

# 2025 COLLECTION

H O N G   K O N G   -   M A C A U

香 港 - 澳 門





08

**VIENNESE PASTRIES** 維也納酥點

MINI PLAIN CROISSANT 迷你原味牛角酥  
 BIG PLAIN CROISSANT 大原味牛角酥  
 SWEET MINI PASTRY 迷你甜酥點  
 SWEET BIG PASTRY 大甜酥點  
 SAVOURY MINI PASTRY 迷你鹹酥點  
 SAVOURY BIG PASTRY 大鹹酥點



22

**BREADS** 麵包

INDIVIDUAL BREAD 一人份麵包  
 SANDWICH & BAGEL 三文治 & 貝果  
 BAGUETTE 法包  
 BIG BREAD 大麵包



38

**DESSERTS** 甜品

INDIVIDUAL DESSERTS 一人份甜品  
 UNCUT & PRECUT TARTS 未切割及預切撻  
 ROUND CAKE 圓形蛋糕  
 UNCUT & PRECUT CAKE TRAY 長未切割及預切長方形蛋糕  
 CAKE BAND 條狀蛋糕  
 PETITS FOURS 法式小甜品



60

**SAVOURY** 鹹點

RECEPTION EAT 滋味小食  
 SIDE DISH 配菜



66

**SPECIALTY PASTRY** 特色糕點

COOKIE DOUGH & BISCUIT 曲奇麵糰 & 餅乾  
 DONUT 冬甩  
 BERLINER 柏林冬甩  
 MADELEINE 瑪德蓮  
 FINANCIER & CANNELE 費南雪 & 可麗露  
 MUFFIN 鬆餅  
 FLAKY PASTRY 酥皮糕點  
 PASTEIS DE NATA 葡式蛋撻  
 MACARON 馬卡龍



78

**CULINARY AID** 烹飪輔助材料

PASTRY SHEET 糕點片  
 BREAD SHEET 神奇麵包片  
 TART SHELL 撻殼  
 BLINI 鬆餅  
 CREPE 可麗餅  
 PANCAKE 薄烤餅



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**INGREDIENT** 食材

FRUIT PUREE 水果蓉  
 FRUIT IQF 急凍水果  
 FROZEN VEGETABLE 急凍蔬菜



# PRODUCT CODE  
產品代碼

WEIGHT  
重量/件

PCS PER BOX  
件/箱

SIZE  
產品大小

PRE-CUT QUANTITY  
預設數量

DEFROSTING TIME  
除霜時間

DEFROSTING TIME (ROOM TEM)  
解凍時間(室溫)

PROOFING TIME  
發酵時間

BAKING TEMPERATURE  
溫度

BAKING TIME  
烘焙時間

# ABOUT US

## 關於我們



### Your Trusted Partner Since 2008

For over **15 years**, FB Solution has been the premier choice for **Food Professionals** in **Greater China**, offering the finest bakery products.

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



### Leading the Market

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

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



### Creating Unforgettable Culinary Experiences

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



### 2008 年以來，您值得信賴的合作夥伴

**15 年來**，FB Solution 一直是**大中華區食品專業人士**的首選，提供最優質的烘焙產品。

我們從麵包和牛角酥開始，後來擴展到提供各種**烘焙和糕點食品**，從手抓食品到烹飪輔助品，滿足不同的烹飪需求。



### 引領市場

作為中國大陸、香港、澳門和台灣地區領先的進口商和分銷商，我們為食品業制定了**卓越標準**。

我們從值得信賴的食品生產商那裡**精心挑選最好的產品**，確保每件產品都符合高要求，同時又不影響口味、品質或實用性。



### 創造難忘的美食體驗

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

## OUR FOUNDER

### 我們的創辦人



©Groupe LE DUFF



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

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



### Global Success

Today, thanks to Mr. Le Duff's unwavering vision and determination, the group proudly operates over **1,550 restaurants** and **bakeries** across **five continents**. With a dedicated team of more than 30,000 food enthusiasts, the group continues to bring the essence of French casual dining to the world.



### Louis Le Duff先生，法式休閒餐飲的夢想家

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



### 全球成功

如今，憑藉 Le Duff 先生堅定不移的遠見和決心，集團在**五大洲**經營著超過 **1,550 家餐廳和麵包店**，擁有超過 30,000 名美食愛好者的專業團隊，不斷將法國休閒餐飲的精髓帶給世界。

# OUR SELECTED PARTNERS

## 我們的合作伙伴



« 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.

With Bridor latest clean label programme, they commit to protecting the people and also the environment. Their proposal of easy-to-understand recipes for all-rounded products with only the essential ingredients, including the natural origin, naturally occurring colouring, aroma and texture-enhancing properties.

法國 Bridor de France 提供外脆內軟的法國純牛油製牛角酥、金黃色的長法包和一系列口感豐富而且精緻的食品，一直以來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)把手製作的工藝與工業管理相結合，成就了優雅和精緻的麵包店和糕點，這便是法國人的生活態度。

通過Bridor最新的天然配方計劃，他們致力於保護人民健康和生態環境。他們為此在全線產品食譜裏僅包含基本的天然成分配方，包括其食材的天然來源、天然色素、天然香氣和增強劑等。



« Bakers of heart and soul! »

“全心全意的烘焙師！”

### KNOW-HOW 知識



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創立於1994年，以心製作、尊重傳統為理念，品牌秉承傳統麵包店世代相傳的精湛手藝，採用先進的生產機械，優質上乘用料，再配合創新思維，製作出真正具傳統風味的烘焙產品。

品牌從家族企業一直經營到現今成為葡萄牙首屈一指的急凍烘焙及糕點產品生產商，產品供應範圍遍布葡萄牙及世界各地。

« If you want to make quality products, you have to pour your heart and soul into them! »

« 如果你想製作高質量的產品，你必須注入你的心血。 »

KNOW-HOW 知識



At Traiteur de Paris, people are the heart of the business. Everyone involved is completely invested in their project, pouring their heart and soul into producing high-quality pastries and patisserie.

Their Chefs select top quality ingredients. When possible, they prioritize local French products (when using cream or butter for example) or select protected designation of origin products, such as Guerande salted caramel, Roussillon apricots, Sicilian lemons or Bourbon Vanilla.

A lot of attention to detail is required when preparing their products, and many tasks are carried out by hand.

在Traiteur de Paris，人是業務的核心。參與其中的每個人都全情投入，儘心儘力去生產高品質的糕點。他們的廚師選擇最優質的食材。

在可能的情况下，他們優先考慮法國當地產品（例如忌廉或牛油）或選擇受保護的原產地產品，如Guerande鹽焦糖，Roussillon杏脯，Sicilian檸檬或Bourbon雲呢拿。在準備產品時十分講究細節，許多任務都是手工完成的。



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

“60年精湛法國專業知識，持久致力於打造美味”

KNOW-HOW 知識



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 canapes and premium sandwiches.

FB Solution與來自法國西南巴斯克地區的Boncolac 合作多年，採購最正宗和最傳統的法式甜撻。這些甜撻可預先切割，以提高營運效率。

他們也致力於食品創新和技術，並透過麵包片系列展現他們著名的風味和彩色，非常適合制作小糕點和高級三文治。



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

“追尋純正味道，打造卓越品質！”

KNOW-HOW 知識



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. Mademoiselle Desserts and D7V make 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.

為了提供頂級產品給消費者，他們盡心竭力追求卓越。

這項決心使他們精心挑選原料、改善流程，並專注於員工的健康。Mademoiselle Desserts 和 D7V 建立了穩固且可控的流程，力求減少自身活動對環境和社會責任的影響。

從他們豐富的目錄中，我們選擇了家常風格的瑪芬蛋糕和非常適合舉辦宴會的圓形蛋糕。



« Selected by Chefs, all over the world! »

“全球廚師青睞有加！”

KNOW-HOW 知識



Moutbry 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.

Moutbry最初是製作甜點的小型糕點鋪，深受歐式風味啟發。他們在打造優質糕點產品的過程中，掌握了傑出的技巧，並累積了豐富的經驗，成為優秀的糕點主廚。他們不斷採購優良的乳製品原料，以製作正宗和創新的芝士蛋糕和精美的曲奇麵團。



« Finest Quality Ingredients, Master-Baker, Techniques and Traditional Recipes! »

“我們竭盡所能，為全球人民帶去愉悅和幸福”

KNOW-HOW 知識



For the last 35 years, Pfalzgraf have delighted their customers with their frozen gateaux and cake creations. Bakers at Pfalzgraf are specially trained in old-world techniques of cake making. The use of the freshest ingredients, exclusively from certified suppliers bound by the strictest quality requirements, guarantee a product that is consistent and of the highest quality. Pfalzgraf uses real cream in the making of their authentic European style. Its rich, creamy texture and full-bodied color makes it a perfect complement to the cakes.

在過去的35年裡，Pfalzgraf 以其冷凍蛋糕取悅了無數顧客。Pfalzgraf 的製餅師接受過傳統蛋糕製作技術的專業培訓。品牌使用最新鮮的食材，所有供應商都獲得嚴格質量要求約束的認證，保證了產品的一致性和最高質量。Pfalzgraf 使用真正鮮奶油製成地道的歐洲風格蛋糕，其豐富的奶油質地和濃郁的顏色完美帶出蛋糕精緻美感。



« Reliable and modern dessert »

“可靠且現代的甜點”

KNOW-HOW 知識



Since 2006, Dolceria Alba, situated near Turin in Italy, has been crafting high-quality frozen desserts. Their mission is to share the delights of Italian desserts and patisserie with the world. The foundation of their products is built on carefully selected simple ingredients and traditional artisanal techniques.

自 2006 年以來，位於義大利都靈附近的 Dolceria Alba 一直致力於製作高品質的冷凍甜點。他們的使命是與世界分享義大利甜點和糕點的美味。他們的產品的基礎建立在精心挑選的簡單成分和傳統手工技術的基礎上。



« The taste for culinary heritage! »

“獨特的瑪德蓮體驗！”

KNOW-HOW 知識



Founded in 1905, St 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 generations after generations, FB Solution is proud to bring in this delicious heritage of French Gastronomy.

St Michel從1905年創業至今，仍堅持由法國家族打理事業，並使用祖傳配方烘焙餅乾和傳統糕點。風靡於法國，成千上萬、每家每代的孩子都喜歡品嚐其著名的瑪德蓮，能夠把這種地道和美味的法國美食帶入到市場，FB Solution為此感到自豪。



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

“我們竭盡所能，為全球人民帶去愉悅和幸福”

KNOW-HOW 知識



Poppies Bakeries 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 Bakeries 於1935年在比利時開展家庭式烘焙，並製作了不同的傳統的甜甜圈。FB Solution在其眾多的產品中，選擇了位於法國的工場製作，精美且誘人的甜甜圈。



« The Belgian muffins and bagels »

“比利時鬆餅和貝果”

KNOW-HOW 知識



Established in 1995, Alysse Foods is a leading producer of frozen convenience foods, specializing in American-inspired pastries. Their products are crafted in Belgium with a focus on affordability and accessibility, ensuring that our customers can enjoy a quick and easy indulgence. Alysse Foods take pride in delivering reliable and convenient frozen food options that meet the highest standards of food safety.

它在1995年建立，Alysse食品已成為具有美國風味的甜點的冷凍專家。所有產品均採用比利時的材料，讓您體驗美味的時刻！



« Authenticity and tradition »

“純正與傳統”

KNOW-HOW 知識



For those seeking authentic French flavors, Delices du Chef offers a range of frozen crepes, produced in Brittany, North-West France. Delices du Chef believes that the key to creating delicious and authentic French cuisine is using only the finest ingredients. Their skilled cooks carefully select top-quality raw materials to create traditional and authentic recipes, ensuring that their products are of the highest quality and taste.

Delices du Chef 為追求純正法式風味的廚師提供一系列冷凍可麗餅，產自法國西北部的Brittany地區。Delices du Chef相信製作美味而正宗的法國料理關鍵在於使用最優質的食材。他們的廚師團隊精心挑選優質原材料，創造傳統而正宗的食譜，確保產品的質素和口味卓越。



« Specialists in quality food bases »

“優質料理材料專家”

KNOW-HOW 知識



Masdeu is dedicated to the production of a wide and creative variety of food bases designed to be filled, such as tartlets, wafers, mini waffle cones and sponge cake sheets. The product portfolio is aimed at serving sector professionals, and on an international scale, an area of specialisation in which Masdeu has years of experience.

Masdeu 致力於生產和設計用於填充的創意料理材料，例如餡餅、威化餅、迷你窩夫甜筒和海綿蛋糕片。Masdeu 擁有多多年經驗，在國際間為業界專業人士提供服務。



« The quality vegetable from France »

“來自法國的優質蔬菜”

KNOW-HOW 知識



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.

多蔬保證其產品的最高品質和可追溯性。從農民的田地到消費者的餐盤，透過控制生產的所有階段來確保產品品質。



« Fruits with a natural taste of excellence »

“具有天然卓越口感的水果”

KNOW-HOW 知識



La Fruitière du Val Evel was founded in 1962 by the Guillemin Family, who wanted to promote their own red berries including 2 exceptional raspberries: the "Meco" Raspberry and the Tayberry. Today, La Fruitière du Val Evel continues its story right where it began, on the hillside of Val Evel in Brittany (France). However, it is also actively engaged worldwide, establishing direct relationship with producers who carefully select high-quality fruits and exceptional terroirs. This long-term commitment serves as your assurance of quality.

La Fruitière du Val Evel 於 1962 年由 Guillemin 家族創立，他們希望推廣自己的紅色漿果，其中包括兩種特殊的覆盆子：Meco和Tayberry。如今，La Fruitière du Val Evel 在其起源地，位於法國布列塔尼 Val Evel 的山坡上，繼續其故事。此外，它也在全球範圍內積極參與，與精心挑選優質水果和特殊風土的生產商建立直接關係，是您的品質保證。



« Premium frozen egg products for every culinary need »

“優質冷凍蛋製品”

KNOW-HOW 知識



Cocotine is a brand of premium frozen egg products that caters to a wide range of culinary applications. As a cooperative brand, Cocotine is proud to work with more than 230 farmers who produce exceptional quality eggs. With six production sites located across France, each specializing in a specific range of egg products, Cocotine ensures complete traceability of all its products from start to finish. Whether you require omelets or liquid eggs, we invite you to discover our new range of premium egg products.

Cocotine是一個優質冷凍蛋製品品牌。作為合作品牌，Cocotine與超過230間農場合作，生產優質的蛋製品。在法國設有六個生產基地，每個專注於特定的蛋製品。Cocotine所有產品從始至終都可追溯。無論是製作奄列或液體蛋，都歡迎到來發掘這些全新的優質蛋製品。



# YOUR SATISFACTION, OUR PRIORITY!

## 客户至上

### OUR COMMITMENTS:

#### 我們的承諾



#### Sourcing from trusted suppliers

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

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



#### Supporting Your Operation

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



#### Respect of cold chain

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

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



#### Transparency and Environmental Sustainability

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



#### 從值得信賴的供應商處採購

我們理解保持領先於不斷變化的**食品趨勢**的重要性。這就是為什麼我們不斷在世界各地尋找**新的、實用的**和**創新的**產品，這些產品一定會讓您的客戶滿意。

我們與遵守最嚴格食品控制並獲得最高水準 HACCP、IFS 和 BRC 標準**認證**的食品生產商合作。



#### 支持您的營運

我們的產品旨在促進您廚房團隊的日常運作。我們與**六星級酒店、餐廳、主題樂園、航空配餐商**建立了密切而持久的合作關係。我們知道您信賴我們來選擇您自己選擇的產品並將其運送到您家門口。



#### 尊重冷鏈

在 FB Solution，我們了解維持食品產業冷鏈的至關重要性。為了確保所有產品在適當的溫度下儲存和運輸，我們**遵循嚴格的**溫度控制協議。

為了確保我們產品的**安全**和**新鮮**，我們的倉庫提供及時的送貨服務。



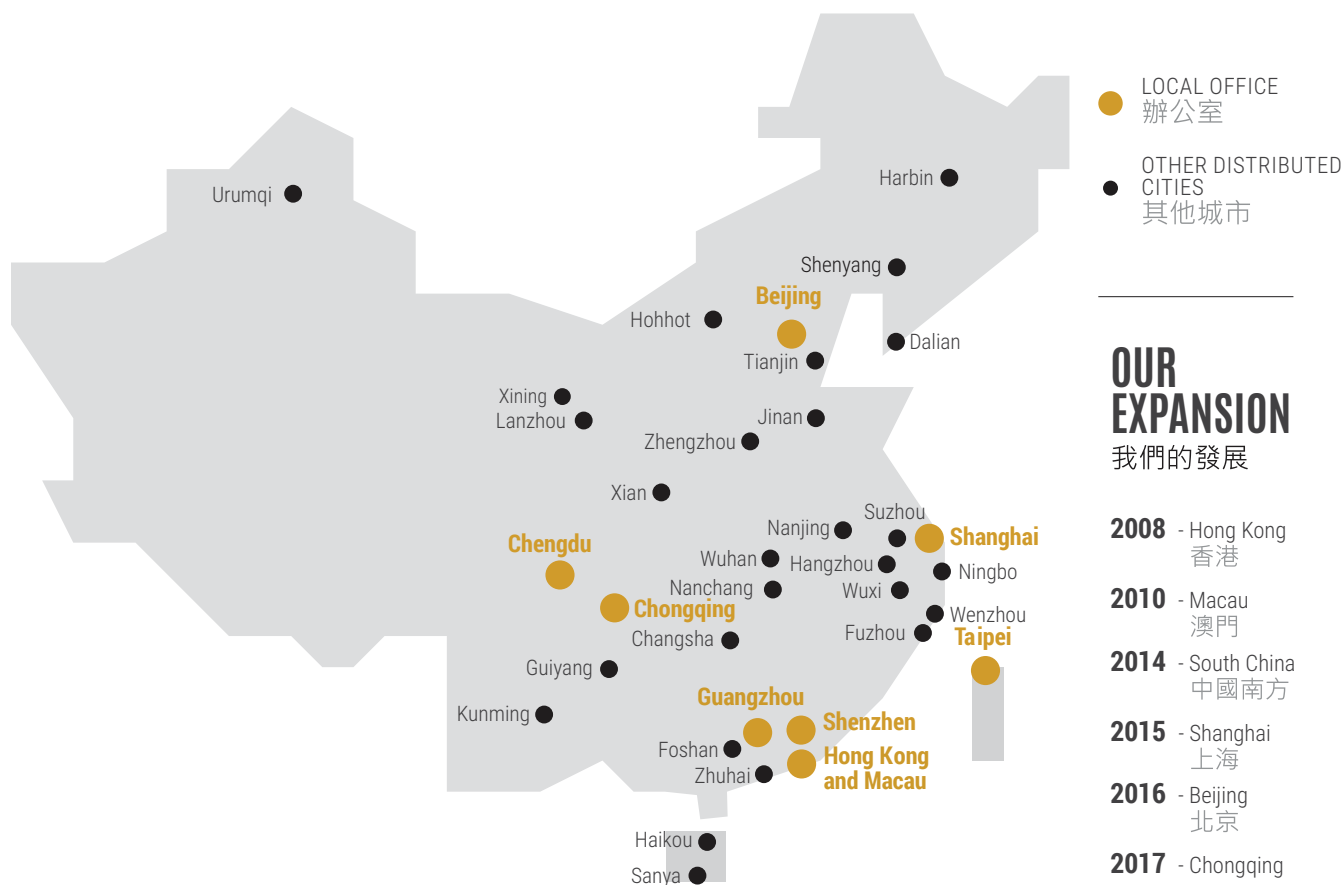
#### 透明度和環境永續性

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



# 17 YEARS SUPPORTING CHEFS ACROSS GREATER CHINA

## 17年來對大中華地區廚師的支持



- LOCAL OFFICE  
辦公室
- OTHER DISTRIBUTED CITIES  
其他城市

### OUR EXPANSION 我們的發展

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

 **200** different bakery products  
in 2024  
200種烘培產品

**17** years of existence  
年的堅持

**90** partners supporting you daily  
90個合作夥伴支持你的生活日常

**34** cities delivered in total  
34個派遞城市

 **15** held F&Breakfast events in 2020  
2024年舉辦了15個  
F&Breakfast 活動

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



## 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-proofed and egg-washed, just ready to bake, to your doorstep!"*

"送貨上門·預先發酵及塗抹蛋液"

# 40434



### MINI CROISSANT

#### 迷你牛角酥

Puff pastry dough, pure fine butter.  
酥皮麵糰 · 純正優質牛油。

🕒 25 g 📦 225 ❄️ 30-45 min

🌡️ 165-170°C 🕒 13-14 min

# 34840



### MINI CROISSANT - LES CLASSIQUES

#### 迷你牛角酥 - 經典系列

Classic recipe of puff pastry dough and pure fine butter.

由酥皮麵糰、純正優質牛油的經典配方製成。

🕒 25 g 📦 225 ❄️ 30-45 min

🌡️ 165-170°C 🕒 13-14 min

# 40837



### MINI FAT BLEND CROISSANT

#### 混合牛油迷你牛角酥

Margarine and butter  
優質混合牛油

🕒 30 g 📦 240 ❄️ 30-45 min

🌡️ 165-170°C 🕒 13-14 min



BIG PLAIN CROISSANT 大原味牛角酥

# 32960



**CROISSANT “ÉCLAT DU TERROIR”**

牛角酥

Puff pastry dough, pure fine butter.  
酥皮麵糰、純正優質牛油。

50 g 120 30 min  
165-170°C 15-17 min

# 40436



**CREAMY CROISSANT**

牛角酥

Puff pastry dough, pure fine butter with a touch of skimmed milk.  
酥皮麵糰、純正優質牛油、低脂奶。

60 g 70 30 min  
165-170°C 15-17 min

# 37383



**AOP CROISSANT “ÉCLAT DU TERROIR”**

A.O.P. 牛角酥

Puff pastry dough, A.O.P butter from France.  
酥皮麵糰、法國純正優質 A.O.P. 牛油。

70 g 70 30-45 min  
165-170°C 15-17 min

# 33230



**FINE BUTTER CROISSANT “ÉCLAT DU TERROIR”**

大牛角酥

Puff pastry dough, pure fine butter, with a final note of caramel.  
酥皮麵糰、純正優質牛油並帶有焦糖香氣。

70 g 70 30 min  
165-170°C 15-17 min

# 35653



**CROISSANT - LES SAVOUREUX**

牛角酥 - 非凡系列

Puff pastry dough, rich in pure fine butter.  
酥皮麵糰、香濃的純正優質牛油。

80 g 60 30 min  
165/170°C 15-18 min

# 35511



**CROISSANT - LES CLASSIQUES**

牛角酥 - 經典系列

Classic recipe of puff pastry dough and pure fine butter.  
由酥皮麵糰、純正優質牛油的經典配方製成。

80 g 60 30-45 min  
165/170°C 15-18 min

BIG PLAIN CROISSANT 大原味牛角酥

# 35508



FAT BLEND CROISSANT

混合牛油牛角酥

Recipe of puff pastry dough with blend mixture of margarine and butter.  
酥皮麵糰 · 優質混合牛油製成。

70 g 64 30-45min  
165-170°C 15-17 min

# 52779



STRAIGHT VEGAN CROISSANT

純素牛角酥

Premium Margarine.  
優質植物油。

78 g 80 25-35 min  
180°C 16-20 min

NEED PROOFING 需要發酵

# 41855

NEW



ARTY CROISSANT  
“ÉCLAT DU TERROIR”

(NEED PROOFING)(需要發酵)

A new, original, modern and pyramid shape with thin and delicate puff pastry on the outside, well-defined layers and a silky smooth crumb.

