

COLLECTION 2018-2019

T A I W A N

台 灣





THE SMART SOLUTION FOR PROFESSIONALS 給餐飲業的明智方案

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 finger food to culinary aid products. FB Solution has become in 10 years the leading importer and distributor of high quality bakery and pastry products across Mainland China, Hong Kong, Macau and Taiwan.

We select the best products from our partners: solutions imagined by Chefs for Chefs: products suiting your needs and constraints, without ever compromising on quality or taste. All our partners use cutting-edge freezing technology, so the delicate and distinctive quality of their recipes can be delivered to your doorstep, all quality and flavors preserved. Our teams are the bond between their know-how and your daily operation. We support your activity, through collaborating with brands who share this demand for excellence, in constant creation of new recipes.

You want your guests to remember your cuisine, and we are here to help you make it happen.

FB Solution 是香港領先的烘焙產品進口商和分銷商，憑著十年穩健的經驗，我們的業務網絡及客戶群已橫跨香港、澳門、中國和臺灣市場。我們為不同範疇的餐飲業供應創新及優質的烘焙產品，銷售網絡覆蓋酒店、餐廳、酒吧、咖啡室、超級市場、航空公司、餐飲及會所等。最初，我們由供應麵包和牛角酥，直到現在，我們的產品種類已增加到甜品和料理食材。

我們以「廚師為廚師設想」來細心選擇優質和適合您需求的產品。我們所有的合作夥伴都使用尖端的冷凍技術，因此其食譜的細膩和獨特的質量可以傳送到您的家門口，保留原有的質量和口味。除此之外，我們的產品不但使用簡單而且靈活性高，讓您發揮無限的創意。



OUR FOUNDER 我們的創辦人

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

路易·樂達夫先生 (Louis Le Duff) 於 1976 年在法國西北部開設了第一間法國休閒概念餐廳 - Brioche Dorée。

隨著這一概念的迅速擴展，熱衷將法國美食帶向全世界的樂達夫先生創立了各種不同的餐廳和烘焙公司，同時也為廚師和餐飲業建立了 Bridor。憑藉他的眼光和決心，本集團目前在全球擁有 1,600 多間餐館和麵包店在五大洲經營業務，全世界各地員工超過 35,000 人。

©Groupe LE DUFF

OUR SELECTED PARTNERS 我們的合作伙伴

BRIDOR

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

« 為了幫助我們的客戶成長，我們不斷研發和改良麵包店和糕點，提供最優質的產品-這就是我們的目標！ »



KNOW-HOW 知識



Bridor de France professional clients all have the same high requirements: uncompromising quality for pure butter croissants and crispy, tasty baguettes; fine appearance, golden color and crispiness; the incisive flavor of wheat and butter and a range of rich, delicate aromas in a natural product.

From its beginnings 30 years ago as a Research Centre focusing on bakery, Bridor gradually shifted to the production of frozen pastries to meet increasing demand from the high-end market, in line with the core concept laid down by Louis le Duff (founder and chairman of Groupe Le Duff): "artisanal products combined with industrial management". Located in Servon-sur-Vilaine in Brittany, Bridor de France produces a full range of enjoyable bakery products embodying French lifestyle and entertaining arts: elegance, refinement, flavors, pleasures, conviviality, and sharing.

法國 Bridor de France 提供外脆內軟、香濃奶油的法國牛角包、金黃色的長法包和一系列口感豐富而且精緻的食品一直深受專業客戶的愛戴。30年前，Bridor由一家專注於麵包店研究中心逐漸轉向生產冷凍糕點，路易·樂夫先生(Louis Le Duff)把人手製作的工藝與工業管理相結合，成就了優雅、精緻的麵包店和糕點，這便是法國人的生活態度。

BONCOLAC

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

« 擁有60年經驗的熱情法國甜品專家 »



KNOW-HOW 知識



Since 1955, Boncolac has been developing and producing frozen desserts in pure respect of French tradition. Every day Boncolac nourishes its passion for taste. Their talented pastry team shares a unique enthusiasm and expertise to create original and refined recipes.

Boncolac produces a large variety of desserts, especially developed for food professionals. Already baked and very easy to handle, all recipes are created with top quality and tasty natural ingredients. In addition to the taste, Boncolac also grants importance to products' presentation with beautifully handmade and sophisticated decorations.

自1955年以來，Boncolac一直堅守法國傳統的工藝研發和生產冷凍甜品。Boncolac培養了充滿熱情和專業廚師團隊，每位廚師都有一雙巧手和專業知識，創造傳統與創新的精緻食譜。

除此之外，Boncolac致力研發不同類別的甜品，產品預先烘焙，利用冷凍技術冷藏，為餐飲行業提供既方便又省時方案。Boncolac所有的產品都選用優質、美味新鮮的天然材料，而且都通過精巧的手工製作來裝飾，每件產品都是一件精緻、美味的藝術品，令人一試傾心，難以忘懷。

MADMOISELLE DESSERTS

« The best pastry solution for professionals! »

« 為餐飲行業提供最佳的糕點專業方案 »



KNOW-HOW 知識



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

結合了法國、英國和荷蘭的糕點特色，滿足了對品質有要求的顧客。Mademoiselle Desserts的專業團隊在整個歐洲開發了一個以快樂和社會責任為特色的糕點系列 – 所有材料都經過嚴格挑選，並在原產當地採購，添加劑的使用量降至最低，同時對所有供應商進行仔細檢查，並要求符合社會企業責任標準。

(*) Corporate Social Responsibility

YOUR SATISFACTION FIRST 客戶至上

OUR COMMITMENTS: TASTE / CONVENIENCE / SUSTAINABILITY

我們的承諾: 味道/ 方便/ 可持續性

Since day-1, we have placed customer satisfaction as our prior concern. All the products we bring you have been tasted and selected by our teams. Driven by this commitment, we demand our partners to create distinctive and memorable recipes, both simple and time-saving for you. Our partners must successfully combine know-how with large-scale production, tradition with innovation, quality with profitability.

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

Last but not least, we strive to be exemplary in our actions: to consumers, to employees and to the environment. Our corporate social responsibility policy has been built around transparency, food safety and minimal ecological impact.

