



# 2026 COLLECTION

TAIWAN  
台灣



SMART SOLUTIONS  
FOR PROFESSIONALS

PCS PER BOX  
件/箱

WEIGHT  
重量/件

SIZE  
產品尺寸

PRE-CUT QUANTITY  
預切數量

DEFROSTING TIME  
解凍時間(冷藏)

DEFROSTING TIME  
(ROOM TEMP)  
解凍時間(室溫)

PROOFING  
TIME  
發酵時間

BAKING  
TIME  
烘焙時間

BAKING  
TEMPERATURE  
烘焙溫度

MICROWAVE  
微波爐加熱

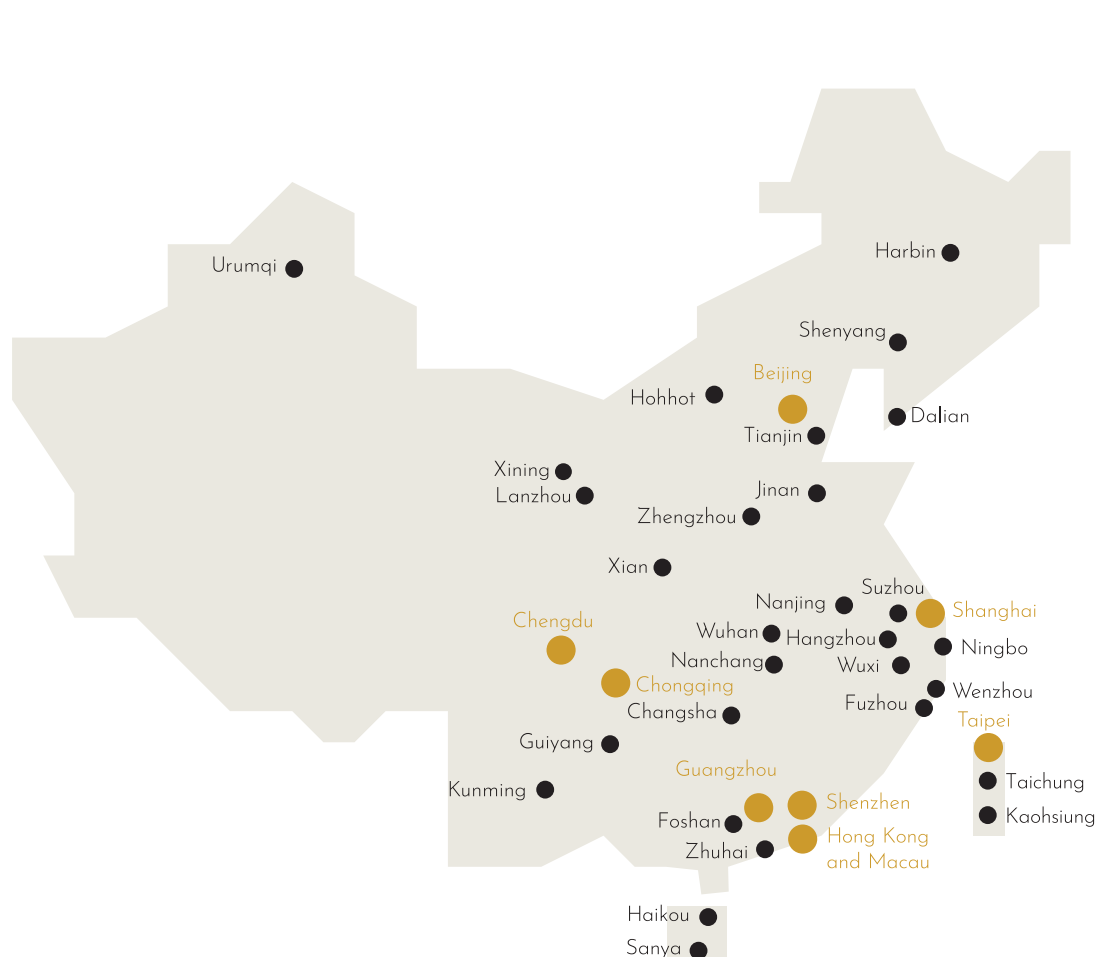


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18年來支持大中華地區的主廚



● LOCAL OFFICE  
辦公室

● OTHER DISTRIBUTED  
CITIES  
其他經銷城市

## OUR EXPANSION

我們的發展

- 2008** - Hong-Kong  
香港
- 2010** - Macau  
澳門
- 2014** - South China  
中國南方
- 2015** - Shanghai  
上海
- 2016** - Beijing  
北京
- 2017** - Chongqing  
重慶  
Taipei  
台灣
- 2020** - Chengdu  
成都
- 2025** - Exclusive Foods  
Business Integration  
與 Exclusive Foods  
業務整併



**300+** different bakery products in 2026  
烘焙產品

**18** years of existence  
年的堅持

**90** partners supporting you daily  
90個合作夥伴支持你的日常營運

**36** cities delivered in total  
配送城市



**30+** held F&Breakfast and events in 2025  
2025年舉辦超過30場講習活動



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

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## 原材

調溫巧克力  
堅果製品  
配料&餡料  
其他可可製品  
耗材  
果泥



# ABOUT US

## 關於我們

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### ● Your Trusted Partner Since 2008

For over 18 years, FB Solution has been the premier choice for Food Professionals in Greater China, offering the finest bakery products.

We began with breads and croissants and have since expanded to offer a wide variety of bakery and pastry foodstuffs, from finger foods to culinary aids, catering to diverse culinary needs.

### ● Leading the Market

As one of the leading importer and distributor in Mainland China, Hong Kong, Macau, and Taiwan, we set the standard for excellence in the food industry.

We meticulously select the finest products from trusted food producers, ensuring that every item meets high requirements without compromising on taste, quality or practicality.

### ● Creating Unforgettable Culinary Experiences

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

### ● 2008年以來, 您值得信賴的合作夥伴

18年來, 法念食品一直是大中華區食品專業人士的首選, 提供最優質的烘焙產品。

我們從麵包和牛角酥開始, 後來擴展到提供各種烘焙和糕點食品, 從各式小點到烘焙輔助品, 滿足不同的烹飪需求。

### ● 引領市場

作為中國大陸、香港、澳門及台灣領先的進口商與分銷商之一, 我們為食品行業樹立了卓越的標準。我們從值得信賴的食品生產商中精心挑選最優質的產品, 確保每件商品在不犧牲口感、品質或實用性的前提下, 均符合高標準要求。

### ● 創造難忘的美食體驗

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

## OUR FOUNDER

### 我們的創辦人

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### ● Mr. Louis Le Duff, A Visionary in French Casual Dining

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

### ● Global Success

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

### ● Louis Le Duff先生, 法式休閒餐飲的夢想家

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

### ● 全球成功

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

# OUR TRUSTED SUPPLIERS

我們值得信賴的供應商



# YOUR SATISFACTION, OUR PRIORITY!

客户至上

## OUR COMMITMENTS:

我們的承諾：

### ● Sourcing from trusted suppliers

We comprehend the importance of staying ahead of evolving **food trends**. That's why we are constantly searching the world for **new, practical** and **innovative** products that are sure to delight your customers.

We collaborate with food producers who adhere to the strictest food controls and are **certified** with the highest level of **HACCP, IFS** and **BRC** standards.

### ● Supporting Your Operation

Our products are meant to facilitate the daily operation of your kitchen teams. We have built close and long-lasting relations with **6-star hotels, restaurants, leisure parks, and air flight caterers**. We know you count on us to choose and deliver to your door step, the products you would have chosen yourself.

### ● Respect of cold chain

At FB Solution, we understand the critical importance of maintaining the cold chain in the food business. To ensure that all products are stored and transported at appropriate temperatures, we follow **strict protocols** for temperature control.

To guarantee the **safety** and the **freshness** of our products, we offer a prompt delivery service from our warehouse.

### ● Transparency and Environmental Sustainability

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

### ● 從值得信賴的供應商處採購

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

### ● 支持您的業務營運

我們的產品旨在協助您的廚房團隊簡化日常運作。我們與**六星級飯店、餐廳、主題樂園及航空餐飲業者**建立了緊密且長期的合作關係。我們深知您對我們的信賴，因此我們致力於挑選並將產品直接配送到府，其品質正如您親自挑選的一樣嚴謹。

### ● 冷鏈管理

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

### ● 透明度和環境永續性

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





# VIENNESE PASTRIES

## 維也納酥點

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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 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.

