

2022 COLLECTION

TAIWAN 台灣





THE SMART SOLUTION FOR PROFESSIONALS

您進口食品的合作夥伴

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 14 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 自 2008 年於大中華地區立足以來，已經協助眾多廚師和餐廳老闆找到最出色的烘焙製品。以麵包和可頌麵包為立基，現在我們提供的製品種類更加多樣，從小點心到烹飪輔助製品，不一而足。14 年下來，FB Solution 已經成為引領業界的進口商與經銷商，為中國大陸、香港、澳門與台灣等地區供應高品質的麵包糕點製品。

我們精挑細選合作廠商所能提供的最出色製品，以廚師的角度提出為廚師設想的各種解決方案，各式製品能滿足您的需求及標準，產品品質或味道也毫不妥協。我們所有的合作廠商都採用最先進的冷凍技術，確保送貨上門也不影響其配方細膩口感和獨特品質，完整保有整體品質與風味。FB Solution 團隊的任務，就是將這些廠商的專業知識和您的日常經營結合起來。我們與追求卓越的品牌一同合作，不斷打造新的料理配方，為您的業務活動提供後勤支援。

您當然希望自己的佳餚美食能讓顧客印象深刻，而我們就在一旁隨時協助您實現目標。



©Groupe LE DUFF

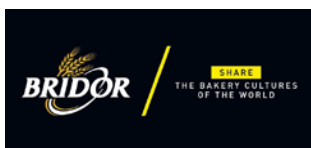
OUR FOUNDER 我們的創辦人

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.

我們的創辦主席路易·樂達夫 (Louis Le Duff) 先生，於 1976 年在法國西北部開設了第一家法式休閒概念餐廳 Brioche dorée。隨著這個概念的迅速成長，再加上想將法國美食帶向全世界的強烈熱情，樂達夫先生陸續成立了各式餐廳和烘焙坊，同時也為廚師和專業人士打造數個品牌。憑著樂達夫先生的眼光和決心，集團目前在全球擁有超過 1,600 家餐廳和烘焙坊，業務遍及五大洲，並擁有超過 35,000 名同樣熱愛美食的員工。

OUR BRANDS

精挑細選的合作廠商



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

« 我們的目標，是打造出迎合未來的麵包店和糕點產品，協助我們的客戶一同成長！ »

KNOW-HOW 專業知識



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

30年以來，Bridor從專注於麵包烘焙的研究中心逐漸轉型為冷凍糕點的製造生產，以滿足高階市場日益增長的需求，並堅守Le Duff集團創辦人暨集團主席路易·樂達夫先生制定的「手工製作結合工業管理」核心理念。設於法國布列塔尼維萊訥河畔塞爾翁的Bridor de France，一系列令人回味無窮的烘焙產品，在在都呈現出優雅、精緻、口味、愉悅、歡樂和分享的法國生活方式和享樂藝術。



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

« 60多年法式烘焙的專業知識以及對風味口感的執著熱情。 »

KNOW-HOW 專業知識



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.

Boncolac生產的多樣甜品，特別為食品專業領域而開發。所有料理配方均採用美味的高品質天然材料製成，並已預先烘焙好，只需簡單處理就可上餐。不僅著重於口味，Boncolac也著重以精美手藝和精緻裝飾呈現產品最出色的一面。



« Selected by Chefs, all over the world! »

« 世界各地主廚的理想選擇！ »

KNOW-HOW 專業知識



Mountbry crafted desserts started as a small Patisserie boutique with European inspiration. Exceptional skills and experience were gained handcrafting their quality pâtisserie products alongside master pastry chefs 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從深受歐風啟迪的法式甜點小舖開始他們的手作甜點事業。他們與來自紐西蘭北島的糕點主廚一同手工製作各式高品質的糕點產品，從中學得優秀技術和經驗。他們不斷採購優良的乳製品原料，以製作正宗和創新的起司蛋糕配方和精美的奶油餅乾麵糰。



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

« 我們致力為世界各地的人們帶來歡樂和幸福。 »

KNOW-HOW 專業知識



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

1935年在比利時法蘭德斯戰場的市鎮中心，Poppies 一家開始了他們的烘焙事業。時至今日，Poppies 擁有多家麵包店，每家麵包店都有專研的獨特配方或產品系列。從傳統的心形餅乾到夾心甜甜圈，無不讓客戶流連忘返，Poppies 種類繁多美味產品涵蓋了麵包糕點界的每一部分。

YOUR SATISFACTION, OUR PRIORITY!

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, we introduce them only when judged good enough to meet your standards. 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 6-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.