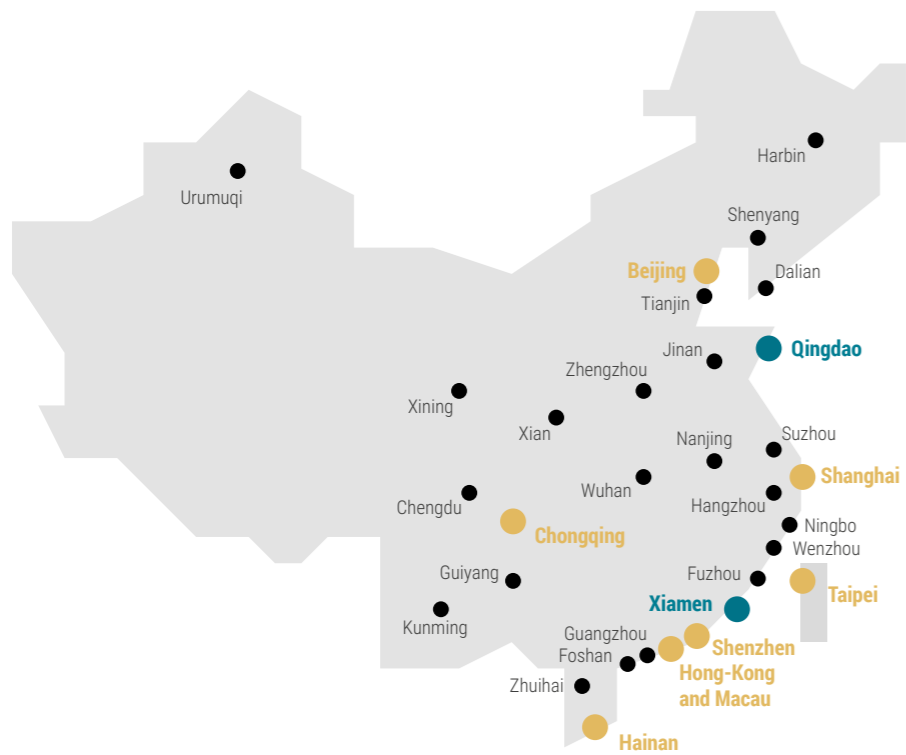
從第一天起，我們就把客戶滿意度作為我們的首要關注點。我們提供給您的所有產品都經由我們的團隊細心挑選。在承諾的驅動下，我們要求合作夥伴創造獨特而難忘，既簡單又省時的食譜，而且必須將專業技術與大規模生產，傳統與創新，質量與盈利成功結合起來。

我們與五星級酒店、餐廳、休閒公園和航空餐飲供應商建立了密切而長久的關係。此外，我們的企業社會責任政策是基於透明度，食品安全和最小的生態影響而建立的。



10 YEARS SUPPORTING CHEFS ACROSS GREATER CHINA

我們的成就



- LOCAL OFFICE
辦公室
- 2018 NEW OFFICE
2018年成立的
- OTHER DISTRIBUTED
CITIES
其他城市

OUR EXPANSION

我們的出發展

- 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
- 2018 - Qingdao
青島
Xiamen
廈門

10 years of existence
10年的成長

7 offices across
Greater China
大中華區7個辦公室
設立

2 new ones opening in 2018
2018年將成立2個辦公室

25 cities delivered in total
客戶遍及25個城市

7 F&Breakfast events in 2017
2017年舉辦了7場早餐發佈會

17 to be hold in 2018
2018年將舉辦共計17場

90 collaborators supporting you daily
超過90個以上的夥伴們一起合作
完成

S U M M A R Y 總結



VIENNESE PASTRIES
維也納酥點



BREAD
麵包



GLUTEN-FREE
無麩質系列



AFTERNOON TEA
下午茶



FRENCH TARTS
法式甜點及水果塔



CATERING CAKES
配餐蛋糕



CULINARY AID
料理材料



- # PRODUCT CODE
產品代碼
- WEIGHT
重量/件
- PCS PER BOX
件/箱
- DEFROSTING TIME
除霜時間
- BAKING TEMPERATURE
溫度
- BAKING TIME
烘焙時間
- SIZE
產品尺寸

VIENNESE PASTRIES 維也納酥點

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

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

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

"送貨上門，預先發酵及塗抹蛋液"

31001 BRIDOR



PAIN AU CHOCOLAT
大巧克力酥

Pure fine butter.
純正優質奶油

75 g 70 20 min
165/170°C 20 min

30234 BRIDOR



A.O.P BUTTER APPLE TURNOVER
大蘋果酥

A.O.P butter from France.
法國純正優質AOP奶油

105 g 50 25/30 min
180/200°C 20/25 min

36000 BRIDOR



RAISIN SWIRL
大葡萄旋風酥

Pure fine butter.
純正優質奶油

110 g 60 30 min
165°C 18 min

37744 BRIDOR



EXTRAVAGANT MUESLI BLUEBERRY
藍莓燕麥酥

Crunchy muesli, blueberries filling.
鬆脆燕麥·搭配果味濃郁的藍莓

95 g 60 30 min
165/170°C 20/23 min

37745 BRIDOR



EXTRAVAGANT 3 CHOCOLATE
巧克力三重奏

White chocolate & milk chocolate inside with dark chocolate chips toppings.
白巧克力和牛奶巧克力夾心、黑巧克力碎外層

95 g 60 30 min
165/170°C 20/23 min

37746 BRIDOR



EXTRAVAGANT RASPBERRY CHEESECAKE
覆盆莓芝士蛋糕酥

Raspberry, cream cheese filling with pink crunchy sugar topping.
覆盆莓、乳酪芝士夾心配上粉紅色脆糖

95 g 60 30 min
165/170°C 20/23 min



CROISSANTS

32960



**CROISSANT
"ECLAT DU TERROIR"**
牛角酥

Pure fine butter.
純正優質奶油

50 g 120 30 min
165/170°C 16 min

30214



A.O.P. BUTTER CROISSANT
A.O.P. 大牛角酥

A.O.P Butter from France.
法國純正優質AOP奶油

60 g 70 30 min
165/170°C 16 min

37459

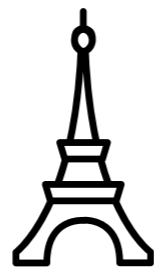


**COCOA AND HAZELNUT FILLING
CROISSANT**
巧克力榛果牛角酥

Pure fine butter, cocoa filling
and topping.
純正優質奶油 · 巧克力榛果夾心

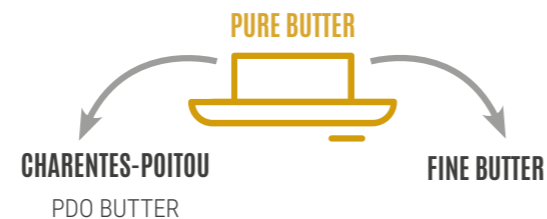
70 g 56 30 min
180°C 14/16 min

NEW



**PURE FINE
BUTTER**
優質奶油

**OVER 50 REFERENCES
OF VIENNESE PASTRIES
MADE WITH LAMINATED PUFF PASTRY**
超過50款由酥皮製成的維也納酥點



CRAFTED IN THE SPIRIT OF FRENCH PASTRY-MAKING
Slowly, Gently & Carefully
在法國糕餅製作的靈感中慢慢、謹慎地製作而成。

