MOF for Meilleur Ouvrier de France), aged 26 only.

His staying power and constant search for perfection led him to work in several great establishments, from Lenôtre to the Hotel Matignon (Official Residence of the French Prime Minister). In his search for excellence, this inimitable craftsman has been able to bring a sense of nobility back to French Baking, notably in making traditional loaves fashionable once again. The new range of loaves from Bridor in the “Frederic Lalos – Paris” range, is generous and made for sharing. Their shapes might be rustic and remind us of the breads of old, but their flavour is resolutely modern and mild with a slightly sweet taste.

Frederic Lalos 高级面包师真正醉心于自己的工作，是一位真正的大师，当之无愧。他在 26 岁时就荣获了法国工艺奖（也被称为 MOF，即法国最佳手工业者奖）。

他持之以恒，始终追求尽善尽美，取得了众多瞩目成就，从 Lenôtre 到马提尼翁宫（法国总理官邸），一直表现出色。在追求卓越的过程中，这位无人可及的工艺大师为法式烘焙重新融入了一些贵族气息，让法式传统吐司面包再次变得时尚起来。“Frederic Lalos – 巴黎”系列的 Bridor 中包含全新的吐司系列，该面包尺寸大，适合分享。面包形状可能略显质朴，让我们不由想起旧日的面包，但面包的味道具有现代气息，略带丝丝甜味。

36036



WHOLE WHEAT BREAD 粗粮面包

Wheat flour T150, wheat sourdough.
T150小麦面粉 · 酸面团

330 g 26 10 min
180/190°C 13/14 min

35618



RYE AND LEMON BREAD 柠檬黑麦面包

Wheat & rye flours, candied lemon and lemon peel.
小麦&黑麦面粉 · 柠檬脯 · 柠檬皮

330 g 26 10 min
180/190°C 13/14 min

35220



BATARD BREAD 法式发酵面包

Wheat flour, wheat sourdough.
小麦面粉 · 酸面团

540 g 14 10 min
180/190°C 16/18 min

35398



BUCK WHEAT BREAD 方形式面包

Wheat flour, buckwheat sourdough.
小麦面粉 · 荞麦酸面团

450 g 16 10 min
180/190°C 16/18 min

WHAT IS SOURDOUGH?

了解天然酵母的特别之处



Delicate know-how resulting from a natural chemical process, sourdough bread brings a natural acidity developed through long-fermentation process but also more aromatic flavors. Created by a rigorous combination and resting time of fermented fruit juice and wheat flour, the levain gets enriched along years. Bakers incorporate this initial mix into their bread dough, but while most of it will be shaped and baked, a small part will be kept unbaked instead for future levain, after further rest.

Months after months, bakers thus keep, enrich and improve the saved portion of fermented grains from one batch to the next, each time adjusting its acidity balance incorporating some more fermented juice or wheat, to pursue this initial chemical reaction.


Enabling to bake bread without any industrial yeast, this sourdough levain will demand longer resting time for the bread dough to swell up – in a process taking up to 36 hours –, thus gaining a distinctive and yet aromatic acidity but also more contrasted texture between the loaf and the crust.


天然酵母利用自然化学反应过程中产生的柔和特质，通过漫长的发酵过程生成天然酸味，同时产生更浓郁的香味。酵头由发酵的果汁和小麦粉按照严格的比例组合，然后静置形成，味道随着时间推移而愈发丰富。面包师将这种初始混合物加入制作面包的面团，大多数面团塑型后进行烘焙，一小部分未经烘焙的面团经过更长时间的静置，留作未来的酵头。

几个月后，面包师不断保留、丰富并改善各批次发酵谷物保留下来的部分，每次通过加入更多发酵果汁或麦粉调整酵头的酸度平衡，以便实现初始的化学反应。

这种天然酵母的酵头无需使用工业酵母就能烘焙面包，只是面包面团需要更长的静置时间才能膨胀发起，该过程需要长达 36 小时，但可以获得独特且浓郁的酸味，面包片与面包皮质地对比更加鲜明。

36250







FIGS BREAD

无花果面包


Wheat & rye flours, dried figs.
小麦&黑麦面粉 · 无花果干




330 g




26



10 min





180/190°C



13/14 min

37788







RYE PAVE

黑麦面包


Wheat & rye flours.
小麦&黑麦面粉




330 g




26



10 min






180/190°C



13/14 min

37792







BUCKWHEAT & RAISIN BREAD

荞麦葡萄干面包


Wheat flour, buckwheat sourdough.
小麦面粉 · 荞麦酸面团




350 g




20



10 min






180/190°C



13/14 min

37830







SHARING BREAD

分享面包


Wheat flour.
小麦面粉




300 g




25



10 min






190/200°C



11/13 min

36023







WALNUT BREAD

核桃面包


Wheat & rye flours, wheat sourdough, nuts.
小麦&黑麦面粉 · 酸面团 · 坚果




400 g




25



10 min



180/190°C





16/18 min

BREADS 面包

GERMAN BREADS 德国面包

5541







POTATO BREAD

马铃薯面包


Wheat mixed bread with 31% wheat flour and 7.5% potato flakes.
由 31% 小麦粉和 7.5% 马铃薯粉制成的小麦杂粮面包




21 cm




805 g




15



150-180 min





200°C



14-15 min

2947







RYE TWIN

黑麦面包


Rye mixed bread with 31% rye flour.
含 31% 黑麦粉的黑麦杂粮面包




22 cm




860 g




15



150-180 min





200°C



14-15 min

2946







PUMPKIN SEED BREAD

南瓜籽面包


Wheat bread with 29% wheat flour, sunflower kernels and 8.5% pumkin seeds.
由 29% 小麦粉、葵花籽仁和 8.5% 南瓜籽制成的小麦杂粮面包




21.5 cm




805 g




15



150-180 min





200°C



14-15 min

2949







GRAIN EDGE

谷物面包


Wholemeal multigrain bread baked in a triangular form/ with sunflower seeds, linseeds and sesame.
三角形/含葵花籽、亚麻籽和芝麻的全麦杂粮面包




17 cm




805 g




11



150-180 min





200°C



14-15 min

2948







SUNFLOWER SEED BREAD

葵花籽面包


Wholegrain bread with 10% sunflower seeds.
含 10% 葵花籽的全谷物面包




21.5 cm




1.060 kg




10



150-180 min





200°C



14-15 min

2950







WHOLEGRAIN LUMP

全麦黑麦面包


Quadratic wholegrain rye bread with 10% sunflower seeds.
含 10% 葵花籽的方形全谷物黑麦面包




12.5 x 12.5 cm




805 g




16




150-180 min




200°C



14-15 min







PRODUCT CODE
产品代码

⚖ WEIGHT
重量/件

📦 PCS PER BOX
件/箱

📏 SIZE
尺寸

❄ FRIDGE DEFROSTING TIME
冰箱解冻时长

🏠 ROOM TEMP. DEFROSTING TIME
常温解冻时长

CULINARY AIDS 料理材料

Because many chefs seize the opportunity of client celebrations to express creativity in plates, we have also 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, in large bread layers or in individual servings, they will be a helpful support whether you imagine a very classic and elegant, or playful and creative menu!