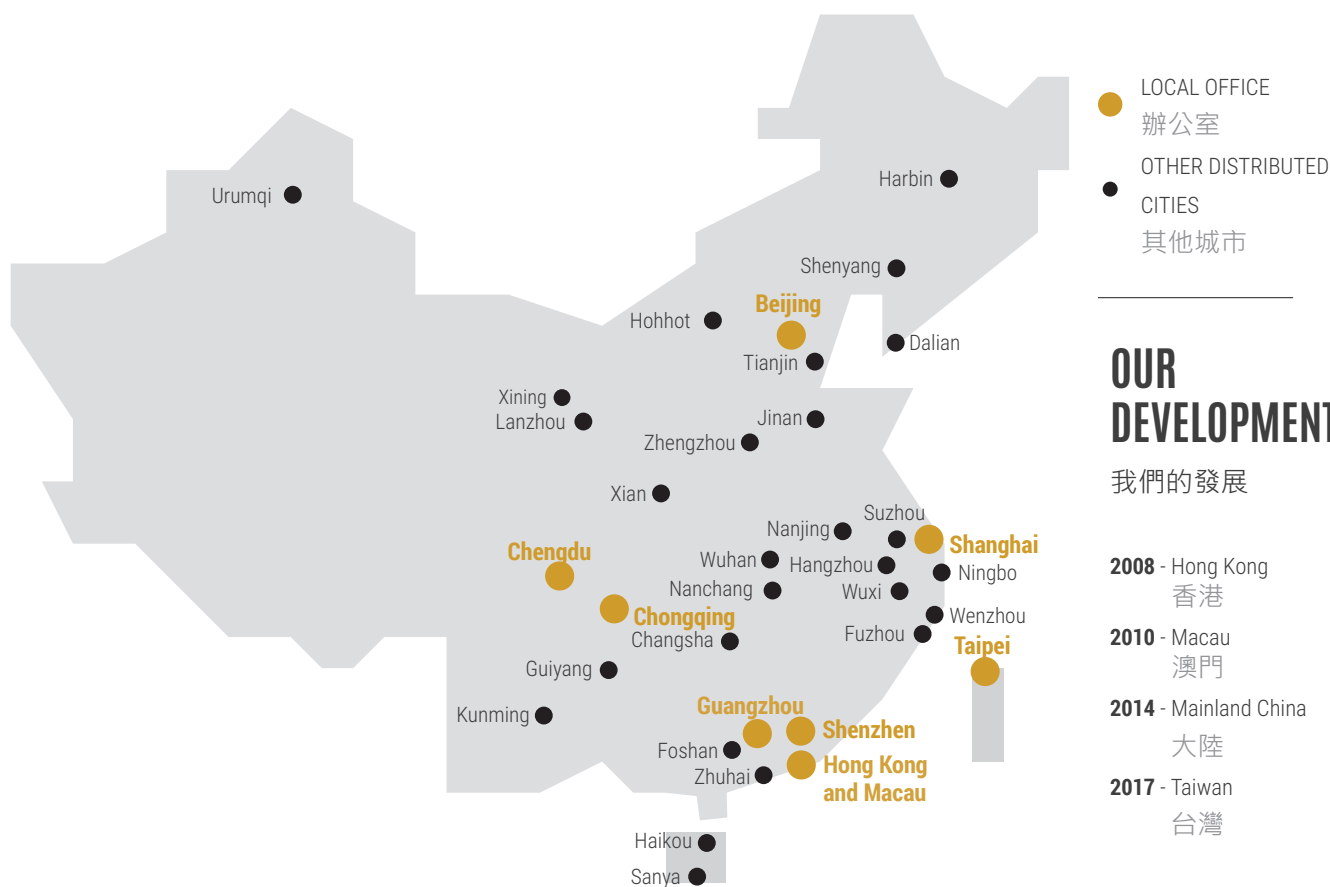
從第一天起，我們就把客戶滿意度列於我們的首位。我們為您提供的所有產品都經由我們的團隊細心挑選。我們謹守承諾，我們要求合作夥伴創造獨特而難忘，既簡單又省時的食譜，並能夠成功結合專業技術與大規模生產，傳統與創新，品質與盈利。

我們與六星級酒店、餐廳、休憩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建基於透明度、食品安全和以減少對生態影響為依歸。



14 YEARS SUPPORTING CHEFS ACROSS GREATER CHINA

14年來為大中華地區的廚師提供協助支援



OUR DEVELOPMENT

我們的發展

- 2008 - Hong Kong 香港
- 2010 - Macau 澳門
- 2014 - Mainland China 大陸
- 2017 - Taiwan 台灣



175 different bakery products in 2022
175種烘焙產品

14 years of existence
創立14年

90

partners supporting you daily
90名合作者為您提供日常支援

34

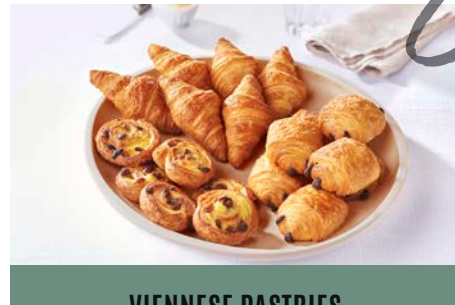
cities delivered in total
運送服務達34個城市



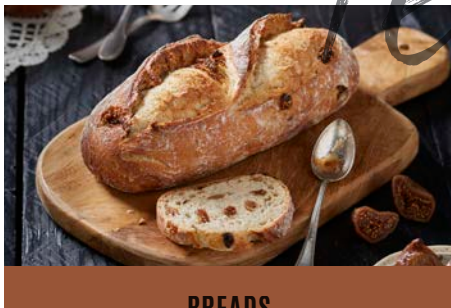
15 held F&Breakfast events in 2020
2020年舉辦了15場早餐交流活動