The dough rests for many hours for flavorsome Viennese pastries
with complex, rich and intense aromas.
麵團休息了多個小時後，製成了香味濃郁、
美味的維也納酥點

CROIFFLE



BUN'N'ROLL

37595



BUN'N'ROLL
奶油酥

Pure fine butter.
純正優質奶油

NEW

85 g 50 16/18 min
175°C 40 min

BUN'N'ROLL



34171



LAMINATED PUFF PASTRY
酥皮

Pure fine butter.
純正優質奶油

39 x 28 cm 300 g

36



34840 



MINI CROISSANT
迷你牛角酥

Fine butter.
純正優質奶油






 25 g  225  30 min
 170°C  11/13 min

34853 



MINI PAIN AU CHOCOLAT
迷你巧克力酥

Pure fine butter.
純正優質奶油

 28 g  250  15 min
 165°C  13 min

36815 



MINI RASPBERRY ROLL
迷你覆盆子卷

Pure fine butter.
純正優質奶油





 35 g  150  30 min
 170°C  13/14 min


32330 



MINI CUSTARD CREAM DANISH
迷你卡士達丹麥酥

Pure fine butter.
純正優質奶油

 40 g  180  20 min
 165°C  12 min

36821 



MINI PRALINE FINGER
迷你果仁條

Pure fine butter.
純正優質奶油

 35 g  150  30 min
 170°C  13/14 min

32924 



MINI APPLE TURNOVER
迷你蘋果貝殼酥

Pure fine butter.
純正優質奶油

 40 g  255  30 min
 180/200°C  18 min

35999 



MINI RAISIN SWIRL
迷你葡萄旋風酥

Pure fine butter.
純正優質奶油

 30 g  260  20 min
 165°C  12 min

36732 



MINI CHOCOLATE CRANBERRY SWIRL
迷你巧克力紅莓漩渦酥

Pure fine butter.
純正優質奶油

 40 g  120  20 min
 170°C  13/14 min

36733 



MINI APPLE TART SWIRL
迷你蘋果漩渦酥

Pure fine butter.
純正優質奶油


 40 g  120  20 min
 170°C  13/14 min

37681 



MINI WALNUT AND CARAMEL SWIRL
迷你焦糖核桃漩渦酥

Pure fine butter.
純正優質奶油

 40 g  120  20 min
 170°C  13/14 min

37773 



MINI MATCHA GREEN TEA AND CRANBERRY SWIRL
迷你綠茶、蔓越莓酥

Pure fine butter.
純正優質奶油

 40 g  120  30 min
 165/170°C  14 min



MINI PASTRIES

36814

**MINI TRIANGLE WITH VANILLA CUSTARD CREAM**
迷你香草卡士達三角酥Pure fine butter.
純正優質奶油40 g 150 30 min
170°C 13/14 min

31103

**MINI MANGO LATTICE**
迷你芒果酥Pure fine butter.
純正優質奶油40 g 100 20 min
170/175°C 12/14 min

35377

**MINI CRANBERRY TWIST**
迷你蔓越莓紐紋酥Pure fine butter.
純正優質奶油30 g 100 20 min
165°C 14 min

35376

**MINI CHOCOLATE TWIST**
迷你巧克力紐紋酥Pure fine butter.
純正優質奶油28 g 100 20 min
165/170°C 13 min

31105

**MINI STRAWBERRY LATTICE**
迷你草莓酥Pure fine butter.
純正優質奶油40 g 100 20 min
170/175°C 12/14 min

31104

**MINI CHERRY LATTICE**
迷你櫻桃酥Pure fine butter.
純正優質奶油40 g 100 20 min
170/175°C 12/14 min

31106

**MINI APPLE TATIN LATTICE**
迷你蘋果酥Pure fine butter.
純正優質奶油40 g 100 20 min
170/175°C 12/14 min

SAVOURY PASTRY

37772

**MINI CHEESE AND ONION TWIST**
迷你起士洋蔥紐紋酥Emmental cheese, bechamel sauce
and onions.
艾曼塔起司、意式白醬和洋蔥28 g 100 20 min
170°C 15 min

37455

**CHEESE CROISSANT**
起士牛角酥Emmental cheese filling,
crispy cheese topping.
艾曼塔起士夾心、香脆起士外層90 g 60 30 min
165°C 16 min

36650

**PESTO SWIRL**
青醬漩渦酥Pesto swirl made with basil, cheese
and garlic.
青醬、羅勒、起士100 g 60 30 min
170°C 16/17 min

33141

**THREE-CHEESE MUSTARD SWIRL**
芥末起士漩渦酥Mustard bechamel sauce and three
cheeses (emmental, cheddar and
mozzarella).
芥末白醬、摩佐起士、切達起士120 g 54 30 min
165/170°C 16/18 min

52401

**LEEK PARMESAN LATTICE**
韭蔥酥Leek, parmesan and pepper bechamel
filling.
韭蔥、帕瑪森奶酪、白醬110 g 36 45 min
170/180°C 18/20 min

52400

**SPINACH FETA LATTICE**
菠菜酥Spinach bechamel with bell peppers,
onions and feta cheese.
菠菜甜椒醬、羊奶酪、洋蔥110 g 36 45 min
170/180°C 18/20 min

52399

**TOMATO OLIVE LATTICE**
蕃茄酥Tomato sauce and chopped olives, bell
peppers and feta.
蕃茄醬、青橄欖、甜椒、羊奶酪110 g 36 45 min
170/180°C 18/20 min



- # PRODUCT CODE
產品代碼
- WEIGHT
重量/件
- PCS PER BOX
件/箱
- DEFROSTING TIME
除霜時間
- BAKING TEMPERATURE
溫度
- BAKING TIME
烘焙時間
- SIZE
產品尺寸

BREAD 麵包

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

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

我們的麵包系列完全能夠滿足酒店專業人士的需求：從五星級酒店到三文治店和咖啡店。所有麵包都是使用法國麵粉製成，慢慢揉捏及發酵數小時以形成突出的天然風味。我們只選擇最具手工技藝的麵包，麵包頂部都有常規切割，奶油色麵包屑和大孔。這些均勻的形狀，尺寸適中，是經精心準備和尺寸控制的。

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

"這款麵包系列只需要焗 15 至 20 分鐘"