新穎、原創、現代的金字塔形狀 · 外皮薄而細膩 · 層次分明 · 口感鬆脆豐富。

75 g 150 1h45-2h at 27-28°C  
165-175°C 15-17 min

\*Indent only 僅可預訂

ARTY  
*La viennoiserie des artisans créatifs*

The ARTY Collection

Inspired by the mastery of pastry chefs, Bridor's Éclat du Terroir collection is introducing ARTY, new Viennese pastries that bring art to baking with captivating visuals.

ARTY系列

受西點師精湛技藝的啟發，Bridor在Éclat du Terroir系列旗下推出全新ARTY系列，該系列包含兩款外觀誘人的維也納酥點新品，將藝術完美融入烘焙中。

# 36039

NEW



EGG WASHED CROISSANT  
(NEED PROOFING)

塗抹蛋液牛角酥 (需要發酵)

Egg washes giving the croissant a golden brown color that is slightly shiny, look more professional.  
塗抹蛋液使牛角酥呈現金棕色，略帶光澤，看起來更專業。

65 g 180 1h20-1h35 at 27-28°C  
165-175°C 15-17 min

# 40443



A.O.P BUTTER CROISSANT  
“ÉCLAT DU TERROIR” (NEED PROOFING)

A.O.P 大牛角酥 (需要發酵)

Puff pastry dough, AOP butter.  
酥皮麵糰 · AOP牛油。

70 g 165 1h45 - 2 hrs  
165-170°C 15-17 min

# 40440



CROISSANT (NEED PROOFING)

牛角酥 (需要發酵)

Puff pastry dough, pure fine butter.  
酥皮麵糰 · 純正優質牛油。

70 g 150 1h45 - 2 hrs  
165-170°C 15-17 min

# 37820



FAT BLEND CROISSANT  
(NEED PROOFING)

混合牛油牛角酥  
(需要發酵)

Recipe of puff pastry dough with blend mixture of margarine and butter.  
酥皮麵糰 · 優質混合牛油製成。

80 g 150 2 hrs  
175-180°C 16-17 min

BIG PLAIN CROISSANT 大原味牛角酥

# 36967



**CROISSANT BUN**

漢堡牛角酥

Puff pastry dough, pure fine butter. Spiral-shaped bun, ideal base for stunning burgers.  
酥皮麵糰、純正優質牛油。螺旋形形狀。適合製作精美漢堡。

⏱ 85 g 📦 50 ⚡ 45-60 min  
🌡 165-170°C 🕒 16-18 min

# 35996



**CROISSANT BUN  
(NEED PROOFING)**

漢堡牛角酥 (需要發酵)

Puff pastry dough, pure fine butter. Spiral-shaped bun, ideal base for stunning burgers.  
酥皮麵糰、純正優質牛油。螺旋形形狀。適合製作精美漢堡。

⏱ 94 g 📦 138 🕒 2 hrs  
🌡 165-175°C 🕒 17-18 min

# 34732



**MULTIGRAIN CROISSANT**

多穀牛角酥

Puff pastry dough, pure fine butter, sunflower seeds 1.8%, brown flax seeds 1%, poppy seeds 0.6%, wheat bran. 酥皮麵糰、純正優質牛油、葵花籽 1.8%、棕色亞麻籽 1%、罌粟籽 0.6%和麥麩。

⏱ 70 g 📦 70 ⚡ 45-60 min  
🌡 165-170°C 🕒 16-17 min

# 90001



**CROFFIN**

牛角鬆餅

A Trendy yet delicious Combo of Croissant in Muffin Shape. 時尚又美味的組合、鬆餅形狀的牛角酥。

⏱ 50 g 📦 36 ⚡ 15 min  
🌡 180°C 🕒 5-6 min





## HOW WOULD YOU SERVE IT? 你會如何使用它？



SCAN TO REVEAL MORE BAKING TIPS  
掃描 QR CODE 了解更多烘焙技巧





# 40438



### MINI PAIN AU CHOCOLAT

#### 迷你朱古力卷

Puff pastry dough, pure fine butter.  
酥皮麵糰 · 純正優質牛油 · 配上朱古力餡。

⏱ 28 g 📦 260 ❄️ 15 min

🔥 165°C 🕒 13 min

# 34853



### MINI PAIN AU CHOCOLAT - LES CLASSIQUES

#### 迷你朱古力卷 - 經典系列

Classic recipe of puff pastry dough, pure fine butter and cocoa.

由酥皮麵糰 · 純正優質牛油 · 配上朱古力餡的經典配方製成。

⏱ 25 g 📦 250 ❄️ 30-45min

🔥 165/170°C 🕒 13-14 min

# 35507



### MINI FAT BLEND PAIN AU CHOCOLAT

#### 混合牛油迷你朱古力酥

Recipe of puff pastry dough with coca, blend mixture of margarine and butter.

酥皮麵糰 · 朱古力餡, 優質混合牛油製成。

⏱ 28 g 📦 260 ❄️ 30-45 min

🔥 165-170°C 🕒 15-17 min

# 36815



### MINI RASPBERRY ROLL

#### 迷你覆盆子卷

Puff pastry dough, pure fine with raspberry filling.

酥皮麵糰 · 純正優質牛油 · 配上覆盆子餡。

⏱ 35 g 📦 150 ❄️ 30 min

🔥 170°C 🕒 13-14 min

# 32330



### MINI DANISH CUSTARD CREAM

#### 迷你吉士忌廉卷

Puff pastry dough, pure fine butter with custard cream filling.

酥皮麵糰 · 純正優質牛油 · 配上吉士忌廉餡。

⏱ 40 g 📦 180 ❄️ 30-45 min

🔥 165-170°C 🕒 14-15 min

# 42321



### MINI APPLE PEAR TARTELETTE

#### 迷你蘋果啤梨撻

A unique shape with exceptional pure butter puff pastry. Apple and pear filling, almond topping.

獨特的形狀與卓越的純牛油酥皮。蘋果和梨餡, 杏仁配料。

⏱ 35 g 📦 144 ❄️ 30-45 min

🔥 165-170°C 🕒 12-14 min

# 42322

NEW



### MINI BLACKCURRANT APPLE TARTELETTE

#### 迷你黑加侖子蘋果撻

A unique shape with exceptional pure butter puff pastry. Blackcurrant and apple filling, buckwheat seed topping.

獨特的形狀與卓越的純牛油酥皮。

黑加侖和蘋果餡, 蕎麥籽配料。

⏱ 35 g 📦 144 ❄️ 30-45 min

🔥 165-170°C 🕒 12-14 min

# 42323

NEW



### MINI PASSION FRUIT PINEAPPLE TARTELETTE

#### 迷你熱情果菠蘿撻

A unique shape with exceptional pure butter puff pastry. Diced pineapple and passion fruit filling, coconut topping.

獨特的形狀與卓越的純牛油酥皮。

菠蘿粒和百香果餡, 椰子配料。

⏱ 35 g 📦 144 ❄️ 30-45 min

🔥 165-170°C 🕒 12-14 min

# 31103



### MINI MANGO LATTICE

#### 迷你芒果酥

Puff pastry dough, pure fine butter with mango filling.  
酥皮麵糰 · 純正優質牛油 · 配上芒果餡。

40 g 100 \* 20 min  
165-170°C 13-15 min

# 31104



### MINI CHERRY LATTICE

#### 迷你櫻桃酥

Puff pastry dough, pure fine butter with cherry filling.  
酥皮麵糰 · 純正優質牛油 · 配上櫻桃餡。

40 g 100 \* 20 min  
165-170°C 13-15 min

# 31105



### MINI STRAWBERRY LATTICE

#### 迷你士多啤梨酥

Puff pastry dough, pure fine butter with strawberry filling.  
酥皮麵糰 · 純正優質牛油 · 配上士多啤梨餡。

40 g 100 \* 20 min  
165-170°C 13-15 min

# 31106



### MINI APPLE TATIN LATTICE

#### 迷你蘋果酥

Puff pastry dough, pure fine butter with apple filling.  
酥皮麵糰 · 純正優質牛油 · 配上蘋果餡。

40 g 100 \* 20 min  
165-170°C 13-15 min

# 32183



### MINI RAISIN SWIRL

#### 迷你提子漩渦酥

Puff pastry dough, pure fine butter with raisin.  
酥皮麵糰 · 純正優質牛油 · 配上吉士忌廉和提子乾餡。

30 g 260 \* 30-45 min  
165-170°C 14-15 min

# 34854



### MINI RAISIN SWIRL - LES CLASSIQUES

#### 迷你提子漩渦酥 - 經典系列

Puff pastry dough, pure fine butter with raisin.  
酥皮麵糰 · 純正優質牛油 · 配上吉士忌廉和提子乾餡。

30 g 260 \* 30-45 min  
165-170°C 14-15 min

# 32157



### MINI CINNAMON SWIRL

#### 迷你玉桂漩渦酥

Puff pastry dough, pure fine butter with cinnamon.  
酥皮麵糰 · 純正優質牛油 · 配上玉桂餡。

35 g 260 \* 30-45 min  
165-170°C 14-15 min

# 32924



### MINI APPLE TURNOVER

#### 迷你蘋果貝殼酥

Puff pastry dough, pure fine butter with apple paste filling.  
酥皮麵糰 · 純正優質牛油 · 配上蘋果餡。

40 g 255 \* 30 min  
200°C 18 min

# 36821



**MINI PRALINE FINGER**

**迷你果仁條**

Puff pastry dough, pure fine butter with praline filling.  
酥皮麵糰 · 純正優質牛油 · 配上果仁餡。

35 g 150 \* 30 min

170°C 13-15 min

# 36814



**MINI TRIANGLE WITH VANILLA CUSTARD CREAM**

**迷你雲呢拿吉士忌廉三角酥**

Puff pastry dough, pure fine butter with custard cream filling.  
酥皮麵糰 · 純正優質牛油 · 配上吉士忌廉餡。

40 g 150 \* 30-45 min

165-170°C 13-15 min

# 31701



**MINI CHOCOLATE TWIST**

**迷你朱古力扭紋酥**

Puff pastry dough, pure fine butter with chocolate.  
酥皮麵糰 · 純正優質牛油 · 配上朱古力餡。

28 g 100 \* 30-45 min

165-170°C 13-15 min

# 32156



**MINI CRANBERRY TWIST**

**迷你紅莓扭紋酥**

Puff pastry dough, pure fine butter with cranberry.  
酥皮麵糰 · 純正優質牛油 · 配上紅莓餡。

30 g 100 \* 30-45 min

165-170°C 13-15 min

# 36822



**MIX MINI FRIANDISES**

**精選迷你酥點**

- 1 Mini Chocolate Twist 28g 迷你朱古力扭紋酥
- 2 Mini Vanilla Custard Triangle 40g 迷你雲呢拿吉士忌廉三角酥
- 3 Mini Raspberry Extravagant 35g 迷你覆盆子酥
- 4 Mini Praline Finger 35g 迷你果仁條

200 (50 pcs x 4 pastries)

\* 30-45 min

165-170°C 13-15 min

# 32232



**MIX MINI GOURMANDISE**

**雜錦迷你酥點**

- 1 Mini Cinnamon Swirl 35g 迷你玉桂扭紋酥
- 2 Mini Chocolate Twist 28g 迷你朱古力扭紋酥
- 3 Mini Cranberry Twist 30g 迷你紅莓扭紋酥
- 4 Mini Custard Extravagant 40g 迷你吉士忌廉

140 (35 pcs x 4 pastries)

\* 30-45 min

165-170°C 13-15 min



SWEET BIG PASTRY 大甜酥點

# 37459



**COCOA AND HAZELNUT FILLING CROISSANT**

朱古力榛子牛角酥

Pure fine butter, cocoa filling and topping.  
純正牛油、朱古力榛子夾心。

🕒 70 g 📦 56 ❄️ 30 min  
🌡️ 165-170°C 🕒 17-18 min

# 36672



**COCOA AND HAZELNUT FILLING CROISSANT**

朱古力榛子牛角酥

Pure fine butter, cocoa filling and topping.  
純正牛油、朱古力榛子夾心。

🕒 90 g 📦 44 ❄️ 30 min  
🌡️ 165-170°C 🕒 17-18 min

# 40435



**CREAMY PAIN AU CHOCOLAT**

朱古力酥

Puff pastry dough, pure fine butter with a touch of skimmed milk.  
酥皮麵糰 · 純正優質牛油、低脂奶 · 配上朱古力餡。

🕒 70 g 📦 76 ❄️ 30 min  
🌡️ 165-170°C 🕒 16-18 min

# 31001



**PAIN AU CHOCOLAT**

朱古力酥

Puff pastry dough, pure fine butter and cocoa.  
酥皮麵糰 · 純正優質牛油 · 配上朱古力餡。

🕒 75 g 📦 70 ❄️ 20 min  
🌡️ 165-170°C 🕒 16-18 min

# 31792



**A.O.P. PAIN AU CHOCOLAT "ÉCLAT DU TERROIR"**

A.O.P. 朱古力酥

Puff pastry dough, pure fine butter and cocoa. All the richness, taste and crunch of the Eclat du Terroir recipe in one.  
酥皮麵糰 · 純正優質牛油 · 配上朱古力餡 · 味道豐富濃郁。

🕒 80 g 📦 60 ❄️ 20 min  
🌡️ 165/170°C 🕒 16-18 min

# 31691



**A.O.P. BUTTER PAIN AU CHOCOLAT (NEED PROOFING)**

A.O.P. 朱古力酥 (需要發酵)

Puff pastry dough, pure fine A.O.P. butter and cocoa.  
酥皮麵糰 · 純正A.O.P.優質牛油 · 配上朱古力餡。

🕒 80 g 📦 150 🕒 2h-2h15  
🌡️ 165-175°C 🕒 16-17 min

\*Indent only 僅可預訂

# 41856



**ARTY PAIN AU CHOCOLAT "ÉCLAT DU TERROIR"**

(NEED PROOFING) (需要發酵)

Exceptional lamination with a fairly short, but wide and generous shape. A chocolate-rich recipe.  
出色的層壓結構 · 具有相當短但寬大的形狀 · 富含朱古力的食譜。

🕒 85 g 📦 135 🕒 2h-2h15 at 27-28°C  
🌡️ 165-175°C 🕒 16-17 min

\*Indent only 僅可預訂

# 32063



**CUSTARD CREAM DANISH**

吉士忌廉酥

Puff pastry dough, pure fine butter with custard cream filling.  
酥皮麵糰 · 純正優質牛油 · 配上吉士忌廉。

🕒 90 g 📦 70 ❄️ 30 min  
🌡️ 165-170°C 🕒 16-17 min

# 30228

BRIDOR



### APPLE TURNOVER - LES SAVOUREUX

#### 蘋果貝殼酥 - 非凡系列

Puff pastry dough, rich fine butter with melting soft apple filling.  
酥皮麵糰 · 濃郁優質牛油 · 配上清香及入口即溶的蘋果餡。

105 g 50 \* 45-60 min  
200°C 19-20 min

# 40083

BRIDOR



### APPLE CHUNKS TURNOVER - LES SAVOUREUX

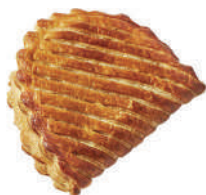
#### 蘋果粒貝殼酥 - 非凡系列

Puff pastry dough, pure fine butter with apple chunk filling.  
酥皮麵糰 · 純正優質牛油 · 配上清香的蘋果粒餡。

105 g 50 \* 45-60 min  
195-200°C 19-20 min

# 38509

BRIDOR



### VEGETABLE FAT APPLE TURNOVER

#### 植物油蘋果貝殼酥

Puff pastry dough, high-quality margarine with melting soft apple filling.  
酥皮麵團 · 優質植物油與融化的軟蘋果餡。

105 g 50 \* 45-60 min  
195-200°C 19-20 min

# 35712

BRIDOR



### RAISINS SWIRL - LES SAVOUREUX

#### 提子漩渦酥 - 非凡系列

Puff pastry dough, pure fine butter with naturally sweet raisins.  
酥皮麵糰 · 純正優質牛油 · 加上幽香的提子乾餡。

96 g 66 \* 30-45 min  
165-170°C 16-18 min

# 32160

BRIDOR



### CINNAMON SWIRL

#### 玉桂漩渦酥

Puff pastry dough, pure fine butter with cinnamon.  
酥皮麵糰 · 純正優質牛油 · 加上玉桂餡。

100 g 60 \* 30-45 min  
165-170°C 16-18 min

# 30308

BRIDOR



### CHOCOLATE TWIST

#### 朱古力扭紋酥

Puff pastry dough, pure fine butter with sweet taste of confectioner's custard and chocolate chips.  
酥皮麵糰 · 純正優質牛油 · 配上吉士忌廉和朱古力餡。

90 g 70 \* 30-45 min  
165-170°C 16-17 min

# 32155

BRIDOR



### CRANBERRY TWIST

#### 紅莓扭紋酥

Puff pastry dough, pure fine butter with cranberry filling.  
酥皮麵糰 · 純正優質牛油 · 配上吉士忌廉和紅莓餡。

90 g 70 \* 30-45 min  
165-170°C 16-17 min

# 155526

panidor



### JESUIT PORTUGUESE PASTRY

#### 葡國千層酥

Wheat flour, margarine, almond flour, vanilla seasoning, cinnamon powder, 小麥麵粉, 人造牛油, 杏仁粉, 香草調味料, 玉桂粉

100 g 40 \* 30-40 min  
200°C 15-18 min

# 38479



### MINI PIZZA SWIRL 迷你薄餅漩渦酥

Puff pastry dough, tomato, emmental cheese and mushrooms.  
酥皮麵糰、蕃茄、安文達芝士、蘑菇。

35 g 225 30 min

165-170°C 14-15 min

# 38478



### MINI CHEESE SWIRL 迷你芝士漩渦酥

Puff pastry dough, emmental cheese filling.  
酥皮麵糰、安文達芝士。

35 g 225 30 min

165-170°C 14-15 min

# 38798



### MINI CHEESE EXTRAVAGANT 迷你濃厚芝士酥

Puff pastry dough, emmental cheese filling, crunchy emmental topping.  
千層酥皮麵糰、安文達芝士餡料、以香脆安文達芝士作為裝飾。

35 g 180 30 min

165-170°C 14-15 min

# 52732



### MINI CHEDDAR CHEESE CROISSANT

#### 迷你車打芝士牛角酥

Puff pastry dough, pure fine butter, cheddar cheese filling.  
酥皮麵糰、法國純正優質牛油、車打芝士。

35 g 230 25-35 min

180°C 10-15 min



# 37455



### CHEESE CROISSANT

#### 芝士牛角酥

Puff pastry dough, emmental cheese filling, crispy cheese topping.  
酥皮麵糰、安文達芝士、香脆芝士的外層。

90 g 60 30 min  
165-170°C 17-18 min

# 52401



### LEEK PARMESAN LATTICE

#### 韭蔥酥

Puff pastry dough, leek, parmesan and pepper bechamel filling.  
酥皮麵糰、韭蔥、巴馬臣芝士、白汁。

110 g 36 45 min  
170-180°C 18-20 min

# 52399



### TOMATO OLIVE LATTICE

#### 蕃茄橄欖酥

Puff pastry dough, tomato sauce and chopped olives, bell peppers and feta.  
酥皮麵糰、蕃茄醬、橄欖碎、燈籠椒和羊奶芝士。

110 g 36 45 min  
170-180°C 18-20 min

# 52400



### SPINACH FETA LATTICE

#### 菠菜酥

Puff pastry dough, spinach bechamel with bell peppers, onions and feta cheese.  
酥皮麵糰、菠菜燈籠椒白汁、洋蔥和羊奶芝士。

110 g 36 45 min  
170-180°C 18-20 min

# 144066

panidor



### CHEESE AND HAM PUFF PASTRY

#### 芝士火腿酥

Wheat flour, ham, cheese, yeast  
小麥麵粉、火腿、芝士、酵母

100 g 30 15-20 min  
170°C 17-20 min

# 143445

panidor



### SAUSAGE PUFF PASTRY

#### 酥皮香腸卷

Wheat flour, sausage, margarine, spices, refined vegetable oil  
小麥麵粉、香腸、人造牛油、香料、精製植物油

120 g 30 25-30 min  
200°C 15-20 min



# 40643



PAPER BAG ON DEMAND

### THE LAUGHING COW® CHEESE LATTICE

#### 笑牛牌® 芝士酥

Puff pastry dough, fine butter, The Laughing Cow Cheese spread.  
酥皮麵糰、優質牛油、笑牛牌芝士。

🕒 100 g 📦 70 ❄️ 30-45 min

🌡️ 165-170°C 🕒 17-18 min

# 34401



### HAM AND CHEESE LATTICE 火腿芝士酥

Puff pastry dough, ham, emmental and bechamel.  
酥皮麵糰、火腿、安文達芝士、白汁。

🕒 100 g 📦 70 ❄️ 45 min

🌡️ 175°C 🕒 16-18 min

# 33123



### HAM AND CHEESE SWIRL 火腿芝士漩渦酥

Puff pastry dough, ham and emmental cheese.

酥皮麵糰、火腿、安文達芝士。

🕒 120 g 📦 54 ❄️ 30-45 min

🌡️ 165-170°C 🕒 16-18 min







## BREADS

### 麵包

Our bread selection has been developed to fully answer the needs of hospitality professionals: from 6-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：從六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 分鐘即可食用 "

## INDIVIDUAL BREAD 一人份麵包

# 30895



### MINI BAGUETTE FINEDOR 尖頭幼長法包

Wheat flour.  
小麥麵粉。

17 cm 45 g 50  
0-10 min 200-210°C  
6-8 min

# 31692



### EPI FINEDOR 工匠特色法包

Wheat flour.  
小麥麵粉。

18 cm 40 g 40  
0-10 min 200-210°C  
4-5 min

# 30898



### CEREALS ROLL "CAMPAGNE" 多穀法包 (酸包)

Wheat Flour, wheat Sourdough and cereals (sesame, brown flax and malted wheat flakes).