8 offices across Greater China
大中華地區8個辦事處



VIENNESE PASTRIES
維也納酥點



BREADS
麵包



DESSERTS
甜點



SNACKING
零食



PRODUCT CODE
產品代碼

⚖ WEIGHT
產品重量

📦 PCS PER BOX
每箱件數

❄ DEFROSTING TIME
解凍時間

🌡 BAKING TEMPERATURE
烘焙溫度

🕒 BAKING TIME
烘焙時間

↔ SIZE
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.

秉持傳統法式糕點的烘焙精神精心製作，經過緩慢、柔和且細緻的揉捏過程後，我們所有糕點產品會使用到的麵團，都會接著靜置數小時之久。這段漫長時間能讓酵母充分發酵，藉以打造出豐富濃郁且味道天然的正宗糕點系列。產品有的已預先發酵並塗抹蛋液，從冷凍櫃取出就可直接放入烤箱烘焙，讓您簡單快速地就能為顧客提供卓越產品，更能確保新鮮度和靈活性。



39578



CROISSANT 70G.
“ÉCLAT DU TERROIR”

牛角酥 70克 優質奶油

Wheat flour, pure fine butter, skimmed milk.
小麥麵粉、純正優質奶油、脫脂牛奶。



70 g 70 30 min
165/170°C 16 min

32960



CROISSANT 50G.
“ÉCLAT DU TERROIR”

牛角酥 50克 優質奶油

Wheat flour, pure fine butter.
小麥麵粉、純正優質奶油。



50 g 120 30 min
165/170°C 16 min

37874



CROISSANT 55G.

牛角酥 55克 優質奶油

Wheat flour, pure fine butter.
小麥麵粉、純正優質奶油。



55 g 110 30 min
165/170°C 16 min

40493



VEGAN RASPBERRY-FILLED CROISSANT 90G.

覆盆莓夾心牛角酥 90克

Wheat flour, vegetable fat, 16% raspberry filling.
小麥麵粉、植物性脂肪、16%覆盆莓餡料。



90 g 44 45-60 min
165/170°C 17-18 min

NEW



Drawing inspiration from French pastry-making tradition, Éclat du Terroir distils Bridor expertise into a selection of exceptional Viennese pastries.

A recipe made exclusively with pure butter, with gentle and steady dough lamination and long proving times for a puff pastry of exceptional quality in terms of both texture and flavour, and a wealth of natural aromas. A unique experience which combines all the senses: a lovely golden colour, delicate crispiness, a characteristically firm texture and a final, unique caramel butter note.

從法國糕點的工藝傳統中汲取靈感，“Éclat du Terroir” 可頌麵包系列將 Bridor 的專業知識融入這系列精選的維也納糕點產品之中。

這個料理配方採用純正奶油，配上溫和穩定的層壓麵團及長時間的發酵過程，打造出兼具質感與風味，並擁有豐富天然香氣的高品質酥皮糕點。結合所有感官的獨特體驗：引人喜愛的金黃色澤、細膩的酥脆口感、別具風味的強韌質感，還有獨特的焦糖奶油風味。



CROISSANT 50G. “ÉCLAT DU TERROIR”
牛角酥 50克 優質奶油



39577



A.O.P. PAIN AU CHOCOLAT
大巧克力酥

Wheat flour, pure fine butter, chocolate bar.
小麥麵粉、純正優質奶油、巧克力棒。

⏱ 80 g 📦 60 ❄️ 20 min
🌡 165/170°C 🕒 20 min



30234



A.O.P. BUTTER APPLE TURNOVER
大蘋果酥

Wheat flour, P.D.O. (*) butter from France, apple jam.
小麥麵粉、經P.D.O.認證 (*) 法國出產的奶油、蘋果醬。

⏱ 105 g 📦 50 ❄️ 25/30 min
🌡 180/200°C 🕒 20/25 min



39830



RAISIN SWIRL
大葡萄漩渦酥

Wheat flour, pure fine butter, custard cream, dried raisin.
小麥麵粉、純正優質奶油、卡士達醬、葡萄乾。

⏱ 110 g 📦 60 ❄️ 30 min
🌡 165°C 🕒 18 min



32160



CINNAMON SWIRL
肉桂漩渦酥

Wheat flour, pure fine butter, cinnamon filling.
小麥麵粉、純正優質奶油、玉桂餡料。

⏱ 100 g 📦 60 ❄️ 25 min
🌡 165/170°C 🕒 18/20 min



NEW

40490



MAXI APPLE AND CINNAMON FINGER
蘋果肉桂長條酥

Wheat flour, pure fine butter with a perfect balance between cinnamon and apple.
小麥麵粉、純正優質奶油，配上完美比例的玉桂和蘋果餡料。