31520 BRIDOR



RUSTIC SQUARE ROLL 鄉村風味四方型法包

Wheat & rye flour.
小麥麵粉和黑麥麵粉

40 g 80
210°C 8/10 min

63300 BRIDOR



MINI FRENCH ROLL 迷你法包

Wheat flour.
小麥麵粉

35 g 210 15 min
190°C 4/5 min

31480 BRIDOR



DARK RYE BREAD 黑麥包

Wheat & rye flour.
小麥麵粉和黑麥麵粉

45 g 60
210°C 8/10 min

37453 BRIDOR



FIG ROLL 無花果卷

Wheat and rye flour, dried figs.
小麥麵粉、無花果乾、黑麥麵粉

55 g 75 30 min
190/200°C 8/10 min

35130 BRIDOR



TRADITIONAL ROLL 傳統法包

Wheat flour.
小麥麵粉

55 g 70
210°C 8/10 min

31720 BRIDOR



BASIL DRIED TOMATOES BREAD 迷你羅勒香草蕃茄乾包

Wheat flour, tomato confit, extra virgin olive oil, basil.
小麥麵粉、油封蕃茄、冷壓橄欖油和羅勒

50 g 45 15/20 min
210°C 6/10 min

30421 BRIDOR



SHORT FLUTE 幼長法包

Wheat flour.
小麥麵粉

16 cm 45 g 50
210°C 8/10 min

33574



NEW

SMALL ROLL «PAVÉ» 法式方形小麵包

Wheat flour.
小麥麵粉

30 g 200
1 hour

34250



NEW

PLAIN SOFT STICK 法式麵包條

Wheat flour.
小麥麵粉

40 g 150 30 min
180°C 3 min

36865



BREAD LIKE PANNETONE 義大利甜麵包

Wheat flour, eggs, butter.
小麥麵粉、雞蛋和奶油

45 g 180 30 min
160°C 2 min

36110



NEW

BRIOCHE SOFT BREAD 維也納布里歐軟包

Wheat flour.
小麥麵粉

23 cm 130 g 44
45 min

52566



SLICED BURGER BUN 漢堡軟包(預切)

Wheat Flour, sunflower Oil.
小麥麵粉、植物油

10 cm 70 g 48
30 min

37393

100% FULLY
BAKED BREAD

NEW

B'BREAK 2 OLIVES AND ROSEMARY B'BREAK 橄欖迷迭香麵包條

Green and black olives, olive oil.
青橄欖、黑橄欖和橄欖油

20 cm 70 g 40 45 min
180°C 2 min

37395

100% FULLY
BAKED BREAD

NEW

B'BREAK COCOA & CHOCOLATE CHIPS B'BREAK 可可巧克力碎片麵包條

Cocoa powder, generous chocolate chips filling.
可可粉配上豐富的巧克力夾心

20 cm 70 g 40 45 min
180°C 2 min

37396

100% FULLY
BAKED BREAD

NEW

B'BREAK MUESLI B'BREAK 燕麥麵包條

Cranberries, raisins, oat flakes, hazelnuts,
apricot, sesame seeds.小紅莓、葡萄乾、燕麥片、榛果、杏桃
和芝麻

20 cm 70 g 40 45 min
180°C 2 min



37147



NEW

**PLAIN CIABATTA BREAD
WITH OLIVE OIL**
義大利包Wheat flour and extra virgin olive oil
(2%).
小麥麵粉和冷壓橄欖油(2%)18 cm 140 g 50
210°C 10 min

33432

**BASIL AND DRIED TOMATO
CIABATTA BREAD**
羅勒香草蕃茄乾義大利包Wheat flour, tomato confit and basil.
小麥麵粉、蕃茄乾和羅勒香草18 cm 140 g 25
210°C 10/12 min

31612



NEW

GREEN OLIVE CIABATTA BREAD
青橄欖義大利包Wheat flour, green olives, extra virgin
olive oil.
小麥麵粉、青橄欖和冷壓橄欖油18 cm 140 g 30
210°C 10/12 min

36417

**SO MOELLEUX PLAIN**
原味軟包Wheat flour.
小麥麵粉18 cm 100 g 40
30 min 180/200°C
3/5 min

36415



NEW

**SO MOELLEUX
SUNDRIED TOMATO**
蕃茄軟包Wheat flour, sundried tomato
and tomato puree.
小麥麵粉、蕃茄乾和蕃茄泥18 cm 100 g 64
30 min 180/200°C 3/5 min

36421

**SO MOELLEUX 2 OLIVES & THYME**
綠橄欖、黑橄欖及百里香軟包Wheat flour, green olive, black olive and
thyme.
小麥麵粉、綠橄欖、黑橄欖和百里香18 cm 100 g 64
30 min 180°C 3/5 min



FREDERIC LALOS

MOF BAKER AWARD - 1997 • 法國工藝獎 - 1997

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

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

Frederic Lalos 是一個對工作充滿熱誠和醉心傳統麵包工藝的麵包師 – 一個真正的藝術家。

他的作品力臻完美，以致他在只有26歲時就取得了法國工藝獎。他的後勁與不斷追求完美的態度使他能多間大機構工作，從Lenôtre到Hotel Matignon。由於他追求卓越的態度，這獨特的工匠已經能夠把高貴的感覺帶回到法國烘焙行業，特別是令傳統麵包製作再次變得時尚。他從Bridor麵包的新系列“Frederic Lalos – Paris”，分享其精心的製作。麵包的形狀是樸實簡單的，但這正提醒我們麵包的古老傳統，不過它們的味道卻是時尚、細緻和略帶甜味的。

SD LEARN MORE ABOUT SOURDOUGH ON P. 28
了解更多有關酸麵團的麵包 P. 28



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For non-France natives, or non-hospitality-professionals, the initials MOF may not ring a bell, but those three letters hold an incredible amount of significance. To be a “Meilleur Ouvrier de France” is a very prestigious title indeed. The title is taken so seriously that sporting such a collar fraudulently is a crime punishable by jail-time.

The MOF competition is a fierce one, requiring many months, sometimes years, of intense preparation. It aims to evaluate the dexterity, knowledge of modern and traditional techniques, know-how and creativity of candidates. The MOF title carries an important historical legacy and recognizes work approaching perfection.

