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PRODUCTS

Products listed here are the samples of the Company's developed products. Please feel free to consult with us for the development of any products that are not mentioned here.

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PRODUCTS

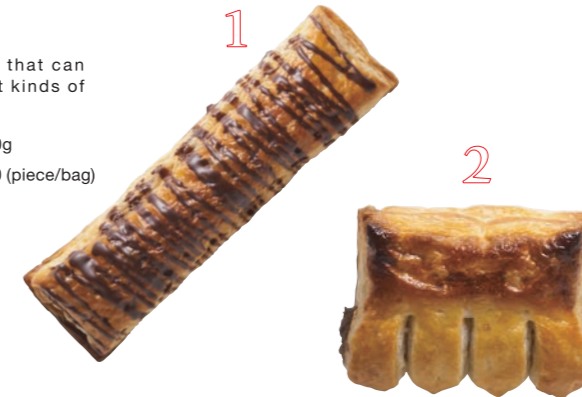
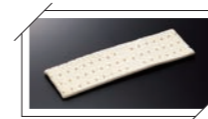
Pie

We offer pies with rich flavors and crispy textures, such as baked and fried pies.

Stick Pie

A stick-shaped pastry dough that can easily be paired with different kinds of fillings and toppings.

Standard of dough weight 50~70g
Number contained 55~70 (piece/bag)



Pie (with blade cut)

Filling inside

Blade cuts are already on the pie dough. You can wrap fillings or solid ingredients or change the pie's appearance simply by tailoring the dough.

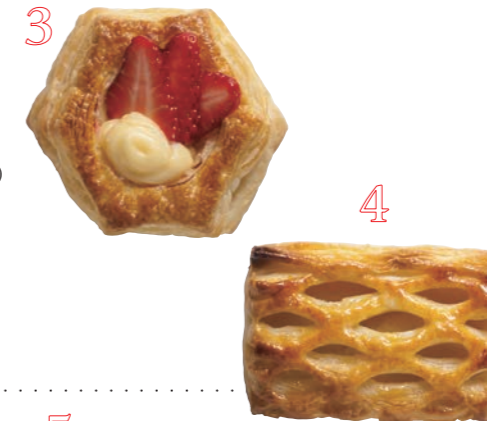
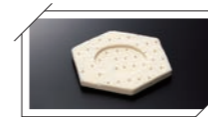
Standard of dough weight 50~90g
Standard of ingredient weight 20~45g
Number contained 35~50 (piece/bag)



Hexagon Pie

A hexagonal bowl of pie dough. You can decorate it with your favorite toppings after it has been baked.

Standard of dough weight 60~70g
Number contained 50~60 (piece/bag)



Square Pie (with mesh)

Filling inside

Fillings such as apple fillings and custard cream can be wrapped with a pie with mesh.

Standard of dough weight 50~90g
Standard of ingredient weight 20~45g
Number contained 35~50 (piece/bag)

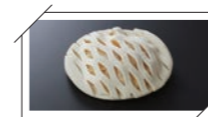


Whole Pie (with mesh)

Filling inside

A whole pie covered with mesh dough with apple filling and custard cream inside.

Standard of dough weight 130~150g
Standard of ingredient weight (apple) 100~120g
Standard of ingredient weight (custard) 20~40g
Number contained 5~15 (piece/bag)



Square Pie (with blade cut)

Filling inside

A square pie dough with cuts with fillings or ingredients inside.

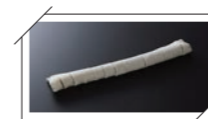
Standard of dough weight 70~80g
Standard of ingredient weight 20~30g
Number contained 40~50 (piece/bag)



Long Sausage Pie

A long sausage pie with a crispy crust.

Standard of dough weight 70~80g
Standard of ingredient weight 50~70g
Number contained 30~40 (piece/bag)



Danish Pastry

We offer elaborate Danish pastries with a crispy texture and a soft mouthfeel, with various shapes, such as tubular and dish.

Croissant

It is molded in the shape of a croissant. It is also possible to produce it using the oil and fat of your choice.

Standard of dough weight 50~65g
Number contained 55~70 (piece/bag)



Square Folded Danish

A dough in a square folded state. It can also be folded after putting the filling inside.