很多厨师把握客户庆典的机会，在美食中表达创意，因此我们臻选了多种起到补充作用的料理材料。风味面包片或迷你饼干底，这些料理材料可以促进并加快您的餐饮服务准备工作，让您能积极地响应复杂且紧急的需求。

不管是甜还是咸，是大块面包还是单份的菜肴，这些都有助于您构思经典且雅致，或有趣且创新的菜单！

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

“有助于您积极地响应复杂且紧急的需求！”

CULINARY AIDS 料理材料

BREAD SHEETS 面包片

90982004



WHITE BREAD SHEETS 冷冻白面包片

With white wheat flour.
白色小麦面粉

📏 30 x 40 cm ⚖ 250 g
📦 20 ❄ Fridge: 30 min
🏠 15 min

600501



CHILI PEPPER BREAD SHEETS 红辣椒面包片

With Espelette chili pepper from France.
来自法国的埃斯普莱特辣椒

📏 30 x 40 cm ⚖ 250 g
📦 10 ❄ Fridge: 30 min
🏠 15 min

19291002



TOMATO BREAD SHEETS 冷冻番茄面包片

With natural tomato puree and chopped basil leaves.
天然的西红柿酱混合碎罗勒叶

📏 30 x 40 cm ⚖ 250 g
📦 10 ❄ Fridge: 30 min
🏠 15 min

19271002



CEREAL BREAD SHEETS 谷物面包片

With 6 cereal mixture: oats, maize, millet, linseed, wheat, rye.
6种谷物混合：燕麦、玉米、小米、亚麻籽、小麦和黑麦

📏 30 x 40 cm ⚖ 250 g
📦 10 ❄ Fridge: 30 min
🏠 15 min

608201



PESTO BREAD SHEETS 青酱面包片

With green pesto.
天然的青酱

📏 30 x 40 cm ⚖ 240 g
📦 10 ❄ Fridge: 30 min
🏠 15 min

12232002



FARMHOUSE BREAD SHEETS 农舍面包片

With wheat and rye flour, roasted barley malt.
小麦和黑麦粉、焙烤大麦芽

📏 30 x 40 cm ⚖ 250 g
📦 10 ❄ Fridge: 30 min
🏠 15 min

37011002



SPINACH BREAD SHEETS 冷冻菠菜面包片

With natural spinach leaves puree.
天然的菠菜酱

📏 30 x 40 cm ⚖ 250 g
📦 10 ❄ Fridge: 30 min
🏠 15 min

27111002



COCOA AND MALT BREAD SHEETS 可可麦芽面包片

With wheat flour, cocoa powder and malt barley. Plain taste.
小麦粉、可可粉和大麦芽

📏 30 x 40 cm ⚖ 250 g
📦 10 ❄ Fridge: 30 min
🏠 15 min



CREATIVE RECIPE IDEAS
创意配方想法





PRODUCT CODE
产品代码

WEIGHT
重量/件

PCS PER BOX
件/箱

DEFROSTING TIME
除霜时间

BAKING TEMPERATURE
温度

BAKING TIME
烘焙时间

SIDE DISHES 小食

If fully dedicated to support your bakery and pastry needs, we are mostly committed to deliver our clients convenient, time saving and qualitative solutions for their everyday service.

With Traiteur de Paris potato gratins and Geldelis range of salted pies and quiche, we propose you a distinctive selection of ready-to-bake side dishes!

为了全力支持您的面包和糕点需求，我们将主要致力于为客户提供方便、省时且优质的解决方案，助力他们的日常服务。

通过 Traiteur de Paris 焗马铃薯和 Geldelis 系列咸味馅饼和法式咸派，我们为您奉上多种别具一格的即时可烤配菜！

SIDE DISHES 小食

INDIVIDUAL QUICHES 咸派乳蛋饼

16451

Geldelis



SMALL VEGETABLE QUICHE 迷你蔬菜乳蛋饼

Short crust pastry, tomatoes, red peppers, zucchini, yellow peppers, onions, egg and cottage cheese filling.
酥皮糕点、番茄、红辣椒、青瓜、黄辣椒、洋葱、鸡蛋和白干酪馅料

10 cm 100 g 40
180°C 15/20 min

16448

Geldelis



SMALL LEEK QUICHE 小韭菜法式咸派

Short crust pastry, leek slices, egg filling.
酥皮糕点、韭葱段、鸡蛋馅料

10 cm 100 g 40
180°C 15/20 min

16449

Geldelis



SMALL ONION QUICHE 迷你洋葱乳蛋饼

Short crust pastry, fried onion, eggs, cream, emmental cheese.
酥皮糕点、炒洋葱、鸡蛋、奶油、埃曼塔奶酪

10 cm 100 g 40
180°C 10/15 min

16450

Geldelis





SMALL TOMATO AND GOAT CHEESE QUICHE 迷你番茄&奶酪乳蛋饼

Short crust pastry and a filling rich in tomatoes and goat cheese.
酥皮糕点、和富含番茄和山羊奶酪的馅料

10 cm 100 g 40
180°C 10/15 min



<div># 45708</div> <div></div> <div></div>	<div>VEGETABLE QUICHE 蔬菜法式咸派</div> <div>Short crust pastry, tomatoes, eggplant, red peppers, green peppers, onions, egg and cottage cheese filling. 酥皮糕点、番茄、茄子、红椒、青椒、洋葱、鸡蛋和奶酪馅</div> <div><div><div><div></div><div></div></div><div>26 cm</div></div><div><div><div></div><div></div></div><div>1.2 kg</div></div><div><div><div></div><div></div></div><div>6</div></div></div> <div><div><div></div><div></div></div><div>175°C</div></div> <div><div><div></div><div></div></div><div>35/40 min</div></div>
---	---



- # PRODUCT CODE
产品代码
- WEIGHT
重量/件
- PCS PER BOX
件/箱
- SIZE
尺寸
- DEFROSTING TIME
除霜时间
- BAKING TEMPERATURE
温度
- BAKING TIME
烘焙时间



SNACKS 小吃

To bring to your client as an afternoon tea-set or as an on-the-go offer, our snacking collection gathers here some essentials such as macaroons and mini pastries but also filled muffins and flavourfull individual breads.

A selected assortment gathering snacking solutions from our different suppliers and all answering our demand for distinctive taste and certified quality.