小麥麵粉、小麥酸酵麵糰和穀物(芝麻、棕色亞麻籽和麥芽小麥片)。

10 cm 45 g 60  
0-10 min 190-200°C  
7-9 min

# 30897



### GREEN OLIVE TRIANGLE BREAD 青橄欖包

Wheat Flour, Green Olives and Extra Virgin Olive Oil.  
小麥麵粉、青橄欖和特級初榨橄欖油。

45 g 45 0-10 min  
190-200°C 7-9 min

# 33994



### RYE BREAD 酸種黑麥包

Rye Flour, Wheat Flour and Wheat Sourdough.

裸麥麵粉、小麥麵粉和小麥酸酵麵糰。

9.6 cm 50 g 50  
0-10 min 190-200°C  
7-9 min

# 31480



### DARK RYE BREAD 黑麥包

Wheat flour and rye flour.  
小麥麵粉和裸麥麵粉。

45 g 60 0-10 min  
190-200°C 7-9 min

# 31823



### 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  
0-10 min 200-210°C  
6-8 min

## CHEF BAKER'S TIPS FOR YOUR INDIVIDUAL BREAD ROLL BAKING

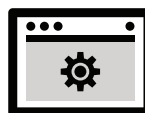
To optimize bread roll baking, our BRIDOR Chef Bakers recommend you to:



- MINIMUM FAN SPEED IN A CONVECTION OVEN
- SET UP HIGHEST HUMIDITY LEVEL DURING BAKING

## Chef Bakers為您提供 焗私家圓麵包Tips

想要焗出最好的圓麵包？我們的BRIDOR Chef Bakers給您以下建議：



- 不要用對流式焗爐
- 焗麵包時設定最高濕度

INDIVIDUAL BREAD 一人份麵包

# 37453



SOURCE OF FIBRE



**FIG ROLL**  
蕪花果卷

Wheat and rye flours, dried figs.  
小麥麵粉、裸麥麵粉、蕪花果。

🕒 55 g 📦 75 ❄️ 0-10 min

🔥 190-200°C 🕒 7-9 min

# 35130



**TRADITIONAL ROLL**  
傳統法包

Wheat flour.  
小麥麵粉。

🕒 55 g 📦 70 ❄️ 10 min

🔥 190-200°C 🕒 7-9 min

# 31520



**RUSTIC SQUARE ROLL**  
鄉村風味四方形法包

Wheat & rye flours.  
小麥麵粉和裸麥麵粉。

🕒 40 g 📦 80 ❄️ 10 min

🔥 190-200°C 🕒 7-9 min

# 52347



NATURAL SOURDOUGH

100% FULLY BAKED BREAD



**MINI CIABATTA ROLL**  
迷你意大利麵包

Unbleached enriched flour, water, sea salt, yeast, malted barley flour.  
未漂白的強化麵粉、水、海鹽、酵母、大麥麥芽粉。

📏 7 cm 🕒 35 g 📦 200

🔥 190°C 🕒 5 min

# 52810



NATURAL SOURDOUGH



**SWEET POTATO CURRY BREAD ROLL**  
咖哩番薯麵包

Sourdough, sweet potato purée, flaxseed, curry seasoning.  
酸麵團、番薯蓉、亞麻籽、咖哩調味料。

📏 5 cm 🕒 35 g 📦 144

🔥 200°C 🕒 2-3 min

# 52806



NATURAL SOURDOUGH



**ONION BEET ROOT BREAD ROLL**  
洋蔥紅菜頭麵包

Sourdough, red beet root juice, whole oats groats, purple carrot juice.  
酸麵團、紅甜菜汁、全麥燕麥米、紫胡蘿蔔汁。

📏 5 cm 🕒 35 g 📦 144

🔥 200°C 🕒 2-3 min



## INDIVIDUAL BREAD 一人份麵包

# 176055 panidor.

VEGE  
TARIANMINI BREAD ROLL  
葡式小餐包Wheat flour, yeast  
小麥麵粉, 酵母

33 g 200 10-15 min

200°C 5-8 min

# 178316 panidor.

MINI PUMPKIN ROLL WITH NUTS  
迷你南瓜果仁包Wheat flour, nuts, pumpkin puree concentrated,  
margarine, yeast  
小麥麵粉, 果仁, 濃縮南瓜蓉,  
人造牛油, 酵母

33 g 250 10-15 min

200°C 5-8 min

# 176056 panidor.

VEGE  
TARIANMINI CAROB ROLL  
迷你角豆包Wheat flour, barely malted flour,  
roasted carob flour, yeast  
小麥麵粉, 大麥麥芽麵粉,  
烤角豆粉, 酵母

33 g 250 10-15 min

200°C 5-8 min

# 176057 panidor.

VEGE  
TARIANMINI OLIVE ROLL  
迷你欖橄包Wheat flour, barely malted flour, green olives,  
parsley, yeast  
小麥麵粉, 大麥麥芽麵粉, 青橄欖,  
芫荽, 酵母

33 g 250 10-15 min

200°C 5-8 min

# 176064 panidor.

VEGE  
TARIANMINI FIVE CEREALS ROLL  
迷你五穀包Wheat flour, cereals mix (sesame, oat flakes,  
rye flakes, linseed seeds, sunflower seeds),  
yeast  
小麥麵粉, 混合種子 (芝麻, 黑麥片,  
亞麻籽種子, 葵花籽), 酵母

33 g 250 10-15 min

200°C 5-8 min

# 176065 panidor.

VEGE  
TARIANMINI NUTS AND RAISINS ROLL  
迷你堅果提子乾包Wheat flour, raisins, walnut,  
rye flour, yeast  
小麥麵粉, 葡萄乾, 核桃,  
黑麥麵粉, 酵母

33 g 250 10-15 min

200°C 5-8 min

# 176066 panidor.

VEGE  
TARIANMINI FIG AND HONEY ROLL  
迷你無花果蜜糖包Wheat flour, honey, fig, barely malted  
flour, rye flour, yeast  
小麥麵粉, 蜜糖, 無花果,  
大麥麥芽麵粉, 黑麥麵粉, 酵母

33 g 250 10-15 min

200°C 5-8 min

## INDIVIDUAL BREAD 一人份麵包

# 176070 panidor

MINI STONE OVEN ROLL  
迷你窯烤包Wheat flour, barely malted flour,  
rye flour, yeast  
小麥麵粉, 大麥麥芽麵粉,  
黑麥麵粉, 酵母

⏱ 45 g 📦 80 ❄️ 10-15 min

🔥 200°C 🕒 5-8 min

VEGE  
TARIAN

# 176071 panidor

MINI ST. LAWRENCE ROLL  
迷你聖勞倫斯包Wheat flour, rye flour, barely  
malted flour, yeast  
小麥麵粉, 黑麥麵粉, 大麥麥芽麵粉,  
酵母

⏱ 50 g 📦 150 ❄️ 10-15 min

🔥 200°C 🕒 5-8 min

VEGE  
TARIAN

## MIX INDIVIDUAL BREAD 混合一人份麵包

# 95557R panidor

MIX ESSENTIAL MINI ROLL  
迷你葡式包精選組合Mini Bread Roll, Mini Olive Roll  
葡式小餐包, 迷你橄欖包

⏱ 33 g 📦 ± 8.2 kg (± 250 pcs)

🔥 200°C 🕒 5-8 min ❄️ 10-15 min

VEGE  
TARIAN

# 91656R panidor

MIX ORIGINAL MINI ROLL  
混合口味迷你葡式包Mini Pumpkin Roll With Nuts, Mini Carob Roll  
迷你南瓜果仁包, 迷你角豆包

⏱ 33 g 📦 ± 8.2 kg (± 250 pcs)

🔥 200°C 🕒 5-8 min ❄️ 10-15 min

VEGE  
TARIAN

INDIVIDUAL BREAD 一人份麵包

# 37393







100% FULLY BAKED BREAD

SOURCE OF FIBRE

**B'BREAK 2 OLIVES & ROSEMARY**  
**B'BREAK橄欖玫瑰瑪琍麵**  
 包條(青、黑橄欖)

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

# 37394





100% FULLY BAKED BREAD

**B'BREAK CHORIZO**  
**B'BREAK西班牙香腸麵包條**

Beech-wood smoke chorizo, olive oil, paprika.  
 西班牙香腸、橄欖油和紅辣椒粉。

20 cm 70 g 40  
 45 min 180°C 2 min

# 60R0BR





100% FULLY BAKED BREAD



**BRIOCHE ROLL**  
**布莉歐奶油麵包**

Wheat Flour, egg, milk, butter.  
 小麥麵粉、雞蛋、牛奶、牛油。

25 g 192  
 205°C 2-3 min

# 35431



GLUTEN FREE




VEGE TARIAN



**GLUTEN-FREE SWEET SMALL BRIOCHE**  
**純黃油奶油布里歐麵包**

Rice flour, millet flour, buckwheat.  
 米粉、小米粉、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.



# 35433



GLUTEN FREE






**GLUTEN-FREE PLAIN ROLL**  
**原味卷**

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



# 35432



GLUTEN FREE





**GLUTEN-FREE SEED ROLL**  
**種籽卷**

Brown rice flour and buckwheat.  
 糙米粉和蕎麥。

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.



# GASTRONOMIC SANDWICH

美食三明治

**A collection of soft-textured sandwich breads that combines French baking expertise with that from other cultures, consisting of original and flavoursome recipes.**

質地鬆軟的三文治麵包系列，結合法國烘焙專業知識與世界各地飲食文化，包括原創且美味的食譜。



## SAVOUR THE DELIGHTS OF CIABATTA BREAD 品嚐意大利包的美味

Ciabatta, often likened to Italy's version of the French baguette, is widely loved both at home and abroad. This bread's special features include high moisture content and inclusion of olive oil in its recipe. Its unique qualities are heightened by a lengthy fermentation process, resulting in a soft, airy core that beautifully complements its lightly crispy crust.

意大利三文治包廣受大眾喜愛，這種麵包的特點是水份含量高，配方中含有橄欖油，經過長時間的發酵過程，它的獨特品質得到了進一步提升，從而形成了柔軟、透氣的內部，與鬆脆的外皮相得益彰。



# 52807

**ONION BEET SANDWICH BREAD****洋葱紅菜頭三文治包**

Sourdough, red beet juice, whole oats groats, purple carrot juice.  
酸麵團、紅甜菜汁、全麥燕麥米、紫胡蘿蔔汁。

13 cm 105 g 60

200°C 4-5 min

# 52811

**SWEET POTATO CURRY SANDWICH BREAD****咖哩番薯麵三文治包**

Sourdough, sweet potato purée, flaxseed, curry seasoning.  
酸麵團、番薯蓉、亞麻籽、咖哩調味料。

13 cm 105 g 60

200°C 4-5 min

# 36417

**SO MOELLEUX PLAIN****原味軟包**

Wheat flour.  
小麥麵粉。

18 cm 100 g 64

30 min 180°C 5-7 min

# 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

210°C 10 min

# 177019

**LUSITANA MULTIGRAIN SANDWICH****多穀三文治包**

Wheat flour, cereals mix (Rye flakes, flax seeds, sunflower seeds, sesame), barely malted flour, Rye flour, yeast  
小麥麵粉、混合種子(黑麥片、亞麻籽、葵花籽、芝麻)、大麥麥芽麵粉、黑麥麵粉、酵母

110 g 80 15-20 min

200°C 8-12 min

# 177018

**LUSITANA SANDWICH****原味三文治包**

Wheat flour, rye flour, yeast  
小麥麵粉、大麥麥芽麵粉、黑麥麵粉、酵母

100 g 80 15-20 min

200°C 8-12 min

# 36110



100% FULLY BAKED BREAD

**BRIOCHE SOFT BREAD****維也納布里歐軟包**

Wheat flour.  
小麥麵粉。

23 cm 130 g 44

45 min





# 31610



### BAGUETTINE SANDWICH 法式三文治包

Wheat flour.  
小麥麵粉。

27 cm 140 g 25

10 min 190-200°C

10-12 min

# 35021



### POPPY SEEDS BAGUETTINE SANDWICH 罌粟籽法式三文治包

Wheat flour and poppy seeds  
topping.  
小麥麵粉和罌粟籽。

27 cm 140 g 50

10 min 190-200°C

10 min

# 31611



### BAGUETTINE SANDWICH CEREALS 穀類法式三文治包

Wheat flour, wheat sourdough and  
seeds (brown linen and malted  
wheat flakes).  
小麥麵粉、小麥酸酵麵糰和種籽  
(棕色亞麻和 麥芽小麥片)。

26 cm 140 g 28

10 min 190-200°C

10-12 min

# 80029



### PRESLICED PLAIN BURGER BUN 預切漢堡包

Wheat Flour, Canola Oil.  
小麥麵粉、芥花籽油。

9-10 cm 60 g 40

30 min 180°C 2-3 min

SANDWICH & BAGEL 三文治 & 貝果

# ALF4421

ALYSSE  
FOOD



MINI PLAIN BAGEL  
迷你貝果包

The original American style mini plain bagel.  
正宗美式迷你淨貝果包。

8.5 cm 40 g 50  
45 min 180°C 3-5 min

100% FULLY  
BAKED BREAD

# ALF4461

ALYSSE  
FOOD



PLAIN BAGEL  
淨貝果包

Flawless, flavoursome and classic plain bagel, pre-sliced.  
完美、美味的經典淨貝果包，已預切。

12 cm 115 g 30  
45 min 180°C 3-5 min

100% FULLY  
BAKED BREAD

# ALF4422

ALYSSE  
FOOD



MINI SESAME BAGEL  
迷你芝麻貝果包

Chewy mini bagel decorated with sesame seeds.  
迷你有嚼頭的芝麻貝果包。

8.5 cm 40 g 50  
45 min 180°C 3-5 min

100% FULLY  
BAKED BREAD

# ALF4462

ALYSSE  
FOOD



SESAME BAGEL  
芝麻貝果包

The healthy option with sesame seeds to enhance your bagel snack, pre-sliced.  
更健康的選擇，芝麻籽可以增強貝果包的風味，已預切。

12 cm 115 g 30  
45 min 180°C 3-5 min

100% FULLY  
BAKED BREAD

# ALF4423

ALYSSE  
FOOD



MINI POPPY SEEDS BAGEL  
迷你罌粟籽貝果包

Small but perfectly form mini bagels with poppy seeds, pre-sliced.  
小而完美的迷你罌粟籽貝果包，已預切。

8.5 cm 40 g 50  
45 min 180°C 3-5 min

100% FULLY  
BAKED BREAD

# ALF4463

ALYSSE  
FOOD



POPPY SEEDS BAGEL  
罌粟籽貝果包

Another classic generously sprinkled in poppy seeds, pre-sliced.  
經典作品，撒上大量罌粟籽，已預切。

12 cm 115 g 30  
45 min 180°C 3-5 min

100% FULLY  
BAKED BREAD



# 33362



**THE PARISIAN BAGUETTE**  
巴黎長法包

Wheat flour, wheat sourdough.  
小麥麵粉和小麥酸酵麵糰。

50 cm 280 g 25

10 min 190-200°C

12-14 min

# 40437



**THE FRENCH BAGUETTE**  
法國長法包

Wheat flour.  
小麥麵粉。

45 cm 280 g 25

10 min 190-200°C

12-14 min

# 34792



**THE COUNTRYSIDE BAGUETTE**  
黑麥傳統法包

Wheat flour and rye flour.  
小麥麵粉和裸麥麵粉。

50 cm 280 g 25

10 min 190-200°C

12-14 min

# 52646



**SIMPLY BAGUETTE**  
長法包

Wheat flour and wheat sourdough.  
小麥麵粉和小麥酸酵麵糰。

50 cm 350 g 16

205°C 6-7 min

# 52724



**MULTIGRAIN SOURDOUGH BAGUETTE**  
多穀長法包

Wheat flour, wheat sourdough, sunflower seeds, oat flakes, Flax seeds and cracked wheat grains.

小麥麵粉、小麥酸酵麵糰、葵花籽、燕麥片、亞麻籽、麥粒。

45.5 cm 352 g 32

210°C 4-5 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，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。



LEARN MORE ABOUT SOURDOUGH ON P. 35  
了解更多有關小麥酸酵麵糰 P. 35



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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. Being 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, knowhow 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MeilleurOuvrier de France 確實是一個非常具聲望的稱號。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的懲罰。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諾。

# 41630



**MUESLI BREAD**  
麥片麵包

Wheat flour, raisins, rye flour, oat flakes, cranberries, hazelnuts, dried apricots, sesame seeds, honey.  
小麥粉、葡萄乾、黑麥粉、燕麥片、蔓越莓、榛果、杏乾、芝麻、蜂蜜。

17.5 x 9 cm  
280 g 26 30 min  
180-190°C 13-14 min

# 38148



**MULTIGRAIN LOAF**  
多穀枕頭法包

Wheat sourdough, wheat flour, sesame seeds.  
小麥酸酵麵糰、小麥麵粉、芝麻籽配料。

17.5 x 10.5 cm  
280 g 28 10 min  
190-200°C 11-13 min

# 34230



**BREAD WITH FIGS**  
燕花果麵包

Wheat and rye flour and dry figs.  
小麥麵粉、裸麥麵粉和燕花果乾。

23.5 x 9 cm  
330 g 26 10 min  
180-190°C 13-14 min

# 34233



**WHOLE WHEAT BREAD**  
全麥麵包

Wheat flour, sourdough flour.  
小麥麵粉、小麥酸酵麵糰。

23.5 x 9 cm  
330 g 26 10 min  
190-200°C 11-13 min

# 34110



**RYE AND LEMON BREAD**  
黑麥和檸檬麵包

Wheat & rye flours, candied lemon and lemon peel.  
小麥麵粉、裸麥麵粉、檸檬脯和檸檬皮。

23.5 x 9 cm  
330 g 26 10 min  
180-190°C 13-14 min

# 32993



**BUCKWHEAT FLOUR BREAD**  
蕎麥包

Wheat flour, buckwheat sourdough.  
小麥麵粉和蕎麥酸麵團。

17.5 x 17.5 cm  
450 g 16 10 min  
190-200°C 16-18 min

# 33365



**BATARD BREAD**  
酸酵法包

Wheat flour, wheat sourdough.  
小麥麵粉、小麥酸酵麵糰。

28 x 11.5 cm  
540 g 14 10 min  
190-200°C 16-18 min

# 40495



**CORN BREAD**  
粟米麵包

Wheat flour, maize flour, sunflower seeds, maize semolina, yeast, turmeric, malted wheat flour.  
小麥粉、玉米粉、葵花籽、玉米粗麵粉、酵母、薑黃、麥芽小麥粉。

300 g 30 10 min  
190-200°C 11-13 min



## UNDERSTANDING THE SPECIFICITIES OF SOURDOUGH

### 認識小麥酸酵麵糰的特別之處

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，小麥酸酵麵糰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，而味道亦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，以後備用繼續使用。

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，每次都透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，這種小麥酸酵麵糰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。

# 34234

**BREAD WITH NUTS****堅果麵包**

Wheat & rye flours, wheat sourdough, nuts.  
小麥麵粉、裸麥麵粉、小麥酸酵麵糰和堅果。

18.5 x 13.5 cm

400 g 25 10 min

180-190°C 13-14 min

# 32992

**CEREALS BREAD****石磨小麥包**

Wheat flour, wheat sourdough, seeds and cereals: sunflower seeds, sesame, malt flour, yellow and brown flax

小麥麵粉、小麥酸酵麵糰、種籽和穀物:葵花籽、芝麻、麥芽粉、黃色和棕色亞麻籽。

19.5 x 13 cm

450 g 16 10 min

190-200°C 16-18 min

# 41016

**BIG PARISIAN BREAD****大巴黎長麵包**

Wheat flour, wheat sourdough.  
小麥麵粉、小麥酸酵麵糰。

49 x 13.5 cm

1100 g 10 10 min

190-200°C 16-18 min

# 41009

**BIG POCHON BREAD****大蕎麥長麵包**

Wheat flour, wheat and buckwheat sourdough.

小麥麵粉、小麥酸酵麵糰和蕎麥酸麵團。

49 x 13.5 cm

1100 g 10 10 min

190-200°C 16-18 min

# 41017

**BIG CEREALS BREAD****大穀物長麵包**

Wheat flour, wheat sourdough, seeds and cereals: sunflower, sesame, malt flour, yellow and brown flax.

小麥粉、小麥酵母、種子與穀物: 葵花籽、芝麻、麥芽粉、黃色和棕色亞麻籽。

49 x 13.5 cm

1100 g 10 10 min

190-200°C 16-18 min

# 60FCCR

**ROSEMARY AND OLIVE OIL FOCACCIA****玫瑰瑪瑙橄欖油嘉茜包**

Wheat flour, herbs, olive oil and sea salt, malt barley, flour, yeast.

小麥粉、香草、橄欖油、海鹽、麥芽、大麥、麵粉和酵母。

20 x 17.5 cm

430 g

14

205°C

5 min

# 38226

**NORDIC BREAD****北歐黑麥麵包**

Buckwheat, rye, malted wheat and malted barley flours, 6-seed mix (sunflower seeds, poppy seeds, millet, white sesame, yellow flax, brown flax).

蕎麥、裸麥麵粉、小麥麵粉和大麥麥芽麵粉、6種混合籽(葵花籽、罌粟籽、小米、白芝麻、黃亞麻和棕色亞麻籽)。

21 x 9.5 cm

330 g 26 10 min

190-200°C 11-13 min

# 60POMR

**APPLE AND RAISIN BREAD****蘋果提子包**

Wheat flour, raisins, dry apple  
小麥麵粉、蘋果乾、提子。

30 x 10 cm

454 g 18 60 min

210°C 4-5 min

# 178179 panidor

VEGE  
TARIAN

### PUMPKIN BREAD WITH NUTS 大南瓜果仁包

Wheat flour, pumpkin puree concentrated, barely malted flour, nuts, margarine, yeast  
小麥麵粉, 濃縮南瓜蓉, 大麥麥芽麵粉, 果仁, 人造牛油, 酵母

350 g 20 40-45 min

200°C 8-12 min

# 178190 panidor

VEGE  
TARIAN

### GRANDMOTHER'S BREAD 傳統風味包

Wheat flour, barely malted flour, rye flour, yeast  
小麥麵粉, 大麥麥芽麵粉, 黑麥麵粉, 酵母

360 g 24 40-45 min

200°C 8-12 min

# 179016 panidor

VEGE  
TARIAN

### WHOLE WHEAT NUTS AND RAISINS BREAD 全麥果仁提子包

Wheat flour, nuts, raisins, barely malted flour, yeast  
小麥麵粉, 果仁, 提子乾, 大麥麥芽麵粉, 酵母

350 g 20 40-45 min

200°C 8-12 min

# 178193 panidor

VEGE  
TARIAN

### RYE LOAF 裸麥包

Wheat flour, rye flour, yeast  
小麥麵粉, 黑麥麵粉, 酵母

840 g 12 1 hr 50 min

200°C 10-14 min







## DESSERTS

### 甜品

Traiteur de Paris chefs have been trained with some of the most famous professionals. Their team consists of culinary professionals who all bring their everyday rigor and demand in production employees training.

