

2023 - 2024 COLLECTION

MAINLAND CHINA 中国大陆



法念食品贸易 (深圳) 有限公司



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YOUR SMART BAKERY & CULINARY SOLUTION FOR PROFESSIONALS

为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, savoury and pastry ingredients. FB Solution has become in 15 years the leading importer and distributor of high quality bakery-pastry products and service items 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 to make it happen.

Since 2022 and following the "BON CHEF" initiative took in Hong Kong by FB Solution group in 2020 (www.bonchef.hk), BONJOUR CHEF was launched in the PRC as the BtoC channels approach of FB Solution China in Mainland.

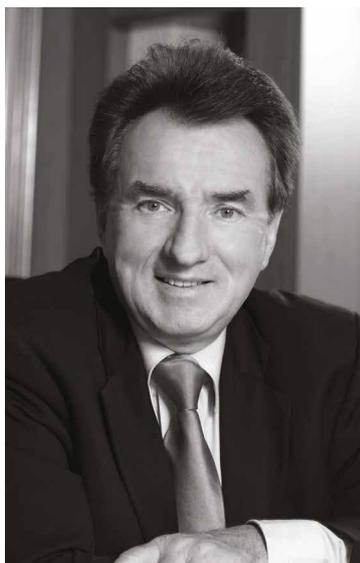
自2008年以来，我们立足大中华区，帮助厨师和餐厅老板，寻找最佳面包产品。我们从面包和羊角面包起步，目前提供多种类别的产品，从挞类到料理材料、咸点和糕点材料，种类繁多。15年间，FB Solution 在中国大陆、香港、澳门和台湾地区独领风骚，成为杰出的优质面包、糕点产品和服务项目进口商与经销商。

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。

从2022年，继2020年FB Solution 集团在香港发起“BON CHEF” (www.bonchef.hk) 后，优厨煮意作为FB Solution China 企业与顾客销售渠道在中国大陆推出。



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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 EXCLUSIVE & SELECTED SUPPLIERS

我们的独家及精选供应商



« 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.

Bridor由30年前初起的一家只专注面包和烘焙的研究中心，逐渐转为生产冷冻糕点，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：“结合手工产品与工业化管理”。

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。



« Bakers of heart and soul! »

“灵魂的面包制作”

KNOW-HOW 专业知识



Founded in 1994, Panidor's focus is on offering the market genuine products that respect the tradition and know-how of traditional bakery, using state of the art machinery, quality ingredients and of course... innovation!

From a family business, it is now the number one manufacturer in Portugal in the area of frozen bakery products and pastries, present in almost all Portuguese homes and on all continents.

Panidor始创于1994年，本着用心制作、尊重传统为理念，品牌秉承传统面包店世代相传的精湛手艺，采用先进的生产机械，优质上乘用料，再配合创新思维，制作出真正具传统风味的烘焙产品。

品牌从家族企业一直经营到现今成为葡萄牙首屈一指的急冻烘焙及糕点产品生产商，产品供应范围遍布葡萄牙家庭及世界各地。



« 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。



« 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，采购最正宗和最传统的法式甜挞。这些甜挞可预先切割，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。



« 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.

得益于Traiteur de Paris, FB Solution可以为中高端的休闲餐饮餐厅提供各种高级单人份甜点，巧克力熔岩蛋糕和其他配菜都是Traiteur de Paris不可抗拒的名菜。



« 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。

这项决心使他们精心挑选原料、优化流程，并注重员工的健康。D7V建立了稳固可控的流程，力求减少自身活动对环境和社会责任的影响。从他们丰富的美食奇观中，我们选择了家常风格的玛芬蛋糕和非常适合举办宴会的托盘蛋糕。



« 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最初是制作甜点的小型糕点铺，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和精美的黄油曲奇面团。



« 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从1905年创业至今, 仍然坚持由法国家族打理事业, 并使用祖传配方烘焙饼干和传统糕点。风靡于法国, 成千上万、每家每代的孩子都喜欢品尝其著名的玛德琳(海绵蛋糕)。能够把这种地道和美味的法国美食带入中国市场, FB Solution为此感到自豪。



« 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于其众多的网络中, 选了位于法国的工场, 制作精美且诱人的甜甜圈。



« Delicious with every topping you like. Just heat up and enjoy! »

“你可自由搭配喜爱配料, 随时品尝美味热松饼!”

KNOW-HOW 专业知识



At Crêapan we love pancakes and dough and we like to share our passion with you. For 50 years, we have been producing a variety of unique and flavorful ready-to-eat pancakes and easy-to-bake doughs. They are surprisingly easy to prepare, enjoyed by millions of people worldwide and can turn a regular breakfast, lunch or dessert into something special!

在Crêapan, 我们热爱松饼和面团, 希望跟大家分享这份热情。这50年来, 我们一直生产各种独特、美味的即食松饼和易于烘烤的面团, 它们制作起来非常简单, 受到全球数百万人的喜爱, 让普通的早餐、午餐或甜点变得不再简单!



« Natural and honest. »

“天然创意产品!”

KNOW-HOW 专业知识



The more than 140-year-old success story of HUG AG began in 1877 in a bakery in Lucerne, when the founder, Joseph Hug-Meyer, invented the fine HUG Zwieback. Since then, the HUG family has masterfully combined innovation and tradition, thus selecting the successful path between renewal and preservation.

HUG AG 140 多年的成功故事始于 1877 年卢塞恩一家面包店的创始人 Joseph Hug-Meyer 发明了精美可口的 HUG Zwieback。自那以后, HUG家族从更新和保存之间的选择到成功之路, 巧妙地将创新与传统结合。



« More qualitative, more ecological, more innovative in uses than living products. »

“比鲜活的产品更有质量、环保、创新。”

KNOW-HOW 专业知识



5DO is a company from Brittany that helps chefs around the world to create innovative gastronomy around premium French seafood. By providing raw oysters of a quality «as it comes out of the water», thanks to its unique technology combining cold shelling, HPP Process and cryogenization.

5DO 是一间设于布列塔尼的公司，帮助世界各地的厨师以优质法国海鲜创造崭新的料理。凭着其独特的技术，结合冷冻脱壳、高压处理和低温活体保存技术，为厨师们提供“犹如刚出自水中”程度的新鲜生蚝。



« 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产品品质：从农民的田地到消费者的餐盘。



« 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。



« 80 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. Paul's has been distributed over Asia for the past 50 years, Paul's 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, 并热衷于制作美味的酸奶乳制品。



« We love it. You may too! »

“对食物的执着, 你也会感受到”

KNOW-HOW 专业知识



FB SELECTION offers a selection of 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 accumulate more than 15 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!

“顶厨食品”为你提供一系列高价值的产品, 其目的是为了简化日常准备食材的程序和得到更多客人的支持。

在过去的15年, 我们在中国餐饮市场里累积多年经验。每年我们都会勇于发掘和支持更多创新的食物企划, 因此出现了“顶厨食品” - 是为你而设、迎合你喜好的产品。



- # PRODUCT CODE
产品代码
- ⚖ WEIGHT
重量/件
- 📦 PCS PER BOX
件/箱
- ❄ DEFROSTING TIME (ROOM TEMP.)
除霜时间 (室温)
- 🌡 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



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



NEW



FINE BUTTER CROISSANT
优质黄油可颂

Pure fine butter
纯正优质黄油

⚖️ 60 g 📦 70 ❄️ 30/45 min
🔥 165/170°C 🕒 16/17 min



FINE BUTTER CROISSANT
“SAVOUREUX”
“非凡”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



NEW



VEGAN CROISSANT
素食可颂

Premium margarine
优质植物黄油

⚖️ 70 g 📦 60 ❄️ 30/45 min
🔥 190°C 🕒 15/17 min



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



NEW



FINE BUTTER CROISSANT
“SAVOUREUX”
“非凡”黄油可颂

Pure fine butter
纯正优质黄油

⚖️ 90 g 📦 50 ❄️ 30/45 min
🔥 165/170°C 🕒 15/17 min



FINE BUTTER CROISSANT
(NEED PROOFING)
优质黄油可颂

Pure fine butter
纯正优质黄油

⚖️ 70 g 📦 165
🕒 1hr 45 🔥 28°C (80% humidity)
🕒 15/17 min 🔥 165/175°C



FINE BUTTER CROISSANT
(WRAPPED)
可颂起酥 (独立包装)

Pure fine butter.
纯正优质黄油

⚖️ 60 g 📦 40 ❄️ 20/30 min



In your high humidity proofing room, your pre-shaped croissant will swell up and developed more intense flavours & aroma.
在高湿度的发酵室里, 预成型的可颂会膨胀, 并散发更浓郁的风味和香气。



FILLED CROISSANTS 夹心可颂

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 30 min

170°C 16 min

40566



PIERRE HERME FINE BUTTER CROISSANT WITH ALMOND & PISTACHIO FILLING

杏仁开心果可颂

Pure fine butter.
纯正优质黄油

80 g 44 30 min

165/170°C 17/18 min

41563



NEW



VEGAN CROISSANT WITH RASPBERRY FILLING

覆盆子纯素可颂

Premium margarine
优质植物黄油

90 g 44 45/60 min

165/170°C 17/18 min

BRIDOR



PIERRE HERMÉ
PARIS

BRIDOR * PIERRE HERMÉ

A PRESTIGIOUS COLLABORATION

突破性的合作

Bridor and Pierre Hermé Paris have come up with an unique and creative collection of exceptional Viennese Pastries. Pierre Hermé dubbed the "Picasso of Pastry" has brought taste, sensations, and modernity to pastry-making.

These Viennese Pastries are made with butter from Brittany, French wheat and more exceptional raw materials to retain a delicious and prime puff pastry.