Standard of dough weight 50~70g
Number contained 50~70 (piece/bag)



Bi-Fold Danish

Filling inside

The filling is sandwiched between a Danish pastry dough. The filling can be either solid or a paste.

Standard of dough weight 50~90g
Standard of ingredient weight 20~45g
Number contained 35~50 (piece/bag)



Tri-Fold Danish

Filling inside

Chocolate bars and different kinds of fillings can be wrapped.

Standard of dough weight 50~80g
Standard of ingredient weight 10~20g
Number contained 50~70 (piece/bag)



Diamond Shaped Danish

Great for topping different kinds of fillings, such as fruits and cream.

Standard of dough weight 50~65g
Number contained 50~70 (piece/bag)



Pain Au Chocolat

A Danish pastry including chocolate.

Standard of dough weight 50~65g
Standard of ingredient weight 10~20g
Number contained 40~60 (piece/bag)



Snake Shaped Danish

A twisted, spiral-shaped pastry dough.

Standard of dough weight 55~70g
Number contained 50~70 (piece/bag)



Paper Tube Wrapped Danish

A dough wrapping the paper tube. You can fill it with a generous amount of the fillings after baking it.

Standard of dough weight 50~65g
Number contained 50~60 (piece/bag)



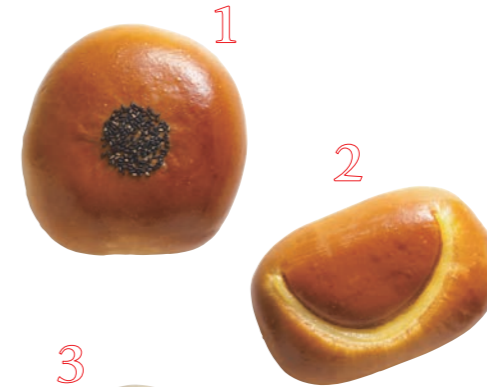
Sweet Buns

We offer sweet buns that meet your need, including dough shapes and filling types.

Sweet Red Bean Bun

Classic varieties of sweet buns will be made tailored to your requests, such as using mashed bean paste, smooth bean paste, and bean paste including whole beans.

Standard of dough weight 35~50g
Standard of ingredient weight 15~55g
Number contained 30~70 (piece/bag)



Custard Cream Bun

We wrap various kinds of creams other than custard cream. We can also make cuts to the dough.

Standard of dough weight 35~50g
Standard of ingredient weight 15~55g
Number contained 30~70 (piece/bag)



Melon Bun

A melon bun with volume and height. It is possible to design a mesh or a desired pattern to the biscuit dough.

Standard of dough weight 35~70g
Standard of ingredient weight 25~40g
Number contained 40~60 (piece/bag)



Sweet Bun with Filling

A dough wrapping various kinds of fillings topped with a biscuit.

Standard of dough weight 42~60g
Standard of biscuit dough weight 12~26g
Standard of ingredient weight 8~20g
Number contained 40~60 (piece/bag)



Cinnamon Roll

It is possible to change the filling upon your request.

Standard of dough weight 40~100g
Number contained 50~70 (piece/bag)



Chunky Ingredient Pastry

A soft bread with fragrant custard sheets and raisins. Ingredient sheets and chunky ingredients can be changed upon your request.

Standard of dough weight 45~100g
Number contained 50~70 (piece/bag)



Twisted Pastry

A konjac-shape pastry dough with chocolate rolled in it. The sheet type can be changed upon your request.

Standard of dough weight 55~70g
Number contained 50~70 (piece/bag)



Folded Dough Sheet Pastry

The folding layer placed on the top accentuates the contrast between the sheet and the dough.

Standard of dough weight 70~110g
Number contained 40~60 (piece/bag)



Donut

We have a rich lineup of donuts with different kinds of shapes of fillings.

Sweet Red Bean Donut

A classic donut wrapping read bean paste.

Standard of dough weight	35~60g
Standard of ingredient weight	15~50g
Number contained	35~70 (piece/bag)



Curry Donut (Bun)

The bun is stuffed with a generous amount of curry fillings.