Some of the greatest names of French gastronomy have forged the reputation of Traiteur de Paris kitchen teams, such as Alain Passard, 3 Michelin-starred Chef in Paris. The aspiration of Traiteur de Paris is to enable worldwide clients to enjoy the best Chefs creations, calling upon cutting-edge freezing technology, to preserve the excellent quality of their products. As part of this quality commitment, Traiteur de Paris is highly demanding on the ingredients selection, always favoring regional options when possible.

所有 Traiteur de Paris 的大廚均接受過最著名的專業人士培訓。他們的烹飪專業團隊每天都會為生產員工提供嚴格的培訓。

法國美食界最享有盛譽的名字已經塑造了 Traiteur de Paris 廚房團隊的美譽、比如巴黎米芝蓮三星主廚 Alain Passard。Traiteur de Paris 的願望是讓全球客戶享受到最好的廚師創作、採用尖端的冷凍技術、以保持其產品的卓越品質。作為品質承諾的一部分、Traiteur de Paris 對配料選擇的要求非常高、盡可能選用本地優質食材。

## INDIVIDUAL DESSERT 一人份甜品

# 005565 Traiteur de Paris

VEGE  
TARIAN

## SABLE GIANDUJA

## 朱古力榛子酥餅

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

脆餅底、榛子朱古力醬忌廉、配上雜乾果及果仁碎脆脆裝飾。

7 cm 90 g 16

3 hrs 4°C

# 000207 Traiteur de Paris



## OPERA

## 歌劇院蛋糕

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

咖啡浸泡Joconde餅乾、咖啡奶油、57%可可和72%可可朱古力甘納許醬及朱古力糖霜。

11 x 2.8 x 2.4 cm 65 g

16 3 hrs 4°C

# 006745 Traiteur de Paris

VEGE  
TARIAN

## CHOCOLATE LINGOT

## 特濃朱古力慕絲

Frozen dessert composed of chocolate cream, chocolate mousse, chocolate

朱古力餅乾、58%可可脆、忌廉朱古力、71%可可朱古力慕斯、朱古力糖衣。

11 x 2.8 x 2.4 cm 65 g

16 3 hrs 4°C

# 005316 Traiteur de Paris

VEGE  
TARIAN

## CHOCOLATE HAZELNUT CRUNCH

## 朱古力榛子脆餅

Cocoa-hazelnut biscuit, chocolate crunch, chocolate mousse, milk chocolate-hazelnut coating.

可可榛果餅乾、朱古力脆餅、朱古力慕斯、牛奶朱古力榛果塗層。

11 x 2.5 x 2.5 cm 65 g

16 3 hrs 4°C



## INDIVIDUAL DESSERT 一人份甜品

# 005570 Traiteur de Paris



## RED FRUITS CHARLOTTE

## 雜果夏洛特

Light raspberry mousse layered in between genoise biscuits. Whole red berries and red fruits decoration.  
淡覆盆莓慕斯分層在海綿蛋糕餅乾上。採用整個紅莓和紅果子裝飾。

7 cm 80 g 16

4 hrs 4°C

# 004711 Traiteur de Paris



## COCONUT &amp; MANGO SHORTBREAD

## 椰子芒果脆餅

Coconut crumble base, light cottage cheese and coconut mousse, mango compote, grated coconut.

椰子餅底、茅屋芝士和椰子慕斯、芒果蜜餞、碎椰子。

7 cm 90 g 16

4 hrs 4°C

# 004787 Traiteur de Paris



## LEMON MERINGUE PIE

## 檸檬蛋白批

Italian meringue, lemon cream, mix of flaked almonds, orange-lemon zest and crumble biscuit base.  
意式蛋白、檸檬奶油、杏仁碎、橙和檸檬皮及金寶餅底。

7 cm 90 g 16

3 hrs 4°C

# 004786 Traiteur de Paris



## CAPPUCCINO

## 泡沫咖啡慕斯蛋糕

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

朱古力金寶餅底、咖啡忌廉、牛奶慕斯和朱古力粉。

6 cm 95 g 16

4 hrs 4°C

SHACKING  
DOR  
2018

# 006576 Traiteur de Paris

# 005569 OLD CODE



## CARAMEL DELIGHT

## 焦糖軟心糕點

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

焦糖脆餅底、香滑軟焦糖、焦糖慕斯、配上焦糖碎裝飾。

7 cm 90 g 16

4 hrs 4°C



## INDIVIDUAL DESSERT 一人份甜品

# 004710 Traiteur de Paris

RED BERRIES CHEESECAKE  
紅莓芝士蛋糕

Crumble pure butter with almond powder, creamy lemon cheesecake cream, red berries compote (strawberry, raspberries, redcurrants and blackberries)

忌廉、杏仁粉、塔皮、軟檸檬芝士蛋糕忌廉、紅莓果醬(草莓、覆盆莓、紅醋栗和黑莓)。

7 cm 90 g 16

4 hrs 4°C

# 006244 Traiteur de Paris



VEGE TARIAN

APPLE TATIN TART  
蘋果反烤撻

Shortcrust pastry, caramelised apples and caramel.  
曲奇酥餅、焦糖蘋果。

10 cm 120 g 16

180°C 10 min

1 min - 1 min 30 sec at 1000W

# 006521 Traiteur de Paris

NEW



VEGE TARIAN

CHOCOLATE FONDANT  
朱古力心太軟

Low-fat cocoa powder, eggs, sugar, sunflower oil and milk.

低脂朱古力粉、雞蛋、糖、葵花油和牛奶。

6 cm 60 g 40

Frozen: 50 sec at 750W

Frozen: 12 min at 180°C

# 007526 Traiteur de Paris

# 000419 OLD CODE



VEGE TARIAN

CHOCOLATE FONDANT  
朱古力心太軟

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

60%可可朱古力、雞蛋、糖、低脂朱古力粉、葵花籽油、乳化劑和牛奶。

7 cm 100 g 20

Frozen: 40 sec at 750W

Frozen: 16 min at 180°C

# 006633 Traiteur de Paris



VEGE TARIAN

BASQUE CHEESECAKE  
巴斯克芝士蛋糕

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

原味忌廉和意大利軟芝士，再加入一點雲呢拿香味，面層是令人愉悅的焦糖。

7 cm 95 g 20

2 hrs 4°C

# 006607 Traiteur de Paris



VEGE TARIAN

PREMIUM CHEESECAKE  
濃厚芝士蛋糕

Cinnamon crumble base, cream cheese, cream, sugar, eggs and lemon.

肉桂餅底、奶油芝士、忌廉、糖、雞蛋和檸檬。

7 cm 90 g 20

4 hrs 4°C

## INDIVIDUAL DESSERT 一人份甜品

# BON4517

LEMON TARTLET WITH MERINGUE  
檸檬蛋白小撻

A fresh and smooth lemon cream on a butter shortcrust. Decorated with a swirl meringue.

牛油酥皮上灌滿清新香滑的檸檬奶油。漩渦式蛋白作裝飾。

10 cm 130 g 18

3 hrs



VEGE TARIAN

# BON4518

RASPBERRY TARTLET WITH PINK MERINGUE  
覆盆莓蛋白小撻

A creamy lemon and raspberries filling on a butter shortcrust. Colorful pink meringue decoration.

檸檬忌廉和覆盆莓填滿牛油酥皮上。色彩繽紛的粉紅色蛋白作裝飾。

10 cm 130 g 18

3 hrs



VEGE TARIAN

# BON4519

LEMON TARTLET  
檸檬小撻

A smooth lemon filling, made with natural lemon flavor, on a butter crust. 將清香的天然檸檬灌入牛油餅皮。

10 cm 130 g 27

3 hrs



VEGE TARIAN

# BON4520

APPLE TARTLET WITH ALMOND CREAM  
蘋果杏仁忌廉小撻

Fresh apple slices handplaced with a delicious almond cream rich in almond powder on a butter crust. A perfect combination of taste and freshness.

牛油酥皮上灌滿清新香滑的檸檬奶油。漩渦式蛋白作裝飾。

10 cm 130 g 27

4 hrs Frozen: 7 min at 210°C



4 hrs

Frozen: 7 min at 210°C

# BON6763

CHOCOLATE MACARON WITH PRALINE HEART  
朱古力夾心馬卡龍

A new version of macaron made with 2 crunchy chocolate outer shells and a filled with a chocolate/praline smooth center.

新款馬卡龍由 2 個鬆脆的朱古力外殼和一個充滿朱古力/果仁糖的光滑餡料製成。

7.3 cm 70 g 24

Frozen: 40 sec at 750W



GLUTEN FREE

VEGE TARIAN

# BON6762

VANILLA MACARON WITH CHOCOLATE HEART  
雲呢拿朱古力流心馬卡龍

The new chocolate fondant! A melted chocolate heart center between 2 crispy vanilla shells.

新的朱古力馬卡龍!融化的朱古力夾心在 2 個脆皮雲呢拿殼之間。

7.3 cm 70 g 24

Frozen: 40 sec at 750W



GLUTEN FREE

VEGE TARIAN



# DAL126

DA  
DOLCERIALBA

NEW



## CREMOSO AL CARMELLO

## 焦糖布甸

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

美味的「湯匙」甜點，雞蛋上塗有一層薄薄的焦糖。

100 g 9 8 hrs

# DAL063

DA  
DOLCERIALBA

NEW



## DOLC'EGO TIRAMISU

## 提拉米蘇

Ladyfinger biscuit drenched with coffee and soaked with cream of mascarpone, sprinkled with a dusting of cocoa powder.

手指餅乾沾滿咖啡和馬斯卡彭奶油，撒上可可粉。

70 g 6 1 hrs

# DAL059

DA  
DOLCERIALBA

NEW



## DOLC'EGO MERINGATA

## 意式蛋白蛋糕

Delicious caramelized meringue, filled with a delicate cream semifreddo decorated with meringue.

美味的焦糖蛋白脆餅，裡面充滿了精緻的奶油冰雪蛋糕，並有蛋白脆餅裝飾。

55 g 6



## UNCUT TART 未切割撻

# B0N1124



### CHOCOLATE TART "GRAND AROME" 朱古力撻

Chocolate crème pâtissière with almond powder, glazed with dark chocolate cream (70% cocoa solids) and decorated with plain chocolate square.

朱古力奶油與杏仁粉、黑朱古力奶油(含70%的可可固體),並飾以純朱古力方塊。

27 cm 900 g 6 5 hrs

# B0N7018



### BLUEBERRY TART IN FRANGIPANE 藍莓撻

Whole blueberries layered after the cooking on a smooth almond frangipane cream. 在烘焙後的香滑的杏仁奶油上鋪滿成層原粒藍莓。

27 cm 850 g 2 7 hrs

Frozen: 10 min at 210°C

# B0N3996



### STRAWBERRY TART 草莓撻

Rich almond frangipane layered with hand placed Camarosa strawberry halves. 香濃的杏仁奶油上鋪滿了Camarosa草莓。

27 cm 900 g 2 8 hrs

# B0N9481



### TRADITIONAL APPLE TART "HAND PLACED" 經典蘋果撻

Fresh apple slices hand placed on delicious apple puree. A real taste of fruit with a beautiful homemade presentation.

人手將新鮮的蘋果切片擺放在蘋果泥上。真實演了水果撻的手工製作。

27 cm 1000 g 6 8 hrs

Frozen: 15-20 min at 180°C

# B0N3229



### NORMANDY APPLE TART 諾曼第蘋果撻

Fresh apple slices encased in a crème pâtissière. 新鮮的蘋果切片與香滑奶油混合而成。

27 cm 950 g 6 8 hrs

Frozen: 20 min at 210°C

# B0N5973



### PEAR BOURDALOUE TART 梨撻

Rich butter and almond powder frangipane with hand placed William pear halves.

人手鋪放威廉梨肉在香濃的牛油和杏仁奶油粉上。

27 cm 950 g 6 8 hrs

Frozen: 15-20 min at 210°C

# B0N1881



### LEMON TART "GRAND AROME" 檸檬撻

Smooth and fresh natural lemon cream on a butter crust.

香滑清新的天然檸檬混合奶油,灌注在牛油撻皮上。

27 cm 850 g 6 6 hrs

Frozen: 10 min at 210°C

# B0N6074



### LEMON TART WITH MERINGUE 檸檬蛋白撻

Lemon-flavoured filling decorated with a hand-piped meringue.

手調蛋白與檸檬味完美搭配。

26 cm 1000 g 4 4 hrs

# B0N4078



### COCONUT INTENSE TART 椰子撻

Coconut pulp and cream filling on a butter crust. Topped with fine coconut.

椰子醬和椰子奶油填滿了牛油餅皮。在表層鋪上椰絲。

27 cm 1000 g 6 8 hrs

Frozen: 10 min at 210°C

## UNCUT TART 未切割撻

# BON4557

APPLE & RED BERRIES  
CRUMBLE TART

## 蘋果紅漿果奶酥撻

Delicious fresh apple slices with red berries (raspberry, redcurrant & blackcurrant) on a smooth apple puree. Shortcrust pastry and butter crumble decoration.

在香滑的的蘋果泥上加上新鮮美味的蘋果片和紅色漿果(覆盆子、紅醋栗和黑加侖)。以油酥鬆餅和黃油奶酥作裝飾。

27 cm 910 g 4 5 hrs

Frozen: 10 min at 210°C

# BON6007

MORELLO CHERRY TART  
歐洲黑櫻桃撻

Delightful vanilla custard cream with whole black Morello cherries. Pure butter crust. 美味的雲呢拿吉士忌廉混合原粒的歐洲黑櫻桃。純牛油餅底。

27 cm 950 g 6 6 hrs

Frozen: 15 min at 210°C



# BON2797

WALNUT TART  
核桃撻

Rich walnut frangipane decorated with fresh sliced walnuts and almonds.

在醇厚的核桃杏仁奶油鋪上滿滿的新鮮核桃和杏仁切片。

27 cm 850 g 2 8 hrs

Frozen: 15 min at 180°C



# BON2879

APRICOT TART  
杏桃撻

A tart with an abundance of apricot halves (57%) manually placed in circle on a delicious crème pâtissière.

此撻擁有大量杏桃(57%)並人手放置在撻中。美味的奶油餅皮上請滿了杏桃肉。

27 cm 950 g 2 8 hrs

Frozen: 15 min at 210°C





## PRECUT TARTS 預切撻

# BON6161



### PRE-CUT APPLE TATIN TART 預切焦糖蘋果反烤撻

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

新鮮的焦糖蘋果切片，鋪滿在牛油餅皮上。

27 cm 1.22 kg 4  
210°C 20-25 min x 8



# BON7117



NEW

### PRE-CUT RED FRUITS TART 預切紅色水果撻

A delightful medley of 5 red fruits (raspberries, blueberries, blackcurrants, red currants, and sour cherries) encased in an egg-based filling on a buttery crust. 由5種紅色水果(覆盆子、藍莓、黑醋栗、紅醋栗和酸櫻桃)混合雞蛋餡料，包裹在牛油皮中。

27 cm 750 g 8 6 hrs  
Frozen: 15 min at 210°C x 10



# BON5484



### PRE-CUT COCONUT TART 預切椰子撻

Smooth coconut cream with coconut powder decoration.

椰子醬和奶油填滿了牛油餅皮。在表層鋪上椰絲。

27 cm 750 g 8 6 hrs  
Frozen: 10 min at 210°C x 10



# BON5648



### PRE-CUT LEMON TART WITH MERINGUE 預切檸檬蛋白撻

Lemon-flavoured filling decorated with a hand piped meringue.

清新檸檬醬，有微焦蛋白作裝飾。

27 cm 1000 g 2  
4 hrs x 10



# BON1125



### PRE-CUT CHOCOLATE TART "GRAND AROME" 預切朱古力撻

Chocolate crème pâtissière with almond powder, glazed with dark chocolate cream (70% cocoa solids) and decorated with plain chocolate square.

朱古力奶油與杏仁粉，黑朱古力奶油(含70%的可可固體)，並飾以純朱古力方塊。

27 cm 900 g 6  
5 hrs x 10



# BON5366



### PRE-CUT TRADITIONAL APPLE TART 預切經典蘋果撻

Fresh apple slices hand placed on delicious apple puree. A real taste of fruit with a beautiful homemade presentation.

人手將新鮮的蘋果切片擺放在蘋果泥上。真實演了水果撻的手工製作。

27 cm 1000 g 6 8 hrs  
Frozen: 15-20 min at 180°C x 10



# BON3164



### PRE-CUT LEMON TART 預切檸檬撻

A melting lemon cream made with fresh lemons.

由軟滑的檸檬奶油和新鮮檸檬製成。

27 cm 750 g 8 6 hrs  
Frozen: 10 min at 210°C x 10



# BON6009



### PRE-CUT PASSION FRUIT AND MANGO TART 預切熱情果芒果撻

Made with natural passion fruit and mango purée, on pure butter shortcrust. Dried passion fruits seeds decoration.

由新鮮的熱情果和芒果果蓉而成的撻，表層用熱情果籽作裝飾。

27 cm 850 g 2  
6 hrs x 10



## PRECUT TARTS 預切撻

# BON3105



### PRE-CUT APPLE NORMANDY TART 預切諾曼第蘋果撻

Fresh apple slices encased in a Normandy anilla crème pâtissière.  
新鮮的諾曼第蘋果切片包裹在雲呢拿奶油餅皮上。

27 cm 750 g 8 6 hrs  
Frozen: 20 min at 210°C x 10



# BON3165



### PRE-CUT CHOCOLATE TART 預切朱古力撻

Chocolate crème patissiere with almond powder, topped with chocolate icing.  
朱古力奶油餅皮配上杏仁霜，淋上朱古力糖霜。

27 cm 750 g 8 6 hrs x 10



# BON3743



### PRE-CUT PEAR TART 預切梨撻

Hand placed pear halves with rich almond powder frangipane.  
以人手將威廉梨鋪上，混合香滑的杏仁奶油而成。

27 cm 750 g 6 6 hrs  
Frozen: 15-20 min at 210°C x 10



# BON6384



### PRE-CUT TRADITIONAL APPLE RASPBERRY PIE 預切經典蘋果覆盆莓餡餅

A mouth-watering combination of apple and raspberry.  
令人垂涎三尺的蘋果和覆盆莓組合。

27 cm 900 g 8 6 hrs x 12



# BON1885



### PRE-CUT TRADITIONAL CHOCOLATE PIE 預切經典朱古力餡餅

Dark chocolate crème patissiere encased in shortcrust pastry.  
黑朱古力奶油包裹在酥皮里。

27 cm 900 g 8 6 hrs x 12



#### KEY FEATURE

- Already precut: Save time
- Equal portion with a clean cut: Perfect cut
- Use as you need: Practical
- Suitable for staff canteen and buffets

#### 主要特點

- 已預切：節省時間
- 均等且切割乾淨：完美切割
- 根據需要使用：實用
- 適用於員工食堂、自助餐



**HOW WOULD YOU  
SERVE IT?  
你會如何使用它?**



## ROUND CAKE 圓形蛋糕

# PFA223


**PFALZGRAF**  
Taste the Black Forest


**VEGE  
TARIAN**
**PRE-CUT PEAR YOGURT CAKE**  
預切香梨乳酪蛋糕

Tasty yoghurt cream and juicy pear slices on a light cake dough. Dusted with cocoa and finished off with a jelly glaze.

美味的乳酪奶油和多汁的梨片放在輕薄的蛋糕麵團上，撒上可可粉，最後塗上果凍。

 28 cm
  1.4 kg
  4

 8 hrs
  x 12

# PFA233


**PFALZGRAF**  
Taste the Black Forest


**VEGE  
TARIAN**
**PRE-CUT APPLE CAKE WITH BUTTER CRUMBLE**  
預切蘋果金寶蛋糕

Fresh apple pieces and raisins on a tasty shortcrust base. Garnished with a golden layer of butter crumbles. 新鮮的蘋果片和提子放在美味的酥皮上，飾以一層金色的奶油金寶碎。

 28 cm
  2 kg
  4

 8 hrs
  x 12

# BON6658


**BONCOLAC**  
FOOD SERVICE


**VEGAN**
**SOURCE  
OF  
FIBRE**
**PRE-CUT BANANA BREAD**  
預切純素香蕉蛋糕

The iconic American Banana Bread gets vegan and healthy! Made with banana puree, banana slices hand placed, whole wheat flour and rapeseed oil.

標誌性的美國香蕉麵包令到變得純素和健康！由香蕉泥、手工放置的香蕉片、全麥麵粉和葡萄籽油制成。

 27 cm
  870 g
  4

 8 hrs
  x 10

# PFA9131


**PFALZGRAF**  
Taste the Black Forest

**PRE-CUT CHOCOLATE MOUSSE GATEAU**  
預切朱古力慕斯蛋糕

A light and tasty chocolate mousse cream between three layers of extra-dark chocolate pastry base with an intricate decoration made from cocoa fat icing. 輕盈可口的朱古力慕斯奶油位於三層超黑朱古力糕點層之間，並帶有由可脂糖霜製成的複雜裝飾。

 24 cm
  1.65 kg
  4

 8 hrs
  x 12

# MADF90020


**Madame's  
DESSERTS**  
THE LOVE WITH PATISSIERIE


**VEGAN**
**PRE-CUT CHOCOLATE FUDGE CAKE**  
預切純素軟朱古力蛋糕

Two layered of light chocolate sponge generously sandwiched with a creamy vegan chocolate fudge icing and topped with a chocolate fudge icing spiral.