Bridor 和 Pierre Hermé Paris 推出了一系列独特且富有创意的精美维也纳酥点。被称为“酥点界毕加索”的Pierre Hermé 为酥点制作带来了品味、感觉和现代感。

这些维也纳酥点采用布列塔尼黄油、法国小麦和更多优质原材料制成，以保留美味和优质的酥点。



SPECIALTY PASTRIES 特色酥点

35213



FINE BUTTER PAIN AU CHOCOLAT
“SAVOUREUX”

“非凡”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



41134



FINE BUTTER RAISIN SWIRL
葡萄干面包卷

Pure AOP butter from France.
法国纯正优质黄油

130 g 50 30 min

165/170°C 17/20 min



37953



TRIPLE CHOCOLATE “EXTRAVAGANT”
巧克力碎片夹心面包卷

Pure fine butter, white and milk chocolate filling with dark chocolate chips topping.
纯正优质黄油、白色和牛奶巧克力填充，黑巧克力碎片装饰配料。

95 g 60 20/30 min

165/170°C 16/18 min



100107



Alternative option is also available.
此酥点也有另外一个选项。

110 g 60 30 min

165/170°C 20/25 min

40192



MAXI APPLE & 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，纯正优质的黄油搭配肉桂和苹果之间的完美平衡。

90 g 60 30 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

165/170°C 16/18 min



40943



NEW

FINE BUTTER RAISINS COUQUE
葡萄干黄油可颂

Pure fine butter
纯正优质黄油

85 g 64 30/45 min

165-170°C 15/18 min



40866



PECAN NUT AND MAPPLE DANISH
枫糖起酥

Pure fine butter.
纯正优质黄油

90 g 35 30 min

165/170°C 17/19 min



“inspired from Quebec”
“灵感来自魁北克”



40568



PIERRE HERME APPLE AND CINNAMON FROM CEYLAN TRIANGLE
苹果肉桂三角酥

苹果肉桂三角酥

Pure fine butter.
纯正优质黄油

75 g 44 30 min

165/170°C 16-17 min



100073



FINE BUTTER PAIN AU CHOCOLAT (WRAPPED)
巧克力起酥卷

(独立包装)

Pure fine butter.
纯正优质黄油

60 g 40 20/30 min



FULLY BAKED

MINI PASTRIES 迷你酥点

LENÔTRE
雷诺特



Exclusively pure butter pastries with delicate flavours and exceptional crisp flaky pastry.
纯正的黄油糕点，具有精致的风味和出色的酥脆片状糕点。



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

Lenôtre Master Bakers发明了独特的配方，制作出纯正的黄油维也纳酥点，并且具有精致的味道和出色的酥脆口感。每个产品均是由 La Maison Lenôtre 的质量部门认证的合规产品。

40038

CROISSANT "LUNCH"
“雷诺特”迷你可颂

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

30 g 195 15/25 min
165/170°C 13/15 min

40035

PAIN AU CHOCOLAT "LUNCH"
“雷诺特”巧克力面包卷

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

35 g 210 15/25 min
165/170°C 13/14 min

40789

FINE BUTTER MINI RAISIN SWIRL
“雷诺特”迷你葡萄干面包卷

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

30 g 230 15/25 min
165/170°C 13/14 min



SAVOUREUX
非凡



Rich in butter with intense notes and melting texture.
丰富的黄油，口感浓烈。

35208

MINI CROISSANT "SAVOUREUX"
“非凡”迷你可颂

Pure fine butter.
纯正优质黄油

25 g 225 15/25 min
165/170°C 10/14 min



35389

FINE BUTTER MINI APPLE
TURNOVER "SAVOUREUX"
“非凡”迷你苹果酥

Pure fine butter.
纯正优质黄油

40 g 255 30 min
180/200°C 16/18 min

BAKER SOLUTION
面包师方案



Simple Viennese pastries with a light and crispy texture, made with high-quality butter, margarine and rigorously selected ingredients.
一系列优质植物油和黄油组合的美味维也纳酥点。

41001

MINI PAIN AU CHOCOLAT
混合黄油迷你巧克力面包卷

Margarine and butter
优质混合黄油

32 g 240 30/45 min
165/170°C 13/14 min

CLASSIC
经典



Simple and affordable pastries with a tender texture, made with fine butter.
简单又实惠的糕点，质感柔软，使用上等黄油制成。

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



41002

MINI CROISSANT
混合黄油迷你可颂

Margarine and butter
优质混合黄油

30 g 240 30/45 min
165/170°C 13/14 min

MINI PASTRIES 迷你酥点

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



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



37471



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

Pure fine butter, Madagascar Vanilla.
纯正优质黄油、马达加斯加香草

⏰ 40 g 📦 150 ❄️ 30 min

🔥 165/170°C 🕒 16 min



40918



**FINE BUTTER
MINI APPLE TATIN LATTICE**
迷你苹果方酥

Pure fine butter.
纯正优质黄油

⏰ 40 g 📦 100 ❄️ 20 min

🔥 170/175°C 🕒 12/14 min



MINI GRILLE
迷你网格酥



100046

BLUEBERRY FLAVOUR
蓝莓味道



⏰ 28 g 📦 150 ❄️ 30 min

🔥 165/175°C 🕒 10/14 min

MINI SWIRL
迷你面包卷



100130

COCONUT CUSTARD FLAVOUR
椰子卡仕达味道



⏰ 30 g 📦 150 ❄️ 30 min

🔥 165/175°C 🕒 10/14 min

100131

RED BEAN FLAVOUR
红豆味道



41218



NEW



FINE BUTTER "THE LAUGHING COW"® CHEESE LATTICE
乐芝牛®奶酪方篮酥

Pure fine butter, cheese.
纯正优质黄油、奶酪

🕒 100 g 📦 70 ❄️ 30 min
🔥 165/170°C 🕒 17/18 min

100115



BEEF CURRY GRILLE
网格咖喱牛肉派

Pure fine butter.
纯正优质黄油

🕒 100 g 📦 50 ❄️ 30 min
🔥 190°C 🕒 21 min

TS353901



NEW



SAUSAGE PASTRY
德式香肠网格酥

Pure fine butter
纯正优质黄油

🕒 110 g 📦 40 ❄️ 5 hr
🕒 30mins 🔥 180°C
🕒 8 min

FULLY BAKED

TS381551



NEW



CHICKEN CURRY PASTRY
美式烤鸡风味酥

Pure fine butter
纯正优质黄油

🕒 80g 📦 40 ❄️ 5 hr
🕒 30mins 🔥 180°C
🕒 5 min

FULLY BAKED



THE LAUGHING COW®

In order to meet the insatiable demand for better snack options, Bridor collaborated with The Laughing Cow® cheese to create a visually appealing, tasty and convenient new snacking option. The result is The Laughing Cow® cheese lattice, a savoury snack that combines Bridor's puff pastry with the rich, melting texture of The Laughing Cow® cheese.

The Laughing Cow® is an instantly recognizable global brand that's been on the market for over a century. 10 million portions are sold every day in 130 countries, and it is ranked as the 7th cheese brand globally in sales. It has gained notoriety in Asian markets like Japan, Korea and Vietnam because of its indulgent, creamy taste and iconic red laughing cow logo.

为了满足人们对优质小食日益增长的需求, Bridor 与乐芝牛® 奶酪合作, 打造了一种吸睛、可口又方便的新小食选择。这就是乐芝牛® 奶酪方篮酥, 一种结合了 Bridor 的酥点和乐芝牛® 奶酪的醇厚顺滑口感的美味小食。

乐芝牛® 是一个极具辨识度的全球性品牌, 在市场已有一个多世纪的历史。每天在130个国家售出1000万份, 其销售额在全球芝士品牌中排名第7。凭借其香浓诱人的奶油味和标志性的红色大笑奶牛商标, 它在日本、韩国和越南等亚洲市场上享有盛誉。

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 ❄️ 20 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 ❄️ 20 min
🌡️ 165/170°C 🕒 14/15 min

38629



MINI PIZZA SWIRL
迷你披萨面包卷

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

⏱ 35 g 📦 225 ❄️ 20 min
🌡️ 165/170°C 🕒 14/15 min

40037



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 ❄️ 20 min
🌡️ 165/170°C 🕒 13/15 min

100114



MINI BEEF CURRY GRILLE

迷你网格咖喱牛肉派

Pure fine butter.
纯正优质黄油

⏱ 45 g 📦 100 ❄️ 20 min
🌡️ 190°C 🕒 21 min





- # PRODUCT CODE
产品代码
- ⚖ WEIGHT
重量/件
- 📦 PCS PER BOX
件/箱
- ↔ SIZE
尺寸
- ❄ DEFROSTING TIME (ROOM TEMP)
除霜时间 (室温)
- 🌡 BAKING TEMPERATURE
温度
- 🕒 BAKING TIME
烘焙时间

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！”

BREAD LOAVES BY MOF FRÉDÉRIC LALOS MOF大面包

35618



SOURCE OF FIBRE

RYE & LEMON BREAD

黑麦柠檬面包

Wheat & rye flours, candied lemon, lemon peel.
小麦及黑麦面粉、柠檬脯、柠檬皮

330 g 26 * 10 min

180/190°C 13/14 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

41056



NATURAL HOME-MADE SOURDOUGH

BIG BUCKWHEAT BREAD

荞麦长面包

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

1100 g 10

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 * 20 min

180/190°C 16/18 min

35220



NATURAL HOME-MADE SOURDOUGH

SOURCE OF FIBRE

BATARD BREAD

酸酵母面包

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

540 g 14 * 20 min

180/190°C 16/18 min

NATURAL HOME-MADE SOURDOUGH

LEARN MORE ABOUT SOURDOUGH ON P. 19
如需详细了解天然酵母, 请阅读第19页

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

Frédéric 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 “Frédéric 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.

