

2021 - 2022 COLLECTION

MAINLAND CHINA 中国大陆



法念食品贸易(深圳)有限公司



7 VIENNESE PASTRIES 维也纳酥点

Croissants 可颂
Specialty Pastries 酥点
Mini Pastries 迷你酥点
Savoury Pastries 咸味酥点
Pastry Sheets 酥皮



17 BREADS 面包

Baguettes 法棍
Big Breads 大面包
German Breads 德国面包
Individual Breads 小面包
Sandwich breads 三明治面包
Bread Sheets 面包片
Snacking Breads 早餐面包



30 DESSERTS 甜点

Individual Desserts 单件装蛋糕
Cakes 蛋糕
Exotic Fruit Tarts 水果挞
Specialty Tarts 特式法式挞
Access Tarts 经济首选
Dessert Trays 托盘甜点
Cheesecakes 美式蛋糕和芝士蛋糕



42 SNACKS & AFTERNOON TEA 小吃及茶点

Madeleines 玛德琳
Muffins 玛芬蛋糕
Pasteis de Nata 葡挞
Cookies 曲奇
Donuts 甜甜圈
Beignets 法式甜甜圈
Afternoon Tea 茶点
Tart Shells & Cones 脆皮筒



56 FB SELECTION 顶厨食品

Bagels 贝果
Pizza Baos 披萨包
Smoothies 果昔
Yogurts 酸奶
vegan Egg 素鸡蛋
Side Dishes 配菜
Frozen Vegetables 急冻蔬菜



64 GLUTEN-FREE 无麸质茶点



YOUR SMART BAKERY & CULINARY SOLUTION FOR PROFESSIONALS

為专业人士提供明智智能烘焙和烹饪解决方案

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。



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©Groupe LE DUFF

OUR FOUNDER

我们的创始人

Founding Chairman, Mr Louis Le Duff opened the first French casual-dining restaurant "Brioche Dorée" in 1976 in Bretagne. 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 professional users. 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 expertise".

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。



« 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



With Boncolac from French Southwestern Basque Country, FB Solution managed to source the most authentic and traditional French tarts, ready to serve and often pre-cut for maximum efficiency and cost control in operations. They also focus on food innovation and tech as demonstrates their famous flavoured and coloured bread layers collection, ideal for canape and premium sandwiches.

FB Solution与来自法国西南巴斯克地区的Boncolac多年合作，采购了最正宗和最传统的法式甜挞，这些甜挞可经过预先切割，并以提高运营效率。他们还致力于食品创新和技术，并透过面包层系列展示出他们著名的风味和彩色，非常适合烤面包片和高级三明治。

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



Thanks to Traiteur de Paris, FB Solution can support middle/high-end casual-dining restaurants with an assortment of premium individual desserts like their irresistible star item "Chocolate Fondant" and portion side dishes.

得益於Traiteur de Paris，FB Solution可以为中高端的休閒餐飲餐廳提供各種高級個人甜點，巧克力熔岩蛋糕和其他配菜都是Traiteur de Paris不可抗拒的明菜。



« The taste for culinary heritage! »

“独特的玛德琳体验！”

KNOW-HOW 专业知识



Founded in 1905, Saint-Michel remains a French family-owned company baking ancestral recipes of biscuits and traditional pastries. Famous in France among millions of kids who enjoyed tasting their famous Madeleines (sponge-cake) generations after generations, FB Solution is proud to bring in China this delicious heritage of French Gastronomy.

Saint-Michel成立于1905年，至今仍是一家法国家族企业，以祖传的饼干和传统糕点食谱为食。在成千上万的后代品尝其著名的玛德琳（海绵蛋糕）的孩子中，在法国成千上万的孩子品尝Saint-Michel的海绵蛋糕。FB Solution很自豪地将这种美味的法国美食带入中国市场。



« 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. Among their network of workshops, FB Solution selected one in France, crafting excellent and attractive donuts.

Poppies于1935年在比利时的家庭烘焙下开始展，并开展了不同的传统的甜甜圈烘焙。FB Solution为大家在法国选了一家制作精美且诱人的甜甜圈烘焙公司。



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

“追寻纯正味道，打造卓越品质... 品质一流！”

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 and social responsibility. From their large portfolio of gastronomic wonders, we selected their homemade-style muffins and entremets cakes ideal for banqueting.

为了给消费者提供顶级产品，他们尽心竭力追求卓越。

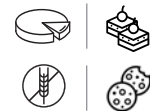
这就要求他们精心挑选原料、优化流程并注重员工的健康。D7V 建立了稳固的可控流程，力求减少自身活动对环境的影响和社会责任的影响。从他们丰富的美食奇观中，我们选择了自制的松饼和松饼蛋糕，非常适合举办宴会。



« Selected by Chefs, all over the world! »

“全球厨师青睐有加！”

KNOW-HOW 专业知识



Mountbry crafted desserts started as a small Patisserie boutique with European inspiration. Exceptional skills and experience were gained handcrafting their quality pastries products with master chefs from beautiful North Island of New Zealand, they're sourcing ideal dairy ingredients for crafting authentic & innovative cheesecake recipes and fine butter cookie dough.

MOUNTBRY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。他们不断采购优良的乳制品原料，以制作正宗和创新的芝士蛋糕配方和精美的黄油曲奇面团。



« Traditional Portuguese pastry! »

“传统葡萄牙糕点！”

KNOW-HOW 专业知识



NATA PURA is the brand of excellence of a culinary treasure known as «NATA» or Portuguese tarts. This dessert was created in the 18th century by a Portuguese monk and it has been cherished through time and became one of the top pastries around the world.

Anywhere...anytime our Natas goes splendidly with a coffee or tea for an afternoon tea set or at breakfast, and they are also suitable for a snack or a dessert.

NATA PURA 卓越品牌将名为“NATA”或葡式蛋挞的烹饪瑰宝发扬光大。这款甜点诞生于18世纪，出自葡萄牙僧侣之手，历经岁月磨砺，如今风靡全球，备受推崇。

无论何时何地，我们的 Nata 都可与咖啡或茶巧妙组合，形成下午茶或早餐套装，也适合作为小食或甜点享用。培传统。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。



« The taste of authentic German Bakery! »

“品尝传统德国面包店的味道！”

KNOW-HOW 专业知识



Since 1995, BACK SHOP has been offering a wide range of quality and authentic German baked breads from Hamburg, in combination with individual customer solutions. The company has a reliable and extensive supply of goods at its disposal.

自1995年以來，BACK SHOP一直結合個人客戶解決方案提供各種來自漢堡的優質及正宗的德國烤面包。公司擁有可靠而廣泛的商品供應。烘焙食品是重要的主食，佔據了我們食品金字塔的重要組成部分。烘焙食品早已成為移動小吃中最重要的組成部分。



« The spanish omelette! »

“西班牙煎蛋卷！”

KNOW-HOW 专业知识



Tortilla! So are called those delicious Spanish omelettes baked with the authentic recipe of 1817 from Navarra in Spain. It's a good fit for many applications like "tapas happy-hours" in restaurants and bars or hotel breakfast buffet.

玉米餅！就是美味西班牙煎蛋，是用西班牙納瓦拉（Navarra）的正宗食譜烤制而成的。非常適合不同的應用，例如餐館和酒吧的“塔帕斯歡樂時光”或酒店自助早餐和下午茶套餐。



« Innovative since 1945! »

“70年來不斷的创新产品！”

KNOW-HOW 专业知识



Masdeu was born in 1945 as an artisan's bakery shop, who eventually specialized in manufacturing ready to fill food bases. Masdeu brings together both traditional and innovative products, neutral, sweet and each in different types of doughs, manufactured in Puigdàlber, near Barcelona.

Masdeu出生于1945年，当时是一家工匠的面包店，后来专门从事食品加工厂的生产和商业化。Masdeu将我传统和创新的产品及不同类型的面团融合在一起。



« The best source of sustainable protein! »

“最佳可持续性的蛋白质来源！”

KNOW-HOW 专业知识



JUST Egg is packed with clean, sustainable protein. It's cholesterol-free, dairy-free, non-GMO, and it requires less water and emits fewer carbon emissions than conventional eggs. It's not just for your clients with egg-allergy. It will help you reach out to vegan customers, while also triggering the curiosity of flexitarians.

皆食得鸡蛋含有大量纯正和可持续发展性的蛋白质。其鸡蛋不含胆固醇，奶类制品和基因改造。相比传统的鸡蛋使用更少水和生产过程产生更少碳排放。皆食得产品不单止适合鸡蛋敏感人士和素食人士进食，而且也非常适合环保人士。



« The quality vegetable from France »

“来自法国的优质蔬菜。”

KNOW-HOW 专业知识



D'Aucy guarantees top quality and traceability of its products. D'Aucy ensures this guarantee by controlling all the stages of the production: from the farmer's field to the consumer's plate.

多蔬保证其产品的最高质量和可追溯性。多蔬通过控制生产的所有阶段来确保这一保证：从农民的田地到消费者的盘子。



« 30 years of passions with dairy products. »

“80年来对乳制品的坚持与热情。”

KNOW-HOW 专业知识



At Pauls, we love dairy. Pauls has been a family tradition in Australia since 1933. Pauls has been distributed over Asia for the past 50 years, Pauls are passionate about making great tasting dairy products, including delicious yoghurts for daily indulgence.

1933年至今，保利始终坚持对乳制品的热爱，生产含有真正乳品营养的美味产品。过去50年来，Paul's一直在亚洲市场销售，并热衷于制作美味的酸奶乳制品。



« Looking for diversity in shapes, sizes, flavours and solutions »

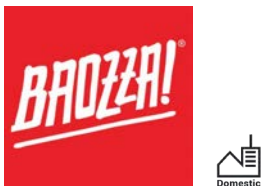
“寻求多样性的形状，尺寸，口味和解决方案”

KNOW-HOW 专业知识



With their Beijing-factory range – Bridor aims to improve its flexibility and reactivity towards Chinese clients, while implementing market-based R&D to develop specific products, more in line with the local demand. This offer will come as a valuable addition to the existing French line, to meet the need of a wider range of professionals, looking for diversity in shapes, sizes, flavours, etc.

