



FOOD PREMIXES SPECIALIST

2019 EDITION
专业食品预混粉
2019 版本

ABOUT US 关于我们



SCC Food Manufacturing Sdn Bhd (SCCFM), a subsidiary of SCC Holdings Berhad, is directed by our slogan of "Customer success is our business." Thus, we endeavour to provide the best value to our clients through our products which are enjoyed by people of all ages and from all walks of life.

Our drive to achieve our customers' success has led us to work closely with our clients in fulfilling their needs. To meet their requirements and preferences to their satisfaction, we have developed a variety of distinctive and well-received recipes designed to satisfy the strictest of requirements while providing excellent quality to our clients.

This initiative is powered by our R&D team through close partnerships with reputable F&B chains in Malaysia, as they develop an even wider range of products. And as our product lines continuously expand vertically and horizontally, we will continue to strive to satisfy the requirements of clients while maintaining sustainable growth and development.

With a strong spirit of unity and through continuous investment and facility improvements, SCCFM has progressed steadily. We are now managing a distribution network in Malaysia and have started our international expansion, while we pledge to continue developing high quality products for our clients.

长征食品加工有限公司是属于长征控股集团的子公司。凭着“客户的成功是我们的任务”的经营理念，我们严格管控原料的采购及生产流程，并坚持生产优质产品来满足各年龄层的消费者，且协助各行业的客户创造产品的价值最大化。

我们坚持以“协助客户迈向成功”为目标与动力，所以与客户建立良好的关系及了解客户的需求以达到客户的满意度。因此，我们通过公司专业的团队研发出各种独特风味的秘制食谱来迎合大众的口味。

除此之外，我们专业研发团队也跟国内外知名餐饮连锁店合作研发适合地道口味的秘制食谱，也不断的开发更多元化的产品线。我们以“横向拓展,纵向伸延”为发展策略，与此同时也保持规模化生产，让企业发展壮大且永续经营。

本着强大的企业团队精神，通过不断的产品改良，市场的开拓以及投资更先进的设备，使我们得以持续的发展。目前，我们除了积极本地的事业也逐步开拓国际市场。在此，我们坚持为客户研发高质量的产品，并通过不断的努力来引领企业迈向更高峰。

OUR COMPANY

我们的企业

Here are some of our premixes that are well-received among customers:

- Fried Seasoning
- Rice Seasoning
- Sauce Seasoning
- Soup Seasoning
- Confectionery
- Instant Beverage

我们推出广受大众喜爱的预混粉：

- 油炸调料
- 米饭调料
- 酱汁调料
- 汤调料
- 甜点
- 速溶饮料

Our Services

我们的服务



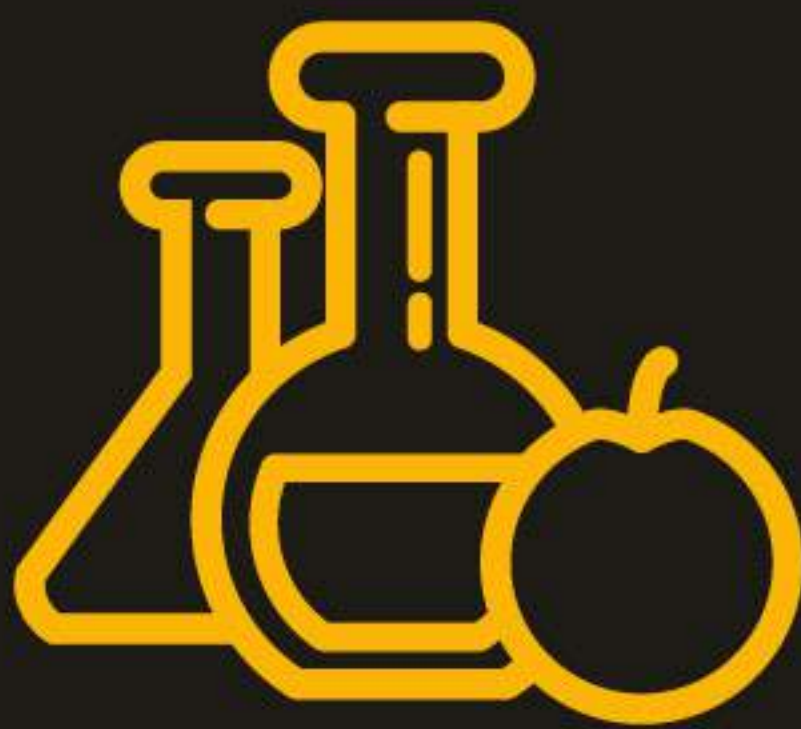
Manufacturing of food premixes

生产各种食品预混粉



OEM

OEM专业代工



Customised Formulation

定制配方



Business consultation & solutions for food service equipment

餐饮设备咨询及方案

OUR STRENGTHS

我们的优势

In-house R&D Team

- Expertise in F&B research and development has given us knowledge on creating high quality premixes
- Years of experience in manufacturing
- Provide business solutions to assist clients to improve their businesses

内部研发团队

- 专研餐饮业研究及发展，拥有创造高品质预混粉的专业知识
- 丰厚的生产经验
- 提供高效的商业解决方案为顾客增加业务

Showroom Facilities/Test Kitchen

- We have a showroom furnished with displays of various products and equipment
- Open kitchen for presentations and demonstrations: overview of real-life applications for premixes
- In-house training for actual hands-on experience
- Discussion area for meetings

展示厅设施

- 备有展示厅供展示各种产品及设备器材
- 开放式厨房用于演示及模拟示范：现场示范如何应用预混粉
- 内部培训实践体验
- 会议讨论区

One-step Solution

- Most of the products are easy to prepare with simple steps
- Based on the premix used, basic ingredients like water, oil, rice and chicken are added to make delicious meals
- Benefits include shorter preparation time, assured consistent quality and taste of food, reduction of operational cost, reduced dependency of labour, and minimisation of inventory and storage space

一步到位的解决方案

- 大部分的产品都能透过简单的步骤准备
- 根据使用的预混粉、添加水、油、米以及鸡等基本材料即可轻松烹调美味食物。
- 众多益处包括缩短准备时间、保证质量和食品口味的一致性、降低运营成本、减少劳动力的依赖、最大限度减少仓库存储空间。

RECOGNITIONS

认证





椰浆饭粉
NASI LEMAK POWDER

Product Description

Make your nasi lemak the talk of town with our premium Nasi Lemak Powder, packed abundantly with all the authentic ingredients you need. Nasi lemak, one of Malaysia's most iconic traditional cuisines, is so popular that even though it is considered a breakfast dish, it is often eaten throughout the day. This Malay-style dish can be served in several different ways, making it rich in variety. Our powder is ideal for food preparation in smaller businesses. Just mix it with water, oil and rice and you have a truly Malaysian nasi lemak that's ready to serve to customers.