Frédéric Lalos 是一名高级面包师, 他醉心于自己的工作, 是一位当之无愧的大师。他年仅 26 岁, 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。来自 Bridor “Frédéric Lalos – 巴黎” 系列中的全新吐司系列, 以大尺寸的面包为中心, 适合分享。虽然面包形状可能略显质朴, 也让我们不由想起旧日的面包, 但是里头的味道却具有现代气息, 且略带丝丝甜味。

OTHER BREAD LOAVES 其他大面包

36250

SOURCE
OF
FIBRE

FIGS BREAD 无花果面包

Wheat & rye flours, dried figs.
小麦及黑麦面粉、无花果干

330 g 26 * 10 min

180/190°C 13/14 min

35110



NEW



MUESLI LOAF 什锦谷物早餐面包

Wheat, rye, oat, hazelnuts, sesame, almond
小麦面粉、黑麦、燕麦、榛子、芝麻、杏仁

330 g 26 * 0-10 min

180-190°C 13-14 min

40496



NEW



WALNUT LOAF 核桃面包

Wheat flour, rye flour, walnut.
小麦面粉、黑麦面粉、核桃仁

330 g 28 * 0-10 min

190-200°C 11-13 min

41825



NEW

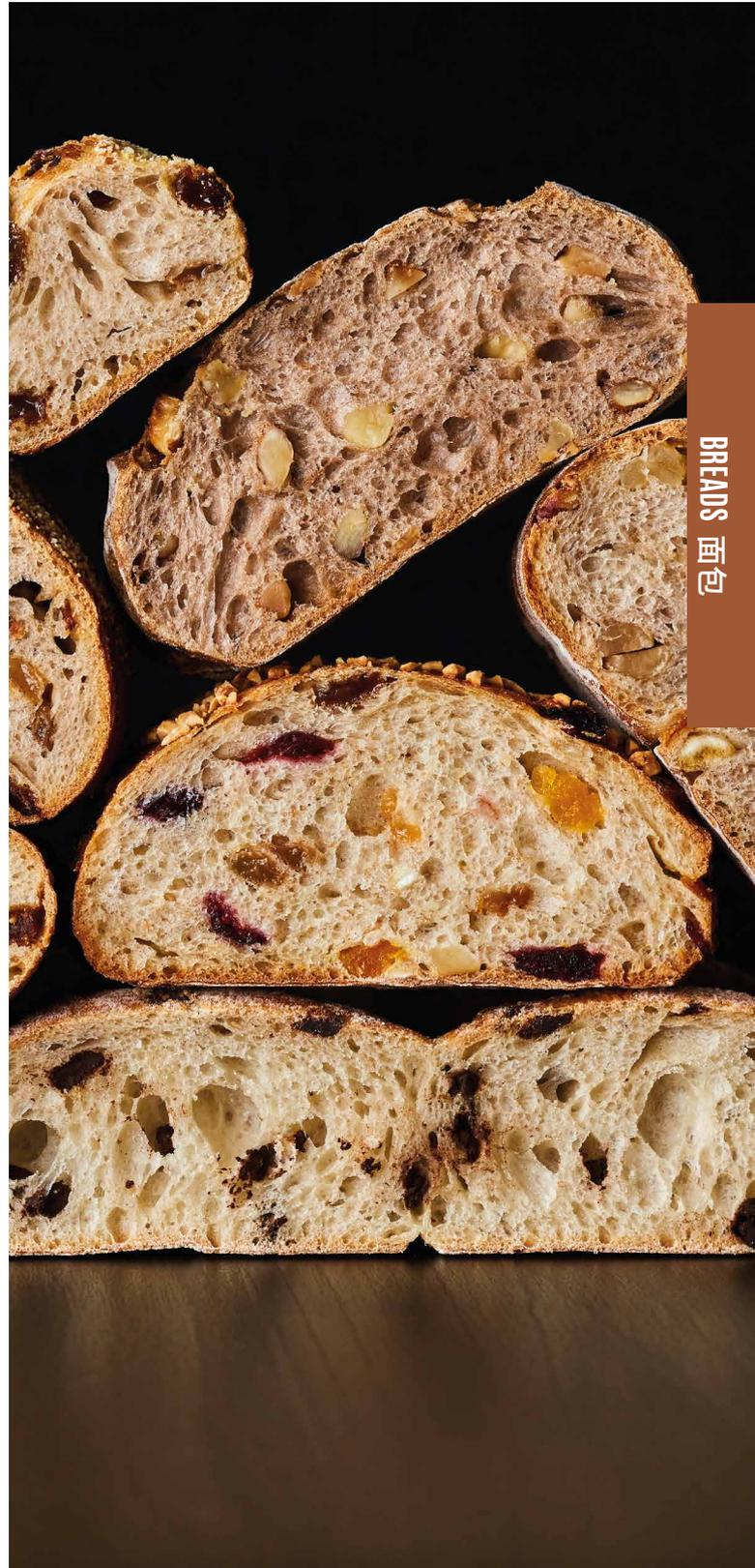


PLAIN CIABATTA BREAD 夏巴塔面包

Wheat flour, olive oil.
小麦面粉、橄榄油

330 g 22 * 0-10 min

180°C 10-12 min



OTHER BREAD LOAVES 其他大面包

300030

FULLY
BAKED

SPINACH-ONION BREAD LOAF

菠菜洋葱面包

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

450 g 15
20 min 210°C 2 min

300027

FULLY
BAKED

FRENCH CEREAL BREAD LOAF

法式谷物面包

Wheat flour, water, pumpkin seed, black & white sesame.
小麦粉、饮用水、南瓜籽仁、黑白芝麻

410 g 18
20 min 210°C 2 min

300006

FULLY
BAKED

RYE & CEREALS BREAD LOAF

法式黑麦谷物面包

Wheat & rye flours, sunflower seeds, white sesame.
小麦及黑麦面粉、葵花籽、芝麻

430 g 18
20 min 210°C 2 min

300098

FULLY
BAKED

CHEESE BREAD LOAF

芝士面包

Wheat & whole wheat flours, Cheesesheids.
小麦及全麦面粉、奶酪丝

260 g 30
10 min 210°C 2 min

300029

FULLY
BAKED

RAISIN AND WALNUT BREAD LOAF

核桃葡萄干方包

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

450 g 15
20 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。

BAGUETTE & SANDWICH BREADS 法棍及三明治面包

300002



AMANDINE RUSTIC BAGUETTE

52 cm 传统法棍面包

Wheat flour
小麦面粉

52 cm
 250 g
 20

20 min
 210°C
 2 min

FULLY
BAKED

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



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



36022



GREEN OLIVE CIABATTA

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



41828



NEW



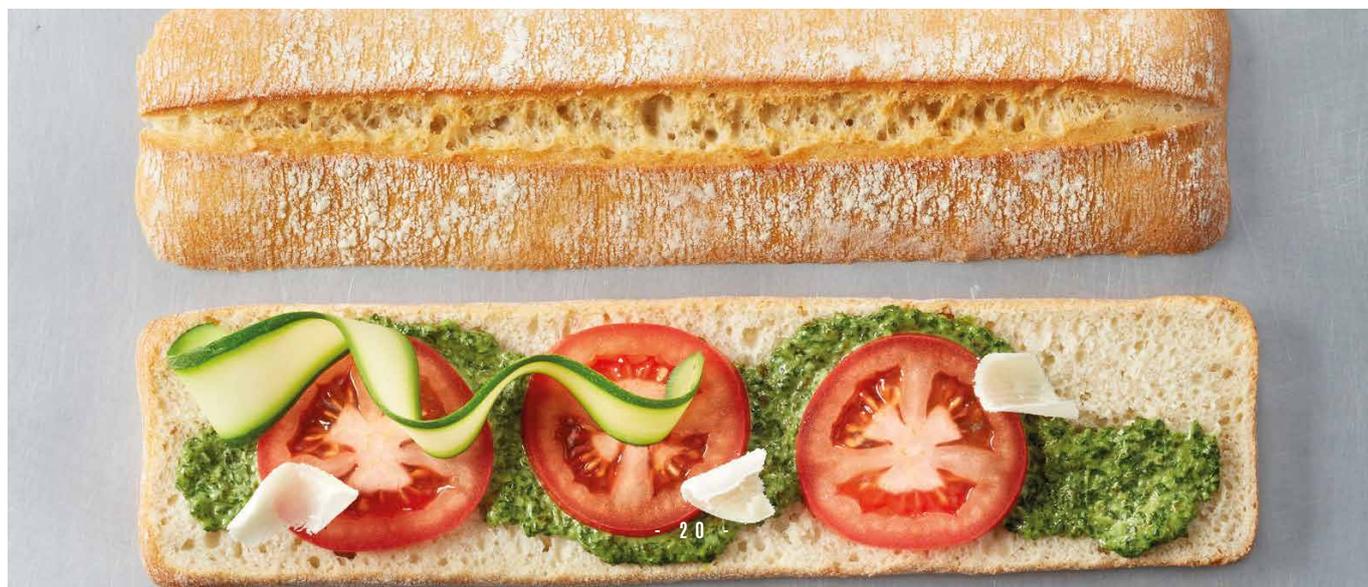
OLIVE OIL CIABATTA

橄榄油夏巴塔

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

140 g
 50
 0-10 min

180°C
 10-12 min



001 SPREAD THE BAGEL

FULLY
BAKED

PLAIN BAGEL

原味贝果

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

100 g 50 30 min

003 SPREAD THE BAGEL

FULLY
BAKED

EVERYTHING BAGEL

黑白芝麻贝果

Wheat flour, sesame seeds, extra virgin olive oil.

小麦面粉、芝麻、特级初榨橄榄油

100 g 50 30 min

002 SPREAD THE BAGEL

FULLY
BAKED

PARMESAN BAGEL

芝士贝果

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

100 g 50 30 min

002c SPREAD THE BAGEL

FULLY
BAKED

CINNAMON RAISIN BAGEL

肉桂葡萄干贝果

Wheat flour, raisins, cinnamon.
小麦面粉、葡萄干、肉桂

100 g 50 30 min



INDIVIDUAL BREADS 小面包

35399



SOURCE OF FIBRE

RUSTIC SQUARE ROLL

乡村小方包

Wheat & rye flour.
小麦及黑麦面粉

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, rye flour.
小麦面粉、酸面团、烤麦芽、黑麦面粉

45 g 60 10 min

190/200°C 7/9 min

42001



FIG ROLL

无花果小麦包

Wheat flour & rye flour, dried figs
小麦及黑麦面粉、无花果干

55 g 75 10 min

190/200°C 7/9 min

37786



NATURAL HOME-MADE SOURDOUGH

SOURCE OF FIBRE

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

35215



TRADITIONAL ROLL

传统小圆包

Wheat flour.
小麦面粉

55 g 70 10 min

190/200°C 7/9 min

36950



SOURCE OF FIBRE

PLAIN SQUARE BREAD

原味小方包

Wheat flour.
小麦面粉

40 g 200 10 min

190/200°C 7/9 min

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

TROPHÉE EUROPAIN INNOVATION

2016

GRANDS PRIX SIR4A INNOVATION 2015



GLUTEN FREE 不含麸质



INDIVIDUAL BREADS 小面包

37790

**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

10 min 180°C 2 min

40922

**NEW**

SOURCE OF FIBRE

MINI BAGUETTE WITH BLACK OLIVES FINEDOR

黑橄榄手指法棍

Wheat flour, black olives, Durum-wheat semolina.

小麦面粉、黑橄榄、杜兰小麦

19 cm 50 g 50

0-10 min 220/230°C 4/5 min

40313



FULLY BAKED

PLAIN BREAD STICK

迷你原味法棍面包

Wheat flour.

小麦面粉

16 cm 40 g 150

10 min 180°C 2/3 min

300113

**NEW**

SOURCE OF FIBRE

MINI BAGUETTE FINEDOR-LENÔTRE

手指法棍

Wheat flour.

小麦面粉

17 cm 45 g 50

10 min 200/210°C 6/8 min

300018



FULLY BAKED

PLAIN BRIOCHE - NATURE

原味布里欧修小餐包

Wheat flour, water, whole egg liquid, milk.