對於非法國本地人或非酒店專業人士來說，MOF聽起來可能不太熟悉，但這三個字母有著重要的意義。成為「Meilleur Ouvrier de France」確實是一個非常有聲望的稱號。這個稱號被認真的對待，以至於任何有關此稱號的欺詐行為都會受到監禁懲罰。參加MOF的比賽非常激烈，需要數月甚至數年的緊張準備。比賽的目的是評估候選人對傳統與當代技藝的理解、運用以及創新。MOF稱號具有重要的歷史性，並屬於對接近完美的一種承認。

BREAD 麵包

BIG BREAD

34230 BRIDOR Frederic Lalos



BREAD WITH FIGS
無花果麵包

Wheat and rye flour and dry figs.
小麥麵粉、黑麥麵粉和無花果乾

330 g 26 30 min
190/200°C 15/20 min

34233 BRIDOR Frederic Lalos



WHOLE WHEAT BREAD
全麥麵包

Wheat flour, wheat sourdough.
小麥麵粉、酸麵團

330 g 26 30 min
200°C 15/20 min

34234 BRIDOR Frederic Lalos



BREAD WITH NUTS
堅果麵包

Wheat & rye flours, wheat sourdough, nuts.
小麥麵粉、黑麥麵粉、蕎麥酸麵團和堅果

400 g 25 30 min
190/200°C 15/20 min

32993 BRIDOR Frederic Lalos



BUCKWHEAT FLOUR BREAD
蕎麥包

Wheat flour, buckwheat sourdough.
小麥麵粉、蕎麥酸麵團

450 g 16 30 min
180/190°C 15/18 min

34110 BRIDOR Frederic Lalos



RYE AND LEMON BREAD
黑麥和檸檬麵包

Wheat & rye flours, candied lemon and lemon peel.
小麥麵粉、黑麥麵粉和檸檬

330 g 26 30 min
190/210°C 30 min

32992 BRIDOR Frederic Lalos



CEREALS BREAD
穀物麵包

Wheat flour, wheat sourdough, seeds and cereals: sunflower, sesame, malt flour, yellow and brown flax
小麥麵粉、小麥酸麵團、種子和穀物:向日葵、芝麻、麥芽粉、黃色和棕色亞麻

450 g 16 30 min
190°C 15/18 min

33365 BRIDOR Frederic Lalos



BATARD BREAD
酸酵法包

Wheat flour, wheat sourdough.
小麥麵粉、酸麵團

540 g 14 30 min
190/200°C 20/25 min

34503 BRIDOR Frederic Lalos



MUESLI BREAD
麥片麵包

Wheat and rye flour, oat flakes, honey, dry fruit: cranberries, apricots, minced nuts, flaked almonds topping.
小麥麵粉、黑麥麵粉、燕麥片、蜂蜜、杏仁片和乾果(小紅莓、杏脯和堅果碎)

280 g 26 30 min
180°C 15 min



UNDERSTANDING THE SPECIFICITIES OF SOURDOUGH

認識酸麵團的特別之處

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.

熟練的工藝都離不開天然的化學反應過程。酸麵團除了帶有經過長時間發酵而特有的酸味外，還有更加濃郁的芳香。這種發酵過程對發酵果汁和小麥粉的調配及醒發時間有著嚴格的要求，並且味道會隨著時間而變得更加豐富。實際上，麵包師會把這種最原始的組合添進他們的麵團中，但在烤焗之前會把一小部分留下來，以後繼續使用。經歷了數月後，麵包師如此反復，把保留下來的酵種用到一批又一批的麵團裡，每次都通過加入一些發酵果汁或是小麥來調整和平衡它的酸度，力求保持這種最原始的化學反應。為了避免添加任何工業酵母，這種酸麵團的發酵需要更長的時間，這樣做是為了讓麵團可以更加膨脹，每次需要持續36小時左右。這也就是為何酸麵包的味道會如此濃郁，口感會如此獨特。



MINI BAGUETTE FINEDOR 尖頭幼長法包

Wheat flour.
小麥麵粉

17 cm 45 g 50
210°C 8/10 min



EPI FINEDOR 工匠特色法包

Wheat flour.
小麥麵粉

18 cm 40 g 40
210°C 5 min



MINI BAGUETTE WITH BLACK OLIVES FINEDOR 黑橄欖長法包

Wheat flour, black olives and durum-wheat semolina.
小麥麵粉、黑橄欖和杜蘭小麥

19 cm 50 g 50
8 min 210°C 6/8 min



THE FRENCH BAGUETTE 法國長法包

Wheat flour.
小麥麵粉

45 cm 280 g 25
30 min 190/200°C
10/12 min



BAGUETTINE SANDWICH 法式三明治包

Wheat flour.
小麥麵粉

26 cm 140 g 25
Optional 210°C 12/14 min



THE COUNTRYSIDE BAGUETTE 黑麥傳統法包

Wheat flour and rye flour.
小麥麵粉和黑麥麵粉

50 cm 280 g 25
10 min 180°C 10 min

SD





- # PRODUCT CODE
產品代碼
- WEIGHT
重量/件
- PCS PER BOX
件/箱
- DEFROSTING TIME
除霜時間
- BAKING TEMPERATURE
溫度
- BAKING TIME
烘焙時間
- MICROWAVE
微波

GLUTEN-FREE 不含麩質系列

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

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

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

麩質是一種蛋白質，可以在一些穀物裡找到，如小麥、大麥、黑麥和燕麥，也可以在麵粉製作的產品中找到，如麵包、餅乾、蛋糕、麵條等。所以對大廚來說，開發美味且高品質的無麩質產品是一個巨大的挑戰。小麥麵粉是大部分烘焙食譜的關鍵，客戶仍然期待著質感和美味的食譜。

我們的合作夥伴 Bridor 用小米和小米蕎麥粉製作麵粉，以開發一系列的無麩質產品。一種方便且省時的解決方案，可滿足麵筋敏感的客戶不斷增長的需求。

35433 BRIDOR



GLUTEN-FREE PLAIN ROLL 原味捲

Rice flour, brown rice flour, millet flour, buckwheat.
米粉、糙米粉、小米麵粉和蕎麥

- 45 g 50
- Frozen: 1 min at 500W
Defrosted: 30 sec at 500W
- Frozen: 10 min at 160°C
Defrosted: 6 min at 160°C
- Bake in individual plastic bag.

5502 BORDOLAC



GLUTEN-FREE APPLE TARTLET 無麩質巧克力蛋糕

Rice flour, apple compote and fresh apples.
米粉、蘋果塊和新鮮蘋果

- 8 cm 75 g 18
- 3 hrs 5 min at 180°C
- Bake in individual plastic bag.

35431 BRIDOR



GLUTEN-FREE SWEET SMALL BRIOCHE 無麩質純奶油布里歐麵包

Rice flour, millet flour, buckwheat.
米粉、小米麵粉和蕎麥

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

5501 BORDOLAC



GLUTEN-FREE CHOCOLATE CAKE 無麩質蘋果塔

60% cocoa, chocolate cake.
60% 巧克力

- 9 cm 80 g 18
- 3 hrs 40 sec at 800W
- Bake in individual plastic bag.