凭借其在北京的工厂，Bridor de France的目标是提高其在中国市场的灵活性和反应性，同时实施基于市场的研发，以开发更符合当地需求的特定产品。此系列将作为对现有法国产品系列的补充，以满足更广泛的专业人士的需求，寻求多样性的形状，尺寸，口味等方面。



« When East meets West, the fusion of traditional Chinese baozi and pizza. »

“东西交融，传统中国包子与披萨融为一体。”

KNOW-HOW 专业知识



Across Asia, steamed bao buns are loved for their soft, fluffy dough and multiple fillings. In the West, pizza is loved for its cheesy, gooey goodness. Both are huge in their part of the world; both have centuries of history; and both hit the spot when you're hungry. So, it was only natural to create the perfect East-West fusion snack. From Margherita to BBQ Chicken... Pizza tastes better in a Baozza!

包子的外表，拥有着披萨的内心！包萨正在掀起一阵美食风潮，它为风靡东方的包子创造出了新吃法和新体验。包萨借鉴了数千年的烹饪传统，用柔软的面皮包裹着多种美味的食物，包括披萨！作为融合东西方美食的创意料理，包萨同时满足了现代人对方便速食和高品质美食的追求！



« New York Bagels from Shanghai »

“来自上海的纽约百吉饼”

KNOW-HOW 专业知识



Since 2010, Spread the Bagel has established itself as the premier artisanal bagel name in Shanghai. To this day Spread the Bagel is committed to serving only the best bagel and desserts whether they are made in-house or provided by the city's best chefs and food operators.

Spread the Bagel's team consists of professional and experienced bagel makers who are following an old school New York recipe that has been tested and applauded by both locals and New Yorkers alike.

自2010年以来，Spread The Bagel已成为上海首屈一指的贝果。到目前为止，无论这些贝果是内部制作还是由市内最好的厨师和食品经营者提供，Spread The Bagel致力于只提供最好的产品。

Spread The Bagel的团队是由专业且经验丰富的贝果制造商组成，他们遵循纽约的老派配方，并得到当地人一致好评。



« Smoothies you cant resist. »

“你无法抗拒的冰沙水果冰沙。”

KNOW-HOW 专业知识



INNOCENT was founded in 1999. Our specialty are natural, delicious, healthy drinks, with a playful and interactive marketing. This year INNOCENT arrives to China, with an on-point communication featuring their signature grass mini fridges and cute little bottles!

天真鲜打果汁成立于1999年。我们产品的特点是天然，健康，美味和优良的公司服务。这一年天真鲜打果汁终于把他们的美味产品带到中国及你的餐桌上享用！



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



PROOFING TIME
发酵时间

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-proofed 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！”

CROISSANTS 可颂

35368



FINE BUTTER CROISSANT
"SAVOUREUX"

黄油可颂

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"

优质黄油可颂

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"

微笑可颂

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
"SAVOUREUX"

AOP认证黄油可颂

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
可可榛子巧克力酱可颂

Pure fine butter.
纯正优质黄油

95 g 60 35/45 min

170°C 16 min

36406



CROISSANT AOP BUTTER
(NEED PROOFING) "ÉCLAT DU
TERROIR"

AOP认证需发酵可颂

Pure AOP butter from France.
法国纯正优质黄油

70 g 165

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。

What is AOP / PDO butter?

AOP / PDO butter is Made in France! Produced in the French departments of Charente, Charente-Maritime, Les Deux Sèvres, Vendée and Vienne. The production goes through a very strict process, from pasteurization to government document. AOP / PDO butter is highly appreciated by artisan bakers because it is perfect for tourage and also obtain a crisper flaky pastry than other butter, as well by consumers thanks to its fine hazelnutty acclaimed flavour.

什么是 AOP / PDO 黄油?

AOP / PDO 黄油是法国制造！黄油都在法国夏朗德省、滨海夏朗德省、德塞夫勒、旺代省和维埃纳省生产。从巴斯德杀菌到政府文件，整个生产过程都是非常严格。AOP / PDO 黄油受到面包师工匠们的高度赞赏，因为 AOP / PDO 黄油非常适合舌尖上的“法式食品旅行”，并且可以获得比其他黄油糕点更酥脆的片状表面，并且其优良的榛子风味而受到广泛消费者的好评。



35213



**FINE BUTTER PAIN AU CHOCOLAT
"SAVOUREUX"**
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

100107



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

37953



**PAIN AU CHOCOLAT
TRIPLE CHOCOLATE**
巧克力碎片夹心面包卷

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 ❄️ 30/45 min
🔥 165/170°C 🕒 16/18 min

40192



NEW



**MAXI APPLES AND CINNAMON
FINGER**

苹果肉桂千层酥

Puff pastry dough, pure fine butter with
a perfect balance between cinnamon
and apple.
油酥面团 · 纯正的优质黄油 · 肉桂
和苹果之间具有完美的平衡。

⏱ 90 g 📦 60 ❄️ 30/45 min
🔥 190°C 🕒 16/18 min

35387



FINE BUTTER APPLE TURNOVER
苹果酥

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
蔓越莓扭条

Pure fine butter.
纯正优质黄油

⏱ 90 g 📦 70 ❄️ 20/30 min
🔥 165/170°C 🕒 15/20 min

100126



PALMIER
蝴蝶酥

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

⏱ 90 g 📦 70 ❄️ 30 min
🔥 200°C 🕒 15/18min

100123



MAPLE DANISH
枫糖起酥

Pure fine butter.
纯正优质黄油

⏱ 80 g 📦 65 ❄️ 30 min
🔥 165/170°C 🕒 20/25 min

37595



BUN "N" ROLL
黄油圆面包卷

Pure fine butter.
纯正优质黄油

⏱ 85 g 📦 50 ❄️ 45 min
🔥 175°C 🕒 15/16 min



MINI PASTRIES 迷你酥点

LENÔTRE
雷诺特

Exclusively pure butter pastries with delicate flavours and exceptional crisp flaky pastry.
純正的黃油糕點，具有精緻的風味和出色的酥脆片狀糕點。



40038

CROISSANT "LUNCH"

雷诺特迷你可颂“午餐”

NEW

Lenotre recipe, pure fine butter
卓越的优质黄油

30 g 195 30-45 min

165/170°C 13/15 min

40035

PAIN AU CHOCOLAT "LUNCH"

雷诺特巧克力面包卷

NEW

Lenotre recipe, pure fine butter
卓越的优质黄油

35 g 210 30-45 min

165/170°C 13-14 min

Exclusive recipes have been invented by Lenotre Master Bakers to create exclusively pure butter Viennese pastries with delicate flavours and exceptional crisp flaky pastry. Each production is certified by the Quality Department of La Maison Lenotre, a guarantee of compliance and a signature of excellence.

SAVOUREUX
卓越

Rich in butter with intense notes and melting texture
丰富的黃油，口感浓烈



35208

MINI CROISSANT
"SAVOUREUX"

迷你卓越可颂

Pure fine butter.
纯正优质黄油

25 g 225 15/25 min

165/170°C 10/14 min

35389

FINE BUTTER MINI APPLE
TURNOVER "SAVOUREUX"

迷你卓越苹果酥

Pure fine butter.
纯正优质黄油

40 g 255 30 min

180/200°C 16/18 min

Lenotre Master Bakers invented unique recipes, to create pure butter Viennese pastries, with delicate and exceptional flavours. Each product is certified by the Quality Department of La Maison Lenotre, a guarantee of compliance and a signature of excellence.

CLASSIC
经典

Simple and affordable pastries with a tender texture, made with fine butter.
简单又实惠的糕點，质感柔软，并由上等黃油制成。



37831

MINI CROISSANT CLASSIC

经典迷你可颂

Fine butter.
优质黄油

25 g 225 15-25 min

165/170°C 10/14 min

37832

MINI PAIN AU CHOCOLAT
CLASSIC

经典迷你巧克力面包卷

Fine butter.
优质黄油

25 g 250 20/30 min

165/170°C 12/14 min

37681



FINE BUTTER MINI NUTS & CARAMEL SWIRL
焦糖核桃面包卷

Pure fine butter.
纯正优质黄油

⏰ 40 g 📦 120 ❄️ 20/30 min
🌡️ 165/170°C 🕒 12/14 min



35376



FINE BUTTER MINI CHOCOLATE TWIST
迷你巧克力扭条

Pure fine butter.
纯正优质黄油

⏰ 28 g 📦 100 ❄️ 20/30 min
🌡️ 165/175°C 🕒 10/14 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



35377



FINE BUTTER MINI CRANBERRY TWIST
迷你蔓越莓扭条

Pure fine butter.
纯正优质黄油

⏰ 30 g 📦 100 ❄️ 20/30 min
🌡️ 165/175°C 🕒 10/14 min



38780



LEMON CREAM CHEESE CONFETTI
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





« Looking for diversity in shapes, sizes, flavours »

“寻求多样性的形状·尺寸·口味”