为了给您的客户提供下午茶套餐或便携产品，我们的小吃系列汇集了一些必备美食，如杏仁饼干和迷你糕点，还有夹馅松饼和美味的单个面包。

精选组合从不同供应商那里征集小吃解决方案，个个都能满足我们对独特味道和认证品质的需求。

SNACKS 小吃

FILLED MUFFINS 带馅玛芬蛋糕

RNN0425



MINI BLUEBERRY MUFFIN WITH BLUEBERRY FILLING 迷你蓝莓玛芬

Blueberry filling, crumble topping.
蓝莓馅料、面包屑装饰

26 g 42

1 hours at 4°C

RBB04223



MINI CHOCOLATE MUFFIN WITH CHOCOLATE FILLING 迷你带馅巧克力玛芬

Hazelnut chocolate filling, chocolate chunks.
榛子巧克力馅料、巧克力块

26 g 42

1 hours at 4°C

RDD04213



MINI RED FRUITS MUFFIN WITH RED FRUITS FILLING 迷你带馅什锦水果玛芬

Red fruits filling, crumble topping.
什锦水果馅料、酥屑顶

26 g 42

1 hours at 4°C

RCC04217



MINI APPLE CINNAMON MUFFIN WITH APPLE FILLING 迷你带馅苹果玛芬

Apple filling, crumble topping.
苹果馅料、酥屑顶

26 g 42

1 hours at 4°C



HAK0207



NEW

PLAIN MUFFIN WITH APRICOT FILLING AND SUGAR DECOR

杏馅玛芬

With apricot puree.
搭配杏子果泥

90 g 20

2 hours at 4°C

HBQ0208



NEW

CHOCOLATE CHUNKS MUFFIN WITH WHITE CHOCOLATE FILLING

巧克力玛芬

With chocolate filling and crumble decor.
搭配白巧克力馅料和面包屑装饰

90 g 20

2 hours at 4°C

HIC0287



APPLE CINNAMON MUFFIN WITH APPLE FILLING

带馅苹果玛芬

Apple filling, crumble topping.
苹果馅料·酥屑顶

120 g 28

2 hours at 4°C

HBB02812



CHOCOLATE MUFFIN WITH CHOCOLATE FILLING

带馅巧克力玛芬

Hazelnut chocolate filling, chocolate chunks.
榛子巧克力馅料

120 g 28

2 hours at 4°C

HNN0288



BLUEBERRY MUFFIN WITH BLUEBERRY FILLING

带馅蓝莓玛芬

Blueberry filling, crumble topping.
蓝莓馅料·酥屑顶

120 g 28

2 hours at 4°C

HDD0289



RED FRUITS MUFFIN WITH RED FRUITS FILLING

带馅什锦水果玛芬

Red fruits filling, crumble topping.
什锦水果馅料,酥屑装饰

120 g 28

2 hours at 4°C

HN0204



SMALL BLUEBERRY MUFFIN

小蓝莓玛芬

Vanilla and blueberry muffin, crumble topping.
香草和蓝莓蛋糕·酥屑

75 g 20

2 hours at 4°C

HN0285



BLUEBERRY MUFFIN

蓝莓玛芬

Vanilla and blueberry muffin, crumble topping.
香草和蓝莓蛋糕·酥屑

110 g 28

2 hours at 4°C

HA0214



SMALL VANILLA MUFFIN WITH CHOCOLATE CHUNKS

小香草玛芬配巧克力块

Vanilla muffin, chocolate chunks filling and topping.
香草蛋糕·巧克力块馅和装饰配料

75 g 20

2 hours at 4°C

HA0287



VANILLA MUFFIN WITH CHOCOLATE CHUNKS

香草玛芬配巧克力块

Vanilla muffin, chocolate chunks filling and topping.
香草蛋糕·巧克力块馅和装饰配料

110 g 28

2 hours at 4°C

HB0206



SMALL CHOCOLATE MUFFIN WITH CHOCOLATE CHUNKS FILLING AND TOPPING

小巧克力玛芬·巧克力块馅和装饰配料

Chocolate muffin, chocolate chunks filling and topping.
巧克力松饼·巧克力块陷和装饰配料

75 g 20

2 hours at 4°C

HB0287



CHOCOLATE MUFFIN WITH CHOCOLATE CHUNKS FILLING AND TOPPING

巧克力玛芬·巧克力块陷和装饰配料

Chocolate muffin, chocolate chunks filling and topping.
巧克力松饼·巧克力块陷和装饰配料

110 g 28

2 hours at 4°C



AS24



UNBAKED
DOUGH

DOUBLE CHOCOLATE UNBAKED COOKIE DOUGH

双层巧克力生制曲奇

Chocolate soft cookie dough with pure New Zealand butter, dark and white chocolate chips.
巧克力面团·黑巧克力和白巧克力片



9 cm 50 g 270
190°C 8/12 min

AS25



UNBAKED
DOUGH

RASPBERRY & WHITE CHOCOLATE UNBAKED COOKIE DOUGH

覆盆子白巧克力生制曲奇

White chocolate soft cookie dough with pure New Zealand butter, raspberry and white chocolate chips.
巧克力面团·覆盆子和白巧克力片



9 cm 50 g 270
190°C 8/12 min

AS26



UNBAKED
DOUGH

MACADAMIA NUTS & WHITE CHOCOLATE UNBAKED COOKIE DOUGH

夏威夷果和白巧克力生制曲奇

Traditional soft cookie dough with pure New Zealand butter, macadamia nuts, white chocolate chips.
传统饼干面团·夏威夷果·白巧克力片



9 cm 50 g 270
190°C 8/12 min

AS27



UNBAKED
DOUGH

ORIGINAL CHOCOLATE CHIP UNBAKED COOKIE DOUGH

原巧克力片未烤饼干

Traditional soft cookie dough with pure New Zealand butter, chocolate chips.
传统饼干面团·巧克力片



9 cm 50 g 270
190°C 8/12 min

AS28



UNBAKED
DOUGH

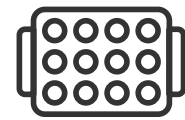
OATMEAL & RAISIN UNBAKED COOKIE DOUGH

燕麦片和葡萄干饼干

Oatmeal soft cookie dough with pure New Zealand butter, dried raisins.
燕麦饼干面团·干葡萄干



9 cm 50 g 270
190°C 8/12 min



TIPS !

UNBAKED DOUGH FOR FLEXIBLE
SIZE AND SHAPES

温馨提示 !

由于这些曲奇并未烘焙，
您可按自己的需求重新塑型



R021504



NEW

MINI CHOCOLATE DONUT 迷你巧克力甜甜圈

Coated dark decor milk split.
深色表皮·装饰奶油色碎片

5,5 cm 18 g
120 60 min

R021488



NEW

CHOCOLATE DONUT 巧克力甜甜圈

Coated dark decor milk split.
深色表皮·装饰奶油色碎片

7 cm 31 g
80 60 min

R021502



NEW

MINI DOUBLE CHOCOLATE DONUT 迷你双层巧克力甜甜圈

Chocolate filling coated dark.
巧克力馅料·深色表皮

5,5 cm 22 g
120 60 min

R021481



NEW

DOUBLE CHOCOLATE DONUT WITH HAZELNUTS 双层巧克力榛子甜甜圈

Filled cocoa-hazelnut coated milk
decor hazelnuts.
可可粉夹心·榛子表皮·装饰奶油
色榛子

7 cm 39 g
80 60 min

R021503



NEW

MINI FILLED STRAWBERRY DONUT 迷你草莓甜甜圈

Coated pink decor white sprinkler.
粉色表皮·装饰白色浇淋造型

5,5 cm 23 g
120 60 min

R021486



NEW

RASPBERRY FILLED DONUT 树莓甜甜圈

Coated pink decor white lines.
粉色表皮·装饰白色线条

7 cm 38 g
80 60 min

R021471



NEW

BIG CHOCOLATE DONUTS 大巧克力甜甜圈

Coated dark decor milk split.
深色表皮·装饰牛奶色碎片

9 cm 55 g
48 60 min

R021470



NEW

BIG FILLED RASPBERRY DONUTS 大覆盆子甜甜圈

Coated milk decor red lines.
牛奶色表皮·装饰红色线条

9 cm 68 g
48 60 min

R021469



NEW

BIG FILLED COCOA-HAZELNUT DONUTS 大可可榛子甜甜圈

Coated white decor milk lines.
白色表皮·装饰牛奶色线条

9 cm 68 g
48 60 min





AC17515



NEW
APPLE MINI DOUGHNUT (BEIGNET)
迷你苹果味法式甜甜圈

Wheat flour, apple puree 24%, sugar, icing sugar.
小麦粉、24% 苹果泥、糖、糖粉

5.5 cm 25 g
175 60 min

AD17520



NEW
RED FRUITS MINI DOUGHNUT (BEIGNET)
迷你水果味法式甜甜圈

Wheat flour, mashed raspberry, blueberry and blackberry, sugar, icing sugar.
小麦粉、捣碎的覆盆子、蓝莓与黑莓、糖、糖粉