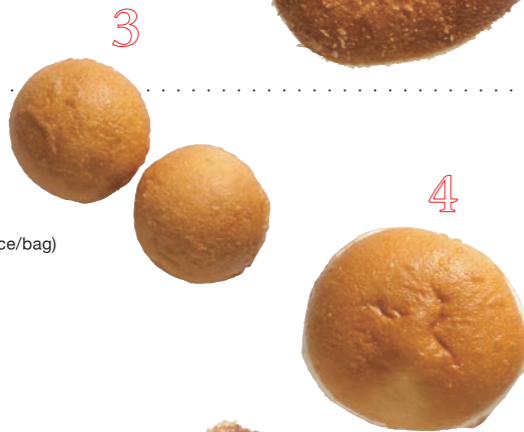
Standard of dough weight	35~55g
Standard of ingredient weight	15~45g
Number contained	30~70 (piece/bag)



Donut Ball

A bite-sized donut.

Standard of dough weight	25~30g
Number contained	130~150 (piece/bag)



Donut

A round donut that is fluffy and easy to eat.

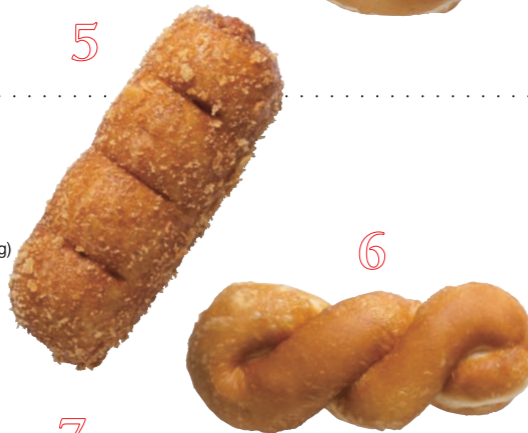
Standard of dough weight	40~100g
Number contained	50~100 (piece/bag)



Sausage Donut

A wrapped sausage in the dough with scores.

Standard of dough weight	70~90g
Number contained	50~60 (piece/bag)



Twisted Donut

A twisted donut dough. It is also possible to use a Danish pastry dough.

Standard of dough weight	60~100g
Number contained	40~65 (piece/bag)



Ring Donut

A ring-shape donut dough.

Standard of dough weight	50~90g
Number contained	35~80 (piece/bag)



Figure Eight Donut

A figure eight shape dough. It is characterized by a crispy texture using a Danish pastry dough.

Standard of dough weight	50~100g
Number contained	50~80 (piece/bag)



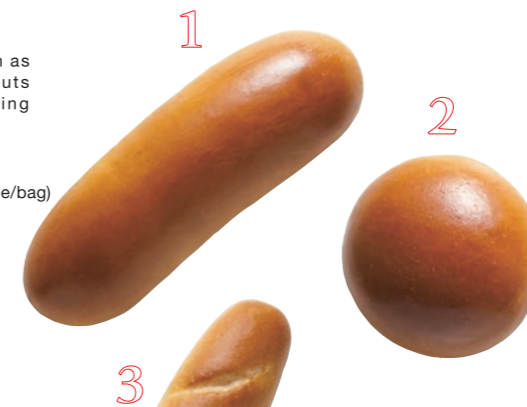
Bread, Bun, Pizza Dough, and Others

The simple dough pairs great with any kinds of fillings, allowing you to bring out the original flavors of the ingredients. We can also offer confectionery dough other than bread.

Coppe (Hot Dog) Bun

We offer a rich lineup of coppe, such as coppe with sesame seeds and walnuts kneaded in the dough or sandwiching ingredients after baking it.

Standard of dough weight	40~100g
Number contained	50~100 (piece/bag)



Bun

We offer a rich lineup of buns, such as buns with sesame seeds and walnuts kneaded in the dough or sandwiching ingredients after baking it.

Standard of dough weight	40~80g
Number contained	50~100 (piece/bag)



Soft French Bread

A soft French bread dough using flour exclusive for French bread. It can be cut and sandwich fillings after baking it.

Standard of dough weight	60~100g
Number contained	40~65 (piece/bag)



Hexagon Pizza Dough

Use hexagonal pizza dough by rolling it into a circle.

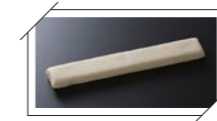
Standard of dough weight	60~200g
Number contained	20~60 (piece/bag)



Danish Bread

It is characterized by a crispy outside, a fluffy inside texture, and a rich taste. Ingredients, such as chocolate and maple can be laminated into the dough.