产品描述

我们的优质椰浆饭粉，包含所有正宗地道原料，让您的椰浆饭瞬间成为城中热话。椰浆饭是马来西亚最具标志性的传统美食之一，它非常受欢迎，常被作为早餐的首选，也可作为一天中的任何餐点。极具马来特色风味的椰浆饭含各种不同的搭配方式，使其更丰富多样，以满足饕客的挑剔味蕾。我们的椰浆饭粉非常适合小型企业用作食品准备。只需将它与水、油及大米搅拌，就可轻易制作一份最道地的马来西亚椰浆饭并供应给顾客。



Consumer Packing:
消费者包装：

1 packet = 40g
1 box = 5 packets x 40g
1 carton = 45 boxes

1包 = 40克
1盒 = 5包 x 40克
1箱 = 45盒



Standard Commercial Packing:
标准商业包装：

1 packet = 240g
1 carton = 25 packets x 240g

1包 = 240克
1箱 = 25包 x 240克

COOKING INSTRUCTIONS

烹饪说明

Ingredients:

| | |
|-------------------|-----------------|
| Rice | 3kg |
| Water | 5100ml |
| Cooking Oil | 15tbsp |
| Nasi Lemak Powder | 240g (1 packet) |

食材：

| | |
|------|------------|
| 米饭 | 3公斤 |
| 水 | 5100毫升 |
| 食用油 | 15汤匙 |
| 椰浆饭粉 | 240克 (1 包) |

Video:



Add all ingredients into the cooking pot and mix well.

将所有材料加入锅内搅拌均匀。



Cook until done.

煮熟即可。



Ready to serve.

准备上桌。

Rice Seasoning 米饭调料



鸡饭粉
CHICKEN RICE POWDER

Product Description

If you're looking to enhance your menu selections, our Chicken Rice Powder is made for you. Give your rice a flavourful kick with a perfect blend of tastes that your customers are sure to notice in the first bite. Whether served as regular chicken rice or 'nasi minyak' along with other dishes, you can let your imagination go wild with the many different ways you can use our powder.

产品描述

若您正想要为您的菜单添加新食品，我们的鸡饭粉是为您量身定制的最佳良策。香喷喷的米饭融合独特风味调料，吃下第一口就能留下深刻印象。无论作为鸡饭、油饭还是搭配其他菜肴，您可自行发挥创意以各种方式加入我们的调料，让鸡饭更入味，人人吃了都爱不释口。



Consumer Packing:
消费者包装：

1 packet = 40g
1 box = 5 packets x 40g
1 carton = 45 boxes

1包 = 40克
1盒 = 5包 x 40克
1箱 = 45盒



Standard Commercial Packing:
标准商业包装：

1 packet = 240g
1 carton = 25 packets x 240g

1包 = 240克
1箱 = 25包 x 240克

COOKING INSTRUCTIONS

烹饪说明

Ingredients (For Chicken Rice):

| | |
|---------------------|-----------------|
| Rice | 3kg |
| Water | 5100ml |
| Cooking Oil | 15tbsp |
| Chicken Rice Powder | 240g (1 packet) |

食材 (鸡饭)：

| | |
|-----|------------|
| 米饭 | 3公斤 |
| 水 | 5100毫升 |
| 食用油 | 15汤匙 |
| 鸡饭粉 | 240公克 (1包) |

Video:



Add all ingredients into the cooking pot and mix well.

将所有食材放入锅内搅拌均匀。



Cook until done. Ready to serve.

煮熟即可。准备上桌。

Ingredients (For Steamed Chicken):

| | |
|---------------------|-----------------|
| Chicken parts | 6-8 pcs |
| Water | 300 ml |
| Chicken Rice Powder | 240g (1 packet) |

食材(蒸鸡)：

| | |
|------|------------|
| 鸡肉部位 | 6-8 块 |
| 水 | 300毫升 |
| 鸡饭粉 | 240公克 (1包) |



Dissolve one packet (240 g) of powder into 300 ml of water to prepare marinade.

将1包(240克)鸡饭粉放入300毫升水里溶解，将鸡倒入腌制。



Marinate the chicken and refrigerate for 4 hours.

腌制鸡后放入冰箱4个小时。



Steam the marinated chicken with high heat for 15-20 minutes or until cooked.

将腌制好的鸡放入蒸锅以大火蒸15至20分钟或者至全熟。



Ready to serve. OPTIONAL: Garnish with spring onion slices

准备上桌。可选择：撒上葱花做装饰。



黄姜饭粉
TURMERIC RICE POWDER

Product Description

Bring the classic tastes of Malay Cuisine to your menu with authentic turmeric rice (Nasi Kunyit). Our Turmeric Rice Powder lets you make turmeric rice in a few easy steps; just add the powder, rice, water and oil into a rice cooker. And to bring great tastes together, serve it with curry or any of our sauce powders.

产品描述

道地的黄姜饭带来经典马来特色风味，让您的菜单更丰富多彩。我们的黄姜饭粉让您透过简单的步骤烹调姜黄饭，只需将黄姜饭粉、米饭、水及油加入电饭煲即可。香味扑鼻的黄姜饭搭配香浓的咖喱或我们的酱汁调料，如此理想的配搭，将黄姜饭的美味提升到另一个层次。

COOKING INSTRUCTIONS

烹饪说明

Ingredients:

| | |
|----------------------|-----------------|
| Rice | 3kg |
| Water | 5100ml |
| Cooking Oil | 15tbsp |
| Turmeric Rice Powder | 240g (1 packet) |

食材：

| | |
|------|-----------|
| 米饭 | 3公斤 |
| 水 | 5100毫升 |
| 食用油 | 15汤匙 |
| 黄姜饭粉 | 240克 (1包) |



Add all ingredients into the cooking pot and mix well.

将所有食材倒入锅内，
均匀搅拌。



Cook until done.

煮熟即完成。



Ready to serve.

准备上桌。

Standard Commercial Packing:
标准商业包装：

- 1 packet = 240g
- 1 carton = 25 packets x 240g
- 1包 = 240克
- 1箱 = 25包 x 240克



蒜香米饭粉
GARLIC RICE POWDER

Product Description

Garlic rice: A perfect side for any meal, so full of flavour you can even enjoy it on its own. And you can serve it easily with our Garlic Rice Powder; just add rice, oil, water and the powder into a rice cooker and cook it. Add this garlic goodness to dishes made with our Fried Chicken Powder and sauce powders for results your customers will love. And for the finishing touches, add in fried garlic slices for maximum garlic flavour.

产品描述

蒜米饭：可配搭任何食物的最佳配菜，蒜米饭香四处飘逸，浓香诱人，使得口感更丰富多彩。加入我们的蒜香米饭粉即可烹制香喷喷蒜米饭，绝对能带给顾客味蕾惊喜。只需将米饭、油、水及预混粉加入电饭煲中煮熟即可。最后倒入已爆香的大蒜片，肯定蒜香十足。

COOKING INSTRUCTIONS

烹饪说明

Ingredients:

| | |
|--------------------|-----------------|
| Rice | 3kg |
| Water | 5100ml |
| Cooking Oil | 15tbsp |
| Garlic Rice Powder | 240g (1 packet) |

食材：

| | |
|-------|-----------|
| 米饭 | 3公斤 |
| 水 | 5100毫升 |
| 食用油 | 15汤匙 |
| 蒜香米饭粉 | 240克 (1包) |



Add all ingredients into the cooking pot and mix well.