小麦粉、饮用水、鸡全蛋液、生牛乳

30 g 70 10 min

180°C 2/3 min





- PRODUCT CODE
产品代码
- WEIGHT
重量/件
- PCS PER BOX
件/箱
- SIZE
尺寸
- PRE-CUT QUANTITY
预切数量
- DEFROSTING TIME (CHILL)
除霜时间 (冰箱)
- DEFROSTING TIME (ROOM TEMP)
除霜时间 (室温)
- BAKING TEMPERATUR
温度
- BAKING TIME
烘焙时间
- MICROWAVE
微波炉加热

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 cream or toppings, 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 Dessert 和 Mountbry 携手合作。从法国到新西兰，这些品牌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。

从原片水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能够在冰箱中过夜解冻，让您享受灵活多变的服务。

INDIVIDUAL DESSERTS 单件装甜点

6763



NEW



BIG CHOCOLATE LAVA PRALINE MACARON

巧克力榛子仁马卡龙

Hazelnut praline, almond, dark & milk chocolate, cocoa powder.
榛子果仁糖、杏仁、黑和牛奶巧克力、可可粉

7.3 cm 70 g 24

Frozen: 30 sec in microwave at 800W

6762



NEW



VANILLA CHOCOLATE LAVA MACARON

香草黑巧克力马卡龙

Dark Chocolate, Almond, Vanilla Seeds.
黑巧克力、杏仁、香草籽

7.3 cm 70 g 24

Frozen: 30 sec in microwave at 800W

006607

Traiteur de Paris



PREMIUM 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 90 g 20

4 hrs

000419

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 20

Frozen: 40 sec at 750W or

180°C 12 min

006745

Traiteur de Paris



CHOCOLATE LINGOT

巧克力慕斯蛋糕

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

11 x 2.8 x 2.4 cm 65 g

16 4 hrs

006633

Traiteur de Paris

NEW



SAN SEBASTIAN CHEESECAKE

圣塞巴斯蒂安芝士蛋糕

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

顶部是令人愉悦的焦糖，而原味奶酪和马斯卡彭混合物呈奶油状，带有一丝香草味。

7 cm 95 g 20

2 hrs



DAIRY FREE 不含乳制品



GLUTEN FREE 不含麸质



VEGAN 纯素



PRE-CUT TARTS 预切挞

6794



NEW



PRE-CUT PEACH TART 预切传统桃挞

Butter crust, fresh hand placed peach slices, almond powder frangipane.
黄油外壳、新鲜桃片、杏仁奶油

27 cm x10 850 g
6 8 hrs or 3.5 hrs

5366



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

3165



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

Butter crust, mango and passion fruit puree filling, passion fruit seeds.
黄油外壳、芒果和百香果蓉填充、百香果种子

27 cm x10 850 g
2 2.5 hrs or 1.5 hrs

5484



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 2 hrs



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、黑巧克力填充配黑巧克力淋面

27 cm x10 750 g
8 2.5 hrs or 1.5 hrs



PRE-CUT COCONUT TART 预切椰子挞

Coconut filling encased in shortcrust pastry & topped with grated coconut.
黄油外壳包着椰子填充，表面覆盖着椰丝

27 cm x10 750 g
8 3 hrs or 1 hr or 180°C 5 min



“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.

“提升您的甜品服务”

物超所值！Boncolac 的Access系列对于有严格成本控制的客户非常适用。这个系列的挞均原产于法国，有着最受欢迎的口味，并且为预切10块装，其可以快速、高效的提供给客户，提高客户的满意度。



PRE-CUT 预切甜点

WHOLE TARTS 非预切挞

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.
纯正黄油外壳配滑腻新鲜的天然柠檬奶油。

27 cm 850 g 6
5 hrs or 210°C 10 min

5973



WHOLE PEAR TART

非预切法式威廉姆梨挞

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

27 cm 950 g 6
180°C 10-15min

6022



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, pumpkin seeds
黄油外壳、苹果蜜饯、苹果片、米拉贝李子、南瓜籽

27 cm 920 g 2
7.5 hrs or 3.5 hrs

2797



WHOLE NUTS TART

非预切核桃挞

Butter crust, walnut & almond frangipane, sliced walnut.
黄油外壳、核桃杏仁奶油、核桃片

27 cm 850 g 2
3.5 hrs or 1.5 hrs or 180°C 10 min

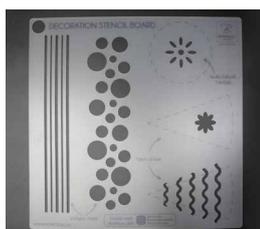
5996



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



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

如有需要，我们还可为客户提供免费的常规装饰模具和圣诞节装饰模具。

MB182-CN



PRE-CUT BANANA CAKE 预切香蕉软蛋糕

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 hrs



MB180-CN



PRE-CUT CARROT CAKE 预切萝卜软蛋糕

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

30 cm 1.04 kg 6
8 hrs



MB155-CN



PRE-CUT TIRAMISU MOUSSE CAKE 预切提拉米苏慕斯蛋糕

Chocolate sponge layers filled with a tiramisu mousse, topped with a dusting of cocoa.
巧克力海绵蛋糕层中间夹着提拉米苏慕斯，表面覆盖着可可粉。

20 cm x12 1.04 kg
6 8 hrs



MB151-CN



PRE-CUT CHOCOLATE MOUSSE CAKE 预切巧克力慕斯蛋糕

Chocolate sponge layers filled with a choc mousse, topped with a shiny dark chocolate glaze and finished with dark choc shavings.
巧克力海绵蛋糕层中间夹着巧克力慕斯，表面覆盖着巧克力酱和黑巧克力碎。

20 cm x12 1.1 kg
6 8 hrs



042016



BUTTER LOAF CAKE 黄油磅蛋糕

Rich butter cakes that are soft, moist and delicious.
黄油蛋糕，松软、湿润和美味。

575 g 8
8 hrs or 190°C 12 min



042017



CHOCOLATE MARBLE LOAF CAKE 巧克力大理石磅蛋糕

Buttery vanilla cake swirled with rich chocolate cake in a moist and soft cake.
香草黄油蛋糕和浓郁巧克力蛋糕混合交织成，湿润且松软。

575 g 8
8 hrs or 190°C 12 min



PRE-CUT 预切甜点



CHEESECAKES 芝士蛋糕

PRE-CUT 预切甜点

All made with premium dairy and cream cheese

FROM NEW ZEALAND

MB020-CN

**PRE-CUT CLASSIC BLUEBERRY
COLDSET CHEESECAKE**
预切蓝莓冻芝士蛋糕Traditional cheesecake, white chocolate & blueberry filling and topping, crumble base.
传统芝士蛋糕、白巧克力蓝莓内馅和表层、酥碎饼底 20 cm x12 1.2 kg
 8 8 hrs

MB018-CN

**PRE-CUT NEW-YORK STYLE
BAKED CHEESECAKE**
预切纽约风烘烤芝士蛋糕Traditional cheesecake, crumble base.
传统芝士蛋糕、酥碎饼底 20 cm x12 1.2 kg
 8 8 hrs

MB402-CN

**PRE-CUT SALTED CARAMEL
BAKED CHEESECAKE**
预切咸焦糖烘烤芝士蛋糕Salted caramel baked cheesecake, mousse and topping, biscuit base.
咸焦糖烤芝士蛋糕、慕斯及淋面装饰、碎饼底 20 cm x12 1.1 kg
 8 8 hrs

MB400-CN

**PRE-CUT MANGO PASSION FRUIT
BAKED CHEESECAKE**
预切百香果芒果烘烤芝士蛋糕A passionfruit & mango baked cheesecake on an oaty vanilla base, finished with a vibrant passionfruit & mango topping.
百香果和芒果烤芝士蛋糕、香草燕麦饼底、百香果芒果淋面装饰 20 cm x12 1.1 kg
 8 8 hrs

MB021-CN

**PRE-CUT COOKIES & CREAM
COLDSET CHEESECAKE**
预切奶油曲奇冻芝士蛋糕Traditional cheesecake, cookie & cream filling and topping, chocolate crumble base.
传统芝士蛋糕、奶油曲奇内馅和表层、巧克力酥碎饼底 20 cm x12 780 g
 8 8 hrs

MB040-CN



NEW

**MANGO & COCONUT COLDSET
CHEESECAKE**
芒果椰子冻芝士蛋糕A creamy coconut coldset cheesecake, swirled with a mango filling and finished with a shiny mango glaze.
冷冻椰子奶油芝士蛋糕、芒果内馅和表层 20 cm x12 1.28 kg
 8 8 hrs

MB050-CN



NEW

**LEMON & LIME COLDSET
CHEESECAKE**
柠檬青柠冻芝士蛋糕An oaty crumb base, with a creamy lemon layered cheesecake filling, swirled with a zingy lemon and lime curd.
燕麦碎饼底、奶油柠檬分层芝士蛋糕馅、添加新鲜柠檬汁和青柠茸 20 cm x12 1.05 kg
 8 8 hrs

MB070-CN



NEW

**STRAWBERRY & WHITE CHOCOLATE
COLDSET CHEESECAKE**
草莓和白巧克力冻芝士蛋糕Made from the finest cream cheese, deposited on a vanilla biscuit base and lavishly finished with a strawberry swirl and white chocolate drizzle.
在香草饼干底上，加一层最幼滑的奶油芝士，再以草莓和白巧克力碎装饰 20 cm x12 1.05 kg
 8 8 hrs

DESSERT TRAYS 托盘甜点

PRE-CUT 预切甜点

All made with premium dairy and cream cheese



FROM NEW ZEALAND

MB068-CN



LEMON CITRUS BAKED CHEESECAKE TRAY

非预切柠檬烘烤芝士蛋糕

A delicious silky lemon citrus filling on a base of sweet crumb, finished with a light clear glaze.

美味丝滑的柠檬柑橘奶油芝士、酥碎甜饼底、薄而透明的淋面装饰



30 x 20 cm 1.61 kg 6

8 hrs

MB069-CN



MANGO PASSION FRUIT BAKED CHEESECAKE TRAY

非预切百香果芒果烘烤芝士蛋糕

A passion fruit & mango baked cheesecake on an oatly vanilla base, finished with a vibrant passionfruit & mango topping.