KNOW-HOW 专业知识



NEW MINI SWISS
迷你瑞士酥



30 g 150 30 min
165/175°C 10/14 min

100044

TOFFEE FLAVOUR
太妃糖味道

NEW MINI GRILLE
迷你酥



28 g 150 30 min
165/175°C 10/14 min

100048

BANANA & CHOCOLATE DROPS
香蕉巧克力味道

100046

BLUEBERRY FLAVOUR 
蓝莓味道

NEW CONFETTI
小方酥



28 g 150 30 min
165/175°C 10/14 min

100026

APRICOT-CUSTARD FLAVOUR
卡仕达黄杏味道

100031

COCO-PINEAPPLE FLAVOUR 
菠萝椰子味道

NEW GRUFFIN **FULLY BAKED**
可颂玛芬



27 g 30 20 min
210°C 1 min

100112

TOFFEE FLAVOUR
太妃糖味道

100013

VANILLA FLAVOUR 
香草味道

MINI SWIRL
迷你包卷



30 g 30 min
165/175°C 10/14 min

100106

RAISIN CUSTARD FLAVOUR 
葡萄干卡仕达味道 260

NEW # 100060

COCONUT CUSTARD FLAVOUR 
椰子卡仕达味道  150

NEW # 100061

RED BEAN FLAVOUR 
红豆味道  150



300090



NEW



BAOZETTE BEEF CURRY

咖喱牛肉比利时餐包

Dough with beef curry filling
面团和咖喱牛肉馅

80 g 35 30 min
Frozen: 2 min at 700W
170°C 5 min

300091



NEW



BAOZETTE CHICKEN CURRY

咖喱鸡肉比利时餐包

Dough with curry chicken filling
面团和咖喱鸡肉馅

80 g 35 30 min
Frozen: 2 min at 700W
170°C 5 min

300092



NEW



BAOZETTE SUMMER VEGGIE

混合蔬菜比利时餐包

Dough with mixed vegetables filling
面团和混合蔬菜馅

80 g 35 30 min
Frozen: 2 min at 700W
170°C 5 min

300093



NEW



BAOZETTE SPINACH AND CREAM

菠菜奶酪比利时餐包

Dough with spinach and cream filling
面团和菠菜奶酪馅

80 g 35 30 min
Frozen: 2 min at 700W
170°C 5 min

40199



NEW



TARTI'S SUMMER VEGGIES

混合蔬菜船型起酥

Pure fine butter.
纯正优质黄油

85 g 70 30 min
165/170 °C 15/16 min

100113



NEW



TARTI'S TOMATO GOAT CHEESE

蕃茄奶酪船型起酥

Pure fine butter.
纯正优质黄油

90 g 40 30 min
165/170 °C 15/16 min



MINI SAVOURY PASTRIES 迷你咸味酥点

38628

**MINI CHEESE SWIRL**
迷你芝士面包卷Emmental cheese.
埃曼塔奶酪35 g 225 * 30 min
165/170°C 14/15 min

38630

**MINI PESTO SWIRL**

迷你罗勒青酱面包卷

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 min
165/170°C 14/15 min

38629

**MINI PIZZA SWIRL**
迷你披萨面包卷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 min
165/170°C 14/15 min

40037

**NEW****MINI CHEESE EXTRAVAGANT**
迷你多重乳酪面包卷Emmental cheese filling, crispy cheese topping.
埃曼塔奶酪馅料、奶酪脆皮。35 g 180 * 30 min
165/170°C 13/15 min

100120

**NEW****CONFETTI SUMMER VEGGIES**
混合蔬菜节日小方酥Pure fine butter.
纯正优质黄油35 g 120 * 30 min
175°C 15 min

100112

**NEW****CONFETTI TOMATO GOAT CHEESE**
蕃茄奶酪节日小方酥Pure fine butter.
纯正优质黄油35 g 120 * 30 min
175°C 15 min

100110

**NEW****CONFETTI CHICKEN CURRY**
咖喱鸡肉节日小方酥Pure fine butter.
纯正优质黄油35 g 120 * 30 min
175°C 15 min

100114

**NEW****BEEF CURRY GRILLE**

网格咖喱牛肉派

Pure fine butter.
纯正优质黄油45 g 100 * 30 min
190°C 21 min

35390F



FINE BUTTER PRE-LAMINATED PUFF PASTRY SHEETS

黄油酥皮

pre - laminated with pure fine butter.
预先层压和纯正优质黄油

38 x 28 cm 300 g 36

38155



NEW



FINE BUTTER CROISSANT / DANISH DOUGH SHEETS

需发酵黄油可颂酥皮原料

non laminated with pure fine butter.
非层压和纯正优质黄油

38 x 28 cm 500 g 25
1.5 hrs 200°C



發发挥您的创造力和大胆尝试

您可以使用我们现成的千层酥皮面团制作自己的专属甜点

BE INVENTIVE AND CREATE

Your own Specialty Pastries with our ready-to-use puff pastry sheets!





BREADS

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, baking centre 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-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.

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 part-baked range requires only 5 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5到20分钟即可！”

36255



NATURAL HOME-MADE SOURDOUGH

SOURCE OF FIBRE

THE PARISIAN BAGUETTE

50 cm 巴黎法棍

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

📏 50 cm 📖 280 g 📦 25

❄️ 15 min 🌡️ 190/210°C

🕒 12/14 min

300002



FULLY BAKED

AMANDINE RUSTIC BAGUETTE

52cm传统法棍面包

Wheat flour.
小麦面粉

📏 52 cm 📖 250 g 📦 20

❄️ 40 min 🌡️ 210°C 🕒 2 min

35234



THE FRENCH BAGUETTE

45 cm 法棍

Wheat flour.
小麦面粉

📏 45 cm 📖 280 g 📦 25

❄️ 15 min 🌡️ 190/210°C

🕒 12/14 min



EASY TO BAKE

易烘烤

NATURAL HOME-MADE SOURDOUGH

LEARN MORE ABOUT SOURDOUGH ON P. 29
如需详细了解天然酵母，请阅读第 29



36023



NATURAL
HOME-MADE
SOURDOUGH

SOURCE
OF
FIBRE

WALNUT BREAD 核桃黑麦面包

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

36036



NATURAL
HOME-MADE
SOURDOUGH

SOURCE
OF
FIBRE

WHOLE WHEAT BREAD 全麦面包

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



SOURCE
OF
FIBRE

RYE AND LEMON BREAD 黑麦柠檬面包

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

37792



NATURAL
HOME-MADE
SOURDOUGH

SOURCE
OF
FIBRE

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



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。

38171

NATURAL
HOME-MADE
SOURDOUGH**BIG BUCKWHEAT BREAD****荞麦长面包**

Wheat flour, wheat and buckwheat sourdough.
小麦面粉、小麦酸酵面团和荞麦酸面团

1100 g 8
40 min 180°C 15 min

35398

NATURAL
HOME-MADE
SOURDOUGH**MEDIUM BUCKWHEAT BREAD****荞麦面包**

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

450 g 16 10 min
180/190°C 16/18 min

37545

NATURAL
HOME-MADE
SOURDOUGHSOURCE
OF
FIBRE**SMALL BATARD BREAD****法式发酵面包330克**

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

330 g 20 10 min
180/190°C 16/18 min

35220

NATURAL
HOME-MADE
SOURDOUGHSOURCE
OF
FIBRE**BATARD BREAD****酸酵母面包**

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

540 g 14 10 min
180/190°C 16/18 min

NATURAL
HOME-MADE
SOURDOUGH**LEARN MORE ABOUT SOURDOUGH ON P. 22**

如需详细了解天然酵母·请阅读第 22 页





36250



SOURCE OF FIBRE

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



SOURCE OF FIBRE

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

300029



FULLY BAKED

RAISIN AND WALNUT BREAD LOAF**核桃葡萄干方包**

Wheat & rye flours, walnut kernel, raisin.
小麦&黑麦面粉、核桃仁、葡萄干

450 g 15

40 min 210°C 2 min

300030



FULLY BAKED

SPINACH-ONION BREAD LOAF**菠菜洋葱面包**

Wheat & rye flours, dry onion, dry spinach.
小麦&黑麦面粉、洋葱干、菠菜干

450 g 15

40 min 210°C 2 min

300027

FULLY
BAKED

FRENCH CEREAL BREAD LOAF 法式谷物面包

Wheat Flour, water, pumpkin seed,
black and white sesame.
小麦粉、饮用水、南瓜籽仁、黑
白芝麻

410 g 18
40 min 210°C 2 min

300031

FULLY
BAKED

FOCACCIA TOMATOES / HERBS / ONIONS 佛卡夏

Wheat flours, dry onion, chopped
tomatoes, olive oil, compound spice,
sesame.
小麦面粉、洋葱干、番茄碎、橄榄
油、复合香辛料

450 g 15
40 min 210°C 2 min

300006

FULLY
BAKED

RYE & CEREALS BREAD LOAF 法式黑麦谷物面包

Wheat & rye flours, raisin.
小麦&黑麦面粉、葡萄干

430 g 18
40 min 210°C 2 min

300089

FULLY
BAKED

PARMESAN CHEESE BREAD LOAF 帕玛森芝士面包

Wheat & whole wheat flours,
Cheeseshreds.
小麦&全麦面粉、奶酪丝

350 g 24
40 min 210°C 2 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。



2948

**BACK
SHOP**
Die Backhölzer

**NATURAL
HOME-MADE
SOURDOUGH**
SUNFLOWER SEED BREAD
德式葵花籽面包

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

**BACK
SHOP**
Die Backhölzer

**NATURAL
HOME-MADE
SOURDOUGH**
WHOLEGRAIN LUMP
德式全麦黑麦面包

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

35399



SOURCE OF FIBRE

RUSTIC SQUARE ROLL

乡村小方包

Wheat & rye flour.
小麦與黑麥麵粉

40 g 80 10 min

190/200°C 7/9 min

36032



SOURCE OF FIBRE

DARK RYE BREAD

黑麦小餐包

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

35215

**TRADITIONAL ROLL**

传统小圆包

Wheat flour.
小麦麵粉

55 g 70 10 min

190/200°C 7/9 min

36866



SOURCE OF FIBRE

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

35237



SOURCE OF FIBRE

FULLY BAKED

SMALL ROLL <<PAVE>>

法式方形小餐包

Wheat flour.
小麦麵粉

30 g 200 1h

36950



SOURCE OF FIBRE

PLAIN SQUARE BREAD

原味小方包

Wheat flour.
小麦麵粉

40 g 200 10 min

190/200°C 7/9 min

300018



FULLY BAKED

PLAIN BRIOCHE - NATURE

原味布里欧修小餐包

French frozen dough (wheat flour, butter, etc.), blueberry.