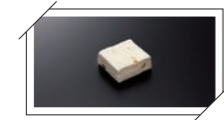
Standard of dough weight	60~225g
Number contained	20~60 (piece/bag)



Scone

Other ingredients, such as chocolate chips and nuts can also be kneaded in the dough.

Standard of dough weight	40~70g
Number contained	50~70 (piece/bag)



Biscotti-Like Cookie

A cookie with a firm and crunchy texture. Dried fruits and nuts can be kneaded in the dough.

Standard of dough weight	50~70g
Number contained	50~70 (piece/bag)



Churro Bar

You can enjoy the crispy outside and a sticky inside texture.

Standard of dough weight	40~50g
Number contained	50~60 (piece/bag)



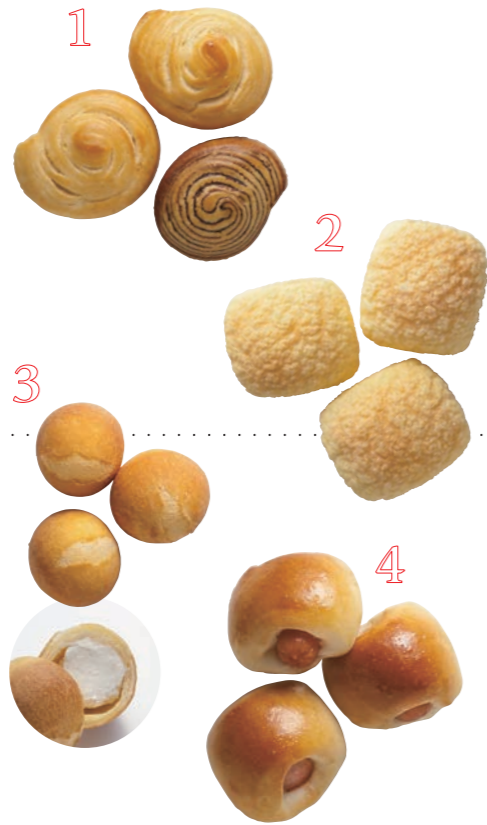
Mini Size Series

A small size bread series perfect for breakfast, including hotel buffets. It can be served for a wide range of purposes, including a meal for children and snacks.

Mini Roll

A small size spiral bread with ingredients sheet laminated into the dough. The sheet can be changed to your favorite taste.

Standard of dough weight 30~40g
Number contained 100~150 (piece/bag)



Mini Melon Bun

A mini-size melon bun made using a biscuit dough with rich flavors of butter. The biscuit dough can be changed upon your request to have flavors such as milk and maple.

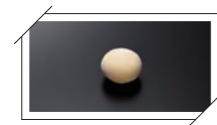
Standard of dough weight 10~30g
Standard of biscuit dough weight 5~10g
Number contained 100~200 (piece/bag)



Mini Donut

A small bite-sized donut wrapping the filling.

Standard of dough weight 8~12g
Standard of ingredient weight 5~8g
Number contained 100~200 (piece/bag)



Mini Sausage Roll

A mini bread roll wrapping a sausage.

Standard of dough weight 10~15g
Standard of ingredient weight 8~13g
Number contained 130~150 (piece/bag)



Bread for Wellness and Healthcare

Low Carb Bread, Bread Using Whole Grain/Non-White Flour

A low carb bread using ingredients, such as whole grain flour, rye, bran, rice flour, containing more fiber, vitamins, and minerals.

Low Protein Bread/ High Protein Bread

For people who wish to suppress the intake of protein. For people who wish to take a good amount of protein.