百香果和芒果烤芝士蛋糕、香草燕麦饼底、百香果芒果淋面装饰



30 x 20 cm 1.45 kg 6

8 hrs

MB014-CN



PRE-CUT BANANA BAKED CAKE TRAY

预切香蕉巧克力烘烤蛋糕

A moist banana cake covered with a smooth chocolate mousse icing.

香蕉软蛋糕、香滑巧克力慕斯淋面



40 x 30 cm x36

2.4 kg 3 8 hrs

MB073-CN



NEW

PRE-CUT VEGAN CHOCOLATE & BERRY BAKED CHEESECAKE SLICE

预切纯素巧克力浆果烘烤芝士蛋糕

A chocolate cake, topped with an indulgent chocolate vegan cheesecake finished with a boysenberry topping

巧克力蛋糕上加一层巧克力纯素芝士蛋糕，最后以波森莓淋面装饰



30 x 20 cm x24

1.7 kg 6 8 hrs

3883



PRE-CUT 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 takeaway, 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，点缀丰富的碧根果果仁。堂食外卖皆宜。

40 x 30 cm x30

2.5 kg 4 12 hrs



DESSERT TRAYS 托盘甜点

112265



OPERA HALF FRAME

歌剧院蛋糕

Joconde sponge soaked in a coffee infusion, buttercream & dark chocolate ganache (70% cocoa). Finished with a chocolate glaze.

以咖啡液、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,并以巧克力淋面装饰。

34 x 27 x 4 cm 2047 g
1 4 hrs



112266



FEUILLANTINE HALF FRAME

榛子巧克力蛋糕

Cocoa sponge, hazelnut chocolate crisps, dark chocolate mousse, dark chocolate topping & caramelized hazelnut garnish.

可可海绵蛋糕、榛子巧克力脆片、黑巧克力慕斯、黑巧克力淋浆、焦糖榛子装饰

34 x 27 x 3.2 cm 1998 g
1 4 hrs



112271



CHOCOLATE LIGHT LIEGOIS HALF FRAME

巧克力慕斯蛋糕

Cocoa sponge, chokolatine mousse, velvety chocolate finish.

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 1993 g
1 4 hrs



112391



STRAWBERRY-RASPBERRY HALF FRAME

树莓草莓慕斯蛋糕

Kirsh-soaked biscuit, strawberry-raspberry mousse, strawberry blackcurrant mirror glaze.

以樱桃白兰地浇淋的饼干、草莓树莓慕斯、草莓黑加仑子淋面

34 x 27 x 3.2 cm 1530 g
1 4 hrs



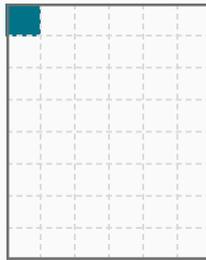
BY PLATE
按盘供应

BUFFET
自助餐

AFTERNOON TEA
下午茶



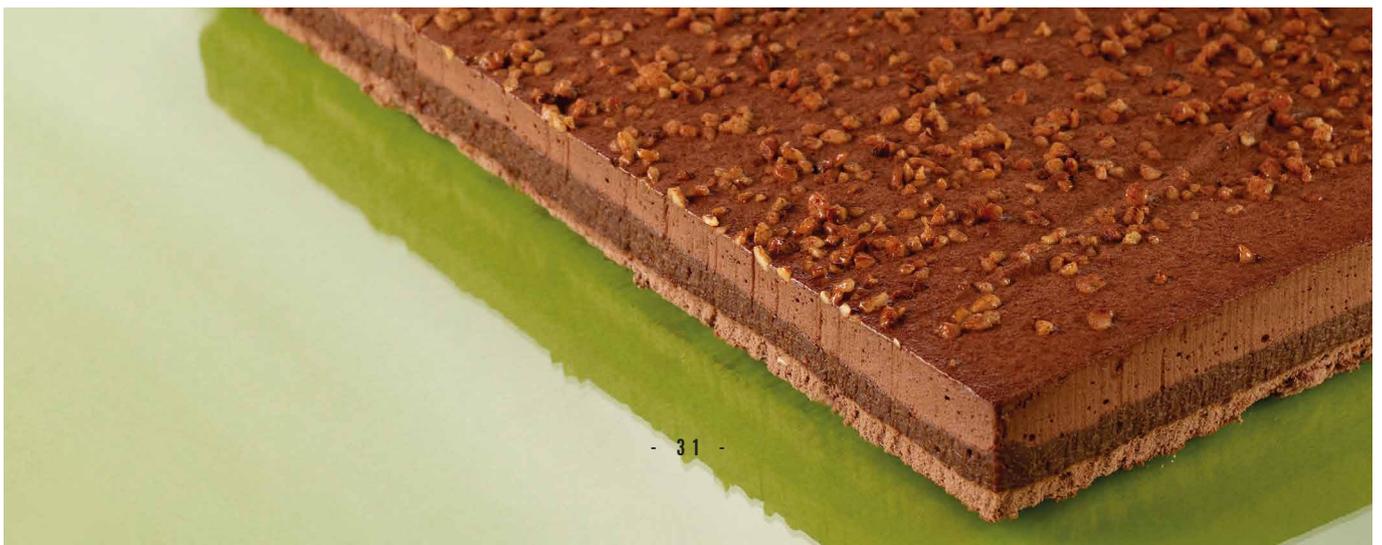
30 rectangle bites
9 x 3.4 cm



48 square bites
4.5 X 4.2 cm



96 triangle bites
4.5 x 4.2 cm





PRODUCT CODE
产品代码

WEIGHT
重量/件

PCS PER BOX
件/箱

SIZE
尺寸

PRE-CUT QUANTITY
预切数量

DEFROSTING TIME (CHILL)
除霜时间 (冰箱)

DEFROSTING TIME (ROOM TEMP.)
除霜时间 (室温)

BAKING TEMPERATURE
温度

BAKING TIME
烘焙时间

MICROWAVE
微波炉加热

STORAGE
存放

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 flavorful authentic specialties.

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，如马卡龙和迷你糕点，还有夹馅玛芬蛋糕和美味的单个面包。

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

MACARONS 马卡龙

35238



MACARONS
混合风味马卡龙

12 g 96 ✨ 2 hrs



CARAMEL MACARON
焦糖味马卡龙

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

VANILLA MACARON
香草味马卡龙

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

COFFEE MACARON
咖啡味马卡龙

Coffee filling.
咖啡馅料

LEMON MACARON
柠檬味马卡龙

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

RASPBERRY MACARON
覆盆子马卡龙

Raspberry filling.
覆盆子馅料

CHOCOLATE MACARON
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



stripes(条)



trays(层)



200059 ① **VANILLA MACARON**
香草马卡龙

200061 ③ **COFFEE MACARON**
咖啡马卡龙

200063 ⑤ **LEMON MACARON**
柠檬马卡龙

200068 **MIX MACARONS 混合口味马卡龙**
Vanilla/Chocolate/Coffee/Caramel/Raspberry/Lemon/Jasmine
香草/巧克力/咖啡/焦糖/草莓/树莓/柠檬/茉莉花茶
4.2 cm 15 g about 120min at 0-4°C 2 hrs
8 flavors(口味) x 6 pieces(件) x 2 trays(层) / 96 pcs(件)

200069 **MIX MACARONS 3种口味混合马卡龙**
Vanilla/Chocolate/Raspberry
香草/巧克力/树莓
4.2 cm 15 g 72 about 120min at 0-4°C
3 flavors(口味) x 8 pieces(件) x 3 trays(层) / 72 pcs(件)

200080 **BABY MACARON MIXED FLAVORS SET 迷你马卡龙混合装**
*available on pre-order only 仅可预订
2.95 cm 6.5 g 189 about 120min at 0-4°C
9 flavors(口味) x 7 pieces(件) x 3 trays(层) / 189 pcs(件)

200060 ② **CHOCOLATE MACARON**
巧克力马卡龙

200062 ④ **RASPBERRY MACARON**
树莓马卡龙

200066 ⑥ **MATCHA MACARON**
抹茶马卡龙



AFTERNOON TEA BITES 小点心

7102



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 hr or 180°C 4 min

7096



BIG CANELÉ
可露丽

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

60 g 60 4 hrs or
200°C 15 min

5665



BABY CHOCOLATE SOFT CAKE
迷你巧克力软蛋糕

The bite version of a "Grand Classic".
Soft & melty dark chocolate bites, rich
in cocoa.
迷你版的经典之选, 软滑的黑巧克力
软蛋糕, 含丰富可可粉

4 cm 20 g 96
3 hrs or 180°C 4 min or
15 sec at 800W

5036



PRE-CUT LEMON TART BITES
预切迷你柠檬挞

A smooth lemon cream, made with
natural lemon extract, on a butter
shortcrust.
黄油外壳上, 放上由天然柠檬萃取而
成的细滑柠檬奶油

18 cm x16 275 g
4 2 hrs

6299



PRE-CUT COCONUT BITES
预切迷你椰蓉挞

A rich coconut cream, topped with
grated coconut, on a golden shortcrust
pastry.
黄油外壳上, 放入香浓椰子奶油, 洒
上椰丝作装饰

18 cm x16 275 g
4 2 hrs or 1.5 hrs

6298



PRE-CUT MATCHA TART BITES
预切迷你抹茶挞

A smooth green tea cream, made with
Organic Matcha powder from Japan, on
a golden shortcrust pastry.
黄油外壳上, 放上由有机日本抹茶粉
制成的细滑绿茶奶油

18 cm x16 280 g
4 2 hrs



PRE-CUT 预切甜点



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

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, candied citrus.
法式小麦粉、纯正优质黄油、散养鸡、蜂蜜、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、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、奶油、黄冰糖、蜂蜜、香草

18 g 140
190°C 4 min

041915



ST MICHEL BABY MADELEINE
圣米希尔迷你玛德琳

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

5 g 420
190°C 1 hr

042378

NEW



MINI CHOCOLATE CHIP MADELEINE
巧克力碎片玛德琳

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、巧克力

18 g 140 * 1-1.5 hour
190°C 4 min

041759

NEW



PESTO & PARMESAN MADELEINE
巴马干酪香蒜玛德琳

French wheat flour, pure fine butter, free-range chicken eggs, pesto, parmesan.
法式小麦粉、纯正优质黄油、散养鸡、巴马干酪、香蒜酱

13 g 100 * 1-1.5 hour
190°C 3 min

042043

NEW



CURRY & COCO MADELEINE
咖喱椰香玛德琳

French wheat flour, pure fine butter, free-range chicken eggs, Indian curry, pineapple, coconut.
法式小麦粉、纯正优质黄油、散养鸡、印度咖喱、菠萝、椰子

13 g 100 * 1-1.5 hour
190°C 3 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、散养鸡蛋白

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、散养鸡蛋白、蜂蜜和蜜饯柑橘

45 g 70

190°C 6 min

041751



MARBLD 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、散养鸡蛋白、巧克力

45 g 70

190°C 6 min

770756



NEW



PURE BUTTER MADELEINES (WRAPPED - 2PCS)

原味玛德琳 (独立2件装)

French wheat flour, pure fine butter, free-range chicken eggs.