秉承傳統法國糕點烘焙精神，我們所有的糕點麵糰皆經過緩慢、溫和且細膩的揉捏過程，並靜置數小時。充足的發酵時間讓酵母得以充分作用，從而打造出風味層次豐富且道地的系列糕點。

產品已預先發酵並刷上蛋液，可直接從冷凍庫送入烤箱：我們提供追求卓越的服務型產品，操作快速簡便，並能保證產品的新鮮度與靈活性。

# VIENNESE PASTRY 維也納酥點

## CROISSANT 可頌

# 39578



### CROISSANT "ECLAT DU TERROIR"

可頌頂級奶油

Wheat flour, pure fine butter, skimmed milk.

小麥粉、純正優質奶油、脫脂牛奶。

70g 70 30 min  
165/170°C 16 min



# 32960



### CROISSANT "ECLAT DU TERROIR"

可頌頂級奶油

Wheat flour, pure fine butter.

小麥粉、純正優質奶油。

50g 120 30 min  
165/170°C 16 min



# 37693



### CROISSANT - IRRESTIBLES

可頌優質奶油

Wheat flour, pure fine butter.

小麥粉、純正優質奶油。

70g 60 30 min  
165/170°C 16 min



# 37874



### CROISSANT - LES CLASSIQUES

可頌優質奶油

Wheat flour, pure fine butter.

小麥粉、純正優質奶油。

55g 110 30 min  
165/170°C 16 min



# 40493



### VEGAN RASPBERRY FILLED CROISSANT

覆盆莓夾心可頌

Wheat flour, vegetable fat, 16% raspberry filling.

小麥粉、植物油、16%覆盆子餡料。

90g 44 45-60 min  
165/170°C 17-18 min



# 42970



### CROISSANT WITH APRICOT FILLING

杏桃風味可頌

Wheat flour, fat blend butter, apricot filling.

小麥粉、混合奶油、杏桃餡。

90g 40 45-60 min  
165/170°C 17-18 min



# 41315



### CUSTARD FILLED CROISSANT

卡士達夾心可頌

Wheat flour, fine butter, custard cream filling.

小麥粉、優質奶油、卡士達醬。

100g 50 30-40 min  
165/170°C 17-18 min



## SPECIALITY PASTRIES 特色酥點

# 42614



### PAIN AU CHOCOLAT

#### 大朱古力酥

Wheat flour, pure fine butter, cocoa products.

小麥粉、純正優質奶油、可可製品。



75g 70 20 min  
165-170°C 20 min

# 30228



### APPLE TURNOVER - LES SAVOUREUX

#### 大蘋果酥

Wheat flour, apple jam.

小麥粉、蘋果醬。



105g 50 30-40 min  
190°C 30 min

# 43239



### FAT BLEND CUSTARD LATTICE

#### 卡士達格紋酥

A generous pastry cream filling (35%), combining indulgence and sweetness.

餡料豐富，35%奶油餡料能兼具濃郁的口感和甜美的味道。



100g 70 30-45 min  
165-170°C 16-18 min

# 39701



### CINNAMON SWIRL

#### 肉桂漩渦酥

Wheat flour, pure fine butter, cinnamon filling.

小麥粉、純正優質奶油、肉桂餡料。



100g 60 30-40 min  
165-170°C 18/20 min

# 43399



### PRALINE AND HAZELNUT SWIRL

#### 榛果漩渦酥

Delicious praline centre is enhanced by the crunchy chopped hazelnut topping.

香脆的榛果碎為果仁糖夾心錦上添花。



100g 62 30-45 min  
165-170°C 17-18 min

# 42623



### MAPLE SYRUP AND PECANS PLAIT

#### 楓糖胡桃風味酥

The perfect combination of sweet maple syrup, crunchy pecans and the light puff pastry texture.

香甜的楓糖漿、酥脆的山核桃和輕盈的酥皮完美融合。



95g 48 190°C 18-20 min

## MINI PASTRY 迷你酥點

# 34840



### MINI CROISSANT - LES CLASSIQUES

#### 迷你可頌

Wheat flour, fine butter, vegetable fat.

小麥粉、優質奶油、植物油。

⚖️ 25g 📦 225 ❄️ 20 min  
🌡️ 165/170°C 🕒 14 min

# 32182



### MINI PAIN AU CHOCOLAT - LES SAVOUREUX

#### 迷你巧克力酥

Wheat flour, pure fine butter.

小麥粉、純正優質奶油。

⚖️ 25g 📦 250 ❄️ 20 min  
🌡️ 165/170°C 🕒 14 min

# 32330



### MINI DANISH CUSTARD CREAM

#### 迷你卡士達酥

Wheat flour, fine butter, custard cream filling.

小麥粉、優質奶油、卡士達醬。

⚖️ 40g 📦 180 ❄️ 20 min  
🌡️ 165°C 🕒 12 min

# 32156



### MINI CRANBERRY TWIST

#### 迷你蔓越莓紐紋酥

Wheat flour, pure fine butter, cranberry.

小麥粉、優質奶油、蔓越莓。

⚖️ 30g 📦 100 ❄️ 20 min  
🌡️ 165-170°C 🕒 14 min

# MINI PASTRY 迷你酥點

# 38121



## MINI APPLE TURNOVER

### 迷你蘋果酥

Wheat flour, pure fine butter, apple jam.

小麥粉、優質奶油、蘋果醬。



⚖️ 40g 📦 255 ❄️ 30 min  
🔥 180/200°C 🕒 18 min

# 35193



## MINI RAISIN SWIRL - ECLAT DU TERROIR

### 迷你葡萄乾漩渦酥

Wheat flour, pure fine butter, custard cream, dried raisin.

小麥粉、優質奶油、卡士達醬、葡萄乾。



⚖️ 30g 📦 230 ❄️ 30 min  
🔥 165°C 🕒 12 min

# 31105



## MINI STRAWBERRY LATTICE

### 迷你草莓酥

Wheat flour, pure fine butter, 42% strawberry filling.

小麥粉、純正優質奶油、42%草莓餡。



⚖️ 40g 📦 100 ❄️ 20 min  
🔥 170/175°C 🕒 12/14 min

# 31103



## MINI MANGO LATICE

### 迷你芒果酥

Wheat flour, pure fine butter, 48% mango filling.

小麥粉、純正優質奶油、48%芒果餡。



⚖️ 40g 📦 100 ❄️ 20 min  
🔥 170/175°C 🕒 12/14 min

# 42537

NEW



## SHELL RED BEAN PUFF

### 迷你紅豆貝殼酥

Wheat flour, red bean paste, vegetable oils and fats, salt.

小麥粉、紅豆沙、植物油、鹽。



⚖️ 30g 📦 120 ❄️ 10-15 min  
🔥 190°C 🕒 8-10 min

## SAVOURIES 鹹點

# 43319



VEGE  
TARIAN

### TOMATO SWIRL

#### 義式番茄風味漩渦酥

Marinara filling is made with tomatoes, mozzarella and an aromatic blend.

番茄醬餡料由番茄、莫札瑞拉起司和香料混合物製成。

100g 60 45-60 min  
165-170°C

# 43318



### PESTO SWIRL

#### 羅勒風味漩渦酥

Intense melt-in-the-mouth pesto and cheese filling.

入口即化的濃郁青醬和起司餡。

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

# 37455



VEGE  
TARIAN

حلال  
HALAL

### CHEESE CROISSANT

#### 起司可頌

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

酥皮麵團、艾曼塔起司、酥脆起司碎裝飾。

90g 60 30 min  
165°C 16 min

## MINI SAVOURIES 迷你鹹點

# 38798



VEGE  
TARIAN

### MINI CHEESE EXTRAVAGANT

#### 迷你起司酥

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

酥皮麵團、艾曼塔起司、酥脆起司碎。

35g 180 20 min  
170°C 13/14 min

# 38478



VEGE  
TARIAN

حلال  
HALAL

CLEAN  
LABEL  
BRIDOR

### MINI CHEESE SWIRL

#### 迷你起司漩渦酥

Puff pastry dough, enmental cheese filling.

酥皮麵團、艾曼塔起司餡。

35g 225 20 min  
170°C 13/14 min

# 38479



VEGE  
TARIAN

حلال  
HALAL

CLEAN  
LABEL  
BRIDOR

### MINI PIZZA SWIRL

#### 迷你比薩漩渦酥

Puff pastry dough, tomatoes, enmental cheese and mushrooms.