将所有食材倒入锅内，
均匀搅拌。



Cook until done.

煮熟即可。



Ready to serve.

准备上桌。

Standard Commercial Packing:
标准商业包装：

- 1 packet = 240g
- 1 carton = 25 packets x 240g
- 1包 = 240克
- 1箱 = 25包 x 240克

Fried Seasoning 油炸调料



特辣炸鸡粉
EXTRA SPICY FRIED CHICKEN POWDER

Product Description

Everyone loves fried chicken, no matter what their race. It's one of the best selling fast food products, and you can make it yours. This extra spicy powder allows you to cook your own tasty, crispy and crunchy fried chicken, the sort that everyone adores. And if you're looking for more variety, this powder can answer your needs as it is also ideal for cooking seafood, vegetables, mushrooms, meat and more. This was all achieved with our extensive research and testing to make sure customers like you get the best products from us.

产品描述

无论任何种族肤色，人人都爱吃炸鸡。炸鸡是最畅销的快餐产品之一，如今您可以轻松占尽市场先机。此特辣炸鸡粉可让您根据自己的喜好烹制香脆炸鸡。如果您想要烹制其他佳肴，此炸鸡粉也可一应俱全满足您的众多需求，因为它也是烹饪海鲜，蔬菜，蘑菇，肉类等的理想之选。我们通过广泛的研究和测试，旨在将最好的产品献给所有客户。



Consumer Packing:
消费者包装：

1 packet = 200g
1 box = 1 packet x 200g
1 carton = 45 boxes

1包 = 200克
1盒 = 1包 x 200克
1箱 = 45盒



Standard Commercial Packing:
标准商业包装：

1 packet = 2kg
1 carton = 12 packets x 2kg

1包 = 2公斤
1箱 = 12包 x 2公斤

COOKING INSTRUCTIONS

烹饪说明

Ingredients:

Chicken Parts 80-100 pcs
Water 1 L
Extra Spicy Fried Chicken Powder 2 kg (1 packet)

食材：

鸡肉部位 80至100块
水 1 公升
特辣炸鸡粉 2公斤(1包)

Video:



Prepare batter (1 L water mixed with 500 g of powder).

调制面糊
(1公升水加入500克特辣炸鸡粉)。



Marinate chicken with the batter for 15 minutes.

将鸡肉沾满面糊，腌制15分钟。



Coat chicken with remaining powder.

鸡裹上剩下的特辣炸鸡粉。



Deep fry the coated chicken in preheated oil at 170°C for 10-12 minutes or until golden brown.

热锅热油至170 °C，油炸腌制好的鸡至10至12分钟或直至外层呈金黄色即可。



Ready to serve.

准备上桌。

Fried Seasoning 油炸调料



特级炸鸡粉
PREMIUM FRIED CHICKEN POWDER

Product Description

Everyone loves fried chicken, no matter what their race. It's one of the best selling fast food products, and you can make it yours. This premium powder allows you to cook your own tasty, crispy and crunchy fried chicken. And if you're looking for more variety, this powder can answer your needs as it is also ideal for cooking seafood, vegetables, mushrooms, potatoes and more. This was all achieved with our extensive research and testing to make sure customers like you get the best products from us.

产品描述

无论任何种族肤色，人人都爱吃炸鸡。炸鸡是最畅销的快餐产品之一，如今您可以轻松占尽市场先机。此特级炸鸡粉可让您根据自己的喜好烹制香脆炸鸡。如果您想要烹制其他佳肴，此炸鸡粉也可一应俱全满足您的众多需求，因为它也是烹饪海鲜，蔬菜，蘑菇，肉类等的理想之选。我们通过广泛的研究和测试，旨在将最好的产品献给所有客户。



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1 carton = 45 boxes

1包 = 200克
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1箱 = 45盒



Standard Commercial Packing:
标准商业包装：

1 packet = 2kg
1 carton = 12 packets x 2kg

1包 = 2公斤
1箱 = 12包 x 2公斤

COOKING INSTRUCTIONS

烹饪说明

Ingredients:

Chicken Parts 80-100 pcs
Water 1 L
Premium Fried Chicken Powder 2 kg (1 packet)

食材：

鸡肉部位 80至100 塊
水 1 公升
特级炸鸡粉 2公斤(1包)

Video:



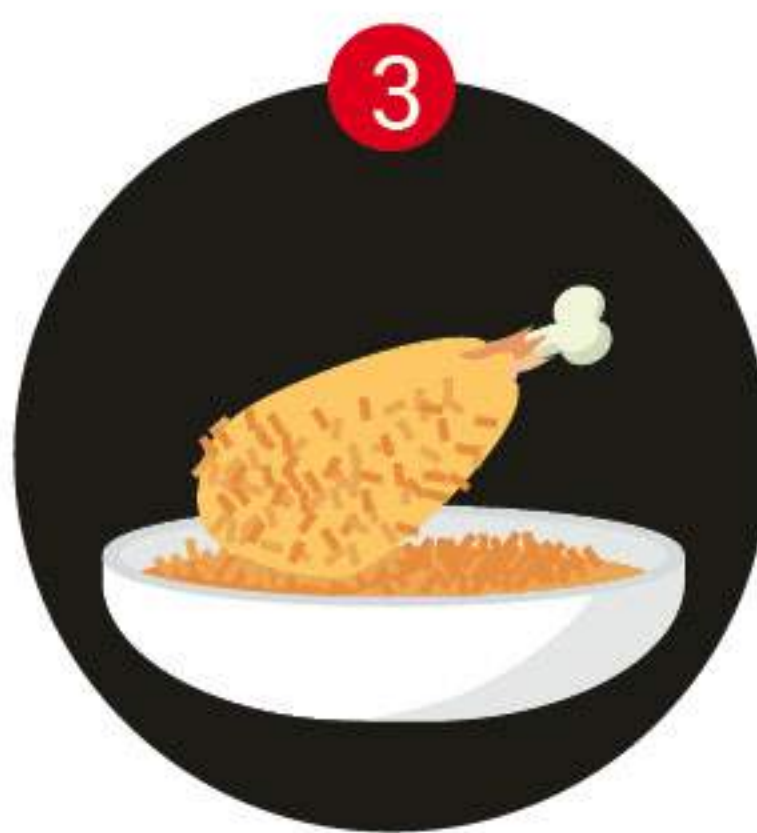
Prepare batter (1 L water mixed with 500 g of powder).

调制面糊（1公升水加上500克
特级炸鸡粉搅拌）。



Marinate chicken with the batter for 15 minutes.

将鸡肉沾满面糊，腌制15分钟。



Coat chicken with remaining powder.