法式小麦粉、纯正优质黄油、散养鸡蛋白

25 g x 2 24

Room Temp.: 90 days after thawed

35747



GLUTEN-FREE MADELEINE

无麸质玛德琳

Brown rice flour, millet flour, buckwheat.

糙米粉、小米粉、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



041747



NEW



FINANCIER CAKE

费南雪蛋糕

French wheat flour, pure fine butter, free-range chicken eggs, powdered almond, honey.

法式小麦粉、纯正优质黄油、散养鸡蛋白、杏仁粉、蜂蜜

1-1.5 hour 45 g 70



GLUTEN FREE 不含麸质

SNACKS & AFTERNOON TEA 小吃及茶点



MUFFINS 玛芬蛋糕

RNN0425



MINI BLUEBERRY MUFFIN WITH BLUEBERRY FILLING

迷你蓝莓夹心玛芬

Blueberry filling, crumble topping.
蓝莓馅料、酥碎装饰

26 g 42 1 hr

RBB04223



MINI CHOCOLATE MUFFIN WITH CHOCOLATE FILLING

迷你巧克力夹心玛芬

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

26 g 42 1 hr

HN0285



BLUEBERRY MUFFIN

蓝莓玛芬

Vanilla & blueberry muffin, crumble topping.
香草蓝莓玛芬、酥碎装饰

110 g 28 2 hrs

HB0287



CHOCOLATE MUFFIN WITH CHOCOLATE CHUNKS FILLING & TOPPING

巧克力夹心玛芬

Chocolate muffin, chocolate chunks filling & topping.
巧克力玛芬、巧克力块馅料和装饰

110 g 28 2 hrs

HIC0287



APPLE CINNAMON MUFFIN WITH APPLE FILLING

肉桂苹果夹心玛芬

Apple filling, crumble topping.
苹果馅料、酥碎装饰

120 g 28 2 hrs

HBB02812



CHOCOLATE MUFFIN WITH CHOCO-HAZELNUT FILLING

榛子巧克力夹心玛芬

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

120 g 28 2 hrs

HNN0288



BLUEBERRY MUFFIN WITH BLUEBERRY FILLING

蓝莓夹心玛芬

Blueberry filling, crumble topping.
蓝莓馅料、酥碎装饰

120 g 28 2 hrs

PASTEIS DE NATA 葡挞



155066

panidor.

NEW



PORTUGUESE TART

葡挞

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

小麦粉、黄油、蛋黄、脱脂奶粉、柠檬、肉桂

🕒 60 g 📦 60 ❄️ 15-20 min

🌡️ 250°C 🕒 10-13 min

156070

panidor.

NEW



MINI PORTUGUESE TART

迷你葡挞

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

小麦粉、黄油、蛋黄、脱脂奶粉、柠檬、肉桂

🕒 35 g 📦 120 ❄️ 10-15 min

🌡️ 250°C 🕒 8-11 min

DONUTS 甜甜圈

R021504



MINI CHOCOLATE DONUT
迷你巧克力甜甜圈

Dark cocoa coating with milk chocolate split.
深色可可表皮、牛奶巧克力碎片装饰

5.5 cm 18 g 120
1 hr

R021502



MINI DOUBLE CHOCOLATE DONUT

迷你巧克力夹心甜甜圈

Dark cocoa coating with chocolate filling.
深色可可表皮、巧克力馅料

5.5 cm 22 g 120
1 hr

R021503



MINI FILLED STRAWBERRY DONUT
迷你草莓甜甜圈

Pink coating with white sprinkles, strawberry jam filling.
粉红色表皮、白色巧克力米、草莓果酱馅料

5.5 cm 23 g 120
1 hr

R021470



BIG FILLED RASPBERRY DONUT
树莓甜甜圈

Milk chocolate coating with red lines, raspberry jam filling.
牛奶巧克力底红色线条表皮、树莓果酱馅料

9 cm 68 g 48
1 hr

R021469



BIG FILLED COCOA-HAZELNUT DONUT

榛子巧克力甜甜圈

White coating with milk chocolate lines, cocoa-hazelnut filling.
白色底牛奶巧克力线条表皮、榛子巧克力馅料

9 cm 68 g 48
1 hr



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 & white chocolate chips.
巧克力曲奇面团、纯正新西兰黄油、黑和白巧克力片

9 cm 50 g 270
190°C 8/12 min

AS26



UNBAKED DOUGH

MACADAMIA NUTS & WHITE CHOCOLATE UNBAKED COOKIE DOUGH
白巧克力夏威夷果曲奇

Traditional soft cookie dough with pure New Zealand butter, macadamia nuts, white chocolate chips.
传统曲奇面团、纯正新西兰黄油、夏威夷果仁、白巧克力片

9 cm 50 g 270
190°C 8/12 min

TIPS!

提示和秘诀!

UNBAKED DOUGH FOR FLEXIBLE SIZE AND SHAPES

尚未烘焙的曲奇饼干面团能自由发挥尺寸和形状



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 & white chocolate chips.
白巧克力曲奇面团、纯正新西兰黄油、树莓、白巧克力片

9 cm 50 g 270
190°C 8/12 min

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.
燕麦曲奇面团、纯正新西兰黄油、葡萄干

9 cm 50 g 270
190°C 8/12 min

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.
传统曲奇面团、纯正新西兰黄油、巧克力片

9 cm 50 g 270
190°C 8/12 min

041218



FULLY BAKED

ST MICHEL PETITE GALETTE CARAMEL
圣米希尔焦糖味迷你黄油饼干

Fine butter.
优质黄油

3.5 g 400

FBS001-S



FULLY BAKED

MIXED FLAVORS COOKIES
混合口味曲奇

Cocoa Almond/Cranberry/Milk Tea Cheese
可可杏仁/蔓越莓/芝士奶茶

Fine butter.
优质黄油

8 g 40 pieces(件) x 12 small boxes (小箱) / 480 pcs(件)



YOGURTS & PANCAKES 酸奶&松饼

127393



YOGURT TO DRINK
原味酸奶

Fresh milk.
新鲜牛奶

100 mL 24
Chill storage (4°C)

127394



YOGURT TO DRINK - MANGO
芒果味酸奶

Fresh milk.
新鲜牛奶

100 mL 24
Chill storage (4°C)

127395



YOGURT TO DRINK - STRAWBERRY
草莓味酸奶

Fresh milk.
新鲜牛奶

100 mL 24
Chill storage (4°C)

127396



YOGURT TO DRINK - ICE-CREAM
冰淇淋味酸奶

Fresh milk.
新鲜牛奶

100 mL 24
Chill storage (4°C)

900107

NEW



DUTCH CRÊPES

荷兰松饼

Dutch milk, wheat flour and eggs
荷兰牛奶·小麦粉·鸡蛋

62.5 g 100
Frozen: 1 min 20 sec at 800W
Defrosted: 35 sec at 800W
Frozen: 4 min at 180°C
Defrosted: 2 min at 180°C

900233

NEW



AMERICAN STYLE PANCAKES

美式松饼

Dutch milk, wheat flour and eggs
荷兰牛奶·小麦粉·鸡蛋

40 g 120
Frozen: 50 sec at 800W
Defrosted: 30 sec at 800W
Frozen: 4 min 30 sec at 200°C
Defrosted: 3 min 30 sec at 200°C

900288

NEW



DUTCH MINI PANCAKE BITES (POFFERTJES)

迷你松饼

Dutch milk, wheat flour and eggs
荷兰牛奶·小麦粉·鸡蛋

8.5 g 500 g x 6 bags (approx. 58pcs/bag)
约每包58件共348件
Frozen: 60 sec at 800W
Defrosted: 40 sec at 800W
Frozen: 9 min at 180°C
Defrosted: 5 min at 180°C
High Speed Oven
Frozen: 35 sec
Defrosted: 20 sec





- # PRODUCT CODE
产品代码
- ⚖ WEIGHT
重量/件
- 📦 PCS PER BOX
件/箱
- ↔ SIZE
尺寸
- ❄ DEFROSTING TIME (CHILL)
除霜时间 (冰箱)
- 🌡 BAKING TEMPERATURE
温度
- 🕒 BAKING TIME
烘焙时间
- 🔥 MICROWAVE
微波炉加热

SAVOURY & SIDES

咸点及配菜

Fully dedicated to support the bakery and pastry needs of our clients first, we have also been convinced to bring in new products including innovative and service-oriented savoury items from our trusted partners.

From HPP French Brittany oysters and through pre-steamed vegetables, surprising Baozza and succulent potato gratins recipes, you will find in this section extremely convenient and cost-effective ready-to-use products.