5.5 cm 25 g
175 60 min

AK17510



NEW
APRICOT MINI DOUGHNUT (BEIGNET)
迷你杏味法式甜甜圈

Wheat flour, apricot puree 24%, sugar, icing sugar.
小麦粉、24% 杏子泥、糖、糖粉。

5.5 cm 25 g
175 60 min

AB17529

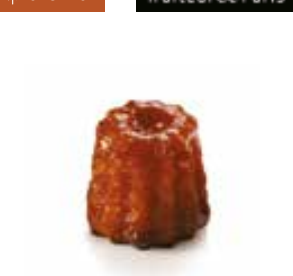


NEW
CHOCO-HAZELNUT MINI DOUGHNUT (BEIGNET)
迷你巧克力榛子味法式甜甜圈

Wheat flour, chocolate and hazelnut filling, sugar, icing sugar.
小麦粉、巧克力和榛子馅料、糖、糖粉

5.5 cm 25 g
175 60 min

0134201

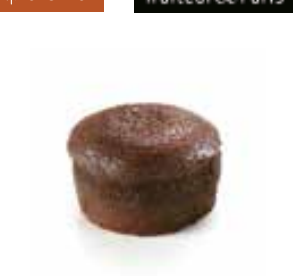


Traiteur & Paris
MINI CANELÉ
迷你卡纳蕾蛋糕

Sugar, flour, rum, whole eggs.
糖、面粉、朗姆酒、全蛋

3 cm 17 g 96
1 hour at 4°C

0134701



Traiteur & Paris
MINI CHOCOLATE FONDANT
迷你巧克力熔岩蛋糕

58% chocolate, cocoa powder & milk, eggs, sugar, butter, sunflower oil, flour.
58%巧克力、可可粉、牛奶、鸡蛋、糖、黄油、葵花籽油、面粉

4 cm 30 g 48
1 hour at 4°C

35238



MACAROONS
什锦马卡龙

12 g 96 2 hrs at 4°C



LEMON MACAROON
柠檬味马卡龙

Buttercream with Corsica lemon.
奶油乳酪、科西嘉柠檬



RASPBERRY MACAROON
覆盆子马卡龙

Raspberry filling.
覆盆子馅料



CHOCOLATE MACAROON
巧克力马卡龙

Chocolate ganache made with passy cacao barry, chocolate from Ghana, Tanzania and Sao Tome.
甘那许奶油巧克力甜浆、非洲原产巧克力



CARAMEL MACAROON
焦糖味马卡龙

Camargue sea salt, dulce de leche.
海盐、奶油焦糖



VANILLA MACAROON
香草味马卡龙

Vanilla extract from Papua New Guinea & Tahiti.
萃取大溪地香草



COFFEE MACAROON
咖啡味马卡龙

Coffee filling.
咖啡馅料

EASY TO USE
无需烘焙



<div># 041276</div> <div></div> <div></div>	<div>NEW</div> <div>MINI PURE BUTTER MADELEINE 迷你黄油玛德琳蛋糕</div> <div>French wheat flour, pure fine butter, free-range chicken eggs. 法式小麦粉、纯正优质黄油、散养鸡蛋</div> <div><div> 18 g</div><div> 140</div></div> <div><div> 190°C</div><div> 4 min</div></div>
<div># 041445</div> <div></div> <div></div>	<div>NEW</div> <div>MINI CITRUS MADELEINE 迷你柑橘玛德琳蛋糕</div> <div>French wheat flour, pure fine butter, free-range chicken eggs, honey and candied citrus. 法式小麦粉、纯正优质黄油、散养鸡蛋、蜂蜜和蜜饯柑橘</div> <div><div> 18 g</div><div> 140</div></div> <div><div> 190°C</div><div> 4 min</div></div>
<div># 041277</div> <div></div> <div></div>	<div>NEW</div> <div>MINI CHOCOLATE MADELEINE 迷你巧克力玛德琳蛋糕</div> <div>French wheat flour, pure fine butter, free-range chicken eggs, chocolate. 法式小麦粉、纯正优质黄油、散养鸡蛋、巧克力</div> <div><div> 18 g</div><div> 140</div></div> <div><div> 190°C</div><div> 4 min</div></div>
<div># 041547</div> <div></div> <div></div>	<div>NEW</div> <div>MINI CRÈME BRÛLÉE MADELEINE 迷你焦糖布丁风味玛德琳蛋糕</div> <div>French wheat flour, pure fine butter, free-range chicken eggs, cream, brown candy sugar, honey, vanilla. 法式小麦粉、纯正优质黄油、散养鸡蛋、奶油、黄冰糖、蜂蜜、香草</div> <div><div> 18 g</div><div> 140</div></div> <div><div> 190°C</div><div> 4 min</div></div>
<div># 5000161KCD</div> <div></div> <div></div>	<div>NEW</div> <div>BANANA PECAN CAKE, COCOA-HAZELNUT FILLING 香蕉山核桃蛋糕·可可榛子馅</div> <div>Pecan nuts, cocoa hazelnut filling, banana puree. 山核桃、可可榛子馅料、香蕉果泥</div> <div><div> 10 x 5 x 6 cm</div><div> 90 g</div></div> <div><div> 16</div><div> 7 hours at 4°C</div></div>
<div><div></div><div>NO PALM OIL 不含棕榈油</div><div></div></div> <div>Committed to act for the environment and bake their madeleines only with the best ingredients, St Michel has decided to use 0 palm oil in their recipes. This cheap oil is has been pointed out for its very negative impact on the environment, due to massive use in the food sector.</div> <div>St Michel 致力于保护环境·臻选优质食材·烘焙贝壳蛋糕·而且不再使用棕榈油。这种油价格低廉·在食品行业中使用广泛·但对环境有负面影响·因而备受质疑。</div>	



<div># 041042</div> <div></div> <div></div>	<div>NEW</div> <div>PURE BUTTER MADELEINE 黄油玛德琳</div> <div>French wheat flour, pure fine butter, free-range chicken eggs. 法式小麦粉、纯正优质黄油、散养鸡蛋</div> <div><div> 45 g</div><div> 70</div></div> <div><div> 190°C</div><div> 6 min</div></div>
<div># 041866</div> <div></div> <div></div>	<div>NEW</div> <div>CITRUS MADELEINE 柑橘玛德琳蛋糕</div> <div>French wheat flour, pure fine butter, free-range chicken eggs, honey and candied citrus. 法式小麦粉、纯正优质黄油、散养鸡蛋、蜂蜜和蜜饯柑橘</div> <div><div> 45 g</div><div> 70</div></div> <div><div> 190°C</div><div> 6 min</div></div>
<div># 041879</div> <div></div> <div></div>	<div>NEW</div> <div>MARBLED CHOCOLATE MADELEINE 巧克力玛德琳蛋糕</div> <div>French wheat flour, pure fine butter, free-range chicken eggs, chocolate. 法式小麦粉、纯正优质黄油、散养鸡蛋、巧克力</div> <div><div> 45 g</div><div> 70</div></div> <div><div> 190°C</div><div> 6 min</div></div>
<div># 041748</div> <div></div> <div></div>	<div>NEW</div> <div>CRÈME BRÛLÉE MADELEINE 焦糖布丁风味玛德琳蛋糕</div> <div>French wheat flour, pure fine butter, free-range chicken eggs, cream, brown candy sugar, honey, vanilla. 法式小麦粉、纯正优质黄油、散养鸡蛋、奶油、黄冰糖、蜂蜜、香草</div> <div><div> 45 g</div><div> 70</div></div> <div><div> 190°C</div><div> 6 min</div></div>
<div># 041299</div> <div></div> <div></div>	<div>NEW</div> <div>CEREALS MADELEINE 杂粮玛德琳蛋糕</div> <div>French wheat flour, pure fine butter, free-range chicken eggs, oatmeal flakes. 法式小麦粉、纯正优质黄油、散养鸡蛋、燕麦片</div> <div><div> 45 g</div><div> 70</div></div> <div><div> 190°C</div></div>
<div># 5000311KCD</div> <div></div> <div></div>	<div>NEW</div> <div>WHOLE WHEAT MADELEINE 全麦玛德琳</div> <div>Whole wheat flour 25%. 全麦面粉 25%</div> <div><div> 45 g</div><div> 40</div></div> <div><div> 4 hours</div></div>
<div># 5000461KCD</div> <div></div> <div></div>	<div>NEW</div> <div>PLAIN MADELEINE 原味玛德琳</div> <div>20% concentrated butter, 23% barn eggs. 20% 浓缩黄油·23% 饲养鸡蛋</div> <div><div> 45 g</div><div> 60</div></div> <div><div> 4 hours</div></div>
<div># 5000441KCD</div> <div></div> <div></div>	<div>NEW</div> <div>MUESLI MADELEINE 什锦早餐玛德琳蛋糕</div> <div>Muesli: caramelized sunflower seeds, brown flax seeds, oat flakes. Fruits: dried apricots, cranberries. Decorated with chopped hazelnuts. 牛奶什锦早餐：焦糖葵花籽、棕色亚麻籽、燕麦片。水果：杏脯、蔓越莓。用榛子碎装饰</div> <div><div> 45 g</div><div> 40</div></div> <div><div> 4 hours</div></div>