酥皮麵團、番茄、艾曼塔起司和蘑菇。

35g 225 20 min  
170°C 13/14 min

# 38926



VEGE  
TARIAN

### MINI PESTO SWIRL

#### 迷你青醬漩渦酥

Wheat flour, basil, cheese and garlic.

小麥粉、羅勒、起司和大蒜。

30g 225 20 min  
170°C 13/14 min

# 42531

NEW



حلال  
HALAL

### SHELL CURRY POTATO PUFF

#### 迷你咖哩馬鈴薯貝殼酥

Wheat flour, potato, vegetable oils and fats, carrot, sugar, curry powder, salt, onion, garlic, ginger.

小麥粉、馬鈴薯、植物油、胡蘿蔔、糖、咖哩粉、鹽、洋蔥、大蒜、薑。

30g 120 10-15 min  
190°C 8-10 min



# BREADS

## 麵包

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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 wheat flour from France, 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.

我們的麵包系列能完整滿足餐旅專業人士的需求，從五星級飯店到三明治餐車及咖啡店，均能各取所需。

所有的麵包製品都採用法國小麥麵粉，經過緩慢揉捏及數小時的發酵過程，形成鮮明的天然香味。我們只挑選最具手工樣貌的麵包，麵包頂部有著規則的開放式切口，顯露出奶油色的麵包屑和蓬鬆的麵包片。這些麵包形狀勻稱，尺寸豐厚卻不會過大，代表經過精心準備及細膩控管。

# BREAD 麵包

## BIG BREAD 大麵包

# 37140



### PLAIN CIABATTA BREAD 意大利包

Wheat flour and extra virgin olive oil.  
小麥粉和特級初榨橄欖油。



📏 21 cm 📦 140g 📦 50  
❄️ 30 min 🌡️ 210°C 🕒 10 min

# 34790



### THE FRENCH BAGUETTE 法國長法包

Wheat flour.  
小麥麵粉。



📏 45 cm 📦 280g 📦 25  
❄️ 30 min 🌡️ 190/200°C 🕒 10/12 min



# 34230



### BREAD WITH FIG 無花果麵包

Wheat and rye flour, dried figs.  
小麥粉和黑麥混合粉、無花果乾。



📦 330g 📦 26 ❄️ 30 min  
🌡️ 190/200°C 🕒 15/20 min

# 34110



### RYE AND LEMON BREAD 黑麥檸檬麵包

Wheat and rye flour, candied lemon and lemon peel.  
小麥粉和黑麥混合粉、糖漬檸檬和檸檬皮。



📦 330g 📦 26 ❄️ 30 min  
🌡️ 190/200°C 🕒 30 min



# 33365



### BATARD BREAD 酸酵法包

Wheat flour, wheat sourdough.  
小麥粉、小麥酸麵團。



📦 540g 📦 14 ❄️ 30 min  
🌡️ 190/200°C 🕒 20/25 min

# INDIVIDUAL BREAD 一人份麵包

# 35130



## TRADITIONAL ROLL

傳統法包

Wheat flour.  
小麥粉。



55g 70 10 min  
190/200°C 6/8 min

# 37453



## FIG ROLL

無花果捲

Wheat and rye flour, dried figs.  
小麥粉和黑麥混合粉、無花果乾。



55g 75 10 min  
190/200°C 6/8 min

# 31520



## Rustic square roll

鄉村風味四方包

Wheat and rye flour.  
小麥粉和黑麥混合粉。



40g 80 10 min  
190/200°C 6/8 min

# 30895



## MINI BAGUETTE FINEDOR

迷你尖頭幼長法包

Wheat flour.  
小麥粉。



45g 50 10 min  
200/210°C 6/8 min

# 34921



## Plain roll

原味捲

Wheat flour, water, salt, yeast, malted wheat flour.

小麥粉、水、鹽、酵母、麥芽小麥粉。



37g 200 10 min  
190-200°C 6/8 min

# 35433



## GLUTEN-FREE PLAIN ROLL

無麩質原味捲

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

米粉、糙米粉、小米粉、蕎麥粉。



45g 50 10 min  
Frozen: 1 min at 500W  
冷凍：功率500W烘焙1分鐘  
Defrosted: 30 sec at 500W  
已解凍：功率500W烘焙30秒  
獨立袋裝進行烘焙

## INDIVIDUAL BREAD 一人份麵包

#178309 **panidor.**

### MINI PUMPKIN ROLL WITH NUTS

#### 迷你南瓜果仁包

Wheat flour, water, pumpkin puree concentrate, walnut, margarine, salt, egg, yeast.

小麥粉、水、濃縮南瓜泥、核桃、植物奶油、鹽、雞蛋、酵母。

⏰ 33g 📦 200 ⚙️ 10-15 min  
🌡️ 200°C 🕒 5-8 min



#176083 **panidor.**

### MINI OLIVE OIL AND OLIVES ROLL

#### 迷你橄欖包

Wheat flour, water, green olives, rye flour, olive oil, salt, parsley, yeast.

小麥粉、水、青橄欖、黑麥粉、橄欖油、鹽、歐芹、酵母。

⏰ 33g 📦 200 ⚙️ 10-15 min  
🌡️ 200°C 🕒 5-8 min



#178412 **panidor.**

### SPECIAL FIG AND HONEY MINI BREAD

#### 迷你無花果蜜糖包

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

小麥粉、蜂蜜、無花果、大麥麥芽麵粉、黑麥麵粉、酵母。

⏰ 33g 📦 200 ⚙️ 10-15 min  
🌡️ 200°C 🕒 5-8 min



#179034 **panidor.**

### MINI NUTS AND RAISINS ROLL

#### 迷你堅果葡萄乾包

Wheat flour, raisins, walnut, rye flour, yeast.

小麥麵粉、葡萄乾、核桃、黑麥麵粉、酵母。

⏰ 33g 📦 250 ⚙️ 10-15 min  
🌡️ 200°C 🕒 5-8 min





# DESSERTS

## 甜點

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To offer you extensive dessert solutions, we started partnering with several European dessert brands like Boncolac, Traiteur de Paris and St Micheland. They 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 over night and will leave you complete flexibility of serving from different portions upon your needs!

為提供豐富多樣的甜點解決方案，我們與歐洲甜品品牌Boncolac、Traiteur de Paris和 St Michel攜手合作。這些品牌專門開發最高級的餡塔與蛋糕，從正宗的歐洲食譜擷取靈感，便於食品專業人士輕鬆使用。

從採用整份水果切片的經典家庭式餡塔，到杏仁奶油或蛋白霜裝飾的精緻美食，所有的餡塔和蛋糕產品都預切不同份量大小，只要放在冰箱過夜解凍後，即可供應，讓您享受靈活多變的服務！

# DESSERT 甜點

## INDIVIDUAL DESSERT 一人份甜品

#006521 Traiteur de Paris

### CHOCOLATE FONDANT

熔岩巧克力蛋糕

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

60%可可含量巧克力、雞蛋、糖、低脂可  
可粉、葵花籽油、牛奶。

📏 6 cm 🕒 60g 📦 40 🌡️ 210°C  
🕒 10 min 🧊 Frozen: 50 sec at 750W



#000419 Traiteur de Paris

### CHOCOLATE FONDANT

熔岩巧克力蛋糕

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

60%可可含量巧克力、雞蛋、糖、低脂可  
可粉、葵花籽油、牛奶。

📏 7 cm 🕒 100g 📦 20 🌡️ 180°C  
🕒 17 min 🧊 Frozen: 50/55 sec at 750W



#006607 Traiteur de Paris

### PREMIUM CHEESECAKE

經典起司蛋糕

Cinnamon crumble base, lemon cheesecake mix, rich in cream cheese.