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



NEW

39716



MAXI CHOCOLATE FINGER
巧克力長條酥

Wheat flour, pure fine butter with the sweet taste of confectioners custard and chocolate chips.
小麥麵粉、純正優質奶油，配上吉士忌廉和巧克力脆片的甜味。

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



NEW

(*) Protected Designated Origin
(*) 原產地名稱保護標章



MAXI APPLE AND CINNAMON FINGER
蘋果肉桂長條酥



38074



PURE BUTTER

PRE-LAMINATED PUFF PASTRY SHEETS 酥皮 39x28公分

Wheat flour, pure fine butter.
小麥麵粉、純正優質奶油。

39 x 28 cm 300 g / sheet 36 sheets





34840



CLASSIC MINI CROISSANT
迷你牛角酥 25克

Wheat flour, fine butter, vegetable fat.
小麥麵粉、優質奶油、植物性脂肪。

⏱ 25 g 📦 225 ❄️ 5/10 min
🔥 165/170°C 🕒 14 min



35507



MINI PAIN AU CHOCOLAT
迷你巧克力酥

Wheat flour, fine butter, vegetable fat.
小麥麵粉、優質奶油、植物性脂肪。

⏱ 28 g 📦 260 ❄️ 5/10 min
🔥 165/170°C 🕒 14 min



38121



MINI APPLE TURNOVER
迷你蘋果貝殼酥

Wheat flour, pure fine butter, apple jam.
小麥麵粉、純正優質奶油、蘋果醬。

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



35193



MINI RAISIN SWIRL
迷你葡萄漩渦酥

Wheat flour, pure fine butter, custard cream, dried raisin. Wheat flour, pure fine butter, custard cream, dried raisin.
小麥麵粉、純正優質奶油、卡士達醬、葡萄乾。

⏱ 30 g 📦 230 ❄️ 20 min
🔥 165°C 🕒 12 min



38103



MINI CHOCOLATE TWIST
迷你巧克力紐紋酥

Wheat flour, pure fine butter, custard cream, chocolate chips.
小麥麵粉、純正優質奶油、卡士達醬、巧克力片。

⏱ 28 g 📦 100 ❄️ 20 min
🔥 165/170°C 🕒 13 min



32156



MINI CRANBERRY TWIST
迷你蔓越莓紐紋酥

Wheat flour, pure fine butter, cranberry.
小麥麵粉、純正優質奶油、蔓越莓。

⏱ 30 g 📦 100 ❄️ 20 min
🔥 165°C 🕒 14 min



NEW



CLASSIC MINI CROISSANT
迷你牛角酥 25克

MINI PAIN AU CHOCOLAT
迷你巧克力酥



32330



NEW

MINI DANISH CUSTARD CREAM

迷你卡士達酥

Wheat flour, pure fine butter, custard cream filling.

小麥麵粉、純正優質奶油、卡士達醬。

⏱ 40 g 📦 180 ❄️ 20 min

🌡 165°C 🕒 12 min

31105



MINI STRAWBERRY LATTICE

草莓酥

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

小麥麵粉、純正優質奶油、42%草莓餡料。

⏱ 40 g 📦 100 ❄️ 20 min

🌡 170/175°C 🕒 12/14 min

31103



MINI MANGO LATTICE

芒果酥

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

小麥麵粉、純正優質奶油、48%芒果餡料。

⏱ 40 g 📦 100 ❄️ 20 min

🌡 170/175°C 🕒 12/14 min



MINI STRAWBERRY LATTICE
草莓酥

MINI MANGO LATTICE
芒果酥



BIG PIZZA TWIST
比薩扭紋酥 90克

37455



NEW

CHEESE CROISSANT
起司可頌

Puff pastry dough, emmental cheese filling, crispy cheese topping.
酥皮麵糰、艾曼塔起司、香脆起司頂飾。

🕒 90 g 📦 60 ❄️ 30 min
🔥 165°C 🕒 16 min

39678



BIG PIZZA TWIST
比薩扭紋酥 90克

Puff pastry dough, tomatoes, emmental cheese, mushrooms and black olives, flaxseeds topping.
酥皮麵糰、番茄、艾曼塔起司、蘑菇和黑橄欖、亞麻籽頂飾。

🕒 90 g 📦 70 ❄️ 35/40 min
🔥 165/170°C 🕒 16/17 min



38798



MINI CHEESE EXTRAVAGANT

迷你起司酥

Puff pastry dough, emmental cheese filling, crunchy emmental topping.
酥皮麵糰 · 艾曼塔起司餡料 · 香脆艾曼塔起司頂飾。