法国进口冷冻面团 (小麦粉 · 黄油等) · 蓝莓

30 g 70 45 min

300024



FULLY BAKED

PLAIN BRIOCHE - SEAWEED

海苔味布里欧修小餐包

wheat flour, water, whole egg liquid, seaweed powder.

小麦粉 · 饮用水 · 鸡全蛋液 · 海苔粉

30 g 70 45 min

35744



MINI BAGUETTE FINEDOR-LENOTRE
手指法棍

Wheat flour.
小麦面粉

17 cm 45 g 50

10 min 200/210°C

6/8 min



SOURCE OF FIBRE

37786



WALNUT & HAZELNUT ROLL
榛子核桃黑麦小餐包

Wheat flour, rye flour.
小麦面粉 · 黑麦面粉

55 g 75 10 min

190/200°C 7/9 min



NATURAL HOME-MADE SOURDOUGH

SOURCE OF FIBRE

35750



GLUTEN-FREE PLAIN ROLL

无麸质面包卷



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



GLUTEN FREE



SANDWICH BREADS 三明治面包

35236


PLAIN CIABATTA BREAD
 原味夏巴塔

 Wheat flour, extra virgin olive oil.
 小麦面粉 · 特级初榨橄榄油

 21 cm 140 g 50
 10 min 180°C 10/12 min

36022


GREEN OLIVE CIABATTA BREAD
 青橄榄夏巴塔

 Wheat flour, green olives, extra virgin olive oil.
 小麦面粉 · 青橄榄 · 特级初榨橄榄油

 21 cm 140 g 30
 10 min 180°C 10/12 min

36724


SO MOELLEUX PLAIN
 法式原味三明治软包

 Wheat flour.
 小麦面粉

 23 cm 100 g 64
 10 min 180°C
 5/7 min

38786


BRIOCHE SOFT BREAD
 布里欧修软包

 Wheat flour.
 小麦面粉

 23 cm 130 g 44
 45 min

**FULLY
BAKED**

35235


BAGUETTE SANDWICH
 三明治短法棍

 Wheat flour.
 小麦面粉

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

300099


RYE CIABATTA SANDWICH BREAD
 谷物三明治软包

 Wheat flour, rye flour.
 小麦面粉 · 黑麦面粉

 130 g 20 40 min
 210°C 2 min

**FULLY
BAKED**


9098



WHITE BREAD SHEETS 原味面包片

With white wheat flour.
白色小麦面粉

30 x 40 cm 250 g
20 Fridge: 30 min
15 min



1927



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



1929



TOMATO BREAD SHEETS 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



2711



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



3701



SPINACH BREAD SHEETS 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



CREATIVE RECIPE IDEAS
创意配方想法





AND YOU,
how would you play with it?

您会
如何使用呢？





37790



FULLY
BAKED

B'BREAK MUESLI

什锦谷物面包棒

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

巧克力面包棒

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

B'BREAK MARINATED TOMATO & ROSEMARY

番茄迷迭香面包棒

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



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

DESSERTS

甜点

To offer you extensive dessert solutions, we started partnering with Boncolac, TdP, Mademoiselle Dessert and Mountbry. From France to New Zealand, those brands are specialized in developing high quality tarts and cakes, out of authentic recipes, made easy and accessible for food professionals.

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, Tdp, Mademoiselle Dessrt 和 Mountbry 携手合作。a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。



004278 Traiteur de Paris

NEW



CHEESECAKE

法式柠檬轻芝士蛋糕

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 85 g 20

4 hrs at 4°C

004240 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 or

Frozen: 12 min at 180°C

NEW # 004311

Gluten free is also available
我们也有无麸质的选项

7 cm 90 g 20

Frozen: 50 sec at 750W or

Frozen: 16 min at 180°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 · 加以螺旋状的蛋白霜点缀

10 cm 130 g

18 2 hrs at 4°C

550202

GLUTEN-FREE APPLE
TARTLET

无麸质苹果挞

rice and corn flour for a crunchy shortcrust

大米和玉米粉 · 使脆皮酥脆和新鲜苹果片

75 g 18

3 hrs at 4°C 5 min

35 sec in oven at 500W



DAIRY FREE 無乳製品



GLUTEN FREE 不含麸質

000210

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
18 4 hrs at 4°C

6367



GLUTEN-FREE LEMON CAKE

无麸质柠檬蛋糕

Natural lemon extract and peel mix with almond powder for a flavoursome and moist texture cake.

天然柠檬汁和柠檬皮混合杏仁粉，精心制成味道丰富、嫩软可口的蛋糕



8 cm 65 g 14
1.5 hrs at 4°C
40 sec in oven at 500W
180°C 20 s

6357



NEW

GLUTEN-FREE CHOCOLATE CAKE

无麸质巧克力挞

Intense chocolate taste: 60% of cocoa
浓烈的巧克力味：可可粉的60%



8 cm 65 g 14
3 hrs at 4°C
180°C 20 s

MB012-CN



16

PRE-CUT GLUTEN-FREE CHOCOLATE ALMOND BROWNIE

预切无麸质布朗尼

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

3883



30

NEW

BROWNIE TRAY WITH PECAN NUTS

预切碧根果巧克力蛋糕

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.

预切款经典核桃巧克力饼配方 · 散发浓郁可可香味 · 点缀丰富山核桃果仁 · 堂食外卖皆宜。



30 x 40 cm x30
2.5 kg 4 12 hrs



DAIRY FREE 無乳製品



GLUTEN FREE 不含麩質



6152



PRE-CUT MOIST RED FRUITS CAKE 预切红色水果松软蛋糕

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
3.5hrs or 20°C 1hr or
35 sec at 900W

MB182-CN



NEW



PRE-CUT BANANA CAKE 香蕉软蛋糕

A moist banana cake, topped with a creamy chocolate mousse icing.
香蕉蛋糕 · 配上奶油巧克力慕斯糖霜。

20 cm x12 1.1 kg
6 8 hours at 4°C

6151



PRE-CUT MOIST LEMON CAKE 预切柠檬松软蛋糕

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
2.5 hrs or 20°C 1hr or
20 sec at 900W

MB352-CN



NEW



PRE-CUT CARROT CAKE 萝卜软蛋糕

A moist carrot cake with a hint of pineapple, covered with a smooth cream cheese mousse.
胡萝卜蛋糕带著一点菠萝的味道 · 表面覆盖着光滑的奶油乳酪慕斯。

30 cm 1.04kg 6
8 hours at 4°C

2799



DARK CHOCOLATE CAKE 黑巧克力蛋糕

70% Cocoa chocolate.
可可巧克力70%

27 cm 950 g 2
4 hrs or 20°C 1hr or
3 min at 900W

MB 181-CN



NEW



CHOCOLATE FLOURLESS TORTE 无麸质巧克力蛋糕

A moist flourless chocolate flavoured cake topped with indulgent ganache and a light chocolate mousse layer.
湿润的无面粉巧克力味蛋糕 · 上面放有甘纳许和巧克力慕斯薄层

20 cm 1 kg x12
8 6 hours at 4°C

6658



PRE-CUT VEGAN BANANA BREAD 预切素食香蕉蛋糕

Beautifully decorated with banana slices
装饰精美的香蕉片

27 cm x10 870 g
4 min at 900W

5996



WHOLE BLUEBERRY TART 非预切野生蓝莓挞

Butter crust, whole blueberries, almond frangipane.

黄油外壳 · 原颗蓝莓 · 杏仁奶油

↕ ↗ 27 cm 📦 900 g 📦 2

❄️ 5 hrs or 🌡️ 180°C 🕒 5 min

↕ ↗ We also provide 21 cm size for retail option
↕ ↘ 我们也为零售提供21厘米尺寸的选择

NEW

4238

↕ ↗ 21 cm 📦 430 g 📦 8 ❄️ 5 hrs or 🌡️ 220°C 🕒 10 min



7100



WHOLE RASPBERRY TART 非预切树莓挞

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 or 🌡️ 210°C 🕒 15 min

↕ ↗ We also provide 21 cm size for retail option
↕ ↘ 我们也为零售提供21厘米尺寸的选择

NEW

4237

↕ ↗ 21 cm 📦 470 g 📦 8 ❄️ 5 hrs or 🌡️ 210°C or 🕒 10 min





PRE-CUT 预切甜点



5973

**WHOLE PEAR TART****非预切法式威廉姆梨挞**

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

27 cm 950 g 6
180°C 10 - 15 min

5366



10

**PRE-CUT TRADITIONAL APPLE TART****预切传统苹果挞**

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
180°C 10 - 15 min

6022

**NEW****WHOLE APPLE MIRABELLE PLUM TART****非预切法式苹果蜜饯李子挞**

Butter shortcrust pastry with apple compote, apple pieces, Mirabelle plum halves and pumpkin seeds
黄油外壳 · 苹果蜜饯 · 苹果片 · 米拉贝李子和南瓜籽

27 cm 920 g 2
7.5 hrs or 20°C 3.5 hrs

1881



WHOLE LEMON TART "GRAND ARÔME" 非预切甄选柠檬挞

Pure butter short crust, smooth and fresh natural lemon cream on a butter shortcrust.
纯黄油短皮·黄油短皮上光滑新鲜的天然柠檬奶油。