37790



FULLY
BAKED

B'BREAK MUESLI

B'BREAK什锦早餐面包

Cranberries, raisins, oat, flakes, hazelnuts, apricot, sesame seeds
蔓越莓·葡萄干·燕麦片·榛子·杏·芝麻

20 cm 70 g 40
45 min 180°C 2 min

37789



FULLY
BAKED

B'BREAK COCOA & CHOCOLATE CHIPS

B'BREAK可可味巧克力酥片面包

Cocoa powder, generous chocolate chips filling.
可可粉·大量巧克力片馅料

20 cm 70 g 40
45 min 180°C 2 min

38779



FULLY
BAKED

NEW

B'BREAK MARINATED TOMATO & ROSEMARY

B'BREAK迷迭香番茄味面包

Smoked lardons, melted grated Emmental cheese.
烟熏夹心肥肉、融化埃曼塔碎奶酪

20 cm 70 g 40
45 min 180°C 2 min



AND YOU,
how will you serve them?

您会
如何食用呢？





- # PRODUCT CODE
产品代码
- WEIGHT
重量/件
- PCS PER BOX
件/箱
- DEFROSTING TIME
除霜时间
- BAKING TEMPERATURE
温度
- BAKING TIME
烘焙时间

INDIVIDUAL DESSERTS 单件装蛋糕

Traiteur de Paris chefs have been trained with some of the most famous professionals. Their team consists of culinary professionals who all bring their everyday rigor and demand in production employees training.

Some of the greatest names of French gastronomy have forged the reputation of Traiteur de Paris kitchen teams, such as Alain Passard, 3 Michelin-starred Chef in Paris. The aspiration of Traiteur de Paris is to enable worldwide clients to enjoy the best Chefs creations, calling upon cutting-edge freezing technology, to preserve the excellent quality of their products. As part of this quality commitment, Traiteur de Paris is highly demanding on the ingredients selection, always favoring regional options when possible.

Traiteur de Paris 主厨由一些非常知名的专业人士进行过培训。他们的团队包括烹饪专业人士，他们将自己日常的严厉和要求运用在生产员工的培训之中。

法国美食界一些震耳发聩的名字铸就了 Traiteur de Paris 厨房团队的声誉，比如巴黎米其林三星厨师 Alain Passard。Traiteur de Paris 希望让全球客户品尝杰出厨师打造的美食，运用领先的冷冻技术来保存产品的卓越品质。在这一郑重的品质承诺中，Traiteur de Paris 高度重视原料的选择，尽可能偏向地域性。

CREATIVE RECIPE IDEAS
创意配方想法



INDIVIDUAL DESSERTS 单件装蛋糕

0204601 Traiteur de Paris



CHEESECAKE 芝士蛋糕

Cinnamon biscuit base, cream cheese, cream, sugar, eggs & lemon.
肉桂饼干底 · 奶油干酪 · 奶油 · 糖 · 鸡蛋 · 柠檬

7 cm 90 g 20
4 hrs at 4°C

0301901 Traiteur de Paris



GIANDUJA SHORTBREAD CAKE 巧克力夹心蛋糕

Crumble, chocolate Gianduja cream, mixed dried fruit and nuts, candied oranges and crumble.
面包屑 · 巧克力吉安杜佳 · 什锦干果和坚果 · 糖渍橙皮和面包屑

7 cm 90 g 16
4 hrs at 4°C

451705



LEMON MERINGUE TARTLET 柠檬蛋白挞

A fresh and smooth lemon cream on a butter shortcrust. Decorated with a meringue swirl.
黄油酥饼上涂抹新鲜顺滑的柠檬奶油，加以螺旋状的蛋白糖霜点缀

10 cm 130 g
18 3 hrs at 4°C

0726601 Traiteur de Paris



CHOCOLATE FONDANT 巧克力熔岩蛋糕

58% cocoa chocolate, cocoa powder & milk, eggs, sugar, sunflower oil, flour.
58%巧克力 · 可可粉 · 牛奶 · 鸡蛋 · 糖 · 葵花籽油 · 面粉

7 cm 100 g 48
Frozen: 40 sec at 750W
Frozen: 12 min at 180°C

0319901 Traiteur de Paris



CHOCOLATE LINGOT 巧克力慕斯蛋糕

Chocolate Joconde biscuit, 58% cocoa crunch, chocolate cream, 71% cocoa chocolate mousse, chocolate icing.
巧克力饼干 · 58%可可脆 · 巧克力味稀奶油 · 71%可可巧克力慕斯 · 巧克力糖衣

11 x 2.8 x 2.4 cm 65 g
16 4 hrs at 4°C





- # PRODUCT CODE
产品代码
- WEIGHT
重量/件
- PCS PER BOX
件/箱
- SIZE
尺寸
- DEFROSTING TIME
除霜时间
- BAKING TEMPERATURE
温度
- BAKING TIME
烘焙时间

SPECIALTY TARTS AND CAKES

挞类甜点

To offer you extensive dessert solutions, we started partnering with Boncolac and Mountbry. One is a French brand founded 60 years ago and specialized in developing high quality tarts and cakes, out of authentic French recipes, made easy and accessible for food professionals. The second was founded in New Zealand and built a know-how around American style pre-cut cheesecakes.

From classic family tarts with whole-fruits pieces to more elaborate creations with almond cream or meringue topping, all our tarts and cakes can be defrosted in fridge overnight and will leave you complete flexibility of serving.