肉桂酥粒底，富含奶油起司。

📏 7 cm 🕒 90g 📦 20 ❄️ 4 hrs



#004787 Traiteur de Paris

### LEMON MERINGUE SHORTBREAD

檸檬蛋白派

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

檸檬奶油霜與酥脆餅乾底，撒上杏仁  
片與柳橙檸檬碎。

📏 7 cm 🕒 90g 📦 16 ❄️ 3 hrs



#000207 Traiteur de Paris

### L'OPÉRA

歌劇院蛋糕

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

咖啡浸泡鳩康地餅乾、咖啡奶油、57%  
和72%甘納許巧克力與巧克力淋面

📏 11 x 2.8 x 2.4 cm 🕒 65g  
📦 16 ❄️ 3 hrs



#005565 Traiteur de Paris

### GIANDUJA CREAM SHORTBREAD

榛果巧克力酥餅蛋糕

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

脆皮餅底、榛果巧克力奶油，配上綜  
合果乾和果仁裝飾。

📏 7 cm 🕒 90g 📦 16 ❄️ 3 hrs



## INDIVIDUAL DESSERT 一人份甜品

#006576 **Traiteur de Paris**



### CARAMEL DELIGH

#### 焦糖軟心糕點

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

焦糖脆餅底、香滑焦糖醬、焦糖慕斯，配上焦糖碎裝飾。

📏 7 cm 📊 90g 📦 16 ❄️ 4 hrs

#004786 **Traiteur de Paris**



### CAPPUCCINO

#### 卡布奇諾咖啡慕斯蛋糕

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

巧克力脆餅底、咖啡奶油、牛奶慕斯和可可粉。

📏 6 cm 📊 95g 📦 16 ❄️ 4 hrs



#004710 **Traiteur de Paris**



### RED BERRIES CHEESECAKE

#### 紅莓果起司蛋糕

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

純奶油、杏仁粉、軟檸檬起司蛋糕奶油、紅莓果醬(草莓、覆盆子、紅醋栗和黑莓)。

📏 7 cm 📊 90g 📦 16 ❄️ 4 hrs



#005570 **Traiteur de Paris**



### RED BERRIES CHARLOTTE

#### 莓果夏洛特

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

輕盈的覆盆子慕斯分層在法式海綿蛋糕之間，並以紅色莓果裝飾。

📏 7 cm 📊 80g 📦 16 ❄️ 4 hrs



#006633 **Traiteur de Paris**



### SAN SEBASTIAN CHEESECAKE

#### 巴斯克起司蛋糕

Cheese, sugar, whole egg, natural vanilla flavour, salt.

起司、糖、全蛋、天然香草香料、鹽。

📏 7 cm 📊 95g 📦 20 ❄️ 4 hrs



## INDIVIDUAL DESSERT 一人份甜品

#007327

Traiteur de Paris

### DOUCEUR CRÈME BRÛLÉE

NEW



香草奶霜布蕾蛋糕

The traditional recipe with a creamy texture and a gluten-free financier base.

傳統配方，口感順滑，以無麩質費南雪蛋糕為底。

🕒 80g 📦 20 ❄️ 3 hrs

#007323

Traiteur de Paris

### CHEESECAKE CŒUR EXOTIQUE

NEW



熱帶百香果風味起司蛋糕

The surprising passion fruit and lime heart, bringing a note of exoticism to this North American classic.

令人驚喜的百香果和青檸風味，為這款北美經典口味增添了一絲異國情調。

🕒 100g 📦 20 ❄️ 4 hrs

#005563

Traiteur de Paris

### TRUFFON

NEW



馥郁巧克力慕斯蛋糕

Dessert with chocolate ganache, chocolate mousse, meringue core and chocolate chip.

由巧克力甘納許、巧克力慕斯、蛋白霜夾心和巧克力碎組成。



📏 7cm 🕒 85g 📦 16 ❄️ 4 hrs

#007326

Traiteur de Paris

### STRAWBERRY INTENSE

NEW



濃郁草莓乳酪風味慕斯蛋糕

Dessert with vanilla cream, strawberry compote, biscuit, strawberry coulis and white chocolate crisp.

由香草奶油、草莓果醬、餅乾、草莓醬和白巧克力脆片組成。



📏 6.9cm 🕒 85g 📦 16 ❄️ 4 hrs

#126

DA  
DOLCERIALBA

### CREMOSO WITH CARAMEL

NEW



焦糖奶油布丁

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

雞蛋布丁上淋有一層焦糖醬



🕒 100g 📦 9 ❄️ 8 hrs

#1174

DA  
DOLCERIALBA

### MINI QUADROTTO TIRAMISU WITH LADYFINGRES

NEW



提拉米蘇

Double layer of Ladyfingers drenched with coffee and soaked in mascarpone cream. Sprinkled with cocoa powder.

兩層手指餅乾浸透咖啡，再裹上馬斯卡彭奶油，最後撒上可可粉。



📏 24 x 13cm 🕒 85g 📦 48  
❄️ 5 hrs 🌀 8

## PRECUT TARTS 預切塔

# 5366



### PRE-CUT TRADITIONAL APPLE TART

諾曼地蘋果派 (預切10片)

Shortcrust pastry, fresh hand placed apple slices, apple puree.

奶油塔皮、新鮮手工蘋果片、蘋果泥。

27 cm 1000g 6 200°C  
10 min 10

VEGE  
TARIAN



# 3743



### PRE-CUT PEAR TART

洋梨塔 (預切10片)

Shortcrust pastry, pear halves and almond powder frangipane.

奶油塔皮、切半洋梨、杏仁奶油。

27 cm 750g 6 200°C  
10 min 10

VEGE  
TARIAN



# 6384



### PRE-CUT APPLE AND RASPBERRY TART

蘋果覆盆莓格子塔 (預切12片)

Shortcrust pastry, apple and raspberry compote.

奶油塔皮、蘋果和覆盆子餡料。

27 cm 900g 8 200°C  
10 min 12

VEGE  
TARIAN



# 6009



### PRE-CUT MANGO AND PASSIONFRUIT TART

香濃百香果芒果塔 (預切10片)

Shortcrust pastry, mango and passion fruit puree filling, passion fruit seeds.

奶油塔皮、芒果和百香果奶油、百香果籽。

27 cm 850g 2  
2.5 hrs 10

VEGE  
TARIAN



# 3165



### PRE-CUT CHOCOLATE TART

香濃巧克力塔 (預切10片)

Shortcrust pastry, dark chocolate filling.

奶油塔皮、黑巧克力內餡。

27 cm 750g 8  
2.5 hrs 10

VEGE  
TARIAN



# 3164



### PRE-CUT LEMON TART

香濃檸檬塔 (預切10片)

Shortcrust pastry, fresh lemon cream.

奶油塔皮、新鮮檸檬奶油。

27 cm 750g 8  
2.5 hrs 10

VEGE  
TARIAN



# 6161



### PRE-CUT APPLE TART TATIN

翻轉蘋果派 (預切8片)

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

新鮮焦糖蘋果片，鋪滿在酥脆的奶油餅底上。

27 cm 1220g 4 210°C  
10 min 8

VEGE  
TARIAN



# 5648



### PRE-CUT LEMON MERINGUE TART

檸檬蛋白塔 (預切10片)

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

檸檬口味餡料，飾有手工裱花蛋白霜。

27 cm 1000g 4  
4 hrs 10

VEGE  
TARIAN



## PRECUT CAKES 預切蛋糕

# 223

NEW

PFALZGRAF  
Taste the Black Forest

### PEAR-YOGHURT CAKE

#### 洋梨優格蛋糕

Yoghurt cream and pear slices on a light cake dough.

輕盈的蛋糕底上鋪著優格奶油和梨片。

☞ ☞ 28 cm ⚖️ 1400g 📦 4  
❄️ 8 hrs 🕒 12

VEGE  
TARIAN



# 233

NEW

PFALZGRAF  
Taste the Black Forest

### APPLE CAKE WITH BUTTER CRUMBLES

#### 蘋果金寶蛋糕

A yeast shortcake base with fresh apples, dried grape and butter streusel.

以酵母酥餅為底，配上新鮮蘋果、葡萄乾和奶油酥粒。

☞ ☞ 28 cm ⚖️ 2000g 📦 4  
❄️ 8 hrs 🕒 12

VEGE  
TARIAN



## LOAF CAKES 蛋糕

# 042017



### CHOCOLATE MARBLE LOAF CAKE

#### 大理石紋巧克力風味磅蛋糕

Buttery vanilla cake swirled with rich chocolate cake in a moist and soft cake.

香草奶油蛋糕和濃郁巧克力蛋糕混合交織，濕潤且鬆軟。

☞ ☞ 7 x 28.5 x 8 cm  
⚖️ 575g 📦 8 🏠 8 hrs  
🔥 190°C 🕒 12 min

VEGE  
TARIAN



# 042016



### FRENCH BUTTER LOAF CAKE

#### 重奶油蛋糕

Rich butter cakes that are soft, moist and delicious.