⏱ 35 g 📦 180 ❄️ 20 min
🌡️ 170°C 🕒 13/14 min

38478



MINI CHEESE SWIRL

迷你起司漩渦酥

Puff pastry dough, emmental cheese filling.
酥皮麵糰 · 艾曼塔起司餡料。

⏱ 35 g 📦 225 ❄️ 20 min
🌡️ 170°C 🕒 13/14 min

38479



MINI PIZZA SWIRL

迷你比薩漩渦酥

Puff pastry dough, tomatoes, emmental cheese and mushrooms.
酥皮麵糰 · 番茄 · 艾曼塔起司和蘑菇。

⏱ 35 g 📦 225 ❄️ 20 min
🌡️ 170°C 🕒 13/14 min



MINI CHEESE EXTRAVAGANT
迷你起司酥

MINI CHEESE SWIRL
迷你起司漩渦酥

MINI PIZZA SWIRL
迷你比薩漩渦酥



PRODUCT CODE
產品代碼

⏰ WEIGHT
產品重量

📦 PCS PER BOX
每箱件數

❄️ DEFROSTING TIME
解凍時間

🔥 BAKING TEMPERATURE
烘焙溫度

🕒 BAKING TIME
烘焙時間

↔️ SIZE
尺寸

BREADS 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-alike breads, with regular open cuts on top, a creamy colored crumb and airy loaf. These well-proportioned shapes, with generous but not excessive sizes, are a sign of careful preparation and controlled proofing.

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

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



35130



TRADITIONAL ROLL
傳統法包

Wheat flour.
小麥麵粉。

⚖️ 55 g 📦 70 ❄️ 2 min
🔥 165/170°C 🕒 20 min



37453



FIG ROLL
無花果捲

Wheat and rye flour, dried figs.
小麥及裸麥混合粉、無花果乾。

⚖️ 55 g 📦 75 ❄️ 30 min
🔥 190/200°C 🕒 8/10 min



SOURCE OF FIBRE

31520



RUSTIC SQUARE ROLL
鄉村風味四方包

Wheat and rye flour.
小麥麵粉和裸麥麵粉。

⚖️ 40 g 📦 80 ❄️ 2 min
🔥 210°C 🕒 8/10 min



SOURCE OF FIBRE

30895



MINI BAGUETTE FINEDOR
迷你尖頭幼長法包

Wheat flour.
小麥麵粉。

⚖️ 45 g 📦 50 ❄️ 10 min
🔥 200/210°C 🕒 6/8 min



SOURCE OF FIBRE

31480



DARK RYE BREAD
黑裸麥包

Wheat and rye flour.
小麥麵粉和裸麥麵粉。

⚖️ 45 g 📦 60 ❄️ 0-10 min
🔥 220-230°C 🕒 4-5 min



SOURCE OF FIBRE

NEW

35433



GLUTEN FREE PLAIN ROLL
無麩質原味捲

Rice flour, brown rice flour, millet flour, buckwheat.
米粉、糙米粉、小米粉、蕎麥。

⚖️ 45 g 📦 50

Bake in individual plastic bag.
以個別塑膠袋裝烘培。

🕒 Frozen: 1 min at 500W
Defrosted: 30 sec 500W
冷凍：功率 500W · 1分鐘
已解凍：功率 500W · 30秒

🕒 Frozen: 1 min at 500W
Defrosted: 30 sec 500W
冷凍：功率 500W · 1分鐘
已解凍：功率 500W · 30秒



MINI BAGUETTE FINEDOR
迷你尖頭幼長法包



37147



PLAIN CIABATTA BREAD WITH OLIVE OIL
意大利包

Wheat flour and extra virgin olive oil (2%).
小麥麵粉和特級初榨橄欖油(2%)。

📏 21 cm ⚖️ 140 g 📦 50
❄️ 2 min 🌡️ 210°C 🕒 10 min



34790



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



34230



BREAD WITH FIGS
無花果麵包

Wheat and rye flour, dried figs.
小麥及裸麥混合粉、無花果乾。

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



SOURCE OF FIBRE

34110



RYE AND LEMON BREAD
黑麥檸檬麵包

Wheat and rye flour, candied lemon and lemon peel.

小麥及裸麥混合粉、糖漬檸檬和檸檬皮。

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



SOURCE OF FIBRE

33365



BATARD BREAD
酸酵法包

Wheat flour, wheat sourdough.
小麥麵粉、酸麵糰。

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



NATURAL HOME-MADE SOURDOUGH

SOURCE OF FIBRE



THE FRENCH BAGUETTE
法國長麵包



FREDERIC LALOS

MOF BAKER • 法國最佳工藝師

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，在只有26歲時就取得了法國工藝獎。他的毅力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。



PRODUCT CODE
產品代碼

WEIGHT
產品重量

PCS PER BOX
每箱件數

DEFROSTING TIME
解凍時間

BAKING TEMPERATURE
烘焙溫度

BAKING TIME
烘焙時間

SIZE
尺寸

DESSERTS

甜點

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!