为了给您提供丰富多样的甜品解决方案，我们开始与 Boncolac 和 Mountbry 携手合作。知名法国品牌 Boncolac 创办于 60 年前，专门开发优质挞类与蛋糕，精选地道的法国配方，方便美食专业人士轻松使用。Mountbry 创办于新西兰，积累了关于美式预切奶酪蛋糕的专业知识。

从整果装饰的经典家庭水果挞，到杏仁奶油或蛋白霜装饰的精致美食，我们的所有挞类和蛋糕都可在冰箱中过夜解冻，让您享灵活多变的服务。

SPECIALTY TARTS AND CAKES 挞类甜点

AMERICAN CHEESECAKES 美式芝士蛋糕

AS01



SALTED CARAMEL CHEESECAKE

咸焦糖芝士蛋糕

Traditional cheesecake, salted caramel filling and topping, crumble base.
传统芝士蛋糕·咸焦糖内馅和涂层·酥碎饼底

25 cm x16 1.6 kg
3 11 hours at 4°C

AS02



NEW-YORK STYLE CHEESECAKE

纽约风格芝士蛋糕

Traditional cheesecake, crumble base.
传统芝士蛋糕·酥碎饼底

25 cm x16 1.9 kg
3 11 hours at 4°C

AS03



CLASSIC BLUEBERRY CHEESECAKE

经典蓝莓芝士蛋糕

Traditional cheesecake, white chocolate and blueberry filling and topping, crumble base.
传统芝士蛋糕·白巧克力混合蓝莓内馅和涂层·酥碎饼底

25 cm x16 1.6 kg
3 11 hours at 4°C

AS04



RASPBERRY & WHITE CHOCOLATE CHEESECAKE

树莓白巧克力芝士蛋糕

Traditional cheesecake white chocolate and raspberry filling and topping, crumble base.
传统芝士蛋糕·白巧克力混合覆盆子内馅和涂层·酥碎饼底

25 cm x16 1.6 kg
3 11 hours at 4°C

AS22



COOKIES & CREAM CHEESECAKE

曲奇和奶油芝士蛋糕

Traditional cheesecake, cookie and cream filling and topping, chocolate crumble base.
巧克力碎料·混合芝士蛋糕和巧克力饼干

25 cm x16 1.6 kg
3 11 hours at 4°C

AS23



LEMON WHITE CHOCOLATE CHEESECAKE

柠檬白巧克力芝士蛋糕

Traditional cheesecake, lemon and white chocolate filling and topping, oaty biscuit base.
柠檬白巧克力芝士蛋糕·柠檬白巧克力馅和装饰配料·燕麦干饼底层

25 cm x16 1.6 kg
3 11 hours at 4°C

AS31



MATCHA GREEN TEA CHEESECAKE

抹茶芝士蛋糕

Traditional cheesecake, green tea filling and topping, chocolate crumble base.
巧克力碎料·芝士蛋糕和绿茶馅料·绿茶装饰配料

25 cm x16 1.6 kg
3 11 hours at 4°C

AS32



CHOCOLATE CHEESECAKE

巧克力芝士蛋糕

Traditional cheesecake, chocolate filling and topping, chocolate crumble base.
巧克力碎料·巧克力芝士蛋糕馅·巧克力装饰配料

25 cm x16 1.6 kg
3 11 hours at 4°C

All made with premium dairy and cream cheese
FROM NEW ZEALAND



599601



BLUEBERRY TART
蓝莓挞

Butter crust, whole blueberries, almond frangipane.
黄油外壳 · 原颗蓝莓、杏仁奶油

27 cm 850 g 2
5 hrs 180°C 5 min

7100002



RASPBERRY TART
树莓挞

Butter crust, whole raspberries, raspberry puree.
黄油外壳 · 原颗覆盆子、覆盆子酱和奶油饼皮

27 cm 800 g 2
5 hrs 210°C 15 min

399602



STRAWBERRY TART
草莓挞

Butter crust, Camarosa strawberry halves, almond frangipane.
黄油外壳 · Camarosa草莓果肉、杏仁奶油

27 cm 900 g 2
8 hrs

597301



WHOLE PEAR TART
梨挞

Butter crust, Williams pear halves, butter and almond powder frangipane.
黄油外壳 · 威廉梨肉、奶油和杏仁粉奶油

27 cm 950 g 6
7 hrs 210°C 10 min

CREATIVE RECIPE IDEAS
创意配方想法



423801



SMALL BLUEBERRY TART
小蓝莓挞

Butter crust, whole blueberries, blueberry puree.
黄油外壳 · 原颗蓝莓、蓝莓酱

21 cm 430 g 8
5 hrs 220°C 10 min

423701



SMALL RASPBERRY TART
覆盆子挞

Butter crust, whole raspberries, raspberry puree.
黄油外壳 · 整颗覆盆子、覆盆子酱和奶油饼皮

21 cm 470 g 8
5 hrs 210°C 10 min

503601

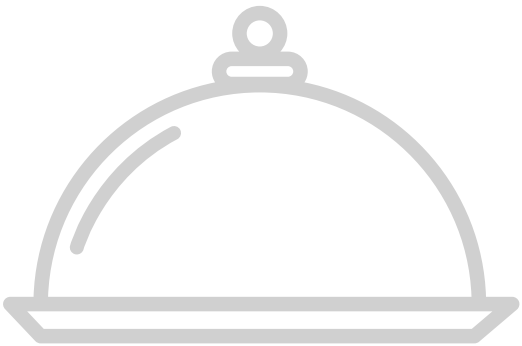


LEMON TART
柠檬挞-预切16块装

Butter crust, natural lemon cream.
黄油外壳 · 天然柠檬奶油、奶油饼皮

18 cm x16 275 g 4
2hrs

PRE-CUT 预切甜点



HOTEL SOLUTIONS, FROM DELICATE
DESSERTS TO BANQUET SERVICE

酒店解决方案 · 从美妙甜点到宴会服务

Keeping in mind the specific needs of our hospitality and fine dining clients, we have selected an assortment of small tarts, suiting perfectly their need for light dessert portions or finger food service.

The pre-cut variations can even be suitable for afternoon tea with ready-to-serve mini bites of 15g.

我们时刻谨记服务业和卓越餐饮客户的独特需求，选择了各种各样的小型挞，完美迎合他们对轻食或小点心服务的需求。

预切系列食品变化多样，15 克的即食型迷你小吃极为适合下午茶。





18811006



LEMON TART “GRAND ARÔME” 柠檬挞

Butter crust, natural lemon cream.
黄油外壳 · 天然柠檬奶油、奶油
饼皮

27 cm 850 g 6
6 hrs 210°C 10 min

96088006



COCONUT TART 椰子挞

Butter crust, coconut cream, coconut
pulp, coconut shavings.
黄油外壳 · 椰子奶油、椰浆、奶油
饼皮和椰子碎

27 cm 1000 g 6
6 hrs 210°C 10 min

EASY CUTTING VIDEO TIPS
易剪切视频提示



27971002



NUTS TART 核桃挞

Butter crust, walnut frangipane, sliced
walnut and almond frangipane.
黄油外壳 · 核桃奶油、核桃片和
杏仁

27 cm 850 g 2
8 hrs 180°C 15 min

443702



CRÈME BRÛLÉE TART 焦糖布蕾挞

Bourbon vanilla egg cream filling,
butter crust, caramel glaze.
黄油外壳 · 波本威士忌香草蛋奶
油、香脆酥皮、焦糖

27 cm 780 g 4
5 hrs 210°C 10 min

11249006



CHOCOLATE TART “GRAND ARÔME” 巧克力挞

Butter crust, 70% cocoa, chocolate,
pastry cream, almond powder, dark
chocolate cream.
黄油外壳 · 可可70%、巧克力、
酥皮奶油、杏仁粉、黑巧克力奶油

27 cm 900 g 6
5 hrs

455701



RED FRUITS CRUMBLE TART 苹果红色水果预烤挞

Butter crust, fresh apple slices, red berries
(raspberries, redcurrants and blackcurrants),
home made butter crumble.
黄油外壳 · 新鲜的苹果片 · 红色浆果（
覆盆子 · 红醋栗和黑醋栗） · 苹果泥