我们除了致力于支持客户的烘焙和糕点需求为首任，还努力引入新产品，包括来自我们值得信赖的合作伙伴的创新和以服务为导向的咸味食品。

从 HPP 法国布列塔尼生蚝到急冻蔬菜，再到令人惊喜的Baozza和味道香浓、质地幼滑的焗烤土豆食谱，您将在本节中找到极其方便且具有成本效益的即用产品。

FRENCH OYSTERS FROM BRITTANY 法国布列塔尼生蚝



331329



NEW

**FROZEN HALF SHELL OYSTERS
NUMBER 2**

急冻生蚝连半边壳 2号

Living oyster treated with high pressure.
经高压处理的新鲜生蚝

🕒 58 g 📦 12 x 4

❄️ 30 min



331322



NEW

**FROZEN HALF SHELL OYSTERS
NUMBER 3**

急冻生蚝连半边壳 3号

Living oyster treated with high pressure.
经高压处理的新鲜生蚝

🕒 43 g 📦 12 x 4

❄️ 30 min



Sashimi-grade raw oysters treated with high pressure “HPP” process.
采用高压“HPP”技术处理，生蚝的新鲜程度媲美生鱼片级。

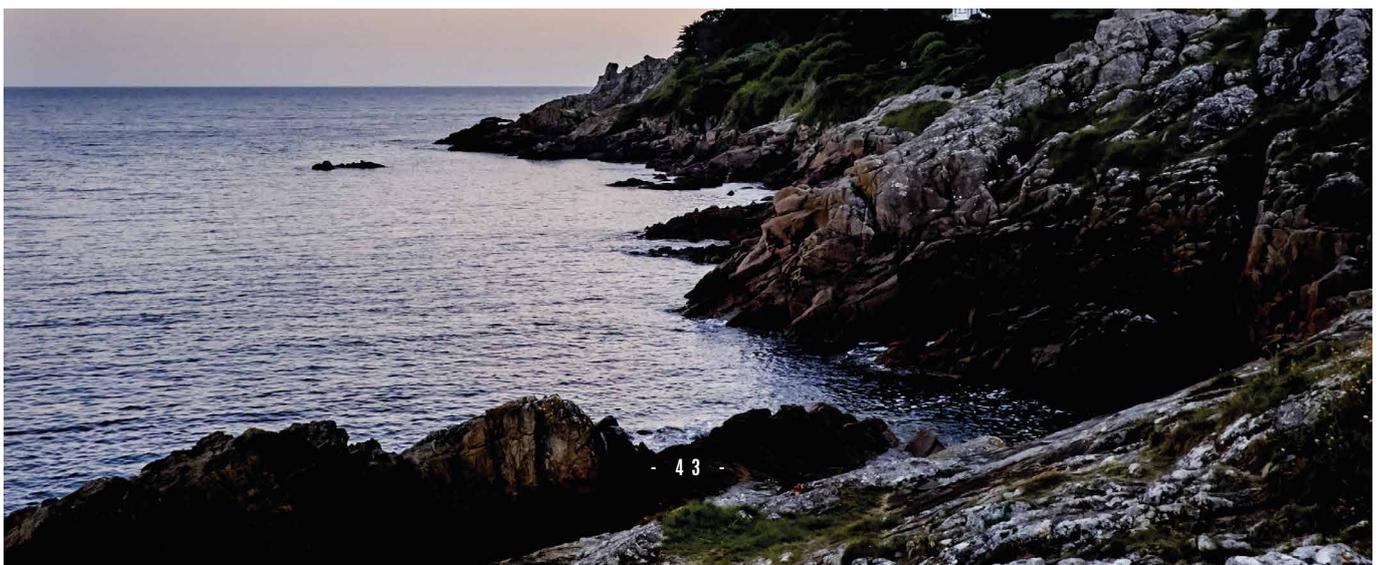
FB SELECTION

5DO is a Breton company that helps chefs around the world to create innovative gastronomy around premium French seafood. By providing raw oyster of a quality «as it comes out of the water», thanks to its unique technology combining cold shelling, HPP Process and cryogenization.

PERFECT FOR YOUR:



5DO 是一间设于布列塔尼的公司，帮助世界各地的厨师以优质法国海鲜创造崭新的料理。凭着其独特的技术，结合冷冻脱壳、高压处理和低温活体保存科技，为厨师们提供“犹如刚出自水中”程度的新鲜生蚝。



BAOZZAS 包萨

FSMAI20C



MARGHERITA BAOZZA
玛格丽特包萨

Real mozzarella cheese, slowcooked Italian tomato sauce.
纯正马苏里拉干酪、慢煮意大利番茄酱

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, slow-cooked Italian tomato sauce.
纯正马苏里拉干酪、优质萨拉米香肠、慢煮意大利番茄酱

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, black pepper.
纯正马苏里拉干酪、蒜香菠菜、澳大利亚奶油奶酪、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, cilantro.
纯正马苏里拉干酪、鸡胸肉、烧烤酱、红洋葱、香菜

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

FSANI20C



NEW



ANGUS BEEF BAOZZA
安格斯牛肉包萨

Mozzarella, Angus beef, ketchup, green pepper.
马苏里拉干酪、安格斯牛肉、番茄沙司、青椒

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



STEAM OR MICROWAVE FIRST 先微波炉或蒸煮



Microwave
微波炉
90 sec / 1 bao
3 min / 2 baos
(Maximum 2 Baozzas at once)
(每次最多 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
2 - 3 min

PERFECT FOR YOUR:



POTATO AND VEGETABLES 马铃薯配菜及蔬菜

005088 Traiteur de Paris



POTATO GRATIN DAUPHINOIS

焗烤土豆

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 or
2 min 40 sec at 700W

004353 Traiteur de Paris



POTATO GRATIN WITH WHITE TRUFFLE 1%

白松露焗烤土豆

Potatoes, cream, emmental cheese, white summer truffle 1% (Tuber aestivum)
土豆、奶油、埃文达奶酪、白夏松露1% (夏块菌)

7 cm 100 g 20
180°C 24 min

52438



RAW 生制



EXTRA FINE GREEN BEANS

特级豆角

Frozen Vegetables
急冻蔬菜

2.5 kg 4
Freezer storage (-18°C)

52799



RAW 生制



ARTICHOKE BOTTOMS

朝鲜蓟

Frozen Vegetables
急冻蔬菜

1 kg 10
Freezer storage (-18°C)

67376



RAW 生制



CHOPPED SPINACH

菠菜碎叶

Frozen Vegetables
急冻蔬菜

2.5 kg 4
Freezer storage (-18°C)

52273



SPINACH LEAVES

菠菜叶

Frozen Vegetables
急冻蔬菜

2.5 kg 4
Freezer storage (-18°C)

18871



RATATOUILLE

蔬菜杂烩

Frozen Vegetables
急冻蔬菜

2.5 kg 4

91474



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)

18828



EXTRA FINE GREEN PEAS

特级青豆

Frozen Vegetables
急冻蔬菜

2.5 kg 4
Freezer storage (-18°C)

74475



CREAMY POTATO GRATIN DAUPHINOIS

奶酪焗土豆

Frozen Vegetables
急冻蔬菜

2.5 kg 4
Freezer storage (-18°C)



Energy Saving.
节能

No Waste
零浪费

Time Saving
省时

Quality
优质



PRODUCT CODE
产品代码



WEIGHT
重量/件



PCS PER BOX
件/箱



SIZE
尺寸



DEFROSTING TIME (CHILL)
除霜时间 (冰箱)



BAKING TEMPERATURE
温度



BAKING TIME
烘焙时间



MICROWAVE
微波炉加热

CULINARY AIDS

料理材料

As many chefs seize the opportunity of client celebrations to express creativity in plates, we selected a comprehensive range of culinary aids, from tart shells to bread layers and pastry sheets, that can facilitate and fasten your catering preparation, and enable you to manage last minute requests successfully.

Sweet or savoury, they will be helpful support whether you imagine a very classic and elegant, or playful and creative menu!

许多厨师会借机在客人的活动中展示创意料理，我们也选了一些料理材料供选择，例如：各种口味的面包片或者迷你挞壳，这些料理材料可以高效、快速满足您的预备需求，并且可以帮助您应付顾客更加复杂和最后一分钟的要求。

不论您是想要提供给客人经典的还是优雅的，有趣的还是富有创意的菜单，甜味和咸味的料理材料任您选择！

TART SHELLS 脆皮筒

7313217

NEW



MINI DESSERT TARTELETTES
FILIGRANO BUTTER ROUND
迷你圆形甜味黄油挞壳

Round shape, golden yellow colour and crispy & crunchy structure.
圆形、金黄酥脆的脆皮筒

3.8 cm 7 g 200

7314217

NEW



MINI CHOCO TARTELETTES
FILIGRANO BUTTER ROUND
迷你圆形可可挞壳

Round shape, golden yellow colour and crispy & crunchy structure.
圆形、可可脆皮筒

3.8 cm 6.9 g 200

7393217

NEW



MINI DESSERT TARTELETTES
FILIGRANO COFFEE BUTTER ROUND
迷你圆形咖啡味黄油挞壳

Round shape, golden yellow colour and crispy & crunchy structure.
圆形、金黄酥脆的脆皮筒

3.8 cm 6.8 g 200

7316217

NEW



MINI DESSERT TARTELETTES
FILIGRANO BUTTER SQUARE
迷你方形甜味黄油挞壳

Square shape, golden yellow colour and crispy & crunchy structure.
方形、金黄酥脆的脆皮筒

3.3 cm 7 g 225

7329217

NEW



DESSERT TARTELETTES
FILIGRANO BUTTER ROUND
圆形甜味黄油挞壳

Round shape, golden yellow colour and crispy & crunchy structure.
圆形、金黄酥脆的脆皮筒

5.3 cm 10.4 g 144

7384217

NEW



DESSERT TARTELETTES FILIGRANO
BAKERY BUTTER ROUND
黄油甜酥皮挞壳

Round shape, golden yellow colour and crispy & crunchy structure.
圆形、金黄酥脆的脆皮筒

7 cm 22.3 g 96

7358217

NEW



DESSERT TARTELETTES
FILIGRANO BAKERY BUTTER ROUND
圆形甜味瑞士黄油酥皮挞壳

Round shape, golden yellow colour and crispy & crunchy structure.
圆形、金黄酥脆的脆皮筒

8.3 cm 31 g 55

7356217

NEW



CHOCO TARTELETTES FILIGRANO
BUTTER ROUND
圆形可可挞壳

Round shape, golden yellow colour and crispy & crunchy structure.
圆形、可可脆皮筒

8.3 cm 30.7 g 55

7390217

NEW



MINI DESSERT TARTELETTES
FILIGRANO BAKERY VEGAN ROUND
迷你圆筒甜酥皮挞壳

Round shape, golden yellow colour and crispy & crunchy structure.
圆形、金黄酥脆的脆皮筒

3.8 cm 8.7 g 200

7389217

NEW



DESSERT TARTELETTES
FILIGRANO BAKERY VEGAN ROUND
圆筒甜酥皮挞壳

Round shape, golden yellow colour and crispy & crunchy structure.
圆形、金黄酥脆的脆皮筒

5.3 cm 13 g 144

7315217

NEW



MINI SNACK TARTELETTES
FILIGRANO BUTTER ROUND
迷你圆形咸味黄油挞壳

Round shape, golden yellow colour and crispy & crunchy structure.
圆形、金黄酥脆的脆皮筒

3.8 cm 6.6 g 200

7334217

NEW



SNACK TARTELETTES FILIGRANO
BUTTER RECTANGLE
长方形咸味黄油挞壳

Rectangular shape, golden yellow colour and crispy & crunchy structure.
长方形、金黄酥脆的脆皮筒

5.3 cm 7.6 g 150

TART SHELLS 脆皮筒

7296217



NEW



MINI DESSERT TARTELETTES

迷你圆形甜味挞壳

Round shape, golden yellow colour and crispy & crunchy structure.