濕潤和美味的奶油蛋糕，豐富味覺享受。

☞ ☞ 7 x 28.5 x 8 cm  
⚖️ 575g 📦 8 🏠 8 hrs  
🔥 190°C 🕒 12 min

VEGE  
TARIAN





# SWEET TREATS

## 特色甜點

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Curious to see if some grab-and-go snacks could help boost your sales? Indulgent products are all about the wow-factor. Meant to attract your clients when they are about to go, your snacking range should be both wow-looking and mouth watering!

To support your sales, we have selected for you a range of cookie dough that will leave you flexibility in terms of size and shape. Whether you want to complete your range with classic round shapes, they also enable you to create seasonal special with heart shape for Valentine's day or mini cookie cups for instagram addicts!

Looking for a ready-to-serve range, our donuts are made in Belgium by one of the industry leaders and will meet both your need for eye-catching and mouth watering options while having minimal manipulation needed.

想知道一些方便外帶的零食，是否有助於提高銷售業績？產品就是要讓人不覺發出讚歎。也就是說，當準備要去吸引顧客時，您的零食要有著出色外觀且令人垂涎欲滴的誘惑吸引力！

為了支援您的銷售，我們精選一系列餅乾麵團，在尺寸和形狀方面保有完全彈性任您發揮，看您是要推出經典的圓形餅乾系列，或是為情人節準備季節限定的心形餅乾，也可為 instagram 愛用者製作迷你餅乾杯等種種應用。

如需隨時可上餐的商品，我們的甜甜圈系列不但吸引目光及引人垂涎，同時更只需極少步驟就能提供給顧客，這系列產品是由業界領導品牌之一於比利時生產製造。

# MADELEINES 瑪德蓮

# 041594



## PURE BUTTER SMALL MADELEINE

### 迷你瑪德蓮

Wheat flour, pure fine butter, free-range chicken eggs.

小麥粉、純正優質奶油、放牧雞蛋。

18g 140 190°C 4 min

# 041593



## CANDIED CITRUS SMALL MADELEINE

### 蜜餞柑橘瑪德蓮

Wheat flour, pure fine butter, free-range chicken eggs, honey, candied citrus.

小麥粉、純正優質奶油、放牧雞蛋、蜂蜜、蜜餞柑橘。

18g 140 190°C 4 min

# 041591



## VANILLA CREAM & BROWN CANDY SUGAR SMALL MADELEINE

### 香草黑糖蜜瑪德蓮

Wheat flour, sugar, eggs, concentrated butter, brown candy sugar, honey, vanilla powder.

小麥粉、糖、雞蛋、純正優質奶油、黑糖、蜂蜜、香草粉。

18g 140 190°C 4 min

# 041277



## CHOCOLATE SMALL MADELEINE

### 迷你可可風味瑪德蓮

Wheat flour, pure fine butter, free-range chicken eggs, chocolate.

小麥粉、純正優質奶油、放牧雞蛋、巧克力。

18g 140 190°C 4 min

# 042649

NEW



## RED VELVET SMALL MADELEINE

### 珍珠糖覆盆莓風味瑪德蓮

A colorful and fruity madeleine made with natural raspberry flavour and a sugar topping for extra deliciousness.

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

18g 140 190°C 4 min

# MADELEINES 瑪德蓮

#041575



## PURE BUTTER MADELEINE

### 瑪德蓮

Wheat flour, pure fine butter, free-range chicken eggs.

小麥粉、純正優質奶油、放牧雞蛋。



VEGE  
TARIAN

حلال  
HALAL

⏰ 45g 📦 70 🌡️ 190°C 🕒 6 min

#35430



GLUTEN  
FREE



VEGE  
TARIAN

獨立  
袋裝

## GLUTEN FREE MADELEINE

### 無麩質瑪德蓮

Eggs, fine butter, whole-grain rice flour.

雞蛋、優質奶油、全麥米粉。

⏰ 30g 📦 50 🌡️ 160°C 🕒 8 min  
🕒 1 min at 500w

#041751



## MARBLED CHOCOLATE MADELEINE

### 可可大理石風味瑪德蓮

Wheat flour, pure fine butter, free-range chicken eggs, chocolate.

小麥粉、純正優質奶油、放牧雞蛋、巧克力。



⏰ 45g 📦 70 🌡️ 190°C 🕒 6 min

#042577

NEW



## MADELEINE FILLED WITH SALTED BUTTER CARAMEL WITH GUÉRANDE SALT

### 焦糖海鹽瑪德蓮

Wheat flour, guérind salted caramel butter, sugar, eggs, rapeseed oil, condensed butter.

小麥粉、蓋朗德鹽鹹焦糖奶油、糖、雞蛋、油菜籽油、濃縮奶油。

⏰ 51g 📦 70



# MINI BITES 小點

# 5035



## DOUBLE CHOCOLATE TART BITES

### 香濃巧克力塔

Shortcrust pastry, dark chocolate filling.

奶油塔皮、黑巧克力內餡。

18 cm 90g 4  
2.5 hrs 16

VEGE  
TARIAN



# 5036



## LEMON TART BITES

### 香濃檸檬塔

Shortcrust pastry, fresh lemon cream.

奶油塔皮、新鮮檸檬奶油。

18 cm 275g 4  
2.5 hrs 16

VEGE  
TARIAN



# 7102



## MINI CANELÉ FROM BORDEAUX

### 迷你可麗露

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

外酥內軟，帶有蘭姆酒和香草的風味。

16g 150 2 hrs 30 min  
180°C 8 min 15 sec



# 7096



## CANELÉ FROM BORDEAUX

### 可麗露

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

外酥內軟，帶有蘭姆酒和香草的風味。

60g 60 2 hrs 30 min  
180°C 12 min 15 sec



# 042744



## PETIT TIGRE CHOCOLATE FILLED CAKE

### 可可蛋糕

Cake with powdered chocolate and hazelnut coating, filled with hazelnut paste.

蛋糕外層裹著巧克力粉和榛果，內餡是榛果醬。

30g 80 1-2 hrs



# DONUTS 甜甜圈

# R021900  Poppies Bakeries

## MINI DONUT FILLED APPLE AND CINNAMON COATING



迷你蘋果肉桂夾心甜甜圈

Apple stuffed donuts with cinnamon frosting.

蘋果餡甜甜圈，外層肉桂糖霜。

📏 5.5 cm 🕒 21g 📦 120 ⏱ 1 hrs



# R015689  Poppies Bakeries

## MINI FILLED STRAWBERRY DONUT



迷你草莓夾心甜甜圈

Strawberry jam filling, pink coating with white sprinkles.

草莓果醬餡料，粉紅外層輔以白色糖霜。

📏 5.5 cm 🕒 23g 📦 120 ⏱ 1 hrs



# R015687  Poppies Bakeries

## MINI DONUT WITH CHOCOLATE COATING



迷你黑巧克力甜甜圈

Dark chocolate coating with milk splits.

黑巧克力外層，牛奶碎片裝飾。

📏 5.5 cm 🕒 18g 📦 120 ⏱ 1 hrs



# R015685  Poppies Bakeries

## MINI DONUT WITH WHITE COATING AND CONFETTI



迷你彩色碎片甜甜圈

White coating with confetti.

白色外層，輔以彩色碎片裝飾。

📏 5.5 cm 🕒 18g 📦 120 ⏱ 1 hrs



# P001918  Poppies Bakeries  
**NEW**

## MINI BEIGNET PLAIN



迷你法式甜甜圈

Beignet made with butter and eggs, covered with icing sugar.

法式甜甜圈由奶油和雞蛋製成，表面撒上糖霜。

🕒 19g 📦 120 ⏱ 1 hrs



# R030512  Poppies Bakeries  
**NEW**

## MINI DONUT PISTACHIO



迷你開心果夾心甜甜圈

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

開心果餡迷你甜甜圈，表面有綠色糖衣，並淋上深色糖漿和杏仁碎點綴。

📏 5.5 cm 🕒 25g 📦 120 ⏱ 1 hrs



# R030687  Poppies Bakeries  
**NEW**

## MINI BEIGNETS RED FRUIT



迷你莓果風味法式甜甜圈

Beignet made with butter and eggs, filled with red fruits, covered with icing sugar.