鸡裹上剩下的特级炸鸡粉。



Deep fry the coated chicken in preheated oil at 170°C for 10-12 minutes or until golden brown. Serve hot.

热锅热油至170 °C，油炸腌制好的鸡
至10至12分钟或直至外层
呈金黄色即可。



Ready to serve.

准备上桌。



香辣炸鸡腌料粉

SPICY FRIED CHICKEN MARINADE POWDER

Product Description

Spice up your fried chicken and add a real kick to its flavour with our special-formulated marinade! Just add water, and our one-step Spicy Fried Chicken Marinade Powder is good to go. And if you really want to serve your customers fried chicken wrapped in flavour, we suggest you coat the marinated chicken with our fried chicken powders!

产品描述

我们的特制腌料粉不仅可增添炸鸡的香辣美味，而且炸出来的炸鸡更入味，让人一试上瘾！只需添加水并倒入我们的香辣炸鸡腌料粉即可。如您想要烹制香辣美味、入味十足的炸鸡给顾客，我们的香辣炸鸡腌料粉绝对是您腌制炸鸡的好帮手！



Standard Commercial Packing:
标准商业包装：

1 packet = 1kg
1 carton = 24 packets x 1kg
1包 = 1公斤
1箱 = 24包 x 1公斤

COOKING INSTRUCTIONS

烹饪说明

Ingredients:

| | |
|-------------------------------------|------------------|
| Chicken Parts | 100 pieces |
| Water | 4 L |
| Spicy Fried Chicken Marinade Powder | 100 g (1 packet) |

食材：

| | |
|---------|-------------|
| 鸡肉部位 | 100 塊 |
| 水 | 4公升 |
| 香辣炸鸡腌料粉 | 100 克 (1 包) |



Dissolve one packet (100 g) of powder into 4 L of water.

将1包(100克) 香辣炸鸡腌料粉放入4公升水里溶解，准备腌制。



Mix well and refrigerate for 4 hours.

搅拌均匀并放入冰箱4个小时。



Ready to use.

准备上桌。

Sauce Seasoning 酱汁调料



参巴马来盞酱粉
SAMBAL BELACAN SAUCE POWDER

Product Description

The truly Malaysian condiment, sambal belacan is one of our national treasures and the iconic partner of nasi lemak, our other trademark dish. As a sauce, you can put it on anything as gravy: meats and vegetables, eggs, and more. And now, with this Sambal Belacan Sauce Powder, you can serve up that unmistakable sambal flavour conveniently. And for the authentic sambal belacan experience, we recommend topping it with anchovies to enhance the flavour!

产品描述

充满马来特色风味的参巴马来盞酱粉是我们国宝级美食之一，也是大马道地美食——椰浆饭必不可少的酱料配搭。参巴马来盞酱粉可作为任何食物的酱料如肉类、蔬菜、鸡蛋等等。现在有了参巴马来盞酱粉，您可以随时随地轻松制作正宗的参巴酱。若想要品尝更道地的参巴马来盞风味，我们推荐您配搭鳀鱼，肯定能大大提升其独特风味。



Standard Commercial Packing:
标准商业包装：

1 packet = 1kg
1 carton = 24 packets x 1kg
1包 = 1公斤
1箱 = 24包 x 1公斤

COOKING INSTRUCTIONS

烹饪说明

Ingredients:

| | |
|-----------------------------|------------------|
| Water | 1.2 L |
| Cooking Oil | 1 kg (1 packet) |
| Sambal Belacan Sauce Powder | 500 ml (40 tbsp) |

配料：

| | |
|---------|--------------|
| 水 | 1.2公升 |
| 食用油 | 1公斤（1包） |
| 参巴马来盞酱粉 | 500毫升（40 汤匙） |

Video:



Dissolve one packet (1 kg) of sauce powder into 1.2 L of water.

将1包(1公斤)参巴马来盞酱粉放入1.2公升水里，搅拌至完全溶解。



Mix well with oil and bring to boil/cook.

加入油搅拌及煮沸/煮熟。



Ready to serve.
OPTIONAL: Add fried anchovies and stir well before serve.

准备上桌。可选择：加入炸鳀鱼，搅拌均匀即可食用。

Sauce Seasoning 酱汁调料



黑椒酱粉
BLACK PEPPER SAUCE POWDER

Product Description

Whether you're serving up stir-fried dishes or providing dipping sauces, our Black Pepper Sauce Powder is a wonderful addition to your menu. Add that authentic black pepper flavour, whether it's for chicken, beef, seafood, or even noodles. Just add water, followed by a quick cooking.