📏 27 cm 📖 850 g 📦 6
❄️ 5 hrs or 🌡️ 210°C 🕒 10 min

9608



WHOLE COCONUT TART 非预切椰子挞

Coconut pulp and cream filling on a butter shortcrust. topped with fine coconut
椰子果肉和奶油填充在黄油酥油上·配上精美的椰子。

📏 27 cm 📖 1000 g 📦 6
❄️ 6 hrs or 🌡️ 210°C 3.5 hrs or 🕒 10 min

6009



PRE-CUT MANGO AND PASSION FRUIT TART 预切百香果挞

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
❄️ 2.5 hrs or 🌡️ 210°C 1.5hrs



SPECIALTY TARTS 特色法式挞

2797



WHOLE NUTS TART 非预切核桃挞

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
3.5 hrs or 200°C 1.5 hrs or
180°C 10 min

4557



WHOLE RED FRUITS CRUMBLE TART 非预切红色水果苹果挞

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 or 180°C 10 min

4437



WHOLE CRÈME BRÛLÉE TART 非预切焦糖布蕾挞

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 or 210°C 10 min

5759



WHOLE MATCHA TART 非预切抹茶挞

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

1124



WHOLE CHOCOLATE TART “GRAND ARÔME” 非预切甄选巧克力挞

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 or 200°C 3 hrs

6010



PRE-CUT RED FRUITS CHEESECAKE TART 预切干酪蛋糕

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



ACCESS TART 经济首选

3164



10



PRE-CUT LEMON TART 预切柠檬挞

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

27 cm x10
750 g 8
5 hrs or 20°C 2hrs

« FACILITATE YOUR DESSERT SERVICE »

The right price for the best value! The Access range by Boncolac is meant for professional with higher pressure on cost control. With this range of pre-cut tarts by 10 slices, featuring the most popular flavours, you can fasten and facilitate service in shop to your customers, with this range of affordable tarts, still made in France.

“促进您的甜品服务”

物超所值！Boncolac的Access系列适用于对成本控制有较高压力的专业人士。使用这系列的挞款预切成10片，具有最受欢迎的风味，仍在法国生产，您可以提升并促进效率，向客户提供服务。

3165



10



PRE-CUT CHOCOLATE TART 预切巧克力挞

Shortcrust 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
2.5 hrs or 20°C 1.5 hrs



3103



10

NEW



PRE-CUT CHOCO COCONUT TART 预切巧克力椰子挞

Butter crust, chocolate cream, coconut pulp.
黄油外壳 · 巧克力奶油、椰浆、奶油饼皮

27 cm x10 750 g 8
2.5 hrs or 20°C 1.5 hrs



6385



10

NEW



PRE-CUT MANGO TART 预切芒果挞

Shortcrust pastry, mango filling topped with glazing top.
黄油外壳 · 芒果酥皮奶油、杏仁粉、糖霜

27 cm x10 750 g 8
2.5 hrs or 20°C 1.5 hrs



Customers are also provided with free regular stencil decoration & Christmas stencil decoration on request.

如有需要，我們還可為客戶提供免費的常規模具裝飾和聖誕節模具裝飾。



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111839



OPERA HALF FRAME
歌剧院蛋糕

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。

34 x 27 x 4 cm 2430 g

1 4 hrs at 0/4°C

111837



FEUILLANTINE HALF FRAME
榛子巧克力蛋糕

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。

34 x 27 x 3,2 cm 2010 g

1 4 hrs at 0/4°C

112135



NEW



CHOCOLATE LIGHT LIEGOIS HALF FRAME
巧克力慕斯蛋糕

Cocoa sponge, chocolate 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

34 x 27 x 3,2 cm 1425g

1 4 hrs at 0/4°C

111841



STRAWBERRY-RASPBERRY HALF FRAME
树莓草莓慕斯蛋糕

Kirsh-soaked biscuit, strawberry-raspberry 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。

34 x 27 x 3,2 cm 1500g

1 4 hrs at 0/4°C

111843



CHOCOLATINE HALF FRAME
巧克力慕斯蛋糕

Cocoa sponge, chocolate 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

34 x 27 x 3,2 cm 1350g

1 4 hrs at 0/4°C

9349



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(浸泡马沙拉和咖啡糖浆)、可可粉

30 x 10 cm 950 g

4 4 hrs



BY THE PLATE
按盘供应



10 rectangle bites
3.4 X 9 cm



BUFFET
自助餐



18 square bites
3 X 5.6 cm



AFTERNOON TEA
下午茶



32 triangle bites
4,5 x 4.2 cm

DESSERT TRAY 托盘甜点

MB069



MANGO PASSION FRUIT CHEESECAKE TRAY

百香果芒果芝士蛋糕

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

30x20 cm 1.45 kg 6
8 hours at 4°C

MB350CN



BANANA CAKE TRAY
香蕉巧克力蛋糕

Moist banana cake, rich chocolate ganache.

香蕉软蛋糕 · 浓郁巧克力酥皮

30x20 cm 950 g 6
6 hours at 4°C

MB068



LEMON CITRUS CHEESECAKE TRAY

柠檬芝士蛋糕

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

30x20 cm 1615 g 6
11 hours at 4°C

MB352CN



CARROT CAKE TRAY

胡萝卜蛋糕

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

30x20 cm 1040g 6
6 hours at 4°C

MB064



STRAWBERRY CHEESECAKE TRAY

草莓芝士蛋糕

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

30x20 cm 1.35 kg 6
8 hours at 4°C

3883



NEW



BROWNIE TRAY WITH PECAN NUTS
预切碧根果巧克力蛋糕

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.

预切款经典核桃巧克力饼配方 · 散发浓郁可可香味 · 点缀丰富山核桃果仁 · 堂食外卖皆宜

30 x 40 cm x30
2.5 kg 4 12 hrs

MB012-CN



PRE-CUT GLUTEN-FREE CHOCOLATE ALMOND BROWNIE

预切无麸质布朗尼

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 x16 1.15 kg
6 12 hrs at 4°C



DAIRY FREE 無乳製品



GLUTEN FREE 不含麩質

All made with premium dairy and cream cheese
FROM NEW ZEALAND

AS03

**PRE-CUT CLASSIC BLUEBERRY CHEESECAKE****预切蓝莓芝士蛋糕**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

NEW

MB020-CN

**Smaller size is also available with this cake in 20cm.****此蛋糕也可提供较小的20厘米尺寸**

20 cm x12 1.2 kg

8 8 hours at 4°C

AS02

**PRE-CUT NEW-YORK STYLE CHEESECAKE****预切纽约风芝士蛋糕**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

NEW

MB018-CN

**Smaller size is also available with this cake in 20cm.****此蛋糕也可提供较小的20厘米尺寸**

20 cm x12 1.2 kg

8 8 hours at 4°C

AS01

**PRE-CUT SALTED CARAMEL CHEESECAKE****预切咸焦糖芝士蛋糕**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

AS04

**PRE-CUT RASPBERRY & WHITE CHOCOLATE CHEESECAKE****预切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

**PRE-CUT COOKIES & CREAM CHEESECAKE****预切奶油曲奇芝士蛋糕**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

MB21

**Smaller size is also available with this cake in 20cm.****此蛋糕也可提供较小的20厘米尺寸**

20 cm x12 780g

8 8 hours at 4°C

AS31

**PRE-CUT MATCHA GREEN TEA CHEESECAKE****预切抹茶芝士蛋糕**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



SNACKS & AFTERNOON TEA

小吃及茶点

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。

MADELEINES 玛德琳

041594



MINI PURE BUTTER MADELEINE
迷你玛德琳

French wheat flour, pure fine butter, free-range chicken eggs.
法式小麦粉、纯正优质黄油、散养鸡
鸡蛋

18 g 140
190°C 4 min

041445



MINI CITRUS MADELEINE
迷你柑橘玛德琳

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

18 g 140
190°C 4 min

041277



MINI CHOCOLATE MADELEINE
迷你巧克力玛德琳

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

18 g 140
190°C 4 min

041547



MINI CRÈME BRÛLÉE MADELEINE
迷你焦糖布雷玛德琳

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

18 g 140
190°C 4 min

35747



GLUTEN-FREE MADELEINE
无麸质玛德琳



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

041915



NEW



ST MICHEL BABY MADELEINE
圣米希尔迷你玛德琳蛋糕

French wheat flour, free-range chicken eggs.
法式小麦粉、散养鸡
蛋

5 g 420 190°C 4 min



MADELEINES 玛德琳

041575



PURE BUTTER MADELEINE
原味玛德琳

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

45 g 70
190°C 6 min

041605



CITRUS MADELEINE
柑橘玛德琳

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

45 g 70
190°C 6 min

041751



MARBLED CHOCOLATE MADELEINE
大理石玛德琳

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

45 g 70
190°C 6 min

041750



CRÈME BRÛLÉE MADELEINE
焦糖布雷玛德琳

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

45 g 70
190°C 6 min

041602



CEREALS MADELEINE
谷物玛德琳

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

45 g 70
190°C 6 min

042061



NEW



PURE BUTTER MADELEINE (WRAPPED)
原味玛德琳(独立包装)

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

35 g 70
190°C 6 min



MUFFINS 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

迷你红色水果玛芬

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

⚖️ 26 g 📦 42

❄️ 1 hours at 4°C

35748



GLUTEN-FREE SWEET BRIOCHE

无麸质布里欧修

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



MUFFINS 玛芬蛋糕

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

HB0287



CHOCOLATE MUFFIN WITH CHOCOLATE CHUNKS FILLING AND TOPPING
巧克力玛芬

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

HIC0287



APPLE CINNAMON MUFFIN WITH APPLE FILLING
肉桂苹果玛芬

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

🕒 120 g 📦 28

❄️ 2 hours at 4°C

HBB02812



CHOCOLATE MUFFIN WITH CHOCOLATE FILLING
榛子巧克力玛芬

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

🕒 120 g 📦 28

❄️ 2 hours at 4°C

HNN0288



BLUEBERRY MUFFIN WITH BLUEBERRY FILLING
蓝莓夹心玛芬

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

🕒 120 g 📦 28

❄️ 2 hours at 4°C



PASTEIS DE NATA 葡挞



NN75NCMOR



NEW



ORIGINAL PORTUGUESE TART

原味葡挞

The original pastéis de nata for Portuguese pastry lover!