法式甜甜圈由奶油和雞蛋製成，內餡為紅果，表面撒上糖霜。

🕒 25g 📦 120 ⏱ 1 hrs



# R030686  Poppies Bakeries  
**NEW**

## MINI BEIGNET HAZELNUT



迷你榛果風味法式甜甜圈

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

法式甜甜圈由奶油和雞蛋製成，內餡為巧克力，表面撒上糖霜。

🕒 25g 📦 120 ⏱ 1 hrs



# COOKIES 餅乾

#MB024-TW



## DOUBLE CHOCOLATE COOKIE UNBAKED

黑白巧克力曲奇

Chocolate soft cookie dough with pure New Zealand butter, dark and white chocolate.

巧克力麵團、黑巧克力和白巧克力製作。



VEGE  
TARIAN

9 cm 50g 90  
190°C 8/12 min

#MB026-TW



## MACADAMIA AND WHITE CHOCOLATE COOKIE UNBAKED

夏威夷果仁白巧克力曲奇

Traditional soft cookie dough with pure New Zealand butter, macadamia nuts, white chocolate chips.

傳統餅乾麵團、夏威夷果仁、白巧克力塊。



VEGE  
TARIAN

9 cm 50g 90  
190°C 8/12 min

#MB028-TW



## OATMEAL & RAISIN COOKIE UNBAKED

燕麥葡萄乾曲奇

Oatmeal soft cookie dough with pure New Zealand butter, dried raisins.

燕麥餅乾麵團、葡萄乾。



VEGE  
TARIAN

9 cm 50g 90  
190°C 8/12 min

#MB214-TW



## PREMIUM CHOCOLATE CHIP COOKIE UNBAKED

經典可可豆曲奇

Traditional soft cookie dough with pure New Zealand butter, chocolate chips.

傳統餅乾麵團、巧克力塊。



VEGE  
TARIAN

9 cm 50g 90  
190°C 8/12 min

#MB220-TW



## APPLE CINNAMON COOKIE UNBAKED

蘋果肉桂曲奇

Traditional cookie dough made with delicious apple pieces and cinnamon spices.

傳統的曲奇麵團，由美味的蘋果片和肉桂香料製成。



VEGE  
TARIAN

9 cm 50g 45  
190°C 8/12 min

## PASTEIS DE NATA 葡式蛋塔

#156114

panidor

### BIG PASTEL DE NATA

#### 大葡式蛋塔



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

小麥粉、奶油、蛋黃、脫脂奶粉、檸檬、肉桂。

80g 60 20-30 min  
250°C 12-15 min

#156113

panidor

### PREMIUM PASTEL DE NATA

#### 經典蛋塔



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

小麥粉、奶油、蛋黃、脫脂奶粉、檸檬、肉桂。

60g 60 15-20 min  
250°C 10-13 min



#156112

panidor

### MINI PASTEL DE NATA

#### 迷你葡式蛋塔



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

小麥粉、奶油、蛋黃、脫脂奶粉、檸檬、肉桂。

35g 120 10-15 min  
250°C 8-11 min



## MACARONS 馬卡龍

#00308



### MACARONS PISTACHIO

#### 開心果馬卡龍

Sugar, almonds, egg whites, cream, almond milk, pistachio butter.

糖、杏仁、蛋白、奶油、杏仁漿、開心果醬。



4.3 cm 15g 70

After opening, keep the product refrigerated 0-4°C and use within 25 days.

開封後請將產品儲存於冷藏0-4度°C，並於25天內食用完畢

#00307



### MACARONS RASPBERRY

#### 覆盆莓馬卡龍

Sugar, almonds, rock sugar, egg whites, raspberries.

糖、杏仁、冰糖、蛋白、覆盆莓。



4.3 cm 15g 70

After opening, keep the product refrigerated 0-4°C and use within 25 days.

開封後請將產品儲存於冷藏0-4度°C，並於25天內食用完畢

#00925



### MACARONS CLASSIC SELECTION

#### 精選經典馬卡龍

Assortment of 12 frozen macarons: chocolate, vanilla, lemon, pistachio, raspberry, caramel.

巧克力、香草、檸檬、開心果、覆盆莓、海鹽焦糖口味馬卡龍組合。

3.9 cm 15g 70

After opening, keep the product refrigerated 0-4°C and use within 25 days.

開封後請將產品儲存於冷藏0-4度°C，並於25天內食用完畢



## WAFFLE 鬆餅

# Z041262259



### PEARL SUGAR WAFFLE WITH CHOCOLATE CHIPS

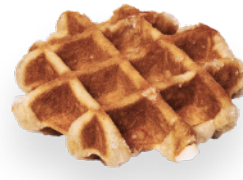
#### 可可粒珍珠糖比利時鬆餅

Golden and slightly caramelised Belgian waffles, with chocolate chips inside.

金黃酥脆、略帶焦糖的比利時鬆餅，內含可可豆碎。

⏱ 60g 📦 60

# Z041209239



### PEARL SUGAR WAFFLE

#### 珍珠糖比利時鬆餅 60Gx60PCS

Golden and slightly caramelised Belgian waffles.

金黃酥脆、略帶焦糖的比利時鬆餅。

⏱ 60g 📦 60

## CHURRO 吉拿棒

# 2856

**maheso**

**NEW**



### CHURROS LAZOS

#### 吉拿棒

Ready to fry Spain churros, perfect for snack.

西班牙吉拿棒，即炸即食，是完美的零食之選。

⏱ 25g 📦 160

Frying pan or Deep fryer: Fry at 180°C for 3-4 min  
以180°C油炸3-4分鐘

\*Indent only. 只供預訂。

# 2269

**maheso**

**NEW**



### CHURROS FILLED WITH CHOCOLATE CREAM

#### 巧克力夾心吉拿棒

Crispy churros with chocolate filling.  
酥脆的巧克力餡吉拿棒。

⏱ 42g 📦 40

Deep fryer: Fry at 180°C for 4-5 min.  
以180°C油炸4-5分鐘

\*Indent only. 只供預訂。

# 3916

**maheso**

**NEW**



### CHURROS BITE CHOCOLATE

#### 小巧克力夾心吉拿球

Churros with chocolate filling.  
巧克力餡吉拿球。

⏱ 18g 📦 55

Deep fryer: Fry at 180°C for 4-5 min.  
以180°C油炸4-5分鐘

\*Indent only. 只供預訂。



# SAVOURY & SIDES

## 鹹點

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

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

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

除了瑪德蓮外，我們的產品還包括備受推崇的焗烤馬鈴薯，所有這些都彰顯了法國烹飪傳統的精髓。

# SAVOURY & SIDES 鹹點

#041759



## PESTO & PARMESAN BITES

青醬帕瑪森起司鹹點

Wheat flour, rapeseed oil, eggs, pesto, parmesan cheese.

小麥粉、菜籽油、雞蛋、青醬、帕馬森起司。



🕒 13g 📦 100 🌡️ 190°C 🕒 3 min

#042134



## CHEDDAR & EMMENTAL BITES

雙重起司鹹點

Wheat flour, rapeseed oil, eggs, cheddar, emmental.

小麥粉、油菜籽油、雞蛋、切達起司、艾曼塔起司。



🕒 13g 📦 100 🌡️ 190°C 🕒 3 min

#041760



## OLIVE & HERBS DE PROVENCE BITES

普羅旺斯香料黑橄欖鹹點

Wheat flour, rapeseed oil, eggs, black olives, herbs of Provence (oregano, rosemary).

小麥粉、菜籽油、雞蛋、黑橄欖、普羅旺斯香草(奧勒岡、迷迭香)。



🕒 13g 📦 100 🌡️ 190°C 🕒 3 min

#042684



## SAVOURY MADELEINE WITH TOMATO AND PROVENCE HERBS

番茄香草鹹點

Wheat flour, rapeseed oil, eggs, tomatoes, rosemary, red bell peppers, onions, red bell pepper powder, thyme, white pepper powder, chili peppers.

小麥粉、菜籽油、雞蛋、番茄、迷迭香、紅甜椒、洋蔥、紅甜椒粉、百里香、白胡椒粉、辣椒。



🕒 13g 📦 100 🌡️ 190°C 🕒 3 min

#005088

Traiteur de Paris

## POTATO GRATIN

奶香焗烤千層薯

Potatoes, cream, mozzarella, salt and garlic.