27 cm 910 g 4
5 hrs 210°C 10 min

575901



MATCHA TART 抹茶挞

Butter crust, green tea cream made
with organic matcha powder from Aichi
(Japan), white chocolate shavings.
黄油外壳 · 绿茶奶油、日本有机抹
茶粉、白巧克力碎

27 cm 780 g 6
5 hrs 180°C 10 min



600901



MANGO AND PASSION FRUIT TART

芒果和百香果挞

Butter crust, mango and passion fruit puree filling, passion fruit seeds.
黄油外壳 · 芒果和西番莲果奶油 · 百香果种子

27 cm x10
850 g 2 5 hrs at 4°C

601001



RED FRUITS CHEESECAKE TART

芝士蛋糕挞

Cheese cream filling, colorful red berry glaze (blackcurrant, raspberry, strawberry).
天然奶酪和红色浆果。新鲜诱人的糖霜上点缀着红色浆果（黑加仑、覆盆子和草莓）· 用于整体装饰

27 cm x10
950 g 2 4 hrs

31642008



LEMON TART

柠檬挞

Butter crust, fresh lemon cream.
黄油外壳 · 新鲜柠檬奶油

27 cm x10
750 g 8
5 hrs 210°C 5 min

31652008



CHOCOLATE TART

巧克力挞

Shortcut pastry, dark chocolate filling topped with a dark chocolate glaze.
黄油外壳 · 巧克力酥皮奶油、杏仁粉、巧克力糖霜

27 cm x10
750 g 8 6 hrs

536601



TRADITIONAL APPLE TART

奶油苹果挞

Butter crust, fresh hand placed apple slices, apple puree.
黄油外壳 · 新鲜苹果片、苹果泥

27 cm x10
1000 g 6
8 hrs 210°C 10 min

« FACILITATE YOUR DESSERT SERVICE »

These dessert solutions are meant to ease and fasten your daily mise en place with recipes pre-cut in 10 or 12 slices. Created to bring you individual portions of 70/75 grams, pre-cut dessert guarantee you full cost control and facilitate your team's plating process.

A dessert solution ready to plate!

“促进您的甜品服务”

这些甜品解决方案使用预切为 10 或 12 块的产品 · 旨在方便和加快您日常的餐前准备工作。预切甜品每份重约 70/75 克 · 保证您能完全控制成本 · 促进团队的摆盘过程。

杰出甜品解决方案 · 摆盘即用！

615201



MOIST RED FRUITS CAKE

松软红色水果蛋糕

Made with low fat yogurt and brown cane sugar. Colorful & tasty blend of red fruits (raspberries, blackberries, blueberries & redcurrant).
Healthy & trendy rye flakes topping.
黑麦片打顶 · 混合多种红色水果：覆盆子 · 黑莓 · 蓝莓和红醋栗

27 cm x10
650 g
6 3hrs 30 min
1 min at 900W

615101



MOIST LEMON CAKE

松软柠檬蛋糕

Made with low fat yogurt and brown cane sugar. Natural lemon extract, healthy mix of rye flakes and flax seeds topping.
棕色亚麻籽和黑麦片打顶 · 天然柠檬萃取

27 cm x10
650 g
6 2hrs 30 min
1 min at 900W

93491004



TIRAMISU

提拉米苏蛋糕

Sabayon cream, sponge cake soaked with marsala wine and coffee syrup, cocoa powder.
中芭雍奶油、海绵蛋糕(浸泡马萨拉和咖啡糖浆)、可可粉

30 x 10 cm
950 g
4 4 hrs



AS06



MANGO PASSION FRUIT
CHEESECAKE TRAY
芒果百香果芝士蛋糕
托盘

Butter crumble base, American cream cheese mix, mango passion fruit glaze.
奶油碎料底 · 混合美国奶油芝士 · 芒果百香果淋面

30x40 cm

3 kg

3

11 hours at 4°C

AS08



LEMON CITRUS
CHEESECAKE TRAY
柠檬柑橘芝士蛋糕托盘

Butter crumble base, lemon-citrus flavoured cream cheese mix, light glaze topping.
奶油碎底 · 混合柠檬-柑橘口味奶油芝士 · 薄淋面装饰配料

30x40 cm

3.1 kg

3

11 hours at 4°C

AS14



BANANA CAKE TRAY
香蕉蛋糕盘

Moist banana cake, rich chocolate ganache.
香蕉软蛋糕 · 浓郁巧克力酥皮

30x40 cm

2.5 kg

3

6 hours at 4°C

AS05



STRAWBERRY
CHEESECAKE TRAY
草莓芝士蛋糕盘

Butter crumble base, American cream cheese mix, strawberry glaze topping.
奶油碎料 · 混合美国奶油芝士 · 草莓淋面装饰配料

30x40 cm

2.75 kg

3

11 hours at 4°C

AS15



CARROT CAKE TRAY
胡萝卜蛋糕盘

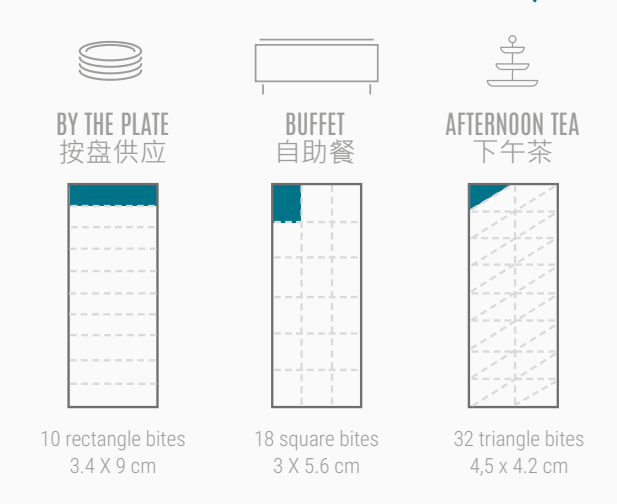
Moist carrot cake, pineapple zests, cream cheese ganache, pumpkin seeds.
胡萝卜软蛋糕 · 菠萝 · 奶油芝士冰 · 南瓜籽

30x40 cm

2.5 kg

3

6 hours at 4°C



111840

DESSERTS

STRAWBERRY-RASPBERRY STRIPE
草莓覆盆子蛋糕条

34 x 9 x 3,2 cm

500 g

3

4 hrs at 0/4°C



111841

DESSERTS

STRAWBERRY-RASPBERRY HALF FRAME
草莓覆盆子蛋糕

34 x 27 x 3,2 cm

1500 g

1

4 hrs at 0/4°C

Kirsh-soaked biscuit, strawberry-rasberry mousse. Strawberry-blackcurrant mirror glaze.
混合樱桃白兰地饼干 · 草莓-覆盆子慕斯 · 草莓-黑加仑镜面蛋糕



111838

DESSERTS

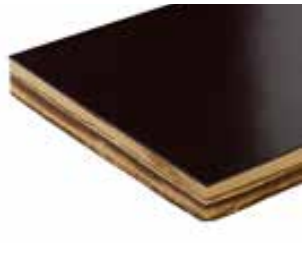
OPERA STRIPE
剧场巧克力蛋糕条

34 x 9 x 4 cm

810 g

3

4 hrs at 0/4°C



111839

DESSERTS

OPERA HALF FRAME
剧场巧克力蛋糕

34 x 27 x 4 cm

2430 g

1

4 hrs at 0/4°C

Joconde sponge soaked in a coffee infusion, buttercream and dark chocolate ganache (70% cocoa).
Finished with a chocolate glaze.
咖啡液、奶油霜和黑巧克力甘纳许 (70% 可可粉) 浇淋的乔孔达海绵蛋糕。用巧克力淋面进行装饰