产品描述

无论是炒菜或是用作蘸酱，我们的黑椒酱粉都能为您的菜肴增添风味。将正宗的黑胡椒加入鸡肉、牛肉、海鲜或面条，为食物增添鲜美滋味。只需加入水，然后快速烹调即可。



Standard Commercial Packing:
标准商业包装：

1 packet = 1kg
1 carton = 24 packets x 1kg
1包 = 1公斤
1箱 = 24包 x 1公斤

COOKING INSTRUCTIONS

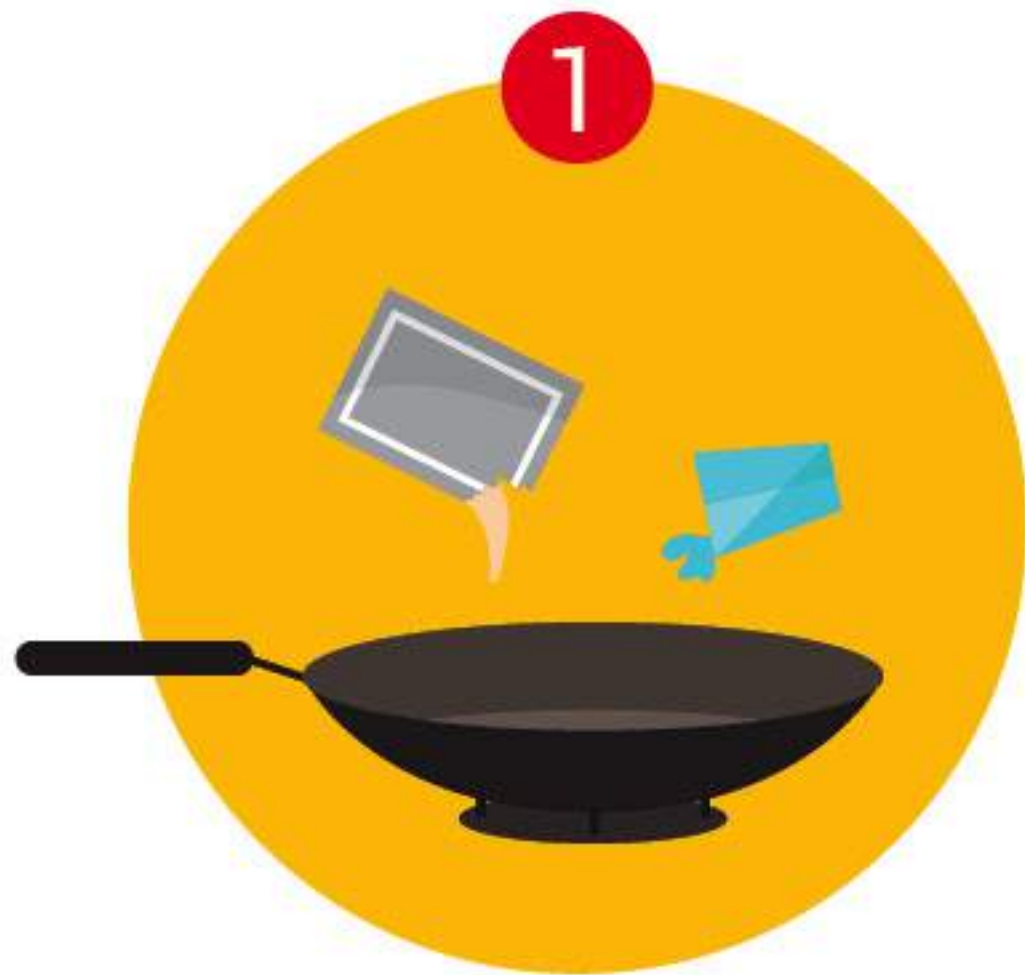
烹饪说明

Ingredients:

| | |
|---------------------------|-----------------|
| Water | 6 L |
| Black Pepper Sauce Powder | 1 kg (1 packet) |

食材：

| | |
|------|------------|
| 水 | 6公升 |
| 黑椒酱粉 | 1公斤 (1包) |



Dissolve one packet (1 kg) of sauce powder into 300 ml of water.

将1包(1公斤) 黑椒酱粉放入300毫升水里溶解及搅拌。



Mix well and bring the sauce to boil/cook.

均匀搅拌后煮熟即可。



Ready to serve.

准备上桌。

Sauce Seasoning 酱汁调料



红烧烤酱粉
RED BBQ SAUCE POWDER

Product Description

Our Red BBQ Sauce Powder is good for more than just barbecues! Add a tongue-tingling barbecue flavour to a variety of dishes with sauce which is thick enough for dipping and light enough for marinade, letting your customers enjoy it however they want.

产品描述

我们的红烧烤酱粉不仅仅只用作烧烤，还可用作调味酱！香气四溢的烧烤味质感不厚也不薄，可用作蘸酱或腌制食品。您也可随意在各种佳肴上添加红烧烤酱粉，让烧烤的孜然香味直击顾客的味蕾，人人都过嘴不忘。



Standard Commercial Packing:
标准商业包装：

1 packet = 1kg
1 carton = 24 packets x 1kg
1包 = 1公斤
1箱 = 24包 x 1公斤

COOKING INSTRUCTIONS

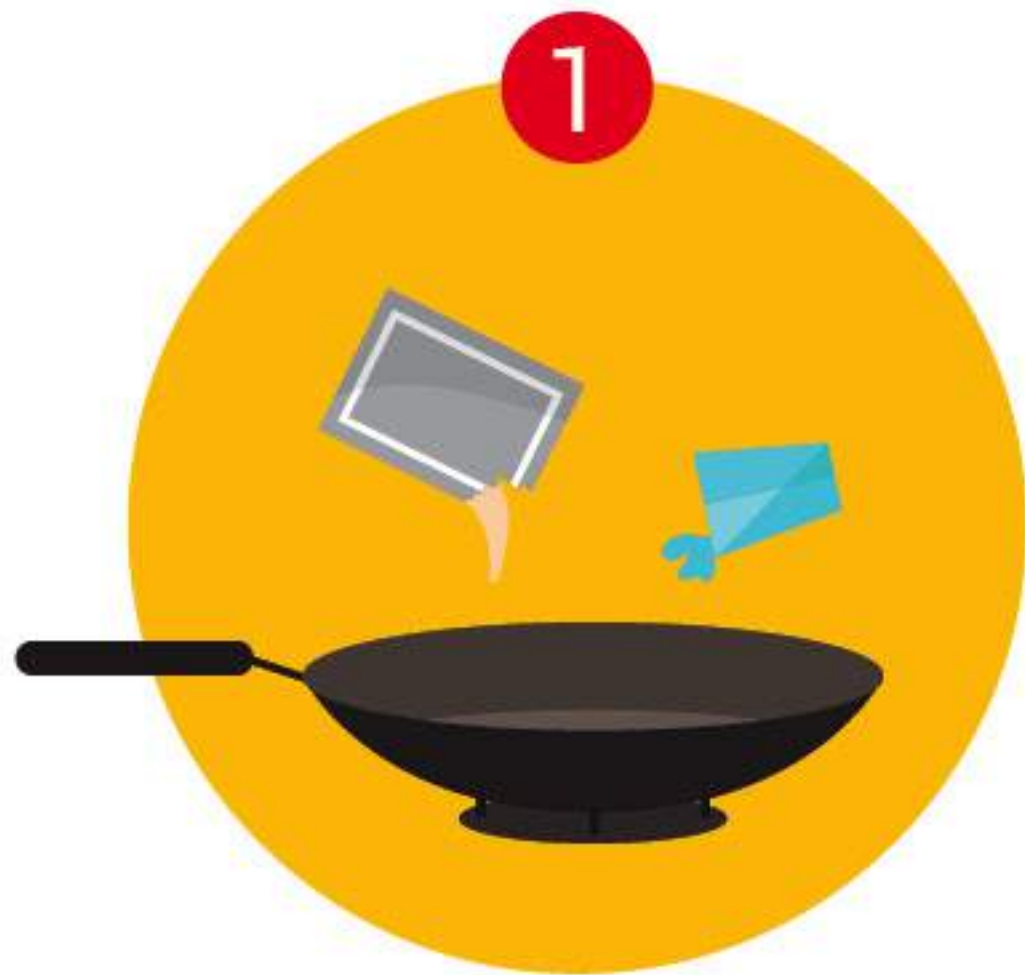
烹饪说明

Ingredients:

| | |
|----------------------|-----------------|
| Water | 2 L |
| Red BBQ Sauce Powder | 1 kg (1 packet) |

食材：

| | |
|-------|-----------|
| 水 | 2公升 |
| 红烧烤酱粉 | 1公斤 (1 包) |



Dissolve one packet (1 kg) of sauce powder into 2 L of water.

将1包(1公斤)红烧烤酱粉放入2公升水里溶解。



Mix well and bring the sauce to boil/cook.

均匀搅拌后煮熟即可。



Ready to serve.

准备上桌。



韩式蒜香酱
KOREAN GARLIC SOY SAUCE

Product Description

Annyeong! Are you on board for the K-food craze and looking to serve your customers real Korean cuisine? Then our Korean Garlic Soy Sauce has you covered! This sumptuous seasoning is an iconic Korean sweet and salty combination of soy sauce and garlic. Brush or toast it on the surface of Korean-style fried chicken wings or drumettes and bring the taste of Seoul to your menu!