為提供豐富多樣的甜點解決方案，我們與 Boncolac 攜手合作。這家法國品牌已有 60 多年歷史，專門開發最高級的餡塔與蛋糕，從正宗的法國食譜擷取靈感，便於食品專業人士輕鬆使用。

從採用整份水果切片的經典家庭式餡塔，到杏仁奶油或蛋白霜裝飾的精緻美食，所有的餡塔和蛋糕產品都只要放在冰箱過夜解凍後，再烘焙至多 15 分鐘即可供應。從經典的 8 片、10 片、12 片到吮指美食的份量大小，能根據您的需求靈活供應！



451805

**RASPBERRY MERINGUE TARTLET****覆盆莓蛋白霜塔**

A fresh and smooth raspberry cream on a butter short crust. Decorated with a pink meringue swirl.

奶油酥餅上塗抹新鮮順滑的覆盆子奶油，加以螺旋狀的粉色蛋白霜點綴。

10 cm 130 g 18
3 hrs

5035

**DOUBLE CHOCOLATE TART BITES****香濃巧克力塔 (小)**

Shortcrust pastry, dark chocolate filling topped with a dark chocolate glaze.

奶油塔皮、巧克力酥皮奶油、杏仁粉、巧克力糖霜。

18 cm 290 g 4
x16 2 hrs

5036

**LEMON TART BITES****香濃檸檬塔 (小)**

Shortcrust pastry, fresh lemon cream.

奶油塔皮、新鮮檸檬奶油。

18 cm 275 g 4
x16 2 hrs

LEMON TART BITES
香濃檸檬塔(小)

PRE-CUT TARTS 預切餡塔



5366



PRE-CUT TRADITIONAL APPLE TART

經典蘋果塔 (預切10片)

Shortcrust pastry, fresh hand placed apple slices, apple puree.
奶油塔皮、新鮮蘋果片、蘋果泥。

27 cm 1000 g 6
x10 180°C 10-15 min



3743



PRE-CUT PEAR TART

洋梨塔 (預切10片)

Shortcrust pastry, pear halves and almond powder frangipane.
奶油塔皮、梨塊、杏仁奶油。

27 cm 750 g 6
x10 180°C 10 min



NEW

1885



PRE-CUT CHOCOLATE LATTICE TART

香濃巧克力格子塔 (預切12片)

Shortcrust pastry, dark chocolate cream.
奶油塔皮、黑巧克力奶油。

27 cm 900 g 8
x12 210°C 15-20 min



NEW

6384



PRE-CUT APPLE AND RASPBERRY LATTICE TART

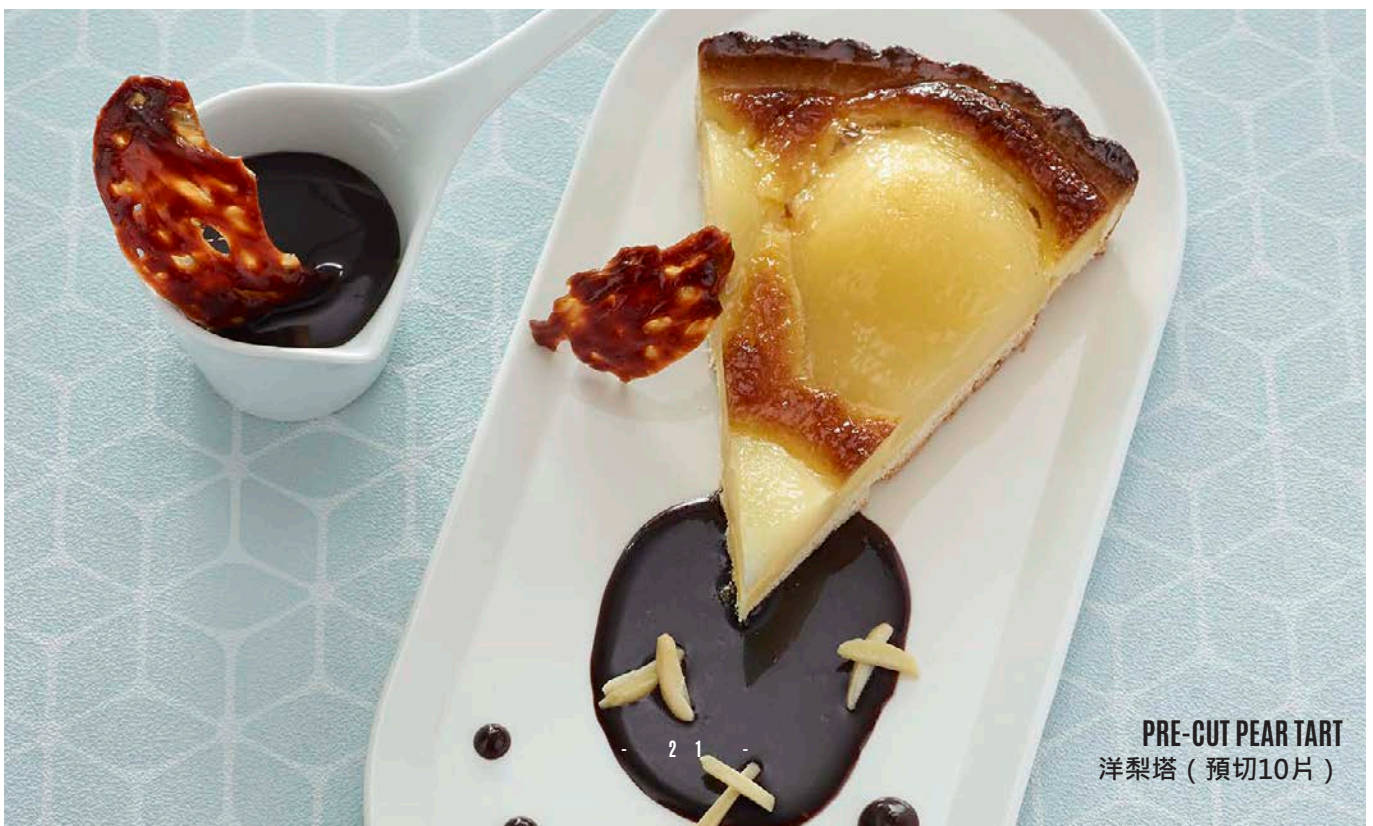
蘋果覆盆莓格子塔 (預切12片)