兩層輕盈的朱古力厚海綿蛋糕混合純素軟朱古力糖粉，頂部為朱古力軟糖螺旋。

 25 cm
  1.7 kg
  1

 8 hrs
  x 16

# PFA603


**PFALZGRAF**  
Taste the Black Forest

**PRE-CUT STRAWBERRY CREAM GATEAU**  
預切士多啤梨忌廉蛋糕

Fresh cream with vanilla flavor between sponge bases entirely covered with strawberry halves and glazed with jelly. Decorated with chocolate.

雲呢拿口味的鮮奶油夾在海綿蛋糕之間，被士多啤梨切片覆蓋，並塗上果凍和用朱古力裝飾。

 24 cm
  2.1 kg
  4

 8 hrs
  x 12


## ROUND CAKE 圓形蛋糕

# MB018-HK



## PRE-CUT NEW YORK CHEESECAKE

## 預切小紐約芝士餅

The classic, creamy and baked New York Cheesecake in a small format.  
經典綿滑烘烤紐約小芝士蛋糕。

20 cm 1 kg 8

8 hrs x 12

# MB030-HK



## PRE-CUT SMALL LEMON DELIGHT CHEESECAKE

## 預切小檸檬芝士餅

A creamy coldset cheesecake topped with a vibrant and zesty lemon glaze.  
香滑的冷製芝士餅，加上誘人美味的檸檬表層。

20 cm 1 kg 8

8 hrs x 12

# MB020-HK



## PRE-CUT SMALL BLUEBERRY CHEESECAKE

## 預切小藍莓芝士餅

A creamy coldset cheesecake topped with a vibrant blueberry glaze.  
香滑的冷製芝士餅，加上誘人美味的藍莓表層。

20 cm 1.6 kg 3

8 hrs x 16

# MB403-HK



VEGETARIAN

## PRE-CUT NEW YORK BAKED CHEESECAKE

## 預切紐約芝士餅

A delicious baked and creamy New York Cheesecake on a vanilla biscuit base.  
已烘烤芝士蛋糕配上雲呢拿味餅乾底部製作而成。

25 cm 2.1 kg 3

8 hrs x 16

# MB405-HK



## PRE-CUT SALTED CARAMEL BAKED CHEESECAKE

## 預切鹹味焦糖芝士餅

An exquisite balance between a salted caramel sauce and an American cream cheese.  
美味咸焦糖與美國忌廉芝士完美平衡。

25 cm 2.1 kg 3

8 hrs x 16

# MB0182-HK



## PRE-CUT BANANA CAKE

## 預切香蕉蛋糕

A moist banana cake, topped with a creamy chocolate mousse icing.  
濕潤的香蕉蛋糕配上幼滑的朱古力慕斯作表層。

20 cm 1 kg 8

8 hrs x 12

# MB183-HK



## PRE-CUT RED VELVET CAKE

## 預切紅絲絨蛋糕

A rich red velvet cake, topped with white chocolate mousse icing and a sprinkle of red crumb.  
濃鬱的紅絲絨蛋糕，上面撒有白朱古力慕斯糖霜和少許紅色麵包屑。

20 cm 890 g 6

8 hrs x 12

# MB080-HK



## PRE-CUT CARROT CAKE

## 預切甘筍蛋糕

A moist carrot cake with a hint of pineapple, covered with a smooth cream cheese icing.  
Decorated with a sprinkling of walnut pieces, apricots, cranberries, pumpkin seeds & mixed fruit peel.

濕潤的甘筍蛋糕，帶有菠蘿的味道，表面覆蓋著一層香滑的芝士糖衣，並以少量的核桃片、杏子、蔓越莓、南瓜籽和混合果皮作裝飾。

25 cm 1.8 kg 3

8 hrs x 14

# HOW WOULD YOU SERVE IT? 你會如何使用它？



## UNCUT CAKE TRAY 未預切長方形蛋糕

# MAD112451


 Mademoiselle  
DESSERTS  
FIN LOVE WITH PATISSERIE

**SICILIAN LEMON DEMI CADRE**  
西西里檸檬蛋糕

A smooth lemon cream and lemon mascarpone made with Sicilian lemon juice on a lemon dacquoise and almond biscuit. Finished with lemon glaze and lemon zest.

以幼滑的檸檬奶油和檸檬 Mascarpone，用西西里檸檬汁在檸檬達克瓦和杏仁餅乾上製成。用檸檬鏡面和檸檬皮完成。



 34 x 27 cm  2.3 kg

 1  4 hrs


# MAD112450


 Mademoiselle  
DESSERTS  
FIN LOVE WITH PATISSERIE

**TROPICAL DEMI CADRE**  
熱帶水果蛋糕

A smooth passion fruit and mango mousse on a cocoa sponge cake soaked with kirsh syrup. Finished with more passion fruits and mango icing and decorated with shredded coconut topping.

可可海綿蛋糕上灌注櫻桃酒糖漿，鋪上一層香滑的熱情果及芒果慕斯。最後以熱情果和芒果糖漿、椰蓉絲作裝飾。



 34 x 27 cm  1.54 kg

 1  4 hrs


# MAD112269


 Mademoiselle  
DESSERTS  
FIN LOVE WITH PATISSERIE

**MANGO PASSION DEMI CADRE**  
芒果蛋糕

Genoise sponge cake, covered with mango passion confit and exotic diced fruits. Topped with an almond & white chocolate biscuit, Mascarpone mousse and decorated with an exotic wavy topping.

海綿蛋糕上鋪滿芒果脆片和異國風味水果丁。蛋糕表層用了杏仁、白朱古力曲奇、Mascarpone慕斯做裝飾。



 34 x 27 cm  2.4 kg

 1  4 hrs


# MAD112448


 Mademoiselle  
DESSERTS  
FIN LOVE WITH PATISSERIE

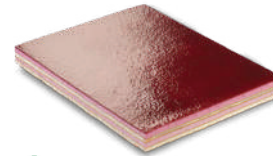
**STRAWBERRY-RASPBERRY DEMI CADRE**  
草莓覆盆莓蛋糕

Biscuit soaked in a kirsch syrup topped with strawberry and raspberry mousse. Finished with more strawberry and blackcurrant icing.

浸泡在櫻桃白蘭地的蛋糕融合在草莓和覆盆莓慕斯中。配以草莓和黑加侖糖衣覆蓋。



 34 x 27 cm  1.5 kg

 1  4 hrs


# MAD112244


 Mademoiselle  
DESSERTS  
FIN LOVE WITH PATISSERIE

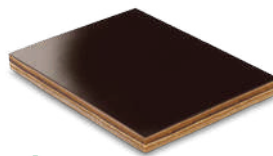
**OPERA DEMI CADRE**  
歌劇院蛋糕

A base of chocolate biscuit soaked in coffee syrup with coffee butter cream.

Layers of almond biscuits and chocolate ganache completed with cocoa glaze. 朱古力餅乾融入由咖啡糖漿與咖啡忌廉，配以杏仁餅乾與伽納朱古力的完美塗層。



 34 x 27 cm  2 kg

 1  4 hrs


# MAD112277


 Mademoiselle  
DESSERTS  
FIN LOVE WITH PATISSERIE

**TIRAMISU DEMI CADRE**  
提拉米蘇蛋糕

Mascarpone mousse between two sponge cakes soaked in rum coffee syrup and completed with dark chocolate velvet.

Mascarpone慕斯夾雜兩層浸泡在咖啡朗姆酒糖漿的海綿蛋糕的中間，完美呈現黑朱古力天鵝絨質感。



 34 x 27 cm  2 kg

 1  4 hrs


# MAD112241


 Mademoiselle  
DESSERTS  
FIN LOVE WITH PATISSERIE

**FEUILLANTINE DEMI CADRE**  
朱古力脆片蛋糕

Sponge biscuit topped with crunchy chocolate-hazelnut layer and mousse. Decorated with caramelized hazelnut pieces and chocolate powder.

海綿蛋糕配上松脆的朱古力榛子層和慕斯。在蛋糕表層撒上撒上焦糖榛子片和朱古力粉。



 34 x 27 cm  2 kg




 1  4 hrs


# MAD112248


 Mademoiselle  
DESSERTS  
FIN LOVE WITH PATISSERIE

**BLACK FOREST DEMI CADRE**  
黑森林蛋糕

A soft chocolate mousse with Morello cherries confit, cacao biscuit, light meringue and cacao sprinkles and velvet. 軟朱古力慕斯配上黑櫻桃糖果、加上可可餅乾、淡蛋白、可可粉和天鵝絨。



 34 x 27 cm  2.4 kg

 1  4 hrs


## UNCUT CAKE TRAY 未預切長方形蛋糕

# MB015-HK



### CARROT CAKE TRAY

#### 紅蘿蔔蛋糕

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

濕潤的紅蘿蔔蛋糕配上菠蘿，覆蓋著光滑的忌廉芝士糖霜，撒上南瓜種子和核桃塊。

30 x 40 cm 2.5 kg

3 8 hrs

# MB014-HK



### BANANA CAKE TRAY

#### 香蕉蛋糕

A high moist banana cake with smooth chocolate icing.

濕潤的香蕉蛋糕配上幼滑的朱古力外層。

30 x 40 cm 2.4 kg

3 8 hrs

## PRECUT CAKE TRAY 預切長方形蛋糕

# MB012-HK



### PRE-CUT CHOCOLATE BROWNIE WITH ALMONDS

#### 預切無麩質杏仁布朗尼方塊蛋糕

A gluten free brownie tray made with a rich chewy chocolate texture filled with sliced almonds and finished with a small drizzle of white chocolate.

無麩質杏仁布朗尼方塊蛋糕用口感豐富的朱古力配上切片杏仁製成，表面鋪上白朱古力條紋作裝飾。

20 x 30 cm 1.15 kg 6

8 hrs x 16

# PFA534



### PRE-CUT FOREST FRUITS CHOCOLATE CREAM SLICE

#### 預切朱古力森林水果奶油蛋糕

A smooth vanilla cream layered between fluffy chocolate sponges and covered with a mix of berries (redcurrants and wild blueberries) and jelly.

鬆軟的朱古力海綿蛋糕夾著香滑的雲呢拿奶油，並且以各種莓果（紅醋栗和野生藍莓）和果凍作裝飾。

38 x 25 cm 2.65 kg 3

4 hrs x 20

# PFA591



### PRE-CUT STRAWBERRY YOGURT CREAM SLICE

#### 預切士多啤梨乳酪蛋糕

Light and fresh yoghurt cream between two sponge bases, in between delicious strawberry halves. Covered with roasted almonds.

清淡新鮮的乳酪夾在兩層海綿蛋糕和美味的士多啤梨切片之間，上面覆蓋著烤杏仁。

38 x 25 cm 2.8 kg 3

4 hrs x 20

# PFA575



### PRE-CUT RASPBERRY STRACCIATELLA CREAM SLICE

#### 預切紅莓森林水果奶油蛋糕

A delicious pound cake with chocolate flakes, covered with raspberries and vanilla cream.

Decorated with a cocoa wavy topping. 美味的磅蛋糕，內含朱古力碎配以紅莓和雲呢拿奶油。上面有波浪形狀的可可作裝飾。

38 x 25 cm 1.7 kg 3

4 hrs x 20

# PFA533



### PRE-CUT TANGERINE CREAM SLICE

#### 預切橘子奶油蛋糕

Very colorful sponge cake with vanilla cream, generously covered with orange and tangerine slices and jelly.

色彩繽紛的海綿蛋糕，內含雲呢拿奶油，表層用上量橘子、橙片以及果凍作裝飾。

38 x 25 cm 2.9 kg 3

4 hrs x 20

# PFA522



### PRE-CUT TIRAMISU CREAM SLICE

#### 預切提拉米蘇奶油蛋糕

Two sponge layers soaked with coffee and filled with a tasty cream filling rounded off with curd cheese, coffee and amaretto flavour. The cream layer on top has a wavy finish and is covered with cocoa decoration powder.

兩層浸泡咖啡的海綿蛋糕，內藏美味奶油餡料，配上乳酪、咖啡和杏仁酒風味。頂部的奶油層呈波浪形狀，並撒上可可粉裝飾。

38 x 25 cm 2.25 kg 3

4 hrs x 20



# DAL1174

DA  
DOLCERIALBA

### QUADROTTO TIRAMISU 提拉米蘇方塊蛋糕

Double layer of Ladyfingers drenched with coffee and soaked in a mouth-watering cream of mascarpone. Sprinkled with a dusting of cocoa powder.

雙層手指餅乾沾滿咖啡和令人垂涎欲滴的馬斯卡彭奶油。撒上可可粉。

680 g 6 5 hrs

x 8

# DAL148

DA  
DOLCERIALBA

### QUADROTTO CHOCOLATE 意大利朱古力方塊蛋糕

Mouth-watering dark chocolate semifreddo on a bed of cocoa meringue crumbs and decorated with dark chocolate.

令人垂涎欲滴的黑朱古力冰雪蛋糕，舖有可可酥皮屑，並用黑朱古力裝飾。

1200 g 1 10 min

x 16

# DAL151

DA  
DOLCERIALBA

### QUADROTTO PISTACCHIO 開心果方塊蛋糕

Delicious semifreddo of pistachio on a bed of cocoa meringue granules and decorated with plain chocolate.

美味的開心果冰雪蛋糕放在可可酥皮顆粒上，並用純朱古力裝飾。

1200 g 1 10 min

x 16



## CAKE TRAY 長方形蛋糕

# BON3883



## PRE-CUT BROWNIES TRAY WITH PECAN NUTS

## 預切果仁布朗尼蛋糕

A classic brownie recipe in a pre-cut format, with an intense cocoa taste and Pecan nut pieces. Perfect for take away grab and go or a la carte.

經典的布朗尼蛋糕以方塊來呈現，含有濃郁的可哥味和核桃果仁。適合茶點、自助餐或員工餐廳等使用。

30 x 40 cm 2.5 kg 4

24 hrs x 30

Frozen: 15 sec at 900W

Frozen: 3 min at 150°C

# BON3884



## PRE-CUT BROWNIES TRAY WITH PECAN NUTS

## 預切果仁布朗尼蛋糕

A classic brownie recipe in a bite format, with an intense cocoa taste and Pecan nut pieces. Perfect for your tea set, buffet and staff canteen.

經典的布朗尼蛋糕以小方塊來呈現，含有濃郁的可哥味和核桃果仁。適合茶點、自助餐或員工餐廳等使用。

30 x 40 cm 2.5 kg 4

24 hrs x 160

Frozen: 15 sec at 900W

Frozen: 3 min at 150°C

# BON7228



## PRE-CUT SIR CHOC A LOT

## 預切朱古力軟蛋糕

A rich and moist plant-based chocolate sponge topped it with a decadent dark chocolate ganache, a sprinkle of gold-dusted cocoa nibs dark chocolate flakes.

濃鬱而濕潤的植物性朱古力海綿蛋糕，上面撒滿了黑巧克力甘納許、有金粉的黑巧克力可可粒。

2.33 kg 6 8 hrs

x 30

# MB033-HK



## PRE-CUT NEW YORK CHEESECAKE TRAY

## 預切紐約芝士餅

A creamy New York Cheesecake baked with vanilla crumb on a vanilla butter oat base.

軟滑的香草紐約芝士餅以雲呢嚙餅乾碎碎及雲呢嚙燕麥牛油作餅底。

30 x 40 cm 2.6 kg 4

8 hrs x 108



# BON7231



## PRE-CUT DARK AND FRUITY FLAPJACK

## 預切果味燕麥餅

An old-school flapjack made with dark sugar and lots of syrup, packed to the rafters with chewy raisins and dates.

一種老式的燕麥餅，由黑糖和大量糖漿製成，上面塞滿了耐嚼的提子乾和棗子。

1.25 kg 10 8 hrs

x 14



# BON7229



## PRE-CUT ULTIMATE CARROT CAKE

## 預切頂級甘筍蛋糕

A moist and lightly spiced carrot and orange sponge, packed with sultanas, coconut, and walnuts. Topped with a creamy plant-based cream cheese, and sprinkle of blue cornflower petals, crushed candied hazelnuts, and pumpkin seeds. 濕潤且略帶香料的橙色紅蘿蔔海綿蛋糕，裡面充滿了提子乾、椰子和核桃，表面有奶油狀植物奶油乳酪，撒上藍色矢車菊花瓣、碎蜜餞榛果和南瓜籽。

2.25 kg 6 8 hrs

x 30

# MB005-HK



## PRE-CUT STRAWBERRY CHEESECAKE TRAY

## 預切士多啤梨芝士餅

A delightful strawberry topping on a traditional cheesecake.

在傳統的芝士蛋糕頂部加上士多啤梨裝飾。

30 x 40 cm 2.75 kg 3

8 hrs x 108

## CAKE BAND 條狀蛋糕

# STM042017



## CHOCOLATE MARBLE LOAF CAKE

## 孖寶牛油朱古力磅蛋糕

A moist buttery vanilla cake with a swirled rich chocolate cake insert to slice and share.

濕潤的牛油雲呢拿蛋糕，內含迷人的朱古力心，可切片共享。

📏 7 x 28.5 x 8 cm

⚖️ 575 g 📦 8 ❄️ 8 hrs

📅 Frozen: 12 min at 180°C



# STM042016



## BUTTER LOAF CAKE

## 牛油磅蛋糕

A soft and moist butter cake to slice and share or toast and spread with honey or jam. Ideal for breakfast and snacks.

柔軟濕潤的牛油蛋糕，可以切片分享或烘烤後塗上蜂蜜或果醬，是早餐和小吃的理想選擇。

📏 7 x 28.5 x 8 cm

⚖️ 575 g 📦 8 ❄️ 8 hrs

📅 Frozen: 12 min at 180°C



ST MICHEL VOTED AS  
THE FRENCH FAVORITE BRAND  
IN  
2022 AND 2023

St Michel 在2022年和2023年  
被選為法國人最喜愛的品牌



## PETITS FOURS 法式小甜品

# 000135 Traiteur de Paris

SAINT-GERMAIN  
PETITS FOURS

## 巴黎聖日耳門小甜點

## ASSORTED PETITS FOURS

## 雜錦法式小甜點

- 1 Strawberry slice with Joconde biscuit, strawberry jelly, buttercream & strawberry compote  
士多啤梨蛋糕 (Joconde餅乾、士多啤梨啫喱、士多啤梨果漿)
- 2 Almondines with lemon zest, lemon and orange zest.  
杏仁片檸檬皮、檸檬奶油、檸檬和橙皮
- 3 Triple chocolate squares.  
朱古力三重奏

- 4 Financiers, apricot jelly and chopped pistachios.  
費南雪蛋糕、杏脯和開心果碎
- 5 Chocolate crumbles with dark chocolate ganache and dark chocolate cream.  
軟滑黑朱古力、黑朱古力奶油配上朱古力餅底
- 6 Caramel and cinnamon financiers with caramelised compote, topped with chopped almonds.  
焦糖玉桂費南雪蛋糕配上焦糖果蓉和杏仁碎
- 7 Raspberry cheesecakes.  
紅莓芝士蛋糕
- 8 Operas.  
歌劇院蛋糕

14 g 8 flavors x 6 pcs

2 hrs 4°C

# 005571 Traiteur de Paris

HAUTE COUTURE PETITS  
FOURS

## 高級定制法式小甜點

## ASSORTED PETITS FOURS

## 雜錦法式小甜點

- 1 Monts Blancs (hazelnut financier, chestnut cream and whipped mascarpone cream).  
白朗峰 (榛子費南雪、栗子奶油和意大利軟芝士忌廉)
- 2 Choux Praline (praline cream, slivered almonds and chopped hazelnuts)  
果仁泡芙 (果仁醬、杏仁片和榛子碎)
- 3 Lemon Lingots (hazelnut biscuit, creamy lemon, jelly lemon preparation, whipped cream and meringue)  
檸檬蛋糕 (榛子餅底、檸檬忌廉、檸檬果凍、鮮忌廉和法式蛋白霜)
- 4 Opéras (Joconde biscuit soaked in coffee, chocolate, coffee buttercream and chocolate ganache)  
歌劇院蛋糕 (法式杏仁蛋糕餅底、朱古力、咖啡奶油和朱古力甘納許醬)

- 5 Red Fruits Cakes (biscuit, crispy white chocolate crisp, red fruits preparation, whipped cream and pistachio)  
水果蛋糕 (餅乾底、白朱古力脆脆、雜莓醬、鮮忌廉和開心果)
- 6 Apple Tatins (caramel financier, almonds, caramelized apple preparation, whipped mascarpone and vanilla cream and cinnamon)  
蘋果撻 (焦糖費南雪、杏仁、焦糖蘋果醬、意大利軟芝士忌廉和肉桂)
- 7 Chocolate Crunch (cacao biscuit, crispy chocolate, chocolate mousse and chocolate and hazelnut coating)  
朱古力脆餅 (朱古力餅底、朱古力脆脆、朱古力慕斯和朱古力榛子外層)
- 8 Mango Tartlets (crumble, mango preparation, vanilla mousse)  
芒果餡餅 (奶酥、芒果醬和香草慕斯)

14 g 8 flavors x 6 pcs

2 hrs 4°C

# 004183

Traiteur de Paris

NEW



## ART DECO PETITS FOURS

## 法式工藝小甜點

## ASSORTED PETITS FOURS

雜錦法式小甜點

- 1 Choux with crumble, caramel cream, milk chocolate.  
泡芙碎、焦糖奶油、牛奶朱古力
- 2 Cocoa biscuits, crunchy chocolate with fleur de sel, chocolate cream.  
可可餅乾、鹽花脆巧克力、朱古力奶油
- 3 Crumbles, raspberry jelly, vanilla mousse.  
酥餅、覆盆子果凍、雲呢拿慕斯
- 4 Coconut biscuits, coconut cream, strawberry jelly, butter cream.  
椰子餅乾、椰奶、士多啤梨果凍、奶油
- 5 Coconut financiers, almonds, mango-passion fruit compote, coconut flavored butter cream.  
椰子費南雪、杏仁、芒果百香果蜜餞、椰子味奶油
- 6 Meringues covered with chocolate and hazelnut, gianduja chocolate mousse, chopped hazelnuts.  
朱古力榛果酥皮、榛果朱古力慕斯、碎榛子

🕒 11 g 📦 6 flavors x 8 pcs ❄️ 2 hrs

# 004185

Traiteur de Paris

NEW



## MONTMARTRE

## PETITS FOURS

## 巴黎蒙馬特小甜點

## ASSORTED PETITS FOURS

雜錦法式小甜點

- 1 Crumbles, lemon cream, lemon, orange zests.  
金寶碎、檸檬奶油、檸檬、橙皮、牛奶
- 2 Hazelnut cakes, praline cream, almonds.  
榛果蛋糕、果仁奶油、杏仁
- 3 Lime financiers, coconut panacotta, raspberry jelly.  
青檸費南雪、椰子義式冷凍、覆盆子果凍
- 4 Caramel financiers, milk chocolate-caramel cream, caramelised pecan nuts.  
焦糖費南雪、牛奶朱古力焦糖奶油、焦糖山核桃
- 5 Choux, vanilla cream, icing sugar.  
泡芙、雲呢拿奶油、糖粉
- 6 Almond creams, pear, grilled almonds.  
杏仁奶油、梨子、烤杏仁
- 7 Cocoa financiers, chocolate mousse, cocoa crumble.  
朱古力費南雪、朱古力慕斯、朱古力碎
- 8 Biscuits, vanilla mousse, mango jelly.  
餅乾、雲呢拿慕斯、芒果果凍

🕒 11 g 📦 8 flavors x 6 pcs

❄️ 2 hrs 🌡️ 4°C

# 006322 Traiteur de Paris

NEW



MINI CHEESECAKES ASSORTMENT

迷你雜錦芝士蛋糕

- 1 Lemon mini cheesecakes  
檸檬迷你芝士蛋糕
- 2 Caramel mini cheesecakes  
焦糖迷你芝士蛋糕
- 3 Chocolate mini cheesecakes  
朱古力迷你芝士蛋糕
- 4 Raspberry mini cheesecakes  
覆盆子迷你芝士蛋糕

20 g 4 flavors x 12 pcs 3 hrs

# BON5035



MINI CHOCOLATE TART BITE  
迷你朱古力撻

A delightful chocolate & almond powder crème pâtissière on a delicious cocoa shortcrust pastry.  
朱古力奶油餅皮鋪上美味的朱古力杏仁霜。

18 cm 290 g 4  
2 hrs x 16

# BON5036



MINI LEMON TART BITE  
迷你檸檬撻

A smooth lemon cream made with natural lemon juice on a delightful butter crust.  
在美味的牛油餅皮上配上由天然檸檬汁製作而成的軟滑檸檬奶油。

18 cm 275 g 4  
2 hrs x 16

# 004279 Traiteur de Paris



MINI CHOCOLATE FONDANT

迷你朱古力心太軟

60% cocoa chocolate, egg, sugar, low-fat cocoa powder, sunflower oil, emulsifier and milk.  
60%可可朱古力、雞蛋、糖、低脂朱古力粉、葵花籽油、乳化劑和牛奶。

4 cm 30 g 48  
Frozen: 25 sec at 500W  
Frozen: 10 min at 180°C



## SAVOURY

### 鹹點

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

In addition to canapés, our offerings include the cherished croque monsieur, creamy potato gratin, and the classic omelet, all of which highlight the essence of French culinary traditions.