35430 BRIDOR



GLUTEN-FREE MADELEINE 瑪德琳蛋糕

Brown rice flour, millet flour, buckwheat.
糙米粉、小米麵粉和蕎麥

- 30 g 50
- Frozen: 1 min at 500W
Defrosted: 20 sec at 500W
- Frozen: 8 min at 160°C
Defrosted: 4/5 min at 160°C
- Bake in individual plastic bag.



MACAROONS

35238


**MACAROONS
(6 ASSORTED FLAVOURS)**
馬卡龍

16 Lemon macarons

檸檬味馬卡龍
Buttercream with Corsica lemon.
奶油醬和檸檬

16 Raspberry macarons

覆盆子馬卡龍
Raspberry filling.
覆盆子果醬

16 Chocolate macarons

巧克力馬卡龍
Chocolate ganache made with
passy cacao Barry, chocolate from
Ghana, Tanzania and Sao Tome.
柔滑巧克力醬

16 Caramel macarons

焦糖味馬卡龍
Camargue sea salt, dulce de leche.
焦糖奶油醬

16 Vanilla macarons

大溪地香草味馬卡龍
Vanilla extract from Papua New
Guinea & Tahiti.
香草味奶油醬

16 Coffee macarons

咖啡馬卡龍
Coffee filling.
咖啡餡料

12 g 96 4 hrs at 4°C

NEW

36428


**MACAROONS
SUMMER FLAVOUR**
馬卡龍夏日口味

8 Coconut macarons

椰子馬卡龍
Macaroon shell, coconut whipped
ganache.
馬卡龍餅、椰子醬

8 Strawberry macarons

草莓馬卡龍
Macaroon shell, strawberry
whipped ganache.
馬卡龍餅、草莓醬

8 Blackcurrant macarons

黑醋栗馬卡龍
Macaroon shell, blackcurrant
whipped ganache.
馬卡龍餅、黑醋栗醬

**8 Orange blossom-flavoured
macarons**

香橙馬卡龍
Macaroon shell, orange blossom-
flavoured ganache.
馬卡龍餅、香橙醬

8 Apricot macarons

杏桃馬卡龍
Macaroon shell, apricot whipped
ganache.
馬卡龍餅、杏桃醬

8 Rose-flavoured macarons

玫瑰味馬卡龍
Macaroon shell, rose-flavoured
whipped ganache.
馬卡龍餅、玫瑰味醬

12 g 48 4 hrs at 4°C

NEW

PRODUCT CODE
產品代碼

WEIGHT
重量/件

PCS PER BOX
件/箱

PAN COOKING
低火烹調

DEEP-FRIER COOKING
油炸

BAKING TIME
烘焙時間

SIZE
產品尺寸



AFTERNOON TEA

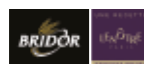
下午茶

Over the years, afternoon tea has become an institution within most of starred hotels and «chic» cafes. To be served on a traditional 3-tier serving tray or just as a couple of mini bites along coffee as in «cafe gourmand», we propose you here a set of delicate time-saving platters.

Partnering with the renowned Maison Lenôte, Bridor pastry Chefs have elaborated a range of sweet treats - from the very French macarons to assortments of petits fours.

多年來，下午茶已成為大多數星級飯店與「時尚」咖啡廳的必備選項，如同在「咖啡廳美食家」中一樣，您可以在傳統的三層托盤上或著像咖啡一樣的咖啡小點一起享用，我們在這裡為您提供一套精緻省時的拼盤。與著名的 Maison Lenôte 合作，Bridor 糕點廚師們精心製作了各種甜點-從法國馬卡龍到各式各樣小蛋糕。

35981



ALL CHOCOLATE "DARK DIAMOND" PETITS FOURS 巧克力小甜點

ASSORTED PETITS FOURS

ALL CHOCOLATE

巧克力雜錦法式小甜點

10 Cocoa cakes

Extra brute cocoa and chocolate nibs
巧克力蛋糕 (可可豆、碎巧克力)

10 Opera desserts

Plain Joconde cake soaked in coffee syrup, coffee butter cream, dark chocolate ganache, and passy and force noire chocolate
歌劇院甜點 (以咖啡糖水浸泡的蛋糕、咖啡及黑巧克力)

10 Passion fruit & coconut shells

Chocolate shell filled with a passion fruit preserve topped with coconut mouse, toasted coconut shavings
百香果及椰子小甜點 (巧克力、百香果、椰子慕斯及椰絲)

10 Milk chocolate tartlets

All-butter Breton shortbread base, milk chocolate whipped ganache
牛奶巧克力塔 (奶油餅乾、牛奶巧克力)

10 Semi-salted PDO Isigny butter caramel shells

Chocolate shell filled with semi-salted PDO Isigny butter caramel whipped ganache, crispy chocolate ball
PDO Isigny 鹹奶油焦糖小甜點 (巧克力、Isigny 鹹奶油無糖、巧克力脆球)

10 Concerto-style desserts

Joconde biscuit, milk chocolate Elysee hazelnut praline puff pastry, chocolate mousse covered with passy and force noire chocolate, cocoa Joconde biscuit and a dark chocolate glaze
甜點協奏曲 (杏仁海綿蛋糕、牛奶巧克力及榛果果仁脆皮、巧克力慕斯、巧克力海綿蛋糕、香滑黑巧克力)

10 Original dark chocolate eclair

All-butter choux pastry filled with hot confectioner's custard and covered with passy chocolate
黑巧克力閃電泡芙 (卡士達及巧克力)

12 g 70 2 hrs at 4°C

NEW

35980



VENDÔME PETITS FOURS 旺多姆小點心

8 Chestnut tartlets

栗子塔

8 Lemon tartlets

檸檬塔

8 Raspberry-redcurrant tartlets

覆盆子-紅醋栗塔

8 Milk chocolate & passion fruit tartlets

牛奶巧克力和百香果塔

8 Apple tartlets

蘋果塔

8 Raspberry tartlets

覆盆子塔

8 Mirabelle plum tartlets

布拉斯李子塔

12 g 56 4 hrs at 4°C

NEW

35982



VERSAILLES PETITS FOURS 凡爾賽小點心

7 Praline choux

果仁糖結

7 Concerto-style desserts

協奏曲風格點心

7 Cherry tartlets

櫻桃塔

7 Lemon meringue tartlets

檸檬蛋白霜塔

7 Strawberry cups

草莓杯子蛋糕

7 Raspberry tartlets

覆盆子塔

7 Chocolate eclairs

巧克力閃電泡芙

7 Apricot-praline desserts

杏桃果仁糖點心

7 Pear and caramel tartlets

香梨和焦糖塔

14 g 63 4 hrs at 4°C

NEW



FRUITS TARTS



- # PRODUCT CODE
產品代碼
- # WEIGHT
重量/件
- # PCS PER BOX
件/箱
- # DEFROSTING TIME
除霜時間
- # BAKING TEMPERATURE
溫度
- # BAKING TIME
烘焙時間
- # MICROWAVE
微波
- # SIZE
產品尺寸

FRENCH TARTS

法式甜點及水果塔

To offer you extensive dessert solutions, we started partnering with Boncolac. Specialized in developing utmost quality tarts and cakes, this French brand founded 60 years ago, draws inspiration from authentic French recipes made easy and accessible to food professionals.