Shortcrust pastry, apple and raspberry compote.
奶油塔皮、蘋果和覆盆子餡料。

27 cm 900 g 8
x12 180°C 10 min



NEW



PRE-CUT PEAR TART
洋梨塔 (預切10片)

PRE-CUT TARTS 預切餡塔



6009



PRE-CUT MANGO AND PASSION FRUIT TART

香濃百香果芒果塔 (預切10片)

Shortcrust pastry, mango and passion fruit puree filling, passion fruit seeds.
奶油塔皮、芒果和百香果奶油、百香果種子。

27 cm 850 g 2
x10 2.5 hrs



6010



PRE-CUT RED FRUITS CHEESECAKE TART

綜合莓果起司塔 (預切10片)

Shortcrust pastry, cheese cream filling, colorful red berry glaze (blackcurrant, raspberry, strawberry).

奶油塔皮、奶油起司餡料、新鮮誘人的糖霜上點綴著紅色漿果 (黑加侖子、覆盆子和草莓)。

27 cm 950 g 2
x10 4 hrs



3165



PRE-CUT CHOCOLATE TART

香濃巧克力塔 (預切10片)

Shortcrust pastry, dark chocolate filling topped with a dark chocolate glaze.

奶油塔皮、巧克力酥皮奶油、杏仁粉、巧克力糖霜。

27 cm 750 g 8
x10 2.5 hrs



NEW

3164



PRE-CUT LEMON TART

香濃檸檬塔 (預切10片)

Shortcrust pastry, fresh lemon cream.

奶油塔皮、新鮮檸檬奶油。

27 cm 750 g 8
x10 2 hrs



NEW



PRE-CUT RED FRUITS CHEESECAKE TART
綜合莓果起司塔 (預切10片)

PRE-CUT CHEESECAKES 預切起司蛋糕



MB018-TW



PRE-CUT NEW-YORK BAKED CHEESECAKE

紐約起司蛋糕 (預切16片)

Traditional cheesecake, crumble base.
傳統起司蛋糕、酥碎餅底。



20 cm 1.2 kg 8
x16 8 hrs

MB402-TW



PRE-CUT SALTED CARAMEL BAKED CHEESECAKE

焦糖起司蛋糕 (預切16片)

Traditional cheesecake, salted caramel filling and topping, crumble base.
傳統起司蛋糕、鹹焦糖餡料和頂飾、酥碎餅底。



20 cm 1.1 kg 8
x16 8 hrs

NEW

MB020-TW



PRE-CUT BLUEBERRY CHEESECAKE

經典藍莓起司蛋糕 (預切16片)

Traditional cheesecake, white cocolate and blueberry filling and topping, crumble base.
傳統起司蛋糕、白巧克力混合藍莓餡料和頂飾、酥碎餅底。



20 cm 1.2 kg 8
x16 8 hrs

MB030-TW



PRE-CUT LEMON DELIGHT CHEESECAKE

經典檸檬起司蛋糕 (預切16片)

Traditional cheesecake with lemon glaze, crumble base.
傳統起司蛋糕、檸檬頂飾、酥碎餅底。



20 cm 1.2 kg 8
x16 8 hrs

NEW

MB021-TW



PRE-CUT COOKIES & CREAM CHEESECAKE

經典巧克力餅乾起司蛋糕 (預切16片)

Traditional cheesecake, cookie and cream filling and topping, chocolate crumble base.
傳統起司蛋糕、奶油餅乾餡料、巧克力酥碎餅底。



20 cm 768 g 8
x16 8 hrs

MB017-TW



PRE-CUT RASPBERRY & WHITE CHOCOLATE CHEESECAKE

覆盆莓白巧克力起司蛋糕 (預切16片)

Traditional cheesecake with raspberry compote and white chocolate, vanilla oat base.
傳統起司蛋糕、覆盆莓果蓉、白巧克力、香草燕麥餅底。



20 cm 1.1 kg 8
x16 8 hrs

NEW



PRE-CUT BLUEBERRY CHEESECAKE
經典藍莓起司蛋糕



MB180-TW

**PRE-CUT CARROT CAKE****紅蘿蔔蛋糕**

A moist carrot cake with a hint of pineapple, covered with a smooth cream cheese mousse.