In this section, you will discover a range of convenient and cost-effective ready-to-use products.

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

除了開胃小糕點外，我們的產品還包括備受推崇的法式三明治、忌廉千層薯和經典奄列，所有這些都彰顯了法國烹飪傳統的精髓。

在本節中，你將發現一系列方便且經濟高效的即用型產品。

## RECEPTION EAT 滋味小食

# 000089 Traiteur de Paris

TRADITION CANAPÉS  
傳統法式小糕點ASSORTED SAVORY CANAPÉS  
雜錦開胃小食

- 1 Onion cake, smoked duck breast with bitter orange.  
洋蔥餅、香橙煙熏鴨胸
- 2 Tomato financier cake, cream of goat's cheese, marinated tomato and chives.  
蕃茄費南雪蛋糕、山羊奶芝士忌廉、醃蕃茄及韭菜
- 3 Rye bread, chicken rillettes with mustard, white bread, paprika.  
黑麥麵包、芥末雞肉醬、白麵包及辣椒
- 4 Blinis, horseradish and lemon cream, marinated anchovy, pink peppercorn, dill.  
俄羅斯鬆餅、辣根、檸檬奶油、醃鳳尾魚、紅胡椒及茴香

- 5 Nordic bread, soft crab, avocado mousse, lemon zest.  
黑麥麵包、軟殼蟹、牛油果慕斯及檸檬皮
- 6 Biscuit with nuts, cream of Roquefort, Roquefort.  
堅果餅乾、羊乳奶油
- 7 Caramel biscuit, cream mix with foie gras, fig jelly.  
焦糖餅乾、鵝肝奶油及蕪花果果凍
- 8 Pepper cake, shellfish-flavoured cream, marinated crayfish.  
胡椒餅、海鮮味奶油及醃小龍蝦
- 9 Blinis, lemon cream, smoked salmon, spice mix.  
俄羅斯鬆餅、檸檬奶油、煙熏三文魚及混合香料

10 g 9 flavors x 6 pcs  
3 hrs 4°C

# 000096 Traiteur de Paris



VEGETARIAN

VEGETARIAN CANAPÉS  
素食小糕點ASSORTED SAVORY CANAPÉS  
雜錦開胃小食

- 1 Burgers, coriander-yuzu cream, sugarsnap peas, grilled sesame seeds, teriyaki sauce.  
漢堡、芫荽柚子醬、豌豆、芝麻、日式照燒醬
- 2 Vegetable club sandwiches (green bread, vegetables, multigrain bread).  
雜菜公司三文治(青麵包、雜菜、多穀麵包)
- 3 Onions cakes, mascarpone, walnuts, cranberries.  
洋蔥蛋糕、意大利軟芝士、核桃、小紅莓
- 4 Tomato financiers, ricotta cream, mozzarella cheese ball, marinated tomato.  
蕃茄費南雪蛋糕、意大利維哥達芝士忌廉、水牛芝士波和醃製蕃茄
- 5 Blinis, pepper cream, roaster peppers.  
俄羅斯鬆餅、胡椒奶油和烤辣椒
- 6 Spinach cakes, mascarpone cream, broad beans, sugarsnap peas.  
菠菜蛋糕、意大利軟芝士忌廉、蠶豆、甜豆

10 g 6 flavors x 9 pcs  
3 hrs 4°C



#STM041759



### MINI PESTO AND PARMESAN CHEESE MADELEINE

#### 迷你香蒜帕爾馬芝士瑪德蓮蛋糕

A mini madeleines with flavours inspired by Italy, and the delicious taste of pesto. The perfect balance between fresh basil and crispy Parmesan cheese.

這款迷你瑪德蓮蛋糕的靈感來自意大利以及美味的香蒜醬。完美平衡新鮮羅勒及帕爾馬芝士。

🥣 13 g 📦 100 🌡️ 190°C 🕒 3 min

#STM041760



### MINI OLIVE AND HERBS DE PROVENCE MADELEINE

#### 迷你普羅旺斯香草橄欖瑪德蓮蛋糕

A little madeleine with Mediterranean flavor. A tasty black olive aroma highlighted by a sprinkle of herbs de Provence.

地中海風味的小小瑪德蓮蛋糕。洋溢黑色橄欖的香氣，再由普羅旺斯的香草點綴而成。

🥣 13 g 📦 100 🌡️ 190°C 🕒 3 min



# BON5784



### MINI WRAPS 迷你小卷組合

A colorful assortment of mini wraps inspired from Mediterranean flavors :

- Pastrami and mustard wraps
- Salmon and chives wraps
- Chicken and soft pepper wraps
- Goat cheese and Mediterranean

從地中海風味中得到靈感的迷你繽紛小卷組合：

- 乾果火腿番茄玉米卷。
- 煙熏三文魚玉米卷。
- 菠菜番茄玉米卷。
- 番茄義大利芝士菠菜玉米卷。

13 g 48 5 hrs



# BON5698



### HAM & CHEESE CROQUE MONSIEUR 火腿芝士三文治

A bite size classic Croque Monsieur made with 2 slices of loaf bread, a slice of ham and bechamel topped with Emmental cheese and bechamel. 用兩片麵包、一片火腿和白醬製成的迷你經典火腿芝士三文治，上面有艾門塔爾芝士和白醬。

12 g 40 15 min  
200°C 10 min



# BON6509



### COMTE CHEESE & TRUFFLE CROQUE MONSIEUR

#### 迷你法式松露芝士三文治

The most popular French sandwich in a fancy white truffle recipe and bites format!

最受歡迎的法國三文治採用精美的白松露配方和小食形式！

8 g 32 15 min  
200°C 10 min



# 005088 Traiteur de Paris

VEGE  
TARIAN

## POTATO GRATIN

## 焗芝士忌廉千層薯

Potatoes, cream, mozzarella, salt and garlic.

馬鈴薯、忌廉、馬蘇里拉芝士、鹽和蒜。

📏 7 cm 🕒 120 g 📦 40

📦 Frozen: 24 min at 180°C

📦 Frozen: 2 min 40 sec at 700W

# 004353 Traiteur de Paris

VEGE  
TARIANPOTATO GRATIN WITH  
SUMMER TRUFFLE

## 松露忌廉千層薯

Potatoes, cream, emmental cheese, Tuber aestivum white summer truffle

馬鈴薯、忌廉、安文達芝士、夏块菌白夏松露。

📏 7 cm 🕒 100 g 📦 20

📦 Frozen: 24 min at 180°C

📦 Frozen: 3 min 20 sec at 750W

# DAF2013416

paysan  
BRETON

NEW

VEGE  
TARIAN

## GRATIN DAUPHINOIS

## 法式焗薯片

Ready to reheat, pre-fried potatoes slices with cream and cheese.

烘烤即可，已預炸薯片並混合了奶油和芝士。

🕒 2.5 kg 📦 4 🌡️ 130°C 📦 35 min

# DAF2013397

paysan  
BRETON

NEW

VEGE  
TARIAN

## VEGETABLES GRATIN

## 蔬菜焗烤

A mix of brocolis, potatoes, capsicums, carrots and yellow carrots with cream, garlic and pepper.

西蘭花、薯仔、彩椒、紅蘿蔔和黃胡蘿蔔的混合配料，加入奶油、大蒜和胡椒調味。

🕒 2.5 kg 📦 4 🌡️ 130°C 📦 35 min



# COC503

**COCOTINE**  
L'ŒUF AU CŒUR DE LA CUISINE**PLAIN HALF MOON OMELETTES**  
半月奄列

A round-shaped omelette, expertly folded in half to create the classic moon shape. The key to its exceptional taste and texture is the use of premium French eggs.

巧妙地折疊成經典半月形狀的奄列。頂級的法國蛋帶來頂級味道和口感。

13.5 cm 90 g 60

Frozen: 180 sec at 600W

# COC657

**COCOTINE**  
L'ŒUF AU CŒUR DE LA CUISINE**PLAIN HALF MOON OMELETTES**  
半月奄列

A small classic omelette folded in half and made with eggs from France.

小巧的經典奄列，折成一半，以法國蛋製成。

13.5 cm 60 g 90

Frozen: 180 sec at 600W

# COC635

**COCOTINE**  
L'ŒUF AU CŒUR DE LA CUISINE**MIXED HERBS HALF MOON OMELETTES**  
混合香草半月奄列

A round omelette fold in half with chives and shallots.

內含香蔥與青蔥的圓形奄列。

13.5 cm 90 g 60

Frozen: 180 sec at 600W

# COC633

**COCOTINE**  
L'ŒUF AU CŒUR DE LA CUISINE**CHEESE HALF MOON OMELETTES**  
芝士半月奄列

A round shape omelette folded in half and made with pasteurized milk cheese.

折成一半的圓形奄列，內含經加熱消毒乳酪。

13.5 cm 90 g 60

Frozen: 180 sec at 600W

# COC5759

**COCOTINE**  
L'ŒUF AU CŒUR DE LA CUISINE**PLAIN ROUND OMELET BURGER**  
圓形奄列漢堡

Our burger omelette is a product that meets the current trend towards lexitarianism and can also be used in sandwiches or bagels.

奄列漢堡迎合飲食潮流，可用於三文治或貝果中。

7.5 cm 40 g 100

Frozen: 180 sec at 600W





## SPECIALTY PASTRY

### 特色糕點

Our specialty pastry collection is perfect for serving as an afternoon tea set or as a convenient on-the-go option, featuring a selection of essentials. We offer not only delightful macarons, madeleines, and mini pastries, but also filled muffins and pasteis de nata.

To provide you with maximum flexibility in size and shape, we have curated a variety of cookie dough options. Additionally, if you're seeking ready-to-serve choices, our donuts—crafted in Belgium by a leading industry expert—combine striking presentation with delicious flavors, requiring minimal preparation.

This extensive range of specialty pastries is sure to impress your clients and add a wow factor to any offering.

我們的特色糕點系列非常適合作為下午茶套餐或作為方便外帶選擇。不僅提供美味的馬卡龍、瑪德蓮蛋糕和迷你糕點，還提供夾心鬆餅和葡式蛋撻等各項精選的必備。

為了給你最大的尺寸和形狀靈活性，我們準備了多種曲奇餅乾麵團選擇。此外，如果你正在尋找即食型糕點，我們由領先的行業專家在比利時製作的甜甜圈，把引人注目的外觀與美味的口味結合在一起，並只需最少的準備工作。

各式各樣的特色糕點一定會給你的客戶留下深刻的印象，並增添令人驚嘆的效果。

# MB217-HK

VEGE  
TARIAN

### APPLE CINNAMON COOKIE 蘋果肉桂曲奇

A traditional cookie dough made with delicious apple pieces and cinnamon spices.  
傳統的曲奇麵團，由美味的蘋果片和肉桂香料製成。

7 cm
 50 g
 45

190°C
 8-12 min

# MB213-HK

VEGE  
TARIAN

### DOUBLE CHOCOLATE COOKIE 黑白雙重朱古力曲奇

A delicious chocolate cookie filled with dark and white chocolate chips.  
美味的朱古力曲奇配有黑白朱古力碎。

7 cm
 50 g
 90

190°C
 8-12 min

# MB212-HK

VEGE  
TARIAN

### OATMEAL & RAISIN COOKIE 燕麥葡萄乾曲奇

A trendy cookie rich in oatmeal and dried raisins.  
細緻品嚐，燕麥葡萄乾曲奇。

7 cm
 50 g
 90

190°C
 8-12 min

# MB214-HK

VEGE  
TARIAN

### CHOCOLATE CHIP COOKIE 朱古力碎片曲奇

A crispy cookie filled with milk chocolate chips.  
美味的軟身曲奇配上牛油朱古力碎。

7 cm
 50 g
 90

190°C
 8-12 min

# MB215-HK

VEGE  
TARIAN

### MACADAMIA & WHITE CHOCOLATE COOKIE 夏威夷果仁配白朱古力曲奇

A traditional cookie dough made with macadamia nuts and white chocolate pieces.  
傳統曲奇麵團由夏威夷果仁和白朱古力碎製成。

7 cm
 50 g
 90

190°C
 8-12 min



## DONUT 冬甩

# POPR015686


**Poppies Bakeries**  
MAKING DONUTS SINCE 1988

**MINI CRYSTAL SUGAR DONUT**  
**迷你砂糖甜甜圈**

The mini sweetened donuts, easy to decorate and made in France.

迷你甜甜圈方便加上自製裝飾，法國製造。

5.5 cm 16 g

120 30 min

# POPR015687


**Poppies Bakeries**  
MAKING DONUTS SINCE 1988

**MINI CHOCOLATE COATING DONUT**  
**迷你朱古力碎甜甜圈**

Classic mini donut with cocoa topping and decorated with milk chocolate split.

經典迷你甜甜圈配可可配料和牛奶朱古力碎裝飾。

5.5 cm 18 g

120 30 min

# POPR015685


**Poppies Bakeries**  
MAKING DONUTS SINCE 1988

**MINI WHITE COATING CONFETTI DONUT**  
**迷你五彩甜甜圈**

A mini white coating donut decorated with colorful confetti.

迷你甜甜圈配上彩色糖片。

5.5 cm 18 g

120 30 min

# POPR015688


**Poppies Bakeries**  
MAKING DONUTS SINCE 1988

**MINI FILLED CHOCOLATE DONUT**  
**迷你朱古力夾心甜甜圈**

Mini and filled chocolate coating donut.

迷你甜甜圈配朱古力夾心。

5.5 cm 22 g

120 30 min

# POPR015689


**Poppies Bakeries**  
MAKING DONUTS SINCE 1988

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

A pink coating with a strawberry filling donut.

以粉紅色塗層配草莓夾心甜甜圈。

5.5 cm 22 g

120 30 min

# POPR018571


**Poppies Bakeries**  
MAKING DONUTS SINCE 1988

**MINI FILLED CARAMEL DONUT**  
**迷你焦糖夾心甜甜圈**

A white coating donut with milk chocolate split and a caramel filling.

白色塗層甜甜圈，內含牛奶朱古力和焦糖餡料。

5.5 cm 23 g

120 30 min

# POPR021900


**Poppies Bakeries**  
MAKING DONUTS SINCE 1988

**MINI FILLED APPLE CINNAMON DONUT**  
**迷你蘋果肉桂夾心甜甜圈**

A sugar coating donut filled with apple cinnamon compote.

糖霜甜甜圈，裡面填滿了蘋果肉桂蜜餞。

5.5 cm 21 g

120 30 min

# POPR018572


**Poppies Bakeries**  
MAKING DONUTS SINCE 1988

**MINI FILLED HAZELNUT DONUT**  
**迷你榛子夾心甜甜圈**

A mini donut with rich hazelnut filling.

迷你甜甜圈，裡面有豐富的榛子餡。

5.5 cm 23 g

120 30 min

# POPR017523


**Poppies Bakeries**  
MAKING DONUTS SINCE 1992
**CRYSTAL SUGAR DONUT****砂糖甜甜圈**

A sweetened donut, easy to decorate.

易於裝飾的甜甜圈。

9 cm 49 g

48 30 min

# POPR017436


**Poppies Bakeries**  
MAKING DONUTS SINCE 1992
**PLAIN DONUT****原味甜甜圈**

A ready to decorate plain donut. 方便加上自製裝飾的甜甜圈。

9 cm 49 g

48 30 min

# POPR017848


**Poppies Bakeries**  
MAKING DONUTS SINCE 1992
**CHOCOLATE COATING DONUT****黑朱古力甜甜圈**

A moist and fluffy dough with cocoa topping.

濕潤又鬆軟的甜甜圈配上可可塗層。

9 cm 52 g

48 30 min

# POPR017369


**Poppies Bakeries**  
MAKING DONUTS SINCE 1992
**PINK & WHITE DONUT****粉紅甜甜圈**

A pinky donut topping with white sprinkles decoration.

粉紅色甜甜圈配白色朱古力條裝飾。

9 cm 55 g

48 30 min

# POPR022171


**Poppies Bakeries**  
MAKING DONUTS SINCE 1992
**RASPBERRY FILLING DONUT****覆盆子夾心粉紅甜甜圈**

An all pink donut made with pink topping, pink sugar decoration and a raspberry filling.

全粉紅色的甜甜圈，帶有粉紅色的頂部裝飾、粉紅色的糖霜，內有覆盆子餡料。

9 cm 68 g

48 30 min

# POPR023833


**Poppies Bakeries**  
MAKING DONUTS SINCE 1992
**COOKIE FILLING DONUT****碎曲奇配夾心黑甜甜圈**

A generous chocolate dough filling donut with a white coating and dark chocolate cookie crumbs decoration.

黑色的甜甜圈加上白朱古力夾心，以碎曲奇裝飾。

9 cm 68 g

48 30 min

# POPR022276


**Poppies Bakeries**  
MAKING DONUTS SINCE 1992
**CHOCO HAZELNUT FILLING DONUT****榛子朱古力夾心甜甜圈**

A rich chocolate hazelnut filling donut with milk chocolate coating and hazelnut pieces decoration.

濃厚榛子朱古力夾心甜甜圈配上榛子碎的牛奶朱古力塗層。

9 cm 68 g

48 30 min

# POPR022170


**Poppies Bakeries**  
MAKING DONUTS SINCE 1992
**VANILLA CREAM FILLING DONUT****雲呢拿夾心甜甜圈**

A cream filling donuts decorated with crispy chocolate balls

奶油甜甜圈，上面裝飾著酥脆的朱古力球。

9 cm 68 g

48 30 min



# 187150

panidor



## PLAIN BERLINER

## 迷你柏林冬甩

Wheat flour, margarine, sunflower oil, sugar, egg, skimmed milk powder.  
 小麥粉, 植物牛油, 葵花籽油, 糖, 雞蛋, 脫脂奶粉

⚖️ 40 g 📦 60 🏠 30-40 min

# 187047

panidor

NEW



## PLAIN BERLINER

## 柏林冬甩

Wheat flour, margarine, sunflower oil, sugar, egg, skimmed milk powder.

小麥粉, 植物牛油, 葵花籽油, 糖, 雞蛋, 脫脂奶粉。

⚖️ 80 g 📦 20 🏠 1 hr 30 min

# 187151

panidor



## BERLINER WITH CREAM

## 忌廉柏林冬甩

Wheat flour, margarine, sunflower oil, sugar, egg, skimmed milk powder.  
 小麥粉, 植物牛油, 葵花籽油, 糖, 雞蛋, 脫脂奶粉

⚖️ 55 g 📦 60 🏠 1 hr



MADELEINE 瑪德蓮

# STM041592



**MINI CHOCOLATE MADELEINE**  
迷你朱古力  
瑪德蓮貝殼蛋糕

A little madeleine with an intense taste of chocolate and chocolate chips that melt slightly after baking. 迷你瑪德琳帶有濃郁的朱古力和朱古力片的味道，烘烤後會略微融化。

6.5 x 2.5 x 3 cm 18 g

140 190°C 4 min

# STM041594



**MINI PURE BUTTER MADELEINE**  
迷你牛油  
瑪德蓮貝殼蛋糕

A trendy and classic mini Madeleines for all occasions! 金黃色的經典法式瑪德蓮蛋糕，外脆內軟！

6.5 x 2.5 x 3 cm 18 g

140 190°C 4 min

# STM041591



**MINI CRÈME BRÛLÉE MADELEINE**  
迷你焦糖布丁  
瑪德蓮貝殼蛋糕

A classic french dessert in a traditional french mini pastry. A perfect french flair! 經典的迷你法式糕點。完美的法國風格！

6.5 x 2.5 x 3 cm 18 g

140 190°C 4 min

# STM041593



**MINI CITRUS MADELEINE**  
迷你柑橘  
瑪德蓮貝殼蛋糕

A candied citrus mini madeleine for a fresh breakfast. 一款為新鮮早餐而設的迷你糖漬柑橘瑪德蓮貝殼蛋糕。

6.5 x 2.5 x 3 cm 18 g

140 190°C 4 min

# STM042649



**MINI RED VELVET MADELEINE**  
迷你紅絲絨  
瑪德蓮貝殼蛋糕

A colorful and fruity madeleine made with natural raspberry flavour and a sugar topping for extra deliciousness. 色彩繽紛、果香濃郁的瑪德蓮貝殼蛋糕，採用天然覆盆子風味和糖配料製成，味道格外美味。

6.5 x 2.5 x 3 cm 18 g

140 190°C 4 min

# STM041575



**PURE BUTTER MADELEINE**  
純牛油  
瑪德蓮貝殼蛋糕

The classic french Madeleine perfectly golden, crunchy outside and soft inside. 金黃色的經典法式瑪德蓮蛋糕，外脆內軟。

11 x 6.5 x 5.2 cm 45 g

70 190°C 6 min

# 35430



**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.



# 004653 Traiteur de Paris

VEGE  
TARIAN**MINI CANELÉ**  
迷你可麗露Sugar, milk, rum and egg.  
糖、麵粉、朗姆酒、全蛋。

3 cm 17 g 80

Frozen: 10 min at 210°C

# 41529



NEW

VEGE  
TARIAN**CANELÉ**  
可麗露Crisp on the outside and soft on the inside,  
with rum and vanilla flavour.