深受葡式糕点爱好者青睐的原味葡挞

7.5 cm 60 g 75

200°C 15 min

NN75NCMMB



NEW



MIXED BERRIES PORTUGUESE TART

混合葡挞

A mixed berries spread in a trendy and colorful egg tart.

缤纷时尚的葡挞上点缀什锦莓果

7.5 cm 60 g 75

200°C 15 min

6431



NEW



MINI PORTUGUESE TART

迷你葡挞

Whole milk, wheat flour, cream, butter, eggs, cinnamon, natural vanilla flavour.

全脂牛奶·小麦面粉·奶油·黄油·鸡蛋·肉桂·天然香草味

5 cm 25 g 80

220°C 8 min

COOKIES 曲奇

AS24



UNBAKED DOUGH



DOUBLE CHOCOLATE UNBAKED COOKIE DOUGH

混合黑巧克力曲奇

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 90 x 3
190°C 8/12 min

MB093-CN

Also available in smaller portion (37g)
此曲奇也有37g较小的重量

37 g 50 190°C 8/12 min

NEW

AS26



UNBAKED DOUGH



MACADAMIA NUTS & WHITE CHOCOLATE UNBAKED COOKIE DOUGH

白巧克力夏威夷果曲奇

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 90 x 3
190°C 8/12 min

MB095-CN

Also available in smaller portion (37g)
此曲奇也有37g较小的重量

37 g 50 190°C 8/12 min

NEW

AS25



UNBAKED DOUGH



RASPBERRY & WHITE CHOCOLATE UNBAKED COOKIE DOUGH

白巧克力树莓曲奇

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

MB096-CN

Also available in smaller portion (37g)
此曲奇也有37g较小的重量

37 g 50 190°C 8/12 min

NEW

AS28



UNBAKED DOUGH



OATMEAL & RAISIN UNBAKED COOKIE DOUGH

燕麦葡萄干曲奇

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

MB092-CN

Also available in smaller portion (37g)
此曲奇也有37g较小的重量

37 g 50 190°C 8/12 min

NEW

AS27



UNBAKED DOUGH



ORIGINAL CHOCOLATE CHIP UNBAKED COOKIE DOUGH

巧克力碎曲奇

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

MB091-CN



UNBAKED DOUGH



MATCHA GREEN TEA UNBAKED COOKIE DOUGH

優質抹茶曲奇

A delicious soft & chewy cookie with Japanese matcha green tea美味柔和及耐嚼的曲奇配上日本抹茶绿茶

37 g 50 x 6
190°C 8/12 min

NEW



DONUTS 甜甜圈

R021504



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

R021471



BIG CHOCOLATE DONUTS
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

R021502



MINI DOUBLE CHOCOLATE DONUT
迷你巧克力夹心甜甜圈

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

5.5 cm 22 g
120 60 min

R021470



BIG FILLED RASPBERRY DONUTS
树莓甜甜圈

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

9 cm 68 g
48 60 min

R021503



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

R021469



BIG FILLED COCOA-HAZELNUT DONUTS
榛子巧克力甜甜圈

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

9 cm 68 g
48 60 min



DOUGHNUTS (BEIGNETS) 法式甜甜圈

AC17515

**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

**RED FRUITS MINI DOUGHNUT
(BEIGNET)**

迷你红色水果法式甜甜圈

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

AB17529

**CHOCO-HAZELNUT MINI
DOUGHNUT (BEIGNET)**

迷你巧克力榛子甜甜圈

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





7102



NEW

MINI CANELÉ 迷你可露丽

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



3 cm 16 g 150

1 hour at 4°C

6264



NEW

MINI SAVOURY CANELES 迷你咸味可露丽

A crispy shell and a soft heart.
The real Bordeaux recipe in a salty version. Good resistance to positive cold as well as ambient conditions. 2 different flavours: Tomato & Basil and Parmesan cheese & Eggplant



外酥内软 · 正宗波尔多配方打造咸味点心 · 产品耐寒性强 · 不受环境影响 · 2种不同的食谱: 番茄和罗勒味道 & 帕玛森芝士和茄子味道

12 g 30+30

60 min 180°C 10 min

5665



NEW

BABY CHOCOLATE SOFT CAKE 迷你巧克力软蛋糕

The bite version of a "Grand Classic". Soft and melty dark chocolate bites, rich in cocoa.

经典之选 · 柔软的蛋糕配上香滑的黑巧克力 · 含有丰富可可粉



4 cm 20 g 96

3 hour at 4°C or 4 min

180°C or 15 sec at 800W

AFTERNOON TEA 马卡龙

35238



MACAROONS
混合风味马卡龙

🕒 12 g 📦 96

❄️ 2 hrs at 4°C



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

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



📏 4.3 cm 🕒 15 g 📦 15/225 ❄️ 2 hrs at 4°C

200001

VANILLA MACARON

香草马卡龙

200002

CHOCOLATE MACARON

巧克力马卡龙

200005

LEMON MACARON

柠檬马卡龙

200009

STRAWBERRY MACARON

草莓马卡龙

200016

MATCHA MACARON

抹茶马卡龙

200004

RASPBERRY MACARON

树莓马卡龙



TART SHELLS & CONES 脆皮筒

DIS400



NEW



STRAIGHT- EDGE BUTTER MINI SWEET TARTLET

迷你黄油甜味脆皮筒

Round shape, golden yellow colour and crispy and crunchy structure.
酥脆·圆形·甜味脆皮筒

2 x 4 cm 9g 192

10/25°C

DIS401



NEW



STRAIGHT- EDGE BUTTER MINI NEUTRAL TARTLET

迷你黄油味脆皮筒

Round shape, golden yellow colour and crispy and crunchy structure.
酥脆·圆形·甜味脆皮筒

2 x 4 cm 9g 192

10/25°C

DIS402



NEW



STRAIGHT- EDGE BUTTER MINI COCOA TARTLET

迷你黄油巧克力味脆皮筒

Round shape, brown colour and crispy and crunchy structure.

酥脆·圆形·巧克力味脆皮筒

2 x 4 cm 9g 192

10/25°C

DIS560



NEW



NEUTRAL COATING MINI CONE

迷你脆皮筒

Base of waffle biscuit in cone shaped
锥形华夫饼干底座

7.5 cm 4.8g 180

10/25°C

DIS567



NEW



SESAME COATING MINI CONE

迷你芝麻脆皮筒

Base of a sesame waffle biscuit in cone shaped
锥形芝麻华夫饼干底座

7.5 cm 4.8g 180

10/25°C





YOUR CLIENTS

won't resist it !

顾客

又怎能么抵抗美食！





顶厨食品

WE LOVE IT. YOU MAY TOO!

对食物的执着，你也会感受到

FB SELECTION gathers a selection of products, from ingredients to finished products, that have caught our attention and deserve yours! Some will ease your everyday food prep; others will broaden your customers' reach.

Historically rooted in the bakery world, we cumulate more than 12 years of activity within the F&B world in Greater China. Every year we get to discover innovative food projects we would love to support. So here comes our FB SELECTION line – for these brands we think will trigger your interest!

FB Selection把世界各地的材料及产物组合成一系列你值得拥有的产品。所有的挑选都是得到我们的注意，目的是为了简化日常准备食材的时间和得到更多客人的支持。

在过去的12年，我们F&B World的世界在中国烘焙市场里累积多年经验。每年我们都会发掘和支持更多创新的食物计划，所以以下的产品都是为你而设。



BAGELS
贝果



JUST EGG
素鸡蛋



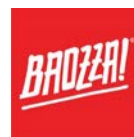
SMOOTHIES
冰沙



POTATO BASED
马铃薯配菜



YOGURTS
酸奶



PIZZA BAOS
披萨包



BAGELS 贝果

001

SPREAD THE BAGEL

NEW



FULLY
BAKED

PLAIN BAGEL

原味贝果

Wheat flour, extra virgin olive oil.
小麦粉 · 特级初榨橄榄油

🕒 100 g 📦 50 ❄️ 1.5 hrs

001a

SPREAD THE BAGEL

NEW



FULLY
BAKED

MINI PLAIN BAGEL

迷你原味贝果

Wheat flour, extra virgin olive oil.
小麦粉 · 特级初榨橄榄油

🕒 30 g 📦 100 ❄️ 1 hrs

003

SPREAD THE BAGEL

NEW



FULLY
BAKED

EVERYTHING BAGEL

黑白芝麻贝果

Wheat flour, sesame seeds, extra virgin olive oil.
小麦粉 · 芝麻 · 特级初榨橄榄油

🕒 100 g 📦 50 ❄️ 1.5 hrs

002b

SPREAD THE BAGEL

NEW



FULLY
BAKED

MINI CINNAMON RAISIN BAGEL

迷你葡萄贝果

Sunflower seeds, wholemeal wheat flour, wheat flour, salt, olive oil, malt.
葵花籽 · 全麦面粉 · 小麦粉 · 盐 · 橄榄油 · 麦芽

🕒 30 g 📦 100 ❄️ 1 hrs

002

SPREAD THE BAGEL

NEW



FULLY
BAKED

PARMESAN BAGEL

芝士贝果

Wheat flour, pumpkin seeds, extra virgin olive oil.
面粉 · 南瓜籽 · 特级初榨橄榄油

🕒 100 g 📦 50 ❄️ 1.5 hrs





STEAM OR MICROWAVE FIRST 先微波炉或蒸煮



Microwave 700W
微波炉 700W

90 sec / 1 bao
3 min / 2 baos
(Maximum 2 Baozza at once)
(一次最多 2 个包萨)

Steam
蒸

9 - 10 min
do not defrost

AND THEN... 然后...