圆形、金黄酥脆的脆皮筒

3.8 cm 4.4 g 270

7174217



NEW



TARTELETTES FINESSE

圆形甜味挞壳

Round shape, golden yellow colour and crispy & crunchy structure.

圆形、金黄酥脆的脆皮筒

5 cm 7.5 g 368

7093217



NEW



TARTELETTES ROYAL

皇冠形甜味挞壳

Round shape, golden yellow colour and crispy & crunchy structure.

圆形、金黄酥脆的脆皮筒

5 cm 9.4 g 184

7001217



NEW



DESSERT TARTELETTES

甜味酥皮挞壳

Round shape, golden yellow colour and crispy & crunchy structure.

圆形、金黄酥脆的脆皮筒

6 cm 14.3 g 210

7302217



NEW



MINI SNACK UNIVERSAL
TARTELETTES CLASSIC

迷你圆形酥皮挞壳

Round shape, golden yellow colour and crispy & crunchy structure.

圆形、金黄酥脆的脆皮筒

3.8 cm 4.4 g 270

7032217



NEW



MINI SNACK TARTELETTES
TOMATO BASIL

迷你圆形番茄挞壳

Round shape, golden yellow colour and crispy & crunchy structure.

圆形、金黄酥脆的脆皮筒

4.2 cm 6.6 g 160

7035217



NEW



MINI SNACK TARTELETTES
OLIVE ROSEMARY

迷你圆形黑橄榄挞壳

Round shape, golden yellow colour and crispy & crunchy structure.

圆形、金黄酥脆的脆皮筒

4.2 cm 6.4 g 160

7263217



NEW



MINI SNACK TARTELETTES
BEETROOT PEPPERS

迷你圆形甜菜挞壳

Round shape, golden yellow colour and crispy & crunchy structure.

圆形、金黄酥脆的脆皮筒

4.2 cm 6.4 g 160



BREAD SHEETS 面包片

DIS202



MINI BOUCHÉ
迷你酥皮筒

Puff pastry ready to fill, round shape.
圆形酥皮筒

2.7 x 3.6 cm 5.7 g

240 10/25°C



DIS204



BOUCHÉ
酥皮筒

Puff pastry ready to fill, round shape.
圆形酥皮筒

3.5 x 5.5 cm 14.4g

100 10/25°C



9098



WHITE BREAD SHEETS
原味面包片

White wheat flour.
白色小麦面粉

30 x 40 cm 250 g 20

15 min or 30 min (in fridge)



1927



CEREAL BREAD SHEETS
谷物面包片

Mixture of 6 cereals: oats, maize, millet, linseed, wheat, rye.
混合6种谷物:燕麦、玉米、小米、亚麻籽、小麦、黑麦

30 x 40 cm 250 g 10

15 min or 30 min (in fridge)



1929



TOMATO BREAD SHEETS
番茄面包片

Wheat flour with natural tomato puree & chopped basil leaves.
小麦面粉,配天然的西红柿酱和碎罗勒叶

30 x 40 cm 250 g 10

15 min or 30 min (in fridge)



2711



COCOA & MALT BREAD SHEETS
可可麦芽面包片

Wheat flour, cocoa powder, malt barley.
小麦粉、可可粉、大麦芽

30 x 40 cm 250 g 10

15 min or 30 min (in fridge)



3701



SPINACH BREAD SHEETS
菠菜面包片

Wheat flour with natural spinach leaves puree.
小麦面粉配天然的菠菜酱

30 x 40 cm 250 g 10

15 min or 30 min (in fridge)



PAstry SHEETS & SPONGE CAKE LAYERS 酥皮及片状蛋糕

C43903



FINE BUTTER FLAKY PASTRY SHEET

黄油酥皮

Pre-laminated with pure fine butter.
使用纯正优质黄油, 并已预先层压

38 x 30 x 0.3 cm

360 g 24



38155



FINE BUTTER CROISSANT / DANISH DOUGH SHEETS

需发酵黄油可颂酥皮原料

Pre-laminated with pure fine butter.
使用纯正优质黄油, 并已预先层压

38 x 28 x 0.5 cm

500 g 25



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

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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!

立刻与我们的团队联系,并关注 FB Solution 的微信公众号,以免错过最新的活动!



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OUR PARTNERS 我们的合作伙伴



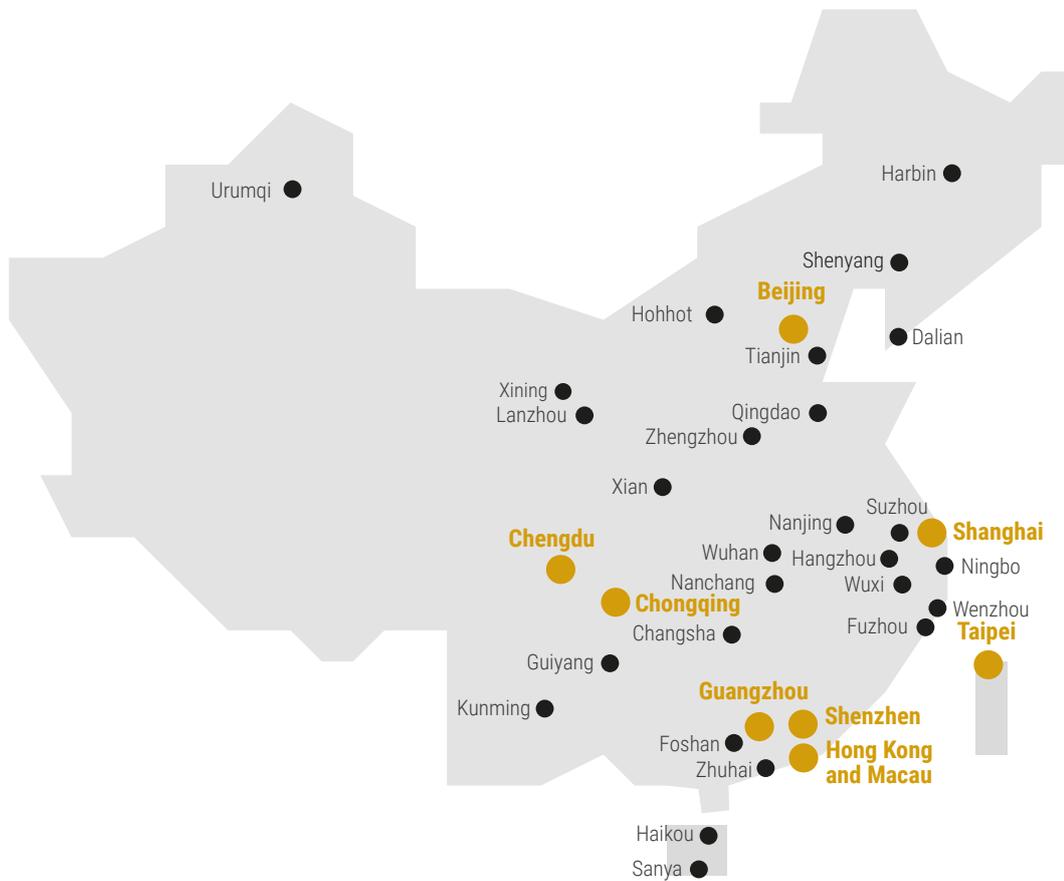
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写下你喜欢的产品吧!



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15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
珠三角
- 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35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

15 years of existence
创办15年

FAMOUS F&BREAKFAST SIGNATURE EVENTS, ORGANISED QUARTERLY IN ALL OFFICE-CITIES.
我们一年四季都会举办著名的F&Breakfast活动

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

> 200 different items in 2023
2023年提供多于200种各式各样的产品

+30 new SKU launched in 2023
2023年推出了30多款新品

IMPORT

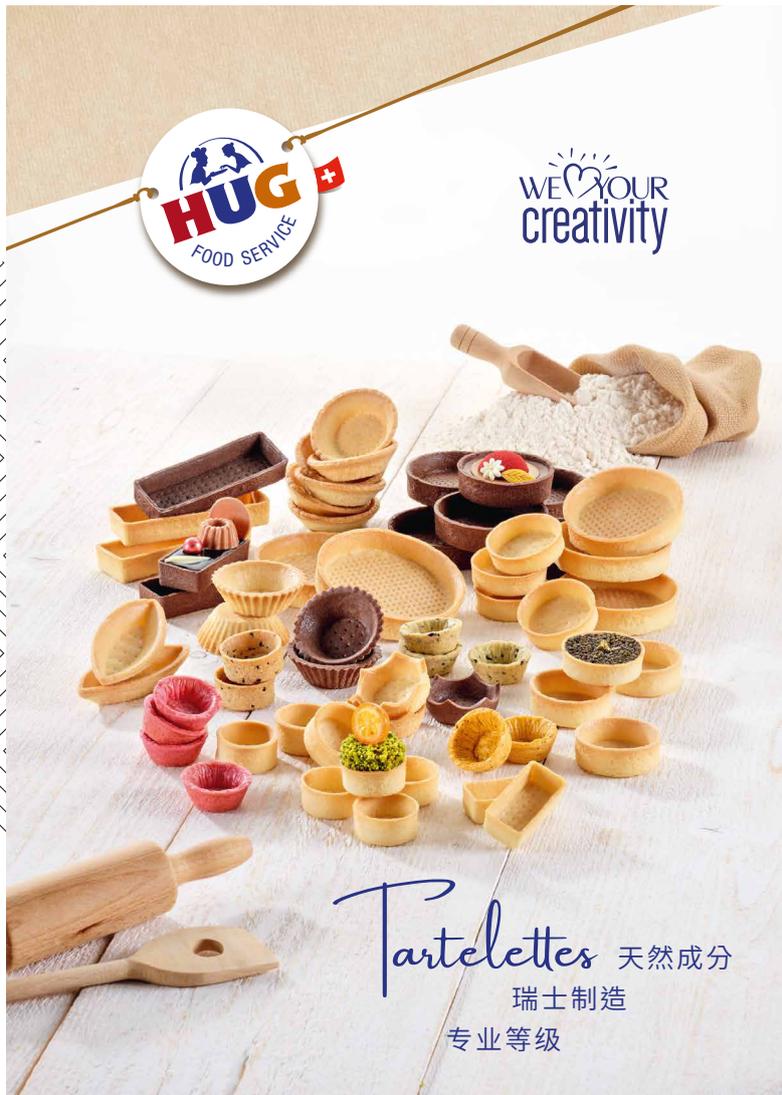


Domestic



15 ^{FB} solution

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