



## Green Tea Powder 顶级绿茶粉

- Made from natural tea leaves that are selected for quality.
- Low temperature extraction method retains the fresh tea flavor.
- No compound pigment. No chemical or bitterness after taste.
- Bake-stable. No discoloration after baking.
- Natural green tea flavor and color is achievable with low dosage (0.3 - 3%).
- Flavor cake, toast filling, snowy mooncake bread and etc.

- 选用天然茶叶精制而成。
- 采用低温萃取以保留新鲜茶香味。
- 无添加色素。吃后无涩味。
- 耐高温烘焙。烘焙后不变色。
- 只需少量 (0.3 - 3%) 绿茶粉，即能达到天然绿茶色香。
- 用途：适用于蛋糕，土司馅，冰皮月饼，面包，等等。



**Top Class  
Green Tea Powder**  
顶级绿茶粉  
JJW-201  
1 tin x 500g



**Matcha Powder**  
绿茶粉  
JJW-202  
1 tin x 500g



## Vegetable Carbon Black Powder 竹炭粉

JJW-3303  
1 tin x 250g

- 100% pure vegetable carbon black powder.
- No added coloring.
- Food grade carbon that is odorless and tasteless.
- Cost saving. Less dosage is needed to produce a nice carbon dark colored products.
- Max dosage : 5g per kg mixture.

- 100% 纯正植物黑炭粉末。
- 无添加色素。
- 不仅符合食品标准，且无臭无味。
- 只需少量粉末就能达到理想的颜色，间接降低成本。
- 最大用量：5g / kg

\* Prices not inclusive of GST

# Pastry Pro



GIL001  
1 box x 8 kg  
RM 50.50 /kg

## Flan-Vanilla Caramel Puddings (Switzerland)

Powder for hot mixing, for a flan or dessert with the refined taste of vanilla

### Application

1. Mix 115 g powder into 1 l of warm milk. Bring to boil while stirring continuously and let simmer for 1-2 minutes on small heat.
2. Pour in moulds and allow to cool.
3. Turn over shortly before serving and add caramel topping if desired.

## 香草焦糖布丁

热混合粉, 适用于制作香草口味布丁及甜品

### 使用方法

1. 将115克粉末加入1升热牛奶中。加热至煮沸, 加热过程中需不断搅拌。煮沸后, 小火煨1-2分钟。
2. 倒入模具中并使之冷却。
3. 食用前将布丁从模具中倒出, 根据口味需要可淋上液体焦糖。



GIL009  
1 ctn x 8 pkt x 1 kg

## Patisserie cream vanilla flavour (Switzerland)

Smooth, refined vanilla cream powder for cold mixing, for confectionery and desserts

### Application

Add 400 g powder to 1 litre of cold water. Mix for 2 min. at slow speed. Whip for 3 min. at high speed. Use prepared cream within 2 hours if not refrigerated, 24 hours if refrigerated. Bake, freeze and thaw stable!

Refining by adding full cream, flavourings and alcohol possible in an all-in process. Oven-resistant if used in the correct quantity. Suitable for freezing.

## 香草口味精致糕点奶油

冷混合精致柔滑香草奶油粉, 适用于制作糕点及甜品

### 使用方法

在1升冷水中加入400克奶油粉末。  
慢速搅拌2分钟, 再快速鞭打奶油3分钟。  
混合好的奶油, 常温下请在2小时内使用, 如冷藏请在24内使用。  
无论烘烤, 冷冻或解冻, 奶油均保持稳定!  
根据口味需求可加入全脂, 香料及酒精。  
如用量合适, 可耐烘烤。适于冷冻。

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