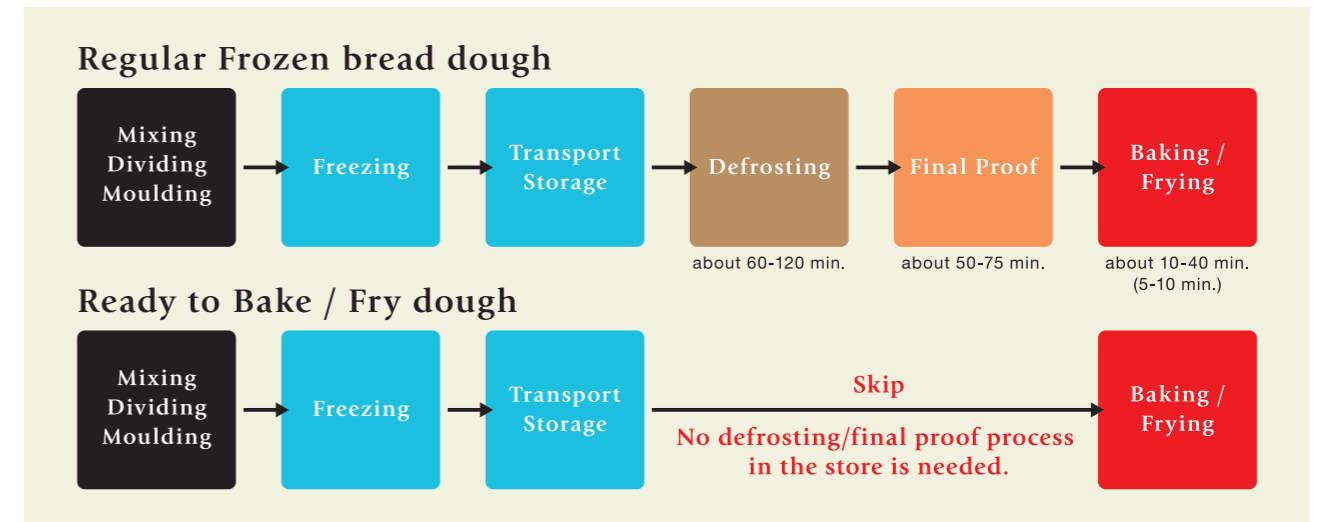
In addition, we develop bread for wellness and healthcare according to the customer's needs.



* This photo is for illustrative purposes.

Ready to Bake / Fry

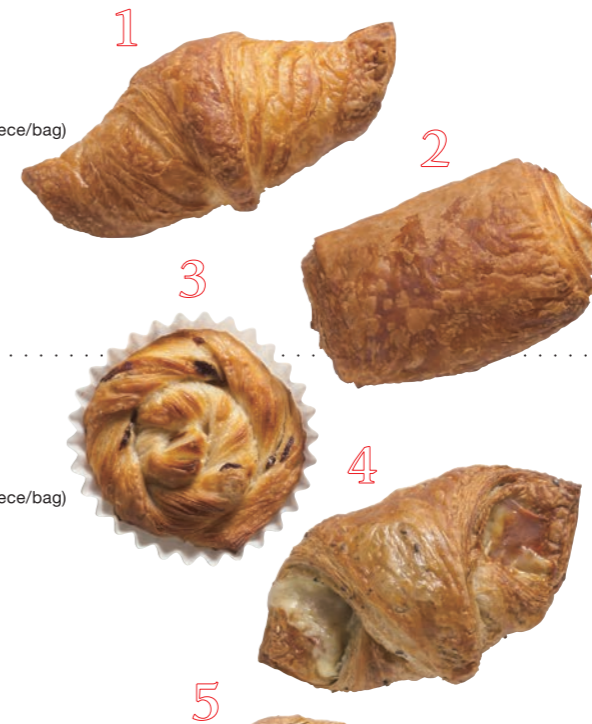
The thawing and proofing process can be omitted as the frozen dough can be baked as it is. You can easily provide freshly baked bread with only the baking process.



Cheese Croissant

A croissant including cheese.

Standard of dough weight 50~65g
Number contained 50~70 (piece/bag)



Chocolate Danish

A Danish pastry including chocolate.

Standard of dough weight 50~65g
Standard of ingredient weight 10~20g
Number contained 40~60 (piece/bag)



Raisin Danish

A Danish pastry including raisins.

Standard of dough weight 50~60g
Number contained 50~70 (piece/bag)



Ham, Cheese & Sesame Danish

The ham and cheese is wrapped with a Danish pastry dough including sesame seeds.

Standard of dough weight 50~65g
Standard of ingredient weight 15~25g
Number contained 40~70 (piece/bag)



Sausage & Sesame Danish

The sausage is wrapped with a Danish pastry dough.

Standard of dough weight 50~65g
Standard of ingredient weight 10~30g
Number contained 40~70 (piece/bag)



Apple Danish

A Danish pastry with apple fillings.

Standard of dough weight 50~65g
Standard of ingredient weight 10~20g
Number contained 40~60 (piece/bag)