111836

DESSERTS

FEUILLANTINE STRIPE
榛子巧克力蛋糕条

34 x 9 x 3,2 cm

650 g

3

4 hrs at 0/4°C



111837

DESSERTS

FEUILLANTINE HALF FRAME
榛子巧克力蛋糕

34 x 27 x 3,2 cm

1950 g

1

4 hrs at 0/4°C

Cocoa sponge, hazelnut chocolate crisps, dark chocolate mousse.
Dark chocolate topping and caramelized hazelnut garnish.
可可海绵蛋糕、酥脆榛子巧克力、黑巧克力慕斯。黑巧克力淋浆和焦糖榛果装饰



111842

DESSERTS

CHOCOLATINE STRIPE
巧克力蛋糕条

34 x 9 x 3,2 cm

450 g

3

4 hrs at 0/4°C



111843

DESSERTS

CHOCOLATINE HALF FRAME
巧克力蛋糕

34 x 27 x 3,2 cm

1350 g

1

4 hrs at 0/4°C

Cocoa sponge, chocolatine mousse. Velvety chocolate finish.
混合可可粉海绵蛋糕 · 巧克力慕斯 · 香醇巧克力表层



GLUTEN-FREE 无麸质糕点

Gluten is a protein present in some cereals such as wheat, barley, rye and oat. Present in most of flour-based products (bread, biscuits, cakes, pasta, etc) it represents a growing challenge for many chefs.

Wheat flour consists in a key binding agent for most of baking recipes and clients will still expect textured and flavorful recipes.

As a natural alternative, our partner Bridor has imagined a flour mix made with millet and millet buckwheat to develop a specific range of gluten-free products. A convenient and time-saving solution to meet this occasional and yet growing demand from gluten-sensitive clients who always appreciate and remember the extra effort.

The 2 desserts from Boncolac are not only gluten free but also lactose free, thus suiting even more of your sensitive clients.



麸质是一种蛋白质，广泛存在于小麦、大麦、黑麦和燕麦等谷类食品中。由于麸质存在于大部分以粉制作的产品（面包、饼干、蛋糕、意大利面等）中，这为很多厨师带来了越来越大的挑战。


小麦面粉中包含重要粘结剂，大多数烘焙配方都要用到，客户希望获得具有特定纹理和风味的配方。

我们的合作伙伴 Bridor 设想用小米和荞麦组成混合粉，作为天然替代物，生成特定的无麸质产品。这种方便且省时的解决方案可以满足麸质过敏客户偶尔和不断增长的需求，这些客户通常会感谢并铭记您所付出的这些额外努力。

Boncolac 打造的两款甜点，不仅无麸质，而且无乳糖，适合大多数敏感客户。

35750





GLUTEN-FREE PLAIN ROLL
无麸质小面包

Rice flour, brown rice flour, millet flour, buckwheat.
米粉·糙米粉·粟米粉·荞麦

 45 g  50

 Frozen: 1 min at 500W
Defrosted: 30 sec at 500W

 Frozen: 10 min at 160°C
Defrosted: 6min at 160°C

550101





GLUTEN-FREE CHOCOLATE CAKE
无麸质熔岩巧克力蛋糕

Made with corn starch. 60% cocoa.
可可巧克力蛋糕60%

 80 g  18

 3 hrs at 4°C  20 min

 40 sec in oven at 500W

35747





GLUTEN-FREE MADELEINE
玛德琳无麸质蛋糕

Brown rice flour, millet flour, buckwheat.
糙米粉·粟米粉·荞麦

 30 g  50

 Frozen: 1 min at 500W
Defrosted: 30 sec at 500W

 Frozen: 10 min at 160°C
Defrosted: 6min at 160°C

550201





GLUTEN-FREE APPLE TARTLET
无麸质苹果馅饼




Rice flour, apple compote and fresh apples.
面粉·苹果泥和新鲜苹果片


 75 g  18

 3 hrs at 4°C  20 min

 40 sec in oven at 500W

35748





GLUTEN-FREE SWEET BRIOCHE
无麸质小蛋糕

Rice flour, millet flour, buckwheat.
米粉·粟米粉·荞麦

 50 g  50

 Frozen: 1 min at 500W
Defrosted: 30 sec at 500W

 Frozen: 10 min at 160°C
Defrosted: 6min at 160°C

AS13





CHOCOLATE FLOURLESS TORTE
无面粉巧克力蛋糕

Moist chocolate cake, chocolate ganache topping.
巧克力软蛋糕·巧克力甘纳许装饰配料

 25 cm  1.35 kg  4

 6 hours at 4°C




AS12






GLUTEN-FREE CHOCOLATE ALMOND BROWNIE
无麸质巧克力杏仁布朗尼

Rich chocolate filling, almond slices, white chocolate drizzle.
丰富的巧克力馅·杏仁片·白巧克力粉

 30x20 cm  1.15 kg  6

 12 hrs at 4°C



EASY TO BAKE
易烘焙



SUITABLE FOR CONSUMERS WITH CELIAC DISEASE
极为适合患有乳糜泻的消费者



LACTOSE FREE
无乳糖

HAVE YOU HEARD OF OUR F&BREAKFASTS?

您听说过我们的 F&BREAKFASTS 吗？



F&Breakfasts gather local F&B communities around coffee and croissants!

Chefs, floor managers, restaurant owners and food professionals... meet and mingle in conviviality during these morning networking breakfasts.

Breakfasts 召集当地餐饮团体，共品咖啡和羊角面包！

厨师、楼面经理、餐馆老板和美食专业人士.....齐聚一堂，在社交早餐中宴饮交际。

Launched in December 2016, FB Solution has already hold 7 of them in 2017. Our objective for 2019: a rising number of partners, guests and cities for our many F&Breakfast events to come! We partner with like-minded brands – sharing our values of quality and taste – to propose our clients a large choice of breakfast-related products.

该活动创办于 2016 年 12 月，2017 年 FB Solution 举办了 7 场活动。2019 年，我们的目标是：F&Breakfast 活动合作伙伴、宾客、城市和举办次数均全面增加！我们与志同道合的品牌合作，分享我们在品质和味道方面的价值观，为客户推荐多种多样的早餐相关产品。

- SHANGHAI 上海
- BEIJING 北京
- SHENZHEN 深圳
- GUANGZHOU 广州
- CHONGQING 重庆
- HONG KONG 香港
- TAIPEI 台北
- CHENGDU 成都
- XIAMEN 厦门
- QINGDAO 青岛

Contact us to know when the next F&Breakfast will be!
联系我们，了解 F&Breakfast 的下次活动！

SOME OF OUR PARTNERS IN 2019:

我们在 2019 年的一些合作伙伴：





CONTACT US 与我们联系

MAINLAND CHINA

(Shenzhen office)

中国大陆

☎ (+86) 755.8220.6099

✉ info.china@fbsolution.com.cn

HONG KONG & MACAU

(Hong Kong office)

香港 / 澳门

☎ (+852) 2407.8840

✉ info@fbsolution.hk

TAIWAN AREA

(Taipei office)

台湾

☎ (+886) 02.2719.9915

✉ info@fbsolution.com.tw



FOLLOW US ON WECHAT
请关注我们官方微信



THIS IS PRINTED ON 100%
RECYCLED PAPER
在可回收物纸上打印