Bake
烘烤
3 - 5 min



Deep-fry
油炸
60 - 90 sec



Pan-fry
煎锅
2 - 3 min

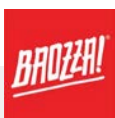
FB SELECTION

BAOZI? PIZZA?
BAOZZA!!

Across Asia, steamed bao buns are loved for their soft, fluffy dough and fillings ranging from savory to sweet. In the West, and even globally, pizza is loved for its cheesy, gooey, tomatoey goodness.

Both are huge in their respective parts of the world; both have many centuries of history, and both really hit the spot when your clients are hungry.

Spice up your snacking menu with this range of baozi with delicious pizza fillings made with high-key ingredients that are totally addictive!



包子? 披萨?
包萨!



包子的外表·拥有着披萨的内心! 包萨正在掀起一阵美食风潮·它为风靡东方的包子创造出了新吃法和新体验。

包萨借鉴了数千年的烹饪传统·用柔软的面皮包裹着多种美味的食物·包括披萨! 作为融合东西方美食的创意料理·包萨同时满足了现代人对方便速食和高品质美食的追求!

快点把美味的包萨放到你的零食列表内。记住·它是非常容易上瘾!



#FSMAI20C



MARGHERITA BAOZZA
玛格丽特包萨

Real mozzarella cheese and slowcooked Italian tomato sauce.
纯正的马苏里拉干酪和慢煮的意大利番茄酱。

8 x 4.5 cm 90 g 20
1.5 min at 700W (in steam bag)



#FSPEI20C



PEPPERONI BAOZZA
萨拉米香肠包萨

Real mozzarella cheese, premium salami, and slow-cooked Italian tomato sauce.
纯正的马苏里拉干酪·高品质萨拉米香肠和慢煮的意大利番茄酱。

8 x 4.5 cm 90 g 20
1.5 min at 700W (in steam bag)



#FSSPI20C



SPINACH & CHEESE BAOZZA
菠菜干酪包萨

Real mozzarella cheese, garlic sautéed spinach, Australian cream cheese, and black pepper.
纯正的马苏里拉干酪·蒜香菠菜·澳大利亚奶油奶酪和黑胡椒。

8 x 4.5 cm 90 g 20
1.5 min at 700W (in steam bag)



#FSBBI20C



BBQ CHICKEN BAOZZA
烧烤鸡肉包萨

Real mozzarella cheese, chicken breast, BBQ sauce, red onion, and cilantro.
纯正的马苏里拉干酪·鸡胸肉·烧烤酱·红洋葱和香菜。

8 x 4.5 cm 90 g 20
1.5 min at 700W (in steam bag)



PERFECT FOR YOUR:



200032



SERIOUSLY STRAWBERRY
草莓果昔

Strawberries and bananas.
草莓和香蕉

250 mL 12
Chilled storage (4°C)

200018



MAGNIFICENT MANGO
芒果果昔

Mango, passion fruit and peach.
芒果、热情果和桃

250 mL 12
Chilled storage (4°C)

200025



GORGEOUS GREENS
奇异果果昔

Apples, pears and kale.
苹果·梨和羽衣甘蓝

250 mL 12
Chilled storage (4°C)

FB SELECTION

The INNOCENT promise
Tastes good. does good.



The brand was founded in 1999 by 3 UK founders after test-selling their smoothies out at a music festival. It was such a success the 3 founders resigned from their jobs the next day and started INNOCENT.

Their specialty: natural, delicious, healthy drinks, with a playful and interactive marketing. This year INNOCENT arrives to China, with an on-point communication featuring their signature grass mini fridges and cute little bottles!

Easily complete your drink menu with these healthy smoothies. Their convenient 250 mL will come-in handy, ready to sell!

天真鲜打果汁的承诺
品味好·做得更好

天真鲜打果汁成立于1999年·有三位英国企业家在音乐节出售果汁试验品·其后得到巨大的成功后正式成立此公司·

天真鲜打果汁的产品特点是天然·健康·美味和良好的公司服务·这一年天真咽阵终于把他们的优良产品带到中国!

天真鲜打果汁公司把它们的产品包装成每瓶250ml·目的是方便带到你们的餐桌上享用

PERFECT FOR YOUR:



DRINK MENU

FB SELECTION

顶厨食品



YOGURTS 酸奶

127393



YOGURT TO DRINK

原味酸奶

Fresh milk.
新鲜牛奶

100 mL 24

Chilled storage (4°C)

127395



YOGURT TO DRINK - STRAWBERRY

草莓味酸奶

Fresh milk.
新鲜牛奶

100 mL 24

Chilled storage (4°C)

127394



YOGURT TO DRINK - MANGO

芒果味酸奶

Fresh milk.
新鲜牛奶

100 mL 24

Chilled storage (4°C)

127396



YOGURT TO DRINK - ICE-CREAM

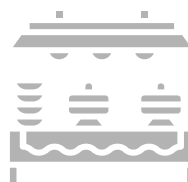
冰淇淋味酸奶

Fresh milk.
新鲜牛奶

100 mL 24

Chilled storage (4°C)

PERFECT FOR YOUR:



BREAKFAST
BUFFET

At Pauls, the company pretty passionate about making great tasting products packed with real dairy goodness. We put that devotion into every Pauls milk, cream, custard, yoghurt and flavoured milk we make. Pauls has been making delicious dairy products for over 80 years. The company supported hundreds of Australian farming families throughout this time, and are proud to make our products with the goodness of wholesome Australian milk.

That's why Pauls is Australia's number 1 milk and dairy brand!

在保利·公司非常熱衷於製作帶有真正乳製品美感的優質品嚐產品。我們將這種奉獻精神投入到我們生產的每一款保利牛奶·奶油·蛋奶·酸奶和調味奶中。保羅斯從事美味奶製品生產已有80多年的歷史了。在這段時間內，該公司為數百個澳大利亞農業家庭提供了支持，並為能以有益健康的澳大利亞牛奶來生產我們的產品而感到自豪。

這就是保利是澳大利亞第一的牛奶和奶製品品牌的原因！





JES000824

皆食得



PLANT-BASED EGG BLEND

植物蛋液

Mung bean, onion, turmeric and carrot.
绿豆、洋葱、姜黄和胡萝卜。

907g 6

Low heat 15 min

皆食得JUST植物蛋



It cooks and tastes like eggs!
JUST's promise

Born in the Silicon Valley from years in research and development, JUST brings you this egg-free blend, suitable for savoury and sweet recipes.

JUST Egg is packed with clean, sustainable protein. It's cholesterol-free, dairy-free, non-GMO, and it requires less water and emits fewer carbon emissions than conventional eggs. It's not just for your clients with egg-allergy. It will help you reach out to vegan customers, while also triggering the curiosity of flexitarians (who are keen to reduce their animal protein intake but with a more flexible approach).

No need to develop special recipes: just add on your menu the possibility to replace egg with JUST for a little extra ¥¥!

味道和煮法就跟普通鸡蛋一样
皆食得的承诺

皆食得在矽谷中心多年发展和研究后，把它带到大众的餐桌上。

皆食得鸡蛋含有大量纯正和可持续发展性的蛋白质。其鸡蛋不含胆固醇、奶类制品和基因改造。相比传统的鸡蛋使用更少水和生产过程产生更少碳排放。皆食得产品不单止适合鸡蛋敏感人士和素食人士进食，而且也非常适合环保人士。

皆食得产品无需发展特别烹调方式就可取代鸡蛋。

PERFECT FOR YOUR:



EGG RECIPES
savory / sweet

FB SELECTION

顶厨食品

FB SELECTION



POTATO BASED 马铃薯配菜

005088 Traiteur de Paris

POTATO GRATIN DAUPHINOIS

焗烤马铃薯

Potatoes, cream, mozzarella, salt, garlic.

土豆·奶油·马苏里拉奶酪·盐·蒜



7 cm 120 g 40

180°C 24 min

2 mins 40s in microwave at 700W

004353 Traiteur de Paris

POTATO GRATIN WITH WHITE TRUFFLE 1%

白松露焗烤马铃薯

Potatoes, cream, emmental cheese, white summer truffle 1% (Tuber aestivum)

土豆·奶油·埃文达奶酪·白夏天松露1% (夏块菌)



7 cm 120 g 20

180°C 24 min

60836



NEW

SPANISH OMELETTE WITH ONION

西班牙洋葱蛋饼

Fried potato, sunflower oil, egg, onion.

煎土豆·葵花籽油·鸡蛋·洋葱



750 g 12

180/200°C 15/20 min

13/18 min at Max Power

60834



NEW

SPANISH OMELETTE WITH CHORIZO

西班牙香肠蛋饼

Fried potato, sunflower oil, egg.

煎土豆·葵花籽油·鸡蛋



800 g 10

180/200°C 15/20 min

13/18 min at Max Power

60835



NEW

SPANISH OMELETTE WITH SPINACH

西班牙菠菜蛋饼

Fried potato, sunflower oil, egg, pork, paprika, onion, garlic.