产品描述

韩式料理深受人人的喜爱，您是否蠢蠢欲动想供应最道地的韩国餐给您的顾客呢？我们丰盛美味的韩式蒜香酱含典型的韩式甜咸味再加上香醇酱油及香蒜烹制而成。将美味酱油涂在韩式炸鸡翅或火鸡腿上或香烤皆可，为您的菜单带来浓浓的首尔风味！



Standard Commercial Packing:
标准商业包装：

1 packet = 1kg
1 carton = 20 packets x 1kg
1包 = 1公斤
1箱 = 20包 x 1公斤

COOKING INSTRUCTIONS

烹饪说明

Ingredients:

| | |
|---------------------------------|-----------------|
| Fried Chicken Wings / Drumettes | 100 pcs |
| Korean Garlic Soy Sauce | 1 kg (1 packet) |

食材：

| | |
|--------|----------|
| 炸鸡翅/鸡腿 | 100块 |
| 韩式蒜香酱 | 1公斤(1 包) |



Toast / brush the Korean Garlic Soy Sauce on the fried chicken wings / drumettes.

将韩式蒜香酱油倒入炸鸡翅/鸡腿，均匀刷一刷。



Ready to serve.

准备上桌。

Sauce Seasoning 酱汁调料



韩式辣椒酱
KOREAN SPICY GOCHUJANG SAUCE

Product Description

Annyeong! Are you on board for the K-food craze and looking to serve your customers real Korean cuisine? Then our Korean Spicy Gochujang Sauce has you covered! This sumptuous seasoning is a spicy treat complemented by an iconic Korean sweet and salty flavour. Brush or toast it on the surface of Korean-style fried chicken wings or drumettes and bring the taste of Seoul to your menu!

产品描述

韩式料理深受人人的喜爱，您是否蠢蠢欲动想供应最道地的韩国餐给您的顾客呢？我们丰盛美味的韩式辣椒酱辣中夹带着典型的韩式甜咸味。将辣酱涂在韩式炸鸡翅或火鸡腿上或香烤皆可，为您的菜单带来浓浓的首尔风味！



Standard Commercial Packing:
标准商业包装：

1 packet = 1kg
1 carton = 20 packets x 1kg
1包 = 1公斤
1箱 = 20包 x 1公斤

COOKING INSTRUCTIONS

烹饪说明

Ingredients:

Fried Chicken Wings / Drumettes 100 pcs
Korean Spicy Gochujang Sauce 1 kg (1 packet)

食材：

炸鸡翅/鸡腿 100块
韩式辣椒酱 1公斤(1 包)



Toast/brush the Korean Spicy Gochujang Sauce on the fried chicken wings/drumettes.

将韩式辣椒酱倒入炸鸡翅/鸡腿，均匀刷一刷。



Ready to serve.

准备上桌。

Soup Seasoning 汤调料



鸡汤粉
CHICKEN SOUP POWDER

Product Description

Who's in the mood for some good, wholesome chicken soup? Our Chicken Soup Powder is the answer, and it's easy to make; just add water and boil it, and it's ready to serve. This soup can be served as it is or enhanced with other ingredients like vegetables and meats, letting you serve your customers any type of hearty, delicious soup.

产品描述

想要轻松煮一碗热腾腾的滋润鸡汤吗？我们的鸡汤粉就是您的最佳选择，而且调制起来相当简单，只需加入水、煮至沸腾即可。此鸡汤也可当汤底，并配搭各种食材如蔬菜、肉类，让您毫不费力煲出各种靓汤供应给顾客。

COOKING INSTRUCTIONS

烹饪说明

Ingredients:

| | |
|---------------------|------------------|
| Water | 15 L |
| Chicken Soup Powder | 240 g (1 packet) |

食材：

| | |
|-----|-------------|
| 水 | 15公升 |
| 鸡汤粉 | 240 克 (1 包) |



Dissolve one packet (1 kg) of powder into 15 L of water. OPTIONAL: Add vegetables and tofu.

将1包(1 公斤) 鸡汤粉放入 15公升水里溶解。可选择：加入蔬菜及豆腐。



Mix well and bring the soup to boil.

搅拌均匀并煮熟。



Ready to serve.

准备上桌。

Standard Commercial Packing:
标准商业包装：

1 packet = 240g
1 carton = 25 packets x 240g

1包 = 240克
1箱 = 25包 x 240克





速溶香椰粉
INSTANT COCONUT POWDER

Product Description

The creamy goodness and flavour of fresh coconut milk is now available in powdered form. Let your imagination inspire you to serve it in soups, curries, smoothies, dishes, and desserts for that good old coconutty aroma. It's more inexpensive, easier to store, and longer-lasting than coconut milk. All this while still being delicious.

产品描述

浓郁美味的椰奶今备有粉状包装。您可激发创作灵感，在汤、咖喱、冰沙、各种菜式及甜点里添加椰香四溢的香椰粉。它比椰奶更便宜、容易储存及耐用。更重要的是它的美味也毫不逊色。

COOKING INSTRUCTIONS

烹饪说明

Ingredients (For Coconut Milk):

| | |
|------------------------|------------------------|
| Water | 3L (thin) / 6L (thick) |
| Instant Coconut Powder | 1 kg (1 packet) |

配料 (调配椰奶) :

| | |
|-------|---------------------|
| 水 | 3公升(稀椰奶)/ 6公升 (浓椰奶) |
| 速溶香椰粉 | 1公斤 (1包) |



Standard Commercial Packing:
标准商业包装：

1 packet = 1kg
1 carton = 24 packets x 1kg

1包 = 1公斤
1箱 = 24包 x 1公斤



Dissolve one packet (1 kg) of powder into 3 L (thin texture) or 6 L (thick texture) of warm water.

将1包(1 公斤) 速溶香椰粉放入3公升温水 (稀椰奶) 或6公升温水 (浓椰奶) 溶解。



Mix well.

搅拌均匀。



Ready to serve.

准备上桌。



比利时威化饼粉
BELGIUM WAFFLE POWDER

Product Description

Despite the name, Belgium waffles are popular in North America! You can tell them apart from regular waffles by their larger size, lighter batter, larger squares, and a higher grid pattern that forms deep pockets. These go great with all sorts of toppings (like whipped cream, confectioner's sugar, soft fruit, chocolate spread, and syrup and butter). Usually they're eaten for breakfast, but sometimes they're eaten for dessert with a serving of vanilla ice cream and fresh fruits (such as strawberries). And you can enjoy them either way in an instant with our one-step Belgium Waffle Powder; no eggs needed, just add water.

产品描述

虽然我们称它为比利时威化饼，但是它其实是在北美洲打响名声。您可以透过其大小尺寸、面糊厚薄度、格子大小或格子模具的深度来区分威化饼。威化饼适用配搭各种佐料如生奶油、果糖、软水果、巧克力酱、糖浆及黄油等等。一般可当早餐吃，偶尔也配搭香草冰淇淋及新鲜水果（如草莓）作为甜点。加入我们的速溶比利时威化饼粉就可一步到位轻松烹制比利时威化饼，随时享用美味威化饼。

COOKING INSTRUCTIONS

烹饪说明

Ingredients:

Water 70-75°F (variable) 12 cups
Belgium Waffle Powder 2.27kg

食材：

水 70-75 °F (易变) 12杯
比利时威化饼粉 2.27公斤



Add half of the water to the powder and mix until smooth for 1 minute on low speed.