From classic family tarts with whole-fruits pieces to more elaborate creations with almond cream or meringue topping, all their tarts and cakes can be defrosted in fridge overnight and take at most 15-minutes baking. Complete serving flexibility from classic 8, 10 or 12 slices to finger-food pieces, upon your needs!

為了向您提供廣泛的甜點解決方案，我們引入Boncolac的優質產品 – 一個在 60年前成立的法國品牌，專注於開發最優質的塔和蛋糕，採用正宗的法國食譜，方便食品專業人士使用。

不論是經典的水果塔、精緻創作的杏仁奶油塔 或蛋白霜塔，全部都可以在冰箱中解凍，只需要烘烤15分鐘，一個美味的塔便完成，不但方便，而且可以根據不同的需要來分切成8、10或12片到手指般的迷你大小，靈活性高。

2879



APRICOT TART

杏桃塔

Apricot halves, butter crust.
剖半杏桃 · 奶油塔皮

27 cm 950 g 2
8 hrs 210°C 15 min

9487



PEAR TART

香梨塔

William pear halves, butter and almond powder frangipane.
剖半威廉香梨 · 奶油塔皮 · 雞蛋杏仁粉

27 cm 1000 g 6
8 hrs 210°C 15/20 min

3229



NORMANDY TART

諾曼第蘋果塔

Apple slices, vanilla egg cream, shortcrust pastry.
蘋果片 · 香草蛋奶油 · 起酥皮

27 cm 950 g 6
8 hrs 210°C 20 min

5996



BLUEBERRY TART

藍莓塔

Whole blueberries, almond frangipane.
整粒藍莓 · 雞蛋杏仁

27 cm 850 g 2
5 hrs 180°C 5 min

7100



RASPBERRY TART

覆盆子塔

Whole raspberries, raspberry puree, butter crust.
整粒覆盆子 · 覆盆子泥 · 奶油塔皮

27 cm 800 g 2
5 hrs 210°C 15 min

6007



MORELLO CHERRY TART

莫利洛黑櫻桃塔

Whole morello cherries, vanilla custard, butter crust.
整粒莫利洛黑櫻桃 · 香草卡士達 · 奶油塔皮

27 cm 1000 g 6
6 hrs 180°C 10 min



EXOTIC TARTS



1881



LEMON TART “GRAND ARÔME”>>
香濃檸檬塔

Lemon cream, butter crust.
檸檬霜、奶油塔皮

27 cm 850 g 6
 6 hrs 210°C 10 min

9608



COCONUT TART
椰子塔

Coconut cream, coconut pulp, butter crust and coconut shavings.
椰子霜、椰子果肉、奶油塔皮和椰子絲

27 cm 1000 g 6
 8 hrs 210°C 20 min

5573



LEMON MERINGUE TART
檸檬蛋白霜塔

Lemon cream, lemon-flavoured meringue, butter crust.
檸檬霜、奶油塔皮、檸檬風味蛋白霜

27 cm 1000 g 2
 4 hrs

7095



MULTIFRUIT TART
水果凍塔

Plums, apricots and raspberry, apple puree.
梅子、杏仁和覆盆子、蘋果泥

27 cm 900 g 6
 6 hrs 210°C 10 min

SPECIALITY TARTS

4437



CRÈME BRÛLÉE TART
烤布蕾塔

Bourbon and vanilla egg cream filling, crispy pastry, caramelized glaze.
波本和香草蛋奶油內餡、脆皮糕點、焦糖淋醬

27 cm 780 g 4
 5 hrs 210°C 10 min

2797



WALNUTS TART
核桃塔

Walnut frangipane, sliced walnuts and almonds.
核桃雞蛋、切片核桃和杏仁

27 cm 850 g 2
 8 hrs 180°C 15 min

1124



CHOCOLATE TART
“GRAND ARÔME”
香濃巧克力塔

70% cocoa, chocolate, pastry cream, almond powder, dark chocolate cream.
70%可可、巧克力、卡士達醬、杏仁粉、黑巧克力奶油

27 cm 900 g 6
 5 hrs

5759



MATCHA TART
抹茶塔

Green tea cream, organic matcha powder from Aichi (Japan), white chocolate shavings.
抹茶奶油、日本愛知縣有機抹茶粉、白巧克力絲

27 cm 780 g 6
 5 hrs





3164



LEMON TART (X10 PRE-CUT)
檸檬塔(已切10片)

Fresh lemon cream.
新鮮檸檬奶油

NEW
27 cm 750 g 8
6 hrs 180°C 5 min

3165



CHOCOLATE TART (X10 PRE-CUT)
巧克力塔(已切10片)

Chocolate pastry cream, almond powder,
chocolate icing.
巧克力卡士達、杏仁粉、巧克力糖霜

NEW
27 cm 750 g 8
6 hrs



PRODUCT CODE
產品代碼WEIGHT
重量/件PCS PER BOX
件/箱DEFROSTING TIME
除霜時間BAKING TEMPERATURE
溫度BAKING TIME
烘焙時間

CATERING CAKES

配餐蛋糕

Drawing inspiration from the most classic recipes of European pastry, Mademoiselle Desserts teams have imagined a range of generous rectangular-shape desserts offering you full liberty of servings.

To be sold in half and full-size for celebration take-away, in mini bites for banquet service, or by the slice in your dessert display, this range of catering solutions will meet complementary needs of yours with mouth-watering multi-layered cakes.