煎土豆·葵花籽油·鸡蛋·猪肉·辣椒粉·洋葱·大蒜



800 g 10

180/200°C 15/20 min

13/18 min at Max Power



FROZEN VEGETABLES 急冻蔬菜

18828



NEW



EXTRA FINE GREEN PEAS

特细青豆

Frozen Vegetables
急冻蔬菜

2.5 kg 4
Freezer storage (-18°C)

52273



NEW



SPINACH LEAVES

菠菜叶

Frozen Vegetables
急冻蔬菜

2.5 kg 4
Freezer storage (-18°C)

18851



NEW



PUMKIN PUREE

南瓜蓉

Frozen Vegetables
急冻蔬菜

2.5 kg 4
Freezer storage (-18°C)

18829



NEW



TRIO VEGETABLES WITH BROCCOLI

西兰花杂菜三重奏

Frozen Vegetables
急冻蔬菜

2.5 kg 4
Freezer storage (-18°C)

18876



NEW



BRUSSEL SPROUTS

小洋白菜

Frozen Vegetables
急冻蔬菜

2.5 kg 4
Freezer storage (-18°C)

52256



NEW



CHOPPED SPINACH

菠菜碎叶

Frozen Vegetables
急冻蔬菜

2.5 kg 4
Freezer storage (-18°C)

52438



NEW



EXTRA FINE GREEN BEANS

特细豆角

Frozen Vegetables
急冻蔬菜

2.5 kg 4
Freezer storage (-18°C)

52799



NEW



ARTICHOKE BOTTOMS

朝鲜蓟

Frozen Vegetables
急冻蔬菜

1 kg 10
Freezer storage (-18°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

GLUTEN-FREE 无麸质茶点

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 5 desserts from Boncolac and Mountbry are also gluten free for better suiting to our different clients needs.

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 用小米和荞麦组成混合粉，作为天然的替代物。这种方便且省时的解决方案可以满足对麸质过敏客户。

Boncolac 和 Mountbry 打造的五款甜点，都是无麸质的，非常适合对麸质过敏客户的需求。



DAIRY FREE
无乳制品



GLUTEN FREE
不含麸质

35748



GLUTEN-FREE SWEET BRIOCHE 无麸质布里欧修



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

35750



GLUTEN FREE

GLUTEN-FREE PLAIN ROLL 无麸质面包卷



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

6367



NEW



GLUTEN FREE LEMON CAKE 无麸质柠檬蛋糕



Natural lemon extract and peel mix with almond powder for a flavoursome and moist texture cake.

天然柠檬汁和柠檬皮混合杏仁粉，精心制成味道丰富、嫩软可口的蛋糕

8 cm 65 g 14

1.5 hrs at 4°C 180°C
20 sec in microwave at 500W

550202



GLUTEN-FREE APPLE TARTLET 无麸质苹果挞



rice and corn flour for a crunchy shortcrust
大米和玉米粉，使脆皮酥脆和新鲜苹果片

75 g 18

3 hrs at 4°C 5 min
20 sec in microwave at 500W

35747



GLUTEN-FREE MADELEINE 无麸质玛德琳



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

6357



GLUTEN-FREE CHOCOLATE CAKE 无麸质巧克力挞



Intense chocolate taste: 60% of COCOA
浓烈的巧克力味：可可粉的60%

8 cm 65 g 14

3 hrs at 4°C 180°C
20 sec in microwave at 500W

MB 181-CN



CHOCOLATE FLOURLESS TORTE 无麸质巧克力蛋糕



A moist flourless chocolate flavoured cake topped with indulgent ganache and a light chocolate mousse layer
湿润的无面粉巧克力味蛋糕，上面放有甘纳许和巧克力慕斯薄层

20 cm 1 kg 8

6 hours at 4°C

004311

Traiteur de Paris



GLUTEN-FREE CHOCOLATE FONDANT 無麸質朱古力心太軟



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

7cm 90 g 20

Frozen: 50 sec at 750W or
Frozen: 16 min at 180°C

#MB012-CN



16



PRE CUT GLUTEN-FREE CHOCOLATE ALMOND BROWNIE 预切无麸质布朗尼



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 x16 1.15 kg

6 12 hrs at 4°C



OUR F&BREAKFAST EVENTS ARE THE FRIENDLIEST OCCASION WE FOUND TO GATHER PROFESSIONALS OF YOUR LOCAL F&B INDUSTRY ON QUARTERLY BASIS OR SO.

CHEFS, OWNERS, PURCHASERS, MANAGERS OF DIFFERENT FOOD SERVICE CHANNELS, AS WELL AS FOOD SCENE MEDIA CAN CASUALLY MINGLE DURING OUR MORNING NETWORKING BREAKFASTS. IT'S ALSO A GREAT OPPORTUNITY TO TRY...OR TRY AGAIN(!) ALL PRODUCTS CARRIED BY FB SOLUTION, WITH SPECIAL ATTENTION TO INNOVATION, AND TO MEET OUR TEAM AND BRAND'S OWNERS.

BECAUSE WE'RE DOING THIS TO LINK THE INDUSTRY COMMUNITY, WE ALWAYS INVITE LOYAL AND NEW SUPPLIER PARTNERS TO COMPLETE OUR CATEGORIES IN ORDER TO SET FOR YOU AND INDULGE TOGETHER, THE MOST SPLENDID BREAKFASTS YOU COULD THINK OFF!

我们的餐饮活动是目前最友好的场合，并在每季度聚集当地的餐饮行业的专业人士。

厨师、业主、采购员、不同餐饮服务渠道的经理以及美食现场媒体可以在我们早上的早餐活动中随意交流。这也是一个很好的机会，可以尝试并回味我们FB Solution 携带的创新产品，并会见我们的团队和品牌所有者。

我们这样做是为了链接行业和社区，所以我们总是邀请忠实的和新的供应商合作伙伴来完成我们的类别，以便为您设置并一起享受您最想到的最丰盛的早餐！

Be in touch with our team and follow FB Solution Wechat account for not missing the next event hold in your city!

立刻與我们FB Solution的团队联系並关注微信公众号，以免错过最新的活動！



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OUR PARTNERS

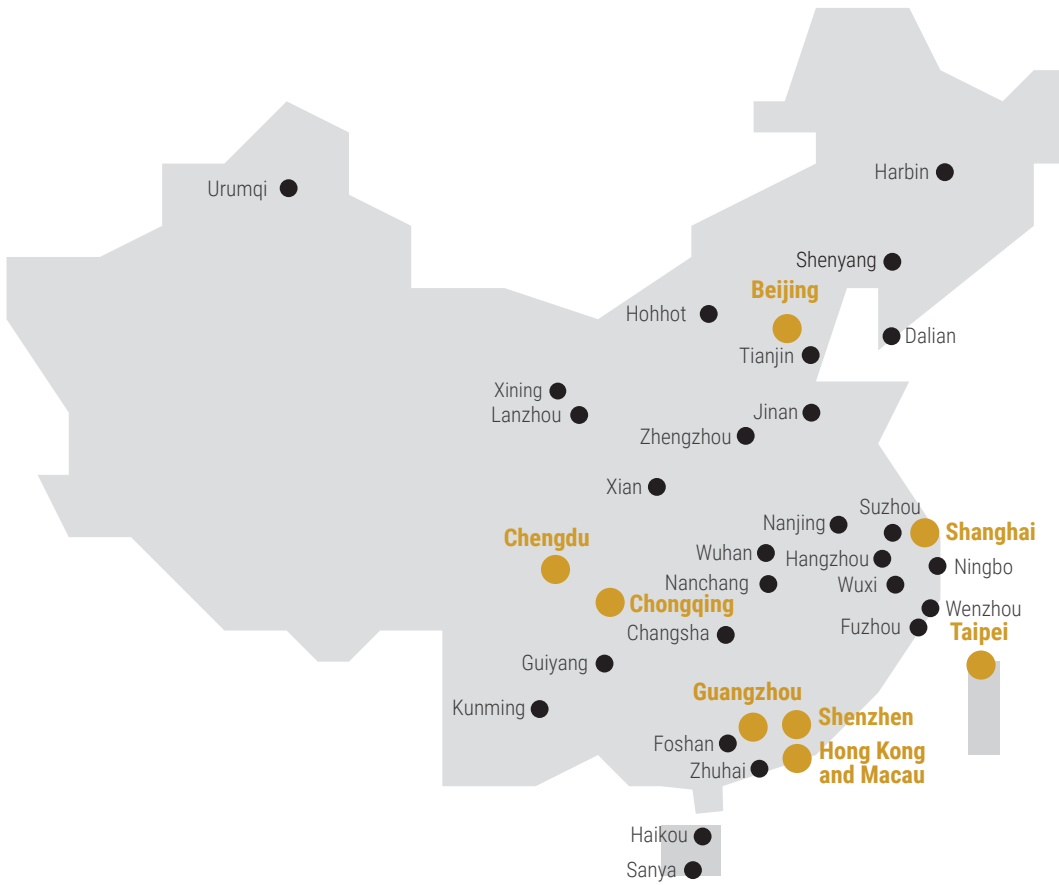
我們的合作夥伴：





13 YEARS SUPPORTING CHEFS ACROSS GREATER CHINA

13年来广泛支持大中华区的厨师



- 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
- 2020 - Chengdu
成都

8 offices across Greater China
在大中华区设立8家办事处

> 35 cities delivered in total
服务范围覆盖34座城市

> 10 exclusive partners:
Bridor, Traiteur de Paris, Boncolac, Mountbry, St Michel, Mademoiselle Desserts, Poppies and many others!
FB不同的合作伙伴

And more every year.
每年新增不同的合作伙伴

FAMOUS F&BREAKFAST SIGNATURE EVENTS, ORGANISED QUARTERLY IN ALL OFFICE-CITIES.
我們一年四季都會舉辦著名的F&Breakfast活动

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

> 200 different bakery products in 2021
2021年提供多于200种各式各样的面包类产品

+30 new SKU launched in 2021
2021年推出了30多款新品



DISCOVER AT THIS END OF YOUR CATALOGUE A COMPLEMENTARY RANGE WE SELECTED

FB SELECTION

頂 厨 食 品



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