将一半的水放入比利时威化饼粉里溶解。使用搅拌器以低速搅拌1分钟至顺滑。



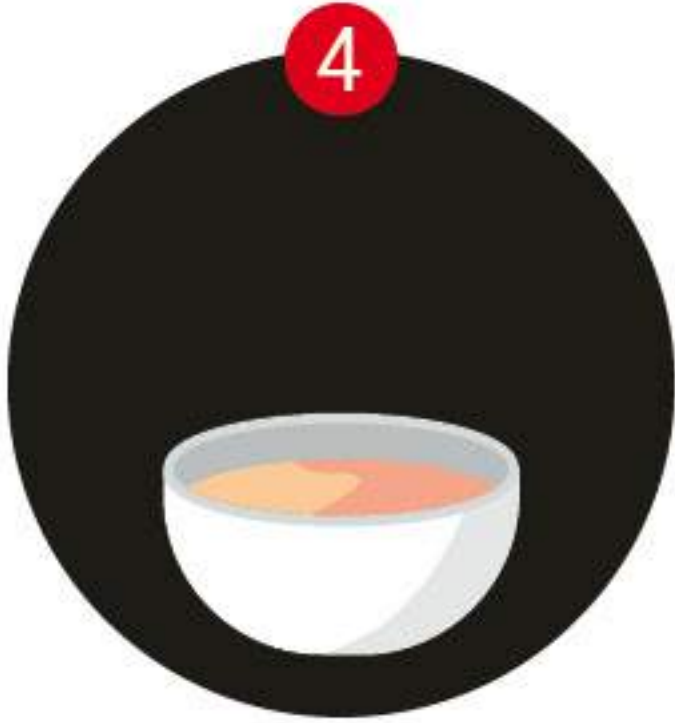
Add remaining water while blending for 30 seconds.

搅拌30秒后加入其余的水。



Scrape bowl. Continue to blend for 1 minute or until smooth.

刮一刮容器旁的面糊，然后再搅拌至1分钟或顺滑为止。



Rest batter for 10 minutes, and then stir batter down.

将面糊放置10分钟后再搅拌。



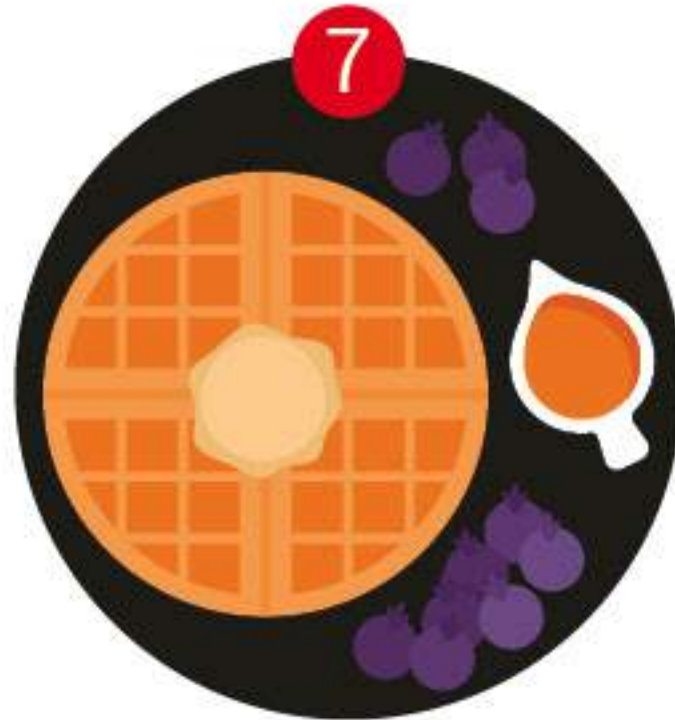
Deposit batter on seasoned waffle baker.

将面糊倒入威化饼烤炉



Bake approximately 3 ½ minutes.

香烤大约3分钟半。



Ready to serve.

OPTIONAL: Add toppings (e.g. ice cream, fruit puree, maple syrup, honey) on top of the waffle.

准备上桌。
可选择：添加佐料(如冰淇淋、水果泥、枫糖浆、蜜糖)到威化饼上方。

Standard Commercial Packing:
标准商业包装：

1 packet = 2.27 kg
1 carton = 6 packets x 2.27 kg
1包 = 2.27公斤
1箱 = 6包 x 2.27公斤





爆米花糖（焦糖口味）
POPCORN SUGAR (CARAMEL FLAVOUR)

Product Description

If you want to make your menu POP with popcorn, you're going to need to top it with a truly sweet sugar. Look no further than our Popcorn Sugar (Caramel Flavour)! This sugar coats your popcorn with the rich sweetness of caramel. Why settle for regular sugar when you can get it in caramel?

产品描述

想要您的菜单如爆米花那样具有爆发力？只需添加我们的爆米花糖即可。将我们的独特焦糖爆米花糖裹上爆米花，酥脆的口感夹着甜甜咸咸的香味，带来味觉和口感上的双重满足。为何还要使用普通糖，当您可以选择添加浓郁香甜的焦糖。



Standard Commercial Packing:
标准商业包装：

1 packet = 22.68kg
1 carton = 1 packet x 22.68kg
1包 = 22.68公斤
1箱 = 1包 x 22.68公斤

COOKING INSTRUCTIONS

烹饪说明

Ingredients:

Popping Oil 2 oz (56 g)
Corn Seeds 6 oz (170 g)
Popcorn Sugar (Caramel Flavour) 4 oz (113 g)
Flavacol Popcorn 1 pinch

食材：

爆米花黄油 2盎司(56 克)
玉米粒 6盎司(170克)
爆米花糖（焦糖口味） 4盎司(113克)
爆米花黄油调味盐 一小撮



Heat the kettle of popcorn machine for 4 minutes.

启动爆米花机器预热4分钟。



Switch on the motor.

启动马达。



Add the popping oil, followed by the Flavacol popcorn and Popcorn Sugar (Caramel Flavour) in the kettle.

加入爆米花黄油后，将爆米花黄油调味盐、爆米花糖(焦糖口味)加入锅内。



If corn seeds begin to burst in the last 3 minutes, turn off the heater switch.

在最后3分钟，当玉米粒开始爆开时，关闭加热器。



When all the unexploded corn seeds are depleted, switch off the motor. Tilt the kettle to the left and pour out the popcorn. Use a wooden spoon to remove the remaining popcorn in the kettle.

玉米粒停止爆开后关闭马达。将锅向左倾斜倒出爆米花。用木汤匙取出剩余的爆米花。



Ready to serve.