馬鈴薯、奶油、莫札瑞拉、鹽和蒜。



📏 7 cm 🕒 120 g 📦 40

🕒 Frozen: 24 min at 180°C

🕒 Frozen: 2 min 40 sec at 700W

VEGE  
TARIAN

#004353

Traiteur de Paris

## POTATO GRATIN WITH WHITE TRUFFLE 1%

白松露焗烤馬鈴薯

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

馬鈴薯、奶油、艾曼塔起司、白夏松露 1% (夏塊菌)。



📏 7 cm 🕒 120 g 📦 40

🕒 Frozen: 24 min at 180°C

🕒 Frozen: 2 min 40 sec at 700W

VEGE  
TARIAN

#007307

Traiteur de Paris

## POTATO AND MUSHROOM GRATIN

奶香蕈菇焗烤馬鈴薯

Mainly composed of potatoes from Origine France, milk, cream, Emmental and porcini mushrooms, and made according to the French tradition.

主要成分為法國原產馬鈴薯、牛奶、奶油、艾曼塔起司和牛肝菌，並依照法國傳統工藝製作。



🕒 100g 📦 20 🌡️ 180°C 🕒 20 min

VEGE  
TARIAN

#006739

Traiteur de Paris

## POTATO WAFFLE

馬鈴薯鬆餅

Savory waffle with more than 41% potatoes grown in Brittany. The flat side allows a multitude of uses: as an accompaniment, garnish in sandwiches, or for a savory catering buffet.

鹹味鬆餅含有超過 41% 的布列塔尼產馬鈴薯。平坦的一面用途廣泛：可作為配菜、三明治裝飾，或用於自助餐。



🕒 85g 📦 48 🌡️ 180°C 🕒 20 min

VEGE  
TARIAN



# CULINARY AID

## 料理材料

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

許多大廚將客戶慶祝活動視為表達創意的機會，我們特別為大廚們提供的烹飪輔助品能為您的餐飲準備提供便利和保證，助您應付顧客們複雜或最後一分鐘的需求。無論您想擁有一個非常經典、優雅、還是有趣且富有創意的菜式，都可滿足您的需求。

# CULINARY AID 烹飪輔助材料

## TART SHELL 塔殼

#DIS202

/masdeu/ **MINI BOUCHÉ**



迷你圓形酥皮塔殼

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

迷你千層酥餅，隨時可填充，質地輕盈鬆脆。



3.5 x 2.7 cm 5.7g 240  
180°C 5 min

#DIS400

/masdeu/ **MINI STRAIGHT-EDGE BUTTER TARTLET - SWEET**



奶油直邊迷你圓塔殼 - 甜味

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

已焗威化，準備填充您的小甜點創作。



3.8 x 2 cm 8g 192  
180°C 5 min

#DIS401

/masdeu/ **MINI STRAIGHT-EDGE BUTTER TARTLET - NEUTRAL**



奶油直邊迷你圓塔殼 - 甜鹹適用

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

結構酥脆，可隨時填充甜味或鹹味創意料理。



3.8 x 2 cm 8g 192  
4 hrs

#DIS402

/masdeu/ **MINI STRAIGHT-EDGE BUTTER TARTLET - COCOA**



奶油直邊迷你圓塔殼 - 可可味

Round shape, dark brown colour and crunchy structure.

圓形、深褐色、結構鬆脆。



3.8 x 1.5 cm 8g 192  
3 hrs

#DIS283

/masdeu/ **MINI STRAIGHT-EDGE BUTTER SQUARED TARTLET - SWEET**



直邊迷你方形塔殼 - 甜味

A squared butter shortcrust with butter tart shell.

方形奶油塔殼，解凍即可用。



3.3 x 1.6 cm 7.5g 240  
3 hrs

#DIS251

/masdeu/ **MINI BUTTER TARTLET - SWEET**



經典奶油迷你圓塔殼 - 甜味

Conical shape, golden yellow colour, sweet taste and crunchy structure.

圓錐形，金黃色，口感香甜酥脆。



4 x 1.7 cm 7g 280  
3 hrs

## TART SHELL 塔殼

#DIS249 /masdeu/



### MINI BUTTER TARTLET - COCOA

經典奶油迷你圓塔殼 - 可可味

Conic shape, dark brown colour, cocoa taste and crunchy structure.

圓錐形，深褐色，可可味濃郁，口感酥脆。

4 x 1.7 cm 6.8g 280

10 hrs

#DIS307 /masdeu/



### STRAIGHT-EDGE BUTTER TARTLET - SWEET

直邊圓塔殼 - 甜味

Sweet shortcrust ready to fill.

甜酥皮，可直接填餡。

7 x 1.8 cm 24g 96

10 hrs

#DIS230 /masdeu/



### MINI SPOON - NEUTRAL

迷你湯匙造型塔殼 - 甜鹹適用

Spoon shaped, crunchy and slightly hard texture, crispy and crunchy structure.

湯匙造型，口感酥脆略硬，酥脆可口。

7.5 x 3.6 cm 3.5g 252

10 hrs

## PASTRY SHEET 酥皮

#38074



### PRE-LAMINATED PUFF PASTRY SHEETS

酥皮

Wheat flour, pure fine butter.

小麥粉、純正優質奶油。



39 x 28 cm 300g 36

## SWEETNESS & MOISTURE SOLUTIONS 甜味與保濕系列

#300661



### GLUCOSE SYRUP (WITHOUT SULPHITE)

葡萄糖漿(不含亞硫酸鹽)

It enhances the texture and stability of products, giving them a smooth and elastic mouthfeel with excellent moisture retention. It helps prevent sugar crystallization, extends shelf life, and adds shine and structural stability to desserts.

能提升產品質地與穩定性，使口感更滑順、有彈性，並具優異的保濕效果。可防止砂糖結晶、延長保存期限，並增添甜點的光澤與結構穩定度。

7kg

#001252



### INVERT SUGAR SYRUP

轉化糖漿

It effectively retains moisture and softness in finished products, offering higher sweetness and better stability than regular sugar. It helps extend shelf life, prevent crystallization, and enhance the color and flavor of baked goods.

能有效保持產品濕潤度與柔軟口感，甜度較砂糖高且穩定性佳。使用後可延長保存期限、防止結晶，並提升烘焙製品的色澤與風味。適用於各式甘納許、翻糖、內餡、冰淇淋及烘焙製品。

7kg

# RECIPE INSPIRATION 食譜靈感





# INGREDIENT

## 原料

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

Chocolate provides chefs with a convenient and consistent way to infuse vibrant flavors into their creations, while frozen fruit purees freshness and nutritional integrity of seasonal produce.

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

巧克力為廚師提供了一種方便和一致的方式，將充滿活力的風味融入到他們的創作中，而冷凍水果泥則保持了時令產品的新鮮度和營養完整性。

# INGREDIENT 原料

## COUVERTURE CHOCOLATE 調溫巧克力

# 300228



### LE CARA CHOCOLATE 72%

72%樂卡拉黑巧克力鈕扣

Chocolate moulding, decoration, incorporation.

巧克力灌模、裝飾、與各式原料混合使用。

5kg 4

# 300225



### DARK CHOCOLATE 62%

62%調溫黑巧克力鈕扣

Chocolate moulding, decoration, incorporation.

巧克力灌模、裝飾、與各式原料混合使用。

5kg 2

# 300223



### DARK CHOCOLATE 55%

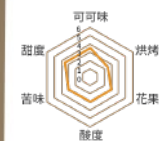
55%調溫黑巧克力鈕扣

Chocolate moulding, decoration, incorporation.

巧克力灌模、裝飾、與各式原料混合使用。

5kg 2

# 300222



### DARK CHOCOLATE 55%

55%調溫黑巧克力鈕扣

Chocolate moulding, decoration, incorporation.

巧克力灌模、裝飾、與各式原料混合使用。

10kg 1

# 300216



### MILK CHOCOLATE 33%

33%調溫牛奶巧克力鈕扣

Chocolate moulding, decoration, incorporation.

巧克力灌模、裝飾、與各式原料混合使用。

5kg 2

# 300212



### WHITE CHOCOLATE 30%

30%調溫白巧克力鈕扣

Chocolate moulding, decoration, incorporation.