從最經典的歐洲糕點配方中攝取靈感，Mademoiselle Desserts團隊想像出一系列寬大的長方形甜點，可隨心所欲搭配的餐點，提供一半和全尺寸給外燴服務，迷你小型宴會服務或甜點展示，這一系列的餐點解決方案，將滿足您對垂涎欲滴多層蛋糕的期待。

111767

DESSERTS



CHOCOLATE DEMI CADRE

黑巧克力長型蛋糕

Chocolate mousse, chocolate sponge cakes soaked in rum syrup, dark chocolate velvet.
巧克力慕斯、浸泡過萊姆漿巧克力海綿蛋糕、黑巧克力海綿蛋糕

NEW

34 x 27 cm 1.425 kg 1
4 hrs

111772

DESSERTS



LIGHT CHOCOLATE DEMI CADRE

輕巧克力長型蛋糕

Cocoa biscuit, chocolate mousse, black chocolate chunks, whipped cream, chocolate velvet, chocolate sprinkles
可可餅乾、巧克力慕斯、巧克力塊、動物性鮮奶油、巧克力海綿蛋糕、裝飾用巧克力片

NEW

34 x 27 cm 2.025 kg 1
4 hrs

111394

DESSERTS



TIRAMISU DEMI CADRE

長型提拉米蘇蛋糕

Mascarpone mousse, sponge cake soaked in rum coffee syrup, dark chocolate velvet.
馬卡絲彭慕斯、浸泡過咖啡糖漿海綿蛋糕、黑巧克力海綿蛋糕

NEW

34 x 27 cm 2.195 kg 1
4 hrs

111400

DESSERTS



LIGHT COFFEE DEMI CADRE

輕咖啡長型蛋糕

Almond biscuit, coffee mousse, milk chocolate chunks, whipped cream, chocolate velvet, chocolate sprinkles
杏仁餅乾、咖啡慕斯、牛奶巧克力塊、巧克力海綿蛋糕、裝飾用巧克力片

NEW

34 x 27 cm 2.185 kg 1
4 hrs



- # PRODUCT CODE
產品代碼
- WEIGHT
重量/件
- PCS PER BOX
件/箱
- DEFROSTING TIME
除霜時間
- MICROWAVE
微波
- SIZE
產品尺寸



CULINARY AID 料理材料

With their extra-large format, Boncolac bread sheets adapt to most creative Chefs' ideas.

Protected individually to enable single-sheet thawing, they will become your best ally to answer positively even complex and last minute catering requests.

Without crust to avoid wastage, they offer an optimal solution for all types of cutting. Square, round, triangular or in tagliatelles (discover some Cutting tips & tricks p.48!), play with shapes, colors and flavors to renew your menu upon your inspiration!

藉由大尺寸的規格，Boncolac麵包片滿足了大多數有創意廚師的想法，可單獨解凍使用單片麵包，他們將成為您最好的助手，即使到最後一刻依然可以提供複雜的餐飲服務需求。

沒有像一般吐司邊需要裁切，為所有類型的切割都提供了最佳解決方案，方形、圓形、三角形或義大利長型麵條(發現一些切割秘訣與技巧 p.48)，玩形狀、顏色及口味，以便在靈感上更新菜單！

9098



NEW

WHITE PLAIN BREAD SHEETS

白色神奇蛋糕
With white wheat flour.
白小麥麵粉

30 x 40 cm 250 g 20
30 min.

5311



NEW

YELLOW PLAIN BREAD SHEETS

黃色神奇蛋糕
With yellow carrot extract.
使用黃蘿蔔萃取

30 x 40 cm 250 g 10
30 min.

1929



NEW

TOMATO BREAD SHEETS

蕃茄神奇麵包
With natural tomato puree and chopped basil leaves.
新鮮蕃茄泥和羅勒葉

30 x 40 cm 250 g 10
30 min.

3701



NEW

SPINACH BREAD SHEETS

菠菜神奇麵包
With natural spinach leaves puree.
新鮮菠菜葉

30 x 40 cm 250 g 10
30 min.





1700 



NEW
LEMON BREAD SHEETS
檸檬神奇麵包

With wheat flour and lemon dices.
小麥粉和檸檬丁

30 x 40 cm 250 g 10
30 min.

1223 



NEW
COUNTRYSIDE BREAD SHEETS
田園風味神奇麵包

With wheat and rye flour.
小麥和裸麥麵粉

30 x 40 cm 250 g 10
30 min.

1927 



NEW
6 CEREALS BREAD SHEETS
六穀神奇麵包

With wheat, oats, maize, millet, linseed and rye flours.
小麥、燕麥、玉蜀黍、小米、亞麻籽和裸麥麵粉

30 x 40 cm 250 g 10
30 min.

2711 



NEW
DARK BREAD SHEETS
黑麥神奇麵包

With wheat and malt flour.
小麥和麥芽粉

30 x 40 cm 250 g 10
30 min.

4198 



NEW
COLOURED BREAD SHEETS ASSORTMENT
混合神奇麵包

Assortment of yellow plain, dark, spinach and tomato bread sheets.
黃色混和物、黑菠菜和蕃茄麵包片

30 x 40 cm 250 g 20
30 min.



BREAD LAYERS TIPS AND TRICKS

神奇麵包使用秘方

To make things easier for you when you're coming up with new recipes, our chefs put themselves in your position and propose some clever tips to help you get the best results.

我們的廚師團隊切身為您提供清晰的方案，讓您的菜式更容易實現和達到最佳效果。



To create a nest: cut different colorful bread sheets in tagliatelles and assemble the nest.
製造巢：將不同的彩色麵包片切成條狀並組裝成一個巢。



To get original shells: cut out stripes of bread, line the inside of the stripes and place few minutes in the oven.
使用食物模：利用食物模切割麵包片，然後將方入烤箱數分鐘。



To make inventive bites: cut out circular pieces with a pastry cutter and assemble the circular pieces with the ingredients of your choice.
製作創意小吃：使用糕點切割器將麵包片切成圓形，然後加上配料。



To create colorful bases: cut a bread sheet into discs and add toppings and ingredients of your choice.
製作彩色的底部：將麵包片切碟形，然後加上配料。

HAVE YOU HEARD OF OUR F&BREAKFASTS? 您知道我們的F&BREAKFAST活動嗎?



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

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

F&Breakfast 圍繞香濃的咖啡和美味的牛角包

廚師、經理、和餐飲業專業士...在F&Breakfast活動歡聚一堂。

Launched in December 2016, FB Solution has already hold 7 of them in 2017. Our objective for 2018: a rising number of partners, guests and cities for our many F&Breakfast events to come! We partner with like-minded brands – sharing our values of quality and taste – to propose our clients a large choice of breakfast-related products.

FB 2016年12月首次舉行F&Breakfast 活動，在2017年FB 一共舉行了7場。今年，我們的目標是吸引更多的餐飲業專士，食品愛好者出席我們的F&Breakfast 活動，一同分享FB產品的品質和品味價值。

- SHANGHAI
- BEIJING
- SHENZHEN
- GUANGZHOU
- CHONGQING
- HONG KONG
- TAIPEI

Contact us to know when the next F&Breakfast will be!

與我們聯繫有關F&Breakfast 活動的詳情

上海 · 北京 · 深圳 · 廣州 · 重慶 · 香港 · 台北

SOME OF OUR PARTNERS IN 2017 AND 2018 2017年和2018年我們的合作夥伴:






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