准备上桌。



二合一速溶黑咖啡粉
2 IN 1 BLACK COFFEE POWDER

Product Description

Who doesn't love a rich cup of 'Kopi-O'? Adding rich, black coffee to your beverage menu has never been easier thanks to our 2 In 1 Black Coffee Powder. Those who like their coffee dairy-free are sure to raise a toast to your outlet!

产品描述

二合一速溶黑咖啡粉深受咖啡迷的青睐。我们的二合一速溶黑咖啡粉可冲泡出香醇浓郁的黑咖啡，让您的饮料菜单添加特色饮料。而您的店也会凭着那独特的咖啡芳香而深受热捧！



Standard Commercial Packing:
标准商业包装：

1 packet = 1kg
1 carton = 20 packets x 1kg
1包 = 1公斤
1箱 = 20包 x 1公斤

COOKING INSTRUCTIONS

烹饪说明

Ingredients:

Water 9 L
2 In 1 Black Coffee Powder 1 kg (1 packet)

食材：

水 9公升
二合一速溶黑咖啡粉 1公斤（1包）



Dissolve one packet (1 kg) of coffee powder into 9 L of hot water.

将1包(1公斤)二合一速溶黑咖啡粉放入9公升热水里溶解。



Stir well.

均匀搅拌。



Ready to serve.

准备上桌。



OPTIONAL: Add ice cubes to serve it cold.

冷饮可加入冰块。



三合一速溶白咖啡粉
3 IN 1 WHITE COFFEE POWDER

Product Description

There's nothing quite like Ipoh white coffee. A novel blend of coffee beans, palm oil margarine, and a touch of milk or creamer gives birth to its uniquely aromatic taste. And you can now serve it conveniently with our instant powder coffee. Just add hot water, and let your customers savour an ideal balance of delightful coffee, sugar and creamer.

产品描述

还有什么能媲美怡保白咖啡。将咖啡豆、棕榈黄油、牛奶或奶精混合搅拌，形成独特的芳香美味。现在您可使用我们的三合一速溶白咖啡粉冲泡白咖啡，轻松为顾客献上一杯香醇好咖啡。只需加入热水，即可让您的顾客品味咖啡、糖和奶精的完美配搭比例。



Standard Commercial Packing:
标准商业包装：

1 packet = 1kg
1 carton = 20 packets x 1kg
1包 = 1公斤
1箱 = 20包 x 1公斤

COOKING INSTRUCTIONS

烹饪说明

Ingredients:

Water 5.15 L
3 In 1 White Coffee Powder 1 kg (1 packet)

食材：

水 5.15公升
三合一速溶白咖啡粉 1公斤（1包）



Dissolve one packet (1 kg) of coffee powder into 5.15 L of hot water.

将1包(1 公斤)
三合一速溶白咖啡粉放
入5.15公升热水里
溶解。



Stir well.

搅拌均匀。



Ready to serve.

准备上桌。



OPTIONAL: Add ice cubes to serve it cold.

冷饮可加入冰块。



速溶巧克力粉
INSTANT CHOCOLATE DRINK POWDER

Product Description

You know you're Malaysian when your home has at least one chocolate drink powder brand. Give your customers an authentic touch of home with our very own Instant Chocolate Drink Powder, perfect for preparing various unique chocolate drinks or delectable desserts. It tastes great, and it's easy to make.

产品描述

大部分大马人家里都备有各种品牌的巧克力粉。我们的独特速溶巧克力粉，可冲泡各种巧克力饮料及超美味甜点，为顾客带来满满的幸福滋味。如今轻轻松松就可制作美味又可口的巧克力饮料。



Standard Commercial Packing:
标准商业包装：

1 packet = 1kg
1 carton = 20 packets x 1kg
1包 = 1公斤
1箱 = 20包 x 1公斤

COOKING INSTRUCTIONS

烹饪说明

Ingredients:

Water 5.15 L
Instant Chocolate Drink Powder 1 kg (1 packet)

食材：

水 5.15公升
速溶巧克力粉 1公斤（1包）



Dissolve one packet (1 kg) of drink powder into 5.15 L of hot water.

将1包(1 公斤) 速溶巧克力粉放入5.15公升热水里溶解。



Stir well.

搅拌均匀。



Ready to serve.

准备上桌。



OPTIONAL: Add ice cubes to serve it cold.

冷饮可加入冰块。



速溶奶茶粉
INSTANT MILK TEA DRINK POWDER

Product Description

To most Malaysians, a cup of instant milk tea or Teh ‘C’ is a daily ritual. Add this daily tea to your menu with our Instant Milk Tea Drink Powder and serve up its characteristic smooth texture and wondrous aroma. Just add hot water and serve. And if they’re in the mood for a foamy tea, this tea mix works just as well for making teh tarik.

产品描述

奶茶或“Teh C”几乎是大马人的日常饮料。将速溶奶茶粉加入您的日常饮料菜单，肯定能满足顾客的味蕾需求，因为它不仅丝滑顺口，同时也茶香奶浓，创造出完美的浓郁口感。只需加入热水即可。您也可使用此速溶奶茶粉冲泡出香滑的泡沫拉茶。

COOKING INSTRUCTIONS

烹饪说明

Ingredients:

| | |
|-------------------------------|-----------------|
| Water | 5.15 L |
| Instant Milk Tea Drink Powder | 1 kg (1 packet) |

食材：

| | |
|-------|---------|
| 水 | 5.15公升 |
| 速溶奶茶粉 | 1公斤（1包） |



Standard Commercial Packing:
标准商业包装：

1 packet = 1kg
1 carton = 20 packets x 1kg
1包 = 1公斤
1箱 = 20包 x 1公斤



Dissolve one packet (1 kg) of drink powder into 5.15 L of hot water.

将1包(1 公斤) 速溶奶茶粉放入5.15公升热水里溶解。



Stir well.

搅拌均匀。



Ready to serve.

准备上桌。



OPTIONAL: Add ice cubes to serve it cold.

冷饮可加入冰块。

WHY CHOOSE US 为何选择我们



Our slogan is “Customer success is our business”, which is reflected in our wealth of experience in developing quality food premix products. We specialise in making our products easy and convenient to use, offering you the benefits of simple and neat preparation. Our team continuously strives to ensure that our products are developed with no added preservatives so that your dishes are natural, delicious, and wholesome. And each product is produced according to our highest manufacturing standards. This gives you product consistency you can count on. No matter what dishes you are preparing, they will always have our signature level of quality, flavour, and texture.

我们视顾客的成功为我们的业务，因此我们研发优质食品预混粉产品。我们专注于生产简单又方便使用的产品，为您简化复杂的准备程序。我们的团队持续不断努力生产无添加防腐剂的产品，确保您供应的所有菜式天然，美味又健康。同时保证所有产品都符合我们的最高生产标准，有效保证产品质量的一致性水准。无论您准备任何食物，都保持我们一贯性的质量，风味及质感。



OUR BRANDS 我们的品牌

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