巧克力灌模、裝飾、與各式原料混合使用。

5kg 2

## PASTE 醬料

# 300024



### HAZELNUT PASTE

#### 100%純榛果醬

100% pure hazelnuts, no added sugar, coloring, or preservatives.

100% 純榛果製成，無添加糖與色素。採用嚴選歐洲榛果，經低溫烘焙後細緻研磨，無額外添加任何糖分、油脂或添加物。完整呈現天然堅果的濃郁香氣與滑順口感。

1kg 6

# 300847



### SUPREME ALMOND PASTE

#### 65%杏仁膏(調味餡料)

Made with 65% premium European almonds, finely ground to achieve a smooth texture and an intense natural almond flavor.

高含量杏仁(65%)，香氣濃郁自然。採用精選歐洲杏仁，研磨至細緻光滑，呈現濃厚的天然堅果香氣與細膩口感。

3kg 1

# 300918



### PISTACHIO PASTE

#### 100%純開心果醬

100% pure pistachios, no added sugar, coloring, or preservatives.

嚴選優質開心果，經低溫烘焙後細緻研磨，完整保留天然堅果香氣與色澤。

1kg 6

## TOPPING & FILLING 配料 & 餡料

# 300910



### NEUTRAL ICING READY TO USE

鏡面果膠(即用型)

Professional-grade formula that requires only gentle heating before use. It preserves the original flavor and color of ingredients while preventing oxidation and extending freshness.

專業級配方,只需稍微加熱,即可直接刷塗或淋覆於水果、慕斯蛋糕或甜點表面。具透明亮澤、不改變食材風味與色澤,並能防止水果氧化、延長保鮮時間。

7kg

# 300909



### COCOA ICING EXPRESS

黑可可淋面(即用型)

Smooth and easy to spread in texture, with balanced sweetness and rich color.

質地滑順、延展性佳,只需稍微加熱即可直接淋覆於冷凍或冷藏甜點上,形成完美鏡面效果。甜度適中、色澤濃郁,適合用於慕斯蛋糕、塔類、泡芙及各式精緻甜點。

3kg

# 300536



### CARAMEL WITH HALF-SALTED BUTTER ISIGNY BUTTER AOP

鹹味焦糖醬(AOP產區奶油)

Made with Isigny AOP salted butter from Normandy, texture creamy.

採用來自諾曼第地區的頂級 AOP Isigny 奶油,擁有天然奶香與淡淡海鹽風味,鹹甜平衡、口感滑順。

1kg 12

# 300012



### BLANCHED ALMONDS - ESPECIALLY FOR MACARON

杏仁粉(馬卡龍專用)

100% natural almond powder made from blanched finely milled almonds, ensuring perfectly even and glossy macaron shells. Stable moisture absorption and excellent handling properties.

專為馬卡龍設計的100%天然杏仁粉,採用去皮杏仁研磨而成,粒徑均勻、質地細緻,確保馬卡龍外殼平滑、色澤均一。穩定的吸水性與操作性,適合各式高級甜點製作。

1kg 10

# 300154



### CARAMEL FLAKES WITH BUTTER (SEMI-SALTED BUTTER OF AOP ISIGNY)

焦糖脆粒(AOP產區奶油)

Crispy, with the sweet from caramel and slightly salty taste.

酥脆,帶有焦糖的甜味和輕微的鹹味。

900g 12

# 300158



### ROYALTINE CRUSHED BISCUIT

薄餅乾片

Crunchy, flavorful texture.

口感香脆,餅乾香氣濃郁。

2kg 4

## OTHER COCOA PRODUCT 其他可可製品

# 300102



### CHOCOLATE STICKS

耐烘焙黑巧克力條

Rich and balanced flavor, offers optimal baking stability.

濃郁且平衡的巧克力風味，提供最佳的烘焙穩定性。

🕒 1.6kg 📦 15

# 300663



### CHOCOLATE DROPS

耐烘焙黑巧克力水滴

Rich and balanced flavor, offers optimal baking stability.

濃郁且平衡的巧克力風味，提供最佳的烘焙穩定性。

🕒 6kg

# 037791



### COCOA POWDER 100%

高脂可可粉100%

Premium cocoa powder, rich flavour & vibrant color.

優質可可粉，風味濃郁，色澤鮮豔。

🕒 1kg 📦 10

## CONSUMABLES 耗材

# 300845



### BAKING PAPER

烤盤紙

60 x 40 cm

📦 500PCS/5KG

# RECIPE INSPIRATION 食譜靈感



## FRUIT PUREE 果泥

# 20089999

FRÖTZ

MANGO PUREE  
(UNSWEETENED)

芒果果泥(無糖)

100% Alphonso Mango, intense yellow color, smooth and homogeneous texture.

100% 阿方索芒果, 色澤鮮亮金黃, 質地光滑均勻。

🕒 1kg 📦 6



# 20088070

FRÖTZ

## STRAWBERRY PUREE

草莓果泥

89% Strawberry, deep red color, free of seeds and skins.

89% 草莓, 深紅色, 無籽無皮。

🕒 1kg 📦 6



# 20089967

FRÖTZ

## RASPBERRY PUREE

覆盆子果泥

93% Raspberry. The most aromatic Spanish raspberries, to use immediately without the need for grinding and sieving.

93% 覆盆子。最香的西班牙覆盆子, 無需研磨和過篩即可立即使用。

🕒 1kg 📦 6



# 20089963

FRÖTZ

PASSION FRUIT PUREE  
(UNSWEETENED)

百香果泥(無糖)

100% Passion Fruit, no sugar added and no seeds.

100% 百香果, 不添加糖, 無籽。

🕒 1kg 📦 6



# 4333

FRÖTZ

BLOOD ORANGE  
PUREE

血橙果泥

The blood oranges in Sicily at their optimum point of sugar and aroma, to obtain a reddish orange juice.

最佳糖和香氣狀態的西西里島血橙, 呈現紅色的血橙汁。

🕒 1kg 📦 6



# 4324

FRÖTZ

## RED BERRIES PUREE

綜合紅漿果果泥

A perfectly balanced blend of wild and cultivated berries, processed through a fine sieving system to remove all seeds and skins.

完美融合精選野生和人工栽培莓果, 經過精細篩分工藝去除所有果籽和果皮。

🕒 1kg 📦 6



# 4325

FRÖTZ

LIME PUREE  
(UNSWEETENED)

萊姆果泥(無糖)

The most aromatic limes, include a part of the rind to reinforce the flavor.

香氣最濃鬱的青檸, 帶上一部分果皮以增強風味。

🕒 1kg 📦 6



# 4392

FRÖTZ

## PINK GUAVA PUREE

紅心芭樂果泥

The firm and juicy pink guavas ranging from reddish to deep pink, offer a rich and natural sweetness.

飽滿多汁的粉紅芭樂, 顏色從紅色到深粉紅色不等, 口感豐富。

🕒 1kg 📦 6



# RECIPE INSPIRATION 食譜靈感









# 立即參加講習工作坊

## ASK FOR A DEMO

### 透過實踐來增進您的體驗

在法念食品，我們相信體驗產品的最佳方式是透過真實的實踐操作。

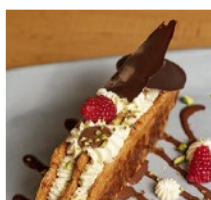
無論您的目標是什麼，我們的工作坊都能讓您學習、體驗並探索我們的解決方案如何支持和提升您的業務。

- 
**示範環節**  
 與我們的廚師見面，獲取行業洞察，並透過精彩的現場演示與業內專家交流。
- 
**客製化工作坊**  
 我們的團隊和廚師將親自到現場，根據您的廚房配置、客戶需求和產品使用情況，提供量身訂製的實用指導。
- 
**探索環節**  
 我們將透過精心設計的環節，向您展示我們豐富的產品系列。
- 
**原料聚焦工作坊**  
 我們為經驗豐富的廚師打造了以原料為重點的技巧演示，幫助您提升技能，豐富菜餚。

## 激發您的靈感



可頌方塊酥



扁可頌



巧克力千層蛋糕



布列斯特泡芙



巧克力塔

**座位有限！立即聯絡我們預約講習！**



電話：(02)2719 9915  
 地址：台北市松山區復興北路57號12樓之2  
 LINE官方：@fbsolution





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**CONTACT US**

**TAIWAN**

(Taiwan office)

台灣

(02)2719 9915

台北市松山區復興北路57號12樓之2

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