外脆內軟，帶有祿酒和雲呢拿的風味。

60 g 75

Frozen: 5/10 min at 220°C OR Defrost 5 hrs at 4°C

# MAD1209583

**MINI FINANCIERS**  
迷你費南雪蛋糕A mini financier format particularly suitable for  
a coffee accompaniment or for catering use,  
with a rich almond taste.迷你費南雪蛋糕，特別適合與咖啡搭配或  
餐飲用途，具有濃鬱的杏仁味道。

5 x 2.6 x 1.6 cm 10 g

84 190°C 6 min

# STM041754

**FINANCIERS**  
費南雪蛋糕An authentic recipe of Financiers with a light  
texture brought by egg whites (22%) enriched with  
almond powder (13%) and pure butter (18%).以純牛油 (18%)、杏仁粉 (13%) 和蛋白 (22%)  
製成的正宗的費南雪蛋糕，質地輕盈。

9 x 4.6 x 2.8 cm 45 g

70 190°C 6 min



## MUFFIN 鬆餅

# D7VRNN0424



### MINI BLUEBERRY MUFFIN 迷你藍莓夾心鬆餅

The classic mini blueberry muffins with 23% of blueberry filling and topped with crumble.

經典的迷你藍莓鬆餅含有23%藍莓夾心，以金寶作點綴。

4.5 x 5 cm 26 g

42 1 hr



# D7VRCC0421



### MINI APPLE AND CINNAMON MUFFIN 迷你蘋果玉桂夾心鬆餅

An exquisite Apple and Cinnamon mini muffins with 23% apple filling. 新鮮蘋果配上肉桂的迷你鬆餅，包含23%蘋果餡料。

4.5 x 5 cm 26 g

42 1 hr



# D7VRDD0421



### MINI RED FRUITS MUFFIN 迷你紅果夾心鬆餅

A fruity mini muffins filled with a mix of strawberries, raspberries, blueberries and blackberries puree.

充滿果香的迷你鬆餅包含草莓、覆盆莓、藍莓和黑莓果蓉。

4.5 x 5 cm 26 g

42 1 hr



# D7VRAF0421



### MINI SALTED CARAMEL MUFFIN 迷你鹽味焦糖夾心鬆餅

Smooth muffin with a delicious salted caramel heart, sprinkled with hazelnut chips.

香軟的鬆餅內含有美味的鹽味焦糖流心，配以榛子粒作裝飾。

4.5 x 5 cm 26 g

42 1 hr



# D7VRBB0423



### MINI CHOCOLATE MUFFIN 迷你朱古力夾心鬆餅

Full chocolate muffin with a delicate chocolate filling, topped with chocolate chips.

朱古力鬆餅內含有豐富美味的朱古力，并配以朱古力粒作裝飾。

4.5 x 5 cm 26 g

42 1 hr



SOURCE OF FIBRE



## MUFFIN 鬆餅

# ALF4418

ALYSSE  
FOODAPPLE AND CINAMON CARAMEL  
FILLING MUFFIN

## 蘋果肉桂焦糖夾心鬆餅

An irresistible caramel filling inside of a moist apple and cinnamon muffin. Decorated with crumbles.

鬆軟的蘋果肉桂鬆餅釀入誘人的焦糖夾心，再配上酥粒做裝飾。

7.5 x 8 cm 90 g  
24 45 hr

# ALF4413

ALYSSE  
FOODDOUBLE CHOCOLATE WITH BLACK  
CHOCOLATE FILLING MUFFIN

## 雙重朱古力夾心鬆餅

A moist cocoa chocolate muffin with an melting dark chocolate filling. Decorated with chocolate chunks.

朱古力可鬆餅配上入口即溶的黑朱古力夾心，佐以朱古力碎粒作裝飾。

7.5 x 8 cm 90 g  
24 45 hr

# ALF4412

ALYSSE  
FOODVANILLA MUFFIN WITH FILLING  
HAZELNUTS

## 榛子醬夾心雲呢拿鬆餅

A soft vanilla muffin with a delicious praline filling. Decorated with hazelnut slices.

鬆軟的雲呢拿鬆餅配上美味的果仁糖夾心，以榛子片作裝飾。

7.5 x 8 cm 90 g  
24 45 hr

# ALF4415

ALYSSE  
FOODVANILLA MUFFIN WITH  
RASPBERRY FILLING

## 覆盆莓夾心雲呢拿鬆餅

A fresh and fruity raspberry filling inside of a soft vanilla muffin. Decorated with sugar pearls.

鬆軟的雲呢拿鬆餅配上清新香甜的覆盆莓子夾心，以糖珠作裝飾。

7.5 x 8 cm 90 g  
24 45 hr

# D7VHN0282

Délices  
des VALLEESBLUEBERRY MUFFIN WITH  
CRUMBLE DECOR

## 藍莓金寶鬆餅

An exquisite blueberry muffin, decorated with crumble.

淨鬆餅配以藍莓夾心，并以金寶奶酥作裝飾。

8.2 x 6.7 cm 110 g  
28 2 hr

# D7VHB0284

Délices  
des VALLEESCHOCOLATE MUFFIN WITH  
CHOCOLATE CHUNKS DECOR

## 朱古力碎鬆餅

A rich chocolate muffin made with intense chocolate and chocolate chunks.

朱古力鬆餅配上朱古力塊作餡，并配上朱古力塊作裝飾。

8.2 x 6.7 cm 110 g  
28 2 hr



## MUFFIN 鬆餅

# D7VHBB0282


**JUMBO CHOCOLATE MUFFIN**  
**珍寶朱古力夾心鬆餅**

100% chocolate recipe: chocolate muffins filled with hazelnut chocolate and topped with chocolate chunks. 朱古力鬆餅配上朱古力塊作餡，并配上朱古力塊作裝飾。

8.5 x 6 cm 120 g

28 2 hr



# D7VHDD0281


**JUMBO RED FRUITS MUFFIN**  
**珍寶紅果夾心鬆餅**

Generous fruity muffins filled with a puree mix of strawberries, raspberries, blueberries and blackberries. 充滿果香的鬆餅包含了草莓、覆盆莓、藍莓和黑莓蓉，頂部有果粒裝飾。

8.5 x 6 cm 120 g

28 2 hr



# D7VHNN0282


**JUMBO BLUEBERRY MUFFIN**  
**珍寶藍莓金寶夾心鬆餅**

Soft muffin with a fruity blueberry jam heart topped with crumble and fruit pieces. 鬆軟的鬆餅配以豐富的藍莓醬流心及脆脆金寶。

8.5 x 6 cm 120 g

28 2 hr



# D7VHAF0282


**JUMBO SALTED CARAMEL MUFFIN**  
**珍寶鹽味焦糖夾心鬆餅**

Smooth muffin with a delicious salted caramel heart, sprinkled with hazelnut chips. 香軟的鬆餅內含美味的鹽味焦糖流心，配以榛子粒作裝飾。

8.5 x 6 cm 120 g

28 2 hr



FLAKY PASTRY 酥皮糕點

# MAD99NA12

Mademoiselle  
DESSERTS  
FINE LOVE WITH PATISSERIE



MINI PALMIER "ELEPHANT EARS"  
迷你蝴蝶酥 “象耳酥”

The mini version of the French Palmier will give buffets or tea sets a French touch of simplicity and authenticity. 迷你版的法國蝴蝶酥會讓你的自助餐及下午茶增添簡單而又真實的法國風味。

6.5 x 2.5 cm 20 g 200

200°C 15v min

# MAD99NA01

Mademoiselle  
DESSERTS  
FINE LOVE WITH PATISSERIE



BIG PALMIER "ELEPHANT EARS"  
大蝴蝶酥 “象耳酥”

French palmier pastry made of 100% natural ingredients: French butter, flour and sugar. Crispy, sweet and crunchy, it perfectly matches with a cup of tea or coffee! 法國蝴蝶酥100%由天然成份製成：法國牛油、麵粉和糖。香甜鬆脆，是茗茶或咖啡的完美組合。

10.5 x 4 cm 80 g 80

200°C 15 min

PASTEIS DE NATA 葡式蛋撻

# 156070

panidor



MINI PREMIUM PASTEL DE NATA  
迷你葡式蛋撻

Wheat flour, margarine, egg yolk, skimmed Milk powder, lemon, cinnamon 小麥麵粉·植物牛油·蛋黃·脫脂奶粉·檸檬·玉桂

35 g 120 \* 10-15 min

250°C 8-11 min

# 155093

panidor



PREMIUM PASTEL DE NATA  
優質葡式蛋撻

Wheat flour, butter, egg yolk, skimmed Milk powder, lemon, cinnamon 小麥麵粉·牛油·蛋黃·脫脂奶粉·檸檬·玉桂

60 g 60 \* 15-20 min

250°C 10-13 min



MACARON 馬卡龍

# 33440



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

- 1 **Pistachio Macar on**  
開心果馬卡龍  
Buttercream & Pistachio Paste  
牛油忌廉和開心果醬
- 2 **Lemon Macar on**  
檸檬馬卡龍  
AOP Buttercream with  
Corsica Lemon  
AOP 牛油忌廉和檸檬
- 3 **Raspberry Macar on**  
紅莓馬卡龍  
Raspberry Filling  
紅莓果醬、紅莓粒

- 4 **Chocolate Macar on**  
朱古力馬卡龍  
Chocolate Ganache made with Passy  
Cacao Barry, a Lenotre recipe &  
Professional Chocolate from Ghana,  
Tazania & Sao Tome, AOP Butter  
軟滑巧克力餡、AOP 牛油
- 5 **Caramel Macar on**  
海鹽焦糖馬卡龍  
Camargue Sea Salt, Dulce De Leche  
(a Lenotre Receipt)  
焦糖牛油忌廉
- 6 **Vanilla Macar on**  
雲呢拿馬卡龍  
Vanilla extract from Papua New  
Guinea & Tahiti, AOP Butter  
大溪地香草精華、AOP牛油

12 g 6 flavors x 16 pcs  
4 hrs 4°C

# 004723

Traiteur de Paris



**RIVE DROITE MACARONS  
(6 ASSORTED FLAVOURS)**  
巴黎馬卡龍

- 1 **Pistachio Macar on**  
開心果馬卡龍  
Pistachio paste and spirulina extract  
開心果醬和螺旋藻
- 2 **Lemon Macar on**  
檸檬馬卡龍  
Butter and semi-candiced lemon  
牛油和糖漬檸檬
- 3 **Raspberry Macar on**  
紅莓馬卡龍  
Raspberry  
紅莓

- 4 **Chocolate Macar on**  
朱古力馬卡龍  
Dark chocolate coating and cocoa  
powder  
黑朱古力表層和可可粉
- 5 **Sea Salt Caramel Macar on**  
海鹽焦糖馬卡龍  
Dark chocolate coating and plain  
caramel  
黑朱古力表層和焦糖
- 6 **Vanilla Macar on**  
雲呢拿馬卡龍  
Vanilla seeds and vanilla extract  
雲呢拿籽和雲呢拿精華

12 g 6 flavors x 12 pcs  
2 hrs 0-4°C

# 005984

Traiteur de Paris



**RASPBERRY MACARON**  
紅莓馬卡龍

Raspberry  
紅莓

12 g 72 pcs  
2 hrs 0-4°C





## CULINARY AID

### 料理材料

Because many chefs seize the opportunity of client celebrations to express creativity in plates, we have also selected a complementary range of culinary aid. Flavored bread slices or mini bases, they facilitate and fasten your caterings' preparation, and enable you to answer even complex and last-minute requests positively.

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

由於許多大廚將客戶慶祝活動視為表達創意的機會，我們亦特別為大廚們提供了各種美食的烹飪輔助品。料理材料為您的餐飲準備提供便利和保證、助您應付顧客們複雜或最後一分鐘的需求。無論您想擁有一個非常經典、優雅、還是有趣且富有創意的菜式；無論是整個大面包還是個人份量、甜味還是鹹味，都可滿足您的需求。

*"To help you answer even complex and last-minute requests positively!"*

"助您正面解決和應付顧客們複雜或最後一分鐘的需求"

# 34171



PURE BUTTER



### PRE-LAMINATED PUFF PASTRY DOUGH SHEETS

#### 預壓酥皮麵團

Wheat flour, pure fine butter.  
純正優質牛油。

↕ ↗ 39 x 28 cm 📦 300 g 📦 36

# 34813



PURE BUTTER



### LEAVENED CROISSANT DOUGH

#### 發酵牛角酥麵團

Wheat flour, pure fine butter.  
純正優質牛油。

↕ ↗ 38 x 28 cm 📦 500 g 📦 25

# MAD7131



### COCOA GENOISE SPONGE SHEET

#### 可可海綿蛋糕片

A soft and natural biscuit sheet made with cocoa powder.  
Serving suggestion : Can be soaked in syrup, suitable for a cake base  
含有可可粉的海綿蛋糕片成分天然，質地鬆軟。  
建議用法：可浸泡在糖漿，適合作為甜品的基底。

↕ ↗ 58 x 38 cm 📦 350 g 📦 12  
❄️ 4 hrs



# MAD7130



### ORIGINAL GENOISE SPONGE SHEET

#### 原味海綿蛋糕片

A natural biscuit sheet with a soft texture.  
Serving suggestion : Can be soak in syrup, suitable for a cake base especially Strawberry Cake and Raspberry Cake  
天然成分的海綿蛋糕片質地鬆軟。  
建議用法：可浸泡在糖漿，適合作為甜品的基底，特別適用於士多啤梨蛋糕或覆盆莓子蛋糕。

↕ ↗ 58 x 38 cm 📦 350 g 📦 12  
❄️ 4 hrs

# MAD2496



### ORIGINAL JOCONDE SPONGE SHEET

#### 杏仁蛋糕片

A moist sponge sheet made with almond flavors.  
Serving suggestion : Can be soaked in syrup, suitable for rolled cake, inner layer.  
Ideal for your opera cake.  
帶有杏仁味的濕潤海綿蛋糕片。  
建議用法：可浸泡在糖漿，適合做蛋糕卷，蛋糕內層。歌劇院蛋糕的理想材料。

↕ ↗ 58 x 38 cm 📦 410 g 📦 12  
❄️ 4 hrs

BREAD SHEET 神奇麵包片

# BON5311



**YELLOW BREAD SHEET**  
神奇麵包 - 黃色原味

With natural extract of yellow carrot.  
Taste : neutral. Can be used for both savory and sweet creation.  
Serving suggestion : chicken meat with cream, Serrano ham, fresh cheese mousse, tomato and peppers, beetroot puree, salmon, fruits compotes, red fruit sauces and mousses, fresh fruits with whipped cream...

天然的黃色胡蘿蔔素。  
味道：天然。均適用於鹹點和甜點。  
建議做法：可配上忌廉與雞肉，Serrano火腿，鮮芝士慕斯，番茄與青椒，甜菜根醬，三文魚，水果蜜餞，紅色的水果漿料與慕斯，鮮果忌廉...

30 x 40 cm 250 g 10  
30 min 10-15 min



# BON1929



**TOMATO BREAD SHEET**  
神奇麵包 - 番茄口味

With natural tomato puree and chopped basil leaves.  
Taste : lightly savory. Mainly used for savory creations.  
Serving suggestion : delicatessen, eggplant caviar, marinated fish, grilled vegetables and meats, fresh cheese mousse, mozzarella with basil and olives...

天然的番茄醬混合碎羅勒葉。  
味道：微鹹。主要用於製作鹹點。  
建議做法：熟食，茄子魚子醬，醃製魚，烤蔬菜和肉類，新鮮乳酪慕斯，芝士與羅勒和橄欖...

30 x 40 cm 250 g 10  
30 min 10-15 min



# BON3701



**SPINACH BREAD SHEET**  
神奇麵包 - 菠菜口味

With natural spinach leaves puree.  
Taste : lightly savory. Mainly used for savory creations.  
Serving suggestion : chicken meat, fish and seafood, fresh goat cheese, vegetables preparations or delicatessen...

天然的菠菜醬。  
味道：微鹹。主要用於製作鹹點。  
做法建議：可配上雞肉，魚和海鮮，新鮮的羊芝士，蔬菜配料或熟食...

30 x 40 cm 250 g 10  
30 min 10-15 min



# BON2711



**DARK BREAD SHEET**  
神奇麵包 - 黑麥口味

With malt wheat flour.  
Taste : neutral. Can be used for both savory and sweet creation.  
Serving suggestion : spicy mousses, cooked meat with mustard, smoked fish, Roquefort cheese, cheese mousses, crème patissiere, ganaches...

使用麥芽麵粉製成。  
口感：天然。可用於創作鹹甜點。  
做法建議：可配上辣慕斯，芥末拌肉，燻魚，羊乳芝士，芝士慕斯，忌廉，夾心...

30 x 40 cm 250 g 10  
30 min 10-15 min



BREAD SHEET 神奇麵包片

# BON1223



**COUNTRYSIDE BREAD SHEET**  
神奇麵包 - 田園風味

A mix of wheat and rye flour.  
Taste : neutral. Can be used for both savory and sweet creation.  
Serving suggestion : eggs, delicatessen, chicken with spices, mozzarella and tomato, smoked fish, goat's cheese, jam, fruits sauces and preparations or chocolate ganache...  
混合小麥粉和黑麥麵粉。  
味道：天然。可用於鹹甜點的創作。  
做法建議：可隨意配上雞蛋，熟食，雞肉與香料，番茄與芝士，燻魚，山羊芝士，果醬和製備料或夾心朱古力...

30 x 40 cm 250 g 10  
30 min 10-15 min

# BON1927



**6 CEREALS BREAD SHEET**  
神奇麵包 - 六穀口味

With seeds of oat, rye, lin, millet...  
Taste : neutral. Can be used for both savory and sweet creation.  
Serving suggestion : ham, foie gras, cooked meat, delicatessen, French cheese, Parmesan with tomato, vegetables macedoine, pear, cinnamon cream, apple and caramel...  
燕麥，黑麥，亞麻籽，小米...  
味道：天然。可用於鹹甜點的創作。  
做法建議：可配火腿，鵝肝，熟食，法式芝士，番茄，蔬菜，梨，肉桂忌廉，蘋果，焦糖...

30 x 40 cm 250 g 10  
30 min 10-15 min

# BON9098



**WHITE BREAD SHEET**  
神奇麵包 - 白色原味

With white wheat flour.  
Taste : neutral. Can be used for both savory and sweet creation.  
Serving suggestion : cheese cream with herbs, delicious tomatoes, salmon, avocado cream, Parma ham, chocolate mousse, fresh raspberries with whipped cream, caramelized pineapple cubes ...  
白色小麥麵粉。  
味道：天然。可用於鹹甜點的創作。  
做法建議：可以配香草忌廉，美味的番茄，三文魚，牛油果忌廉，巴馬火腿，朱古力慕斯，鮮覆盆莓忌廉，焦糖菠蘿塊...

30 x 40 cm 250 g 20  
30 min 10-15 min





**HOW WOULD YOU  
SERVE IT?**  
**你會如何使用它?**



# BREAD SHEET TIPS AND TRICKS

## 神奇麵包妙招小秘方

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.

我們的廚師切身為你提供一些清晰的指引，讓你得新食譜更容易得以事先，並獲得最佳的效果。



To create a nest: cut different colorful bread sheets in tagliatelles and assemble the nest.  
製造巢狀：將不同顏色的麵包片切割成麵條狀後，織成巢狀。



To get original shells: cut out stripes of bread, line the inside of the stripes and place few minutes in the oven.  
試用食物模具：利用食物模具切割成麵包片的形狀，將麵包片放入烤箱數分鐘。



To make rolls: spread over one full side of a bread sheet, roll up the bread sheet and wrap it in a film.  
製作卷物：將整片麵包片的一面鋪上材料，然後使用保鮮膜將麵包片捲起。



To make inventive bites: cut out circular pieces with a pastry cutter and assemble the circular pieces with the ingredients of your choice.  
製作創意小食：使用糕點切割器將麵包片切成圓形，然後將圓形的麵包片砌成喜歡的形狀，並加上你喜愛的配料。



To create colorful bases: cut a bread sheet into discs and add toppings and ingredients of your choice.  
製作豐富多彩的基礎：將麵包片切割成碟形並加入你喜愛的配料。

TART SHELL 撻殼

# MASDIS202 /masdeu/



**MINI VOL-AU-VENT**  
迷你圓形酥皮盒

A mini size vol au vent ready to fill that have a light, flaky texture. 迷你千層酥餅，隨時可填充，質地輕盈鬆脆。

3.5 x 2.7 cm 5.7 g  
240 180°C 5 min

# MASDIS204 /masdeu/



**VOL-AU-VENT**  
圓形酥皮盒

The classic vol au vent made with a puff pastry dough and ready to fill. 經典的圓形酥皮盒酥皮麵團製成，現成可填充。

5.5 x 3 cm 14.5 g  
100 180°C 5 min

# MASDIS407 /masdeu/

**NEW**



**MINI TARTLET SESAME**  
迷你圓形牛油撻殼 - 芝麻

Round shape, golden yellow colour with sesame seeds and crunchy structure. 形狀圓形，色澤金黃，帶有芝麻，結構鬆脆。

3.8 x 2 cm 9 g  
192 10 hrs

# MASDIS401 /masdeu/



**MINI TARTLET NEUTRAL**  
迷你圓形牛油撻殼 - 中性

A crispy and crunchy structure, ready to be fill with your sweet or savory creations. 結構酥脆，可隨時填充甜味或鹹味創意料理。

3.8 x 2 cm 9 g  
192 10 hrs

# MASDIS405 /masdeu/



**MINI TARTLET BLACK NEUTRAL**  
迷你圓形牛油撻殼 - 黑色中性

Black baked waffle with sweetener ready to fill. 帶甜味的黑色威化，解凍即可用。

3.8 x 2 cm 9 g  
192 10 hrs

# MASDIS400 /masdeu/



**MINI TARTLET SWEET**  
迷你圓形牛油撻殼 - 甜味

A baked waffle ready to fill for your dessert bites creations. 已焗威化，準備填充您的小甜點創作。

3.8 x 2 cm 9 g  
192 10 hrs



TART SHELL 撻殼

# MASDIS402 /masdeu/



**MINI TARTLET COCOA**  
迷你圓形牛油撻殼 - 可可味

Round shape, dark brown colour and crunchy structure.