胡蘿蔔蛋糕帶著一點鳳梨的味道，表面覆蓋著光滑的奶油起司慕思。

NEW

20 cm 1 kg 6
x14 8 hrs

MB011-TW

**GLUTEN FREE CHOCOLATE ALMOND BROWNIE****預切無麩質布朗尼**

Rich chocolate filling, almond slices, white chocolate drizzle.

豐富的巧克力餡料、杏仁片、白巧克力淋醬。

30x20 cm 1.15 kg 6
12 hrs at 4°C



PRE-CUT GLUTEN FREE CHOCOLATE ALMOND BROWNIE
預切無麩質布朗尼



- # PRODUCT CODE
產品代碼
- ⏰ WEIGHT
產品重量
- 📦 PCS. PER BOX
每箱件數
- ❄️ DEFROSTING TIME
解凍時間
- 🌡️ BAKING TEMPERATURE
烘焙溫度
- 🕒 BAKING TIME
烘焙時間
- ↔️ SIZE
尺寸

SNACKING 零食

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

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

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

想知道一些拿了就走的零嘴食品，是否有助於提高銷售業績？耽溺產品就是要讓人不覺發出讚歎。也就是說，當準備要去吸引顧客時，您的零嘴食品要有著出色外觀且令人垂涎欲滴的誘惑吸引力！

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

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



R015687

Poppies
Baked Goods
Sweets



MINI DONUT WITH CHOCOLATE COATING
迷你黑巧克力甜甜圈

Dark chocolate coating with milk splits.
黑巧克力外層，輔以牛奶碎片裝飾。

↕ 5.5 cm ⚖ 18 g 📦 120
❄️ 60 min

R020691

Poppies
Baked Goods
Sweets



MINI FILLED STRAWBERRY DONUT
迷你草莓夾心甜甜圈

Strawberry jam filling, pink coating with white sprinkles.
草莓果醬餡料，粉紅外層輔以白色糖霜。

↕ 5.5 cm ⚖ 23 g 📦 120
❄️ 60 min

R015685

Poppies
Baked Goods
Sweets



NEW

MINI DONUT WITH WHITE COATING AND CONFETTI
迷你彩色碎片甜甜圈

White coating with confetti.
白色外層，輔以彩色碎片裝飾。

↕ 5.5 cm ⚖ 18 g 📦 120
❄️ 60 min



MINI DONUT WITH CHOCOLATE COATING
迷你黑巧克力甜甜圈

MINI FILLED STRAWBERRY DONUT
迷你草莓夾心甜甜圈



MB024-TW



DOUBLE CHOCOLATE UNBAKED COOKIE DOUGH

黑白巧克力餅乾

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

巧克力麵糰、黑巧克力和白巧克力片。

9 cm 50 g 90

190°C 8/12 min

MB028-TW



OATMEAL & RAISIN UNBAKED COOKIE DOUGH

燕麥葡萄乾餅乾

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

燕麥餅乾麵糰、葡萄乾。

9 cm 50 g 90

190°C 8/12 min

MB026-TW



MACADAMIA NUTS AND WHITE CHOCOLATE UNBAKED COOKIE DOUGH

白巧克力夏威夷果仁餅乾

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

傳統餅乾麵糰、夏威夷果仁、白巧克力片。

9 cm 50 g 90

190°C 8/12 min

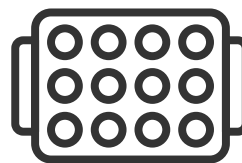


TIPS!

UNBAKED DOUGH FOR FLEXIBLE
SIZE AND SHAPES

提示和 秘訣!

尚未烘焙的曲奇餅乾麵團能
自由發揮尺寸和形狀



OATMEAL & RAISIN UNBAKED COOKIE DOUGH

燕麥葡萄乾餅乾





MINI DONUT WITH CHOCOLATE COATING
迷你黑巧克力甜甜圈

MINI FILLED STRAWBERRY DONUT
迷你草莓夾心甜甜圈

MINI DONUT WITH WHITE COATING AND CONFETTI
迷你彩色碎片甜甜圈

Interested in business support? Our Chefs are available for you.
Ask for our free consulting service!

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TEAM TRAINING | BAKING OPTIMIZATION
團隊培訓 | 烘焙流程最佳化



CREATIVE WORKSHOP | NEW RECIPES
創意研討會 | 新料理配方



WORKSHOP | PRODUCT TRANSFORMATION
研討會 | 產品轉型




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MARKETING & PARTNERSHIP ENQUIRIES**
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