圓形，深褐色，結構鬆脆。

3.3 x 1.5 cm 7 g

240 10 hrs

# MASDIS283 /masdeu/



**MINI TARTLET SQUARED**  
迷你方形牛油撻殼

A squared butter shortcrust with butter tart shell.

方形牛油撻殼，解凍即可用。

3.4 x 1.6 cm 8.5 g

240 10 hrs

# MASDIS281 /masdeu/



**STRAIGHT EDGE BUTTER TARTLET - SWEET**  
直邊甜牛油撻

Round shape and straight edge, ready to fill tartlet made with pure butter.

圓形加上直角邊緣，使用純牛油製成的撻皮，可隨時填充。

5 x 1.7 cm 11 g

200 10 hrs

# MASDIS282 /masdeu/



**STRAIGHT EDGE BUTTER TARTLET - SWEET**  
直邊甜牛油撻

Round shape and straight edge, ready to fill tartlet made with pure butter.

圓形加上直角邊緣，使用純牛油製成的撻皮，可隨時填充。

6.8 x 1.8 cm 25 g

96 10 hrs

# MASDIS570 /masdeu/



**MINI CONE SWEET**  
迷你脆筒 - 甜味

A sweet waffles cones ready to fill made with refined coconut that will stay crispy after thawing.

可隨時填充的甜脆筒由精製椰子製成，解凍後仍保持酥脆。

2.5 x 7 cm 4.8 g

180 10 hrs

# MASDIS560 /masdeu/



**MINI CONE NEUTRAL**  
迷你脆筒 - 中性

Waffle cone ready to fill and suitable for savoury and sweet recipes.

Made with refined vegetable fat (coconut) that you will not be able to taste.

適合鹹味和甜味食譜的脆筒，解採用精製植物脂肪(椰子)製成。

2.5 x 7 cm 4.8 g

180 10 hrs

# MASDIS563 /masdeu/



**MINI CONE BLACK**  
迷你黑色脆筒 - 中性

Neutral and crispy waffles cone shaped suitable for savoury and sweet fillings. Made with a very thin layer of refined vegetable fat (coconut).

黑色獨特的脆筒，可填入鹹味或甜味的餡料。以薄薄的精制植物脂肪(椰子油)製成。

4.8 g 180 10 hrs



## HOW WOULD YOU SERVE IT? 你會如何使用它?



BLINI 鬆餅

# 000018 Traiteur de Paris



MINI BLINI  
迷你俄羅斯鬆餅

Wheat flour, sunflower oil, milk & eggs.  
小麥麵粉、葵花籽油、牛奶和雞蛋。

4 cm 4.5 g 180  
1 hr 4°C

CREPE 可麗餅

# DDC453



SWEET FRENCH CREPE  
法式甜味可麗餅

Made with fresh eggs and wheat flour, the crepes are slightly sweet and flavoured with natural vanilla aroma. Cold or warm, these crepes are a delightful base for your sweet creations.

新鮮的雞蛋和小麥粉，清甜的天然雲呢拿味。冷熱皆可，這些可麗餅可用於你甜點的創作。

29 cm 50 g 50 1-2 hrs

PANCAKE 薄烤餅

# 000190 Traiteur de Paris



PANCAKE  
班戟

Egg, milk, cream cheese and flour.  
牛奶、忌廉芝士和麵粉、雞蛋。

9 cm 25 g 80  
15 sec. at 800W





## INGREDIENT

# 食材

When it comes to creating exceptional pastries, the quality of ingredients is paramount. Utilizing frozen fruit purees, individually quick-frozen (IQF) fruits, and frozen vegetables opens a world of flavor possibilities while ensuring year-round availability of fresh-tasting ingredients.

Frozen fruit purees provide chefs with a convenient and consistent way to infuse vibrant flavors into their creations, while IQF fruits maintain the freshness and nutritional integrity of seasonal produce. Additionally, frozen vegetables add a unique and savory twist to various pastry applications, enhancing both taste and texture.

By incorporating these high-quality ingredients, chefs can craft innovative and delectable masterpieces with ease.

在製作優質糕點時，食材原料的品質至關重要。利用冷凍果泥、急凍 (IQF) 水果和冷凍蔬菜開闢了風味無限的世界，同時確保全年都有穩定的食材供應。

冷凍水果泥為廚師提供了一種方便、一致的方式，將充滿活力的風味融入到他們的創作中，而急凍 水果則保持了時令產品的新鮮度和營養完整性。此外，冷凍蔬菜為各種糕點應用增添了獨特的風味，增強了風味和質地。

透過融合這些優質食材，廚師可以輕鬆製作出創新且美味的傑作。

# 3012047000

La Fruitière  
du Val d'Ével®  
— THE TASTE, NATURALLY —



### GREEN APPLE PURÉE (UNSWEETENED)

#### 青蘋果蓉 (無糖)

An unsweetened frozen apple purée made of Granny Smith variety fruit grown in France and picked at optimal ripeness.

法國種植的青蘋果製成的無糖冷凍蘋果泥，在最佳成熟度期間採摘。

1 kg 6 5 hrs

# 3012044000

La Fruitière  
du Val d'Ével®  
— THE TASTE, NATURALLY —



### WHITE PEACH PURÉE

#### 白桃蓉

A white peach purée made with fruits from Europe.

無糖冷凍白桃泥，採用法國Monts et Coteaux du Lyonnais區的白桃製成。

1 kg 6 5 hrs

# 3012046000

La Fruitière  
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### WILLIAMS PEAR PURÉE (UNSWEETENED)

#### 威廉梨蓉 (無糖)

The pears from France used in our purée are selected according to rigorous quality criteria and picked at optimal ripeness, the moment when they are the sweetest and most colourful, to create a high gustatory quality purée.

果泥所採用的法國梨是根據嚴格的品質標準選出的，並在最成熟、最甜美和最色彩豐富的時刻採摘，才能造出這種高品質的風味果泥。

1 kg 6 5 hrs

# 3012034000

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### RED GRAPE MUSCAT PURÉE (UNSWEETENED)

#### 紅麝香葡萄蓉 (無糖)

An unsweetened puree made with red grape muscat from Provence in France.

一種不加糖的果泥，用產自法國普羅旺斯的紅葡萄麝香葡萄製成。

1 kg 6 5 hrs

# 3012015000

La Fruitière  
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### PURPLE FIG PURÉE (UNSWEETENED)

#### 紫色無花果蓉 (無糖)

An unsweetened puree made with purple figs from France and Spain.

一種不加糖的果泥，用來自法國和西班牙的紫色無花果製成。

1 kg 6 5 hrs

# 3012082000

La Fruitière  
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### CHESTNUT PURÉE

#### 栗子蓉

A Fruit puree made by crushing and refining of chestnuts and 12% of cane sugar.

由栗子和12%的蔗糖粉碎和精製而成的果泥。

1 kg 6 5 hrs

# 3012018002

La Fruitière  
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— THE TASTE, NATURALLY —



### RASPBERRY PURÉE (UNSWEETENED)

#### 覆盆莓蓉 (無糖)

An unsweetened mix of raspberries from Eastern Europe.

來自東歐的無糖雜錦紅莓果泥。

1 kg 6 5 hrs

# 3012016002

La Fruitière  
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— THE TASTE, NATURALLY —



### STRAWBERRY PURÉE (UNSWEETENED)

#### 士多啤梨蓉 (無糖)

A frozen and unsweetened strawberry purée made from a blend of different strawberry varieties picked at optimum ripeness.

由四種士多啤梨品種 (Camarosa、Senga Sengana、Charlotte和Darselect) 結合而成的冷凍士多啤梨果泥，在最佳成熟期採摘。

1 kg 6 5 hrs

# 3012005000

Lo Fruitière  
du Val d'Ével®  
— THE TASTE, NATURALLY —



### BLUEBERRY PURÉE 野生藍莓蓉

Made with flavorful berries, known for being smaller and richer, with a more intense flavour profile and strong aromas than their cultivated counterparts, resulting in a powerful and seductive taste experience.

採用美味莓果製成，與人工栽培的莓果相比，莓果體積更小、味道更濃郁，風味更濃郁，香氣更濃郁，帶來強烈而誘人的味覺體驗。

1 kg 6 5 hrs

# 3012021000

NEW

Lo Fruitière  
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— THE TASTE, NATURALLY —



### RED BERRIES PURÉE 雜莓蓉

Our unsweetened frozen red fruit purée is made from a balanced blend of raspberries, redcurrants, strawberries and blackcurrants picked at optimum ripeness.

無糖冷凍雜莓紅果果泥由士多啤梨、醋栗、黑莓和莫雷洛櫻桃在最佳成熟期採摘製成。

1 kg 6 5 hrs

# 3012024000

Lo Fruitière  
du Val d'Ével®  
— THE TASTE, NATURALLY —



### MORELLO CHERRY PURÉE 車厘子蓉

Made with Oblacinska variety from Serbia.

採用塞爾維亞的 Oblacinska 品種製成。

1 kg 6 5 hrs

# 3012009002

Lo Fruitière  
du Val d'Ével®  
— THE TASTE, NATURALLY —



### BLACKCURRANT PURÉE (UNSWEETENED) 黑加侖子蓉(無糖)

An unsweetened puree made with Black Down and Andorine blackcurrant from France.

一種不加糖的果泥，由來自法國 Black Down 和 Andorine 的黑加侖子製成。

1 kg 6 5 hrs

# 3012030002

Lo Fruitière  
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— THE TASTE, NATURALLY —



### MANGO PURÉE (UNSWEETENED) 芒果蓉(無糖)

The frozen unsweetened mango purée is made from a blend of Alphonso mangoes from India and Chato De Inca from Peru.

這款冷凍無糖芒果泥由來自印度 Ratnagiri 地區的 Alphonso 芒果製成，這種芒果甜美、多汁而且香氣四溢。該區的地理和氣候非常適合種植芒果。

1 kg 6 5 hrs

# 3012043005

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— THE TASTE, NATURALLY —



### PASSION FRUIT PURÉE (UNSWEETENED) 熱情果蓉(無糖)

An unsweetened passion fruit purée, made from passion fruit selected in Peru and Ecuador. The fruits are crushed and sieved.

採用秘魯熱情果製作，將水果壓碎和過濾而成。並經過處理消除任何微氧化的風險。之後透過特殊的加熱工序，有助保留新鮮水果的特性，包括風味、顏色和口感。

1 kg 6 5 hrs

# 3012005000

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### BANANA PURÉE (UNSWEETENED) 香蕉蓉(無糖)

Unsweetened frozen banana purée made from bananas from Costa Rica and Ecuador. They offer an exceptional sweet flavor, creamy texture, and versatility in culinary applications.

這款無糖冷凍香蕉泥使用卡文迪什品種製成。這名種香蕉在厄瓜多爾種植，以獨特的甜味、豐富口感和在烹調用途廣泛而聞名。

1 kg 6 5 hrs

# 3012037000

Lo Fruitière  
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— THE TASTE, NATURALLY —



### COCONUT PURÉE 椰子蓉

A frozen and sweetened coconut puree, made from a blend of coconuts from Thailand and Sri Lanka. This rich puree is perfect for adding a tropical twist to your desserts, smoothies, and cocktails.

用菲律賓椰子汁和椰肉搗碎而成的冷凍椰奶，含有24%的脂肪。這種豐富而濃郁的椰奶非常適合用於甜點、冰沙和雞尾酒，增添熱帶風味。

1 kg 6 5 hrs

# 3012004000

La Fruitière  
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— THE TASTE, NATURALLY —



### PINEAPPLE PURÉE (UNSWEETENED) 菠蘿蓉 (無糖)

Crafted specifically for chefs and mixologists, our pure pineapple puree is made from selected fruits from Central and South America.

專為廚師和調酒師而設的純菠蘿果泥，由100%純菠蘿製成，不含轉基因成分，符合純素食標準，不含添加糖。

1 kg 6 5 hrs

# 3012028000

La Fruitière  
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— THE TASTE, NATURALLY —



### LYCHEE PURÉE 荔枝蓉

Contains 10% cane sugar and made with different varieties of fruits from Thailand, Taiwan, India and Madagascar.

含有10%的蔗糖，採用來自泰國、台灣、印度和馬達加斯加的不同品種的水果製成。

1 kg 6 5 hrs

# 3012022002

La Fruitière  
du Val Evé®  
— THE TASTE, NATURALLY —



### PINK GUAVA PURÉE (UNSWEETENED) 粉紅番石榴蓉 (無糖)

An unsweetened pink guava mix from Brazil and South Africa.

由來自巴西和南非的不加糖的粉紅番石榴混合而成。

1 kg 6 5 hrs

# 3012094000

La Fruitière  
du Val Evé®  
— THE TASTE, NATURALLY —



### SUDACHI PURÉE (UNSWEETENED) 酢橘蓉 (無糖)

A 100% puree of Sudachi from Japan. 100% 來自日本的酢橘果泥。

1 kg 6 5 hrs

# 3012014003

La Fruitière  
du Val Evé®  
— THE TASTE, NATURALLY —



### LIME PURÉE (UNSWEETENED) 青檸蓉 (無糖)

A frozen lime juice made with 100% fruit grown in South America, and picked at optimal ripeness to create a strong aromatic juice, the closest possible to the fresh fruit taste.

在墨西哥種植並在最佳成熟期採摘，100%水果製成的冷凍青檸果泥，帶有濃郁的香味，貼近新鮮水果的口感。

1 kg 6 5 hrs

# 3012013002

La Fruitière  
du Val Evé®  
— THE TASTE, NATURALLY —



### LEMON PURÉE (UNSWEETENED) 檸檬蓉 (無糖)

A classic lemon juice made with 100% lemon from Sicily.

採用 100% 西西里島檸檬製成的經典檸檬汁。

1 kg 6 5 hrs

# 3012029000

La Fruitière  
du Val Evé®  
— THE TASTE, NATURALLY —



### MANDARIN PURÉE (UNSWEETENED) 柑蓉 (無糖)

A frozen and unsweetened mandarin puree, made uniquely with mandarins grown in Sicily, a renowned location for the quality of its citrus fruits, with a specific non-bitter taste.

冷凍柑橘果泥，由西西里種植的柑橘製成，該地區以出產優質柑橘而著名，具有獨特的甘味。

1 kg 6 5 hrs

# 3012040000

La Fruitière  
du Val Evé®  
— THE TASTE, NATURALLY —



### BLOOD ORANGE PURÉE (UNSWEETENED) 血橙蓉 (無糖)

An exquisite blend of 100% Sicilian blood orange. 100% 西西里血橙混合而成。

1 kg 6 5 hrs

# 3012091000

La Fruitière  
du Val d'Ével®  
— THE TASTE, NATURALLY —



### YUZU PURÉE (UNSWEETENED) 柚子蓉 (無糖)

A vibrant and unsweetened yuzu purée made with 100% Japanese yuzu. 由100%日本柚子製成的柚子果泥。

1 kg 6 5 hrs

# 3012026002

La Fruitière  
du Val d'Ével®  
— THE TASTE, NATURALLY —



### KALAMANSI PURÉE (UNSWEETENED) 酸柑蓉 (無糖)

A citrusy juice of Kalamansi from Vietnam, flash frozen to preserve the natural texture and flavor. Contains no added sugar.

以迅速冷凍的方式保存的青桔汁，具自然口感和風味。

1 kg 6 5 hrs

# 3082003000

La Fruitière  
du Val d'Ével®  
— THE TASTE, NATURALLY —



### ALMOND PURÉE 杏仁蓉

A milk almond puree crafted for pastry chefs made with Almonds from Spain and 51% cane sugar.

專為糕點師製作的牛奶杏仁泥，採用西班牙杏仁和51%蔗糖製成。

1 kg 6 5 hrs

# 3012006000

La Fruitière  
du Val d'Ével®  
— THE TASTE, NATURALLY —



### RED PRICKLY PEAR PURÉE (UNSWEETENED) 紅色仙人掌蓉 (無糖)

A vibrant purple color unsweetened puree made with red prickly pear from Peru.

充滿活力的紫色，不加糖的果泥，由秘魯的紅色仙人掌製成。

1 kg 6 5 hrs



## FRUIT IQF 急凍水果

# 3052035000


 Fruitiore  
 du Val Eveil®  
 — THE TASTE, NATURALLY —

**IQF WILD BLUEBERRY (WHOLE)**  
**原粒野生藍莓**

Sourced from Eastern Europe, where they are grown in ideal conditions for the perfect balance of sweetness and tartness.

於荷蘭、智利、摩洛哥和波蘭種植的整顆藍莓。

 1 kg  5  5 hrs

# 3052024000


 Fruitiore  
 du Val Eveil®  
 — THE TASTE, NATURALLY —

**IQF MORELLO CHERRY (WHOLE)**  
**WITHOUT STONE**
**原粒車厘子(無核)**

Made from the finest sour cherries of the Oblacinska variety, renowned for their exceptional taste quality, and grown in the fertile lands of Serbia. Individually quick frozen to lock in their natural flavor and freshness.

由最優質的Oblacinska品種製成，這種櫻桃在塞爾維亞肥沃的土地上種植，以其超卓口感和品質而聞名。快速冷凍保留自然風味和新鮮度。

 1 kg  5  5 hrs

# 3052019000


 Fruitiore  
 du Val Eveil®  
 — THE TASTE, NATURALLY —

**IQF FOREST FRUITS MIX (WHOLE)**  
**原粒雜莓**

A combination of blackberry, blueberry, redcurrant, blackcurrant and wild strawberry from Poland. Can be added to desserts, smoothies, yogurt or used as topping. It can also be used to make jams, jellies, or sauces to pair with meats or cheese. The possibilities are endless with this flavorful mix.

IQF冷凍混合紅果物由覆盆子、栽種黑莓、去核黑加侖子、栽種藍莓和去核醋栗結合而成。適合用於甜點、冰沙、乳酪，或用作醬料。同時也可用於製作果醬、果凍或配搭肉類或乳酪醬汁。這款美味雜錦水果用途非常廣泛。

 1 kg  5  5 hrs

# 3052018006


 Fruitiore  
 du Val Eveil®  
 — THE TASTE, NATURALLY —

**IQF RASPBERRY (WHOLE)**  
**原粒覆盆莓**

Raspberries are expertly harvested at the peak of ripeness and promptly frozen to preserve their natural flavor and texture. These delectable raspberries are grown in Serbia, where the ideal climate and nutrient-rich soil provide the optimal conditions for their cultivation.

IQF冷凍威拉米特紅莓是在最佳成熟期採摘並迅速冷凍，得以保持天然風味和口感。這些美味的紅莓在塞爾維亞種植，該處理想氣候和肥沃的土壤為提供了最佳生長條件。

 2.5 kg  4  5 hrs

# 3052016000


 Fruitiore  
 du Val Eveil®  
 — THE TASTE, NATURALLY —

**IQF STRAWBERRY (WHOLE)**  
**原粒士多啤梨**

Made with the finest strawberry grown in Serbia and Poland, delivers an intense and consistent taste, perfect for enhancing a wide range of culinary creations.

士多啤梨果由在波蘭種植的優質士多啤梨製成。具純正而持久的口感，可提升各種烹飪創作的口味。

 1 kg  5  5 hrs





HOW WOULD YOU  
SERVE IT?  
你會如何使用它?



FROZEN VEGETABLE 急凍蔬菜

# DAF2012887



**BROCCOLI**  
西蘭花

Quick-frozen steam cooked broccoli florets unseasoned.  
速凍蒸煮西蘭花，沒有調味。

2.5 kg 4

130°C 35 min

Steamer: 10 min at 100°C

# DAF2011780



**ROMANESCO CABBAGE**  
羅馬椰菜花

Quick frozen Romanesco Cabbage to serve seasoned or in gratin.  
快速冷凍的羅馬斯科花椰菜，可用作調味或用於焗菜。

2.5 kg 4

130°C 35 min

Steamer: 10 min at 100°C

# DAF2012893



**CAULIFLOWER**  
椰菜花

Steam cooked and ready-to-reheat cauliflower florets.  
蒸熟的、加熱即可的椰菜花。

2.5 kg 4

130°C 35 min

Steamer: 10 min at 100°C

# DAF2012038



**EXTRA FINE GREEN PEAS**  
特細青豆粒

Extra fine plain garden peas from France and up to 7.5mm.  
來自法國的特細青豆，大小約7.5毫米。

2.5 kg 4

130°C 35 min

Steamer: 10 min at 100°C

# DAF2012966



**EXTRA FINE GREEN BEANS**  
特級四季豆

Blanched extra fine green beans with a width of 6.5mm.  
脫皮的特級青豆，寬度為6.5毫米。

2.5 kg 4

130°C 35 min

Steamer: 20 min at 100°C

# DAF201749



**SPINACH LEAF**  
菠菜葉

Unseasoned and pre-portioned in 50g frozen cube spinach leaves, 100% grown in France.  
未調味並分裝為每小份 50 克菠菜葉凍粒，100% 出產於法國。

2.5 kg 4

130°C 35 min

Steamer: 10 min at 100°C

# DAF2011747



**PUMPKIN PURÉE**  
南瓜蓉

A smooth 100% vegetable puree, with no added salt or fat.  
細滑純 100% 蔬菜蓉，不添加鹽或脂肪。

2.5 kg 4

130°C 35 min

Steamer: 10 min at 100°C

# DAF2011745



**CELERIAC PURÉE**  
芹菜根蓉

In intense and onctuous celeriac puree, with no added salt or fat.  
濃郁幼滑的芹菜根泥，無添加鹽或脂肪。

2.5 kg 4

130°C 35 min

Steamer: 10 min at 100°C

# Ask for a Demo or Join Our Next Event!

Elevate Your Experience with Hands-On Learning

At FB Solution we believe that the best way to understand our products is through hands-on experience. That's why we invite you to participate to a personalized demo at your facilities or join us at our next event!



**Chef Arthur**



**Chef Tung**

## Tailored Experience

Our Chefs will come to you, providing a customized demonstration that fits your specific needs.

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Our Chefs will come to you, providing a customized demonstration that fits your specific needs.

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