



SANKOU
ASIAN FOOD

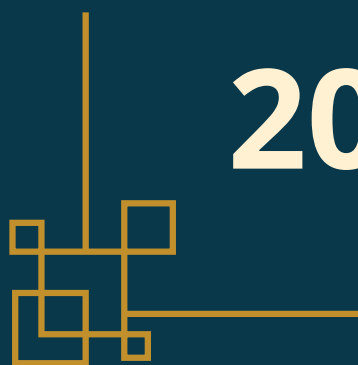
西班牙三口食品有限公司

PRODUCTS
MANUFACTURED
IN OUR CENTRAL
KITCHEN

中央厨房 预制菜供应



2024



CATALOGUE
产品手册





SANKOU
ASIAN FOOD



MODERNIZE **YOUR MENU,**
JOIN **THE ASIAN CUISINE**
FASHION

加入亚洲美食潮流
让您的菜单更时尚

Mandarin Gourmet offers you a wide catalog of dim sum and fresh pasta for your menu.

- HEALTHY AND FASHIONABLE TAPAS
- EASY PREPARATION DIRECTLY FROM FROZEN
- EXCELLENT CLIENT'S OPINION
- WIDE VARIETY OF PRODUCT, ADAPTABLE TO YOUR STYLE

WWW.SANKOU.ES




SANKOU
ASIAN FOOD
三口食品



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企业介绍



三口食品是西班牙康泰集团公司旗下的一个食品品牌。

西班牙康泰集团公司经营旅游、餐饮、食品，旗下有：三口食品厂，西班牙康泰旅行社，外滩一号餐厅，东方之珠餐厅。

三口食品起源于创始人对中餐美食孜孜不倦的追求及其对其发扬光大的决心。早在 2008 年，公司就对西班牙没有真正的高级中餐感到惋惜，花巨资在马德里高档区分装修了一家大型的别墅花园高级中餐厅——外滩一号。经过多年精心的经营，外滩一号已经成为西班牙乃至欧洲正宗中餐的标志性品牌。2021年，公司又在另一处马德里高档分区打造了高级餐饮场所——东方之珠餐厅，该餐厅也在沿袭外滩一号的成功之路，得到中外食客的一致好评。

面食点心成了两家餐厅的特色餐饮。公司一直秉承传统工艺，精心制作淮阳和广式点心，深受广大客户欢迎。公司管理层考虑到点心的市场需求量大，而市面上很难找到口味正宗食材讲究的点心，经过长久的考察和学习后，投巨资在马德里市郊创办了三口食品厂。

工厂面积4000平方米，目前已投入使用的是 2000平方，第二期2000平方米的扩建工程正在进行中。目前工厂产品涉及广式点心，淮阳点心，日本面食，日式和中式肉类预制菜。



公司的目标是为休闲餐厅的后厨提供全面的预制菜，以减轻欧洲找厨师困难的问题，取名三口食品，代表了公司管理层想要秉承的经营理念：三个口成一个品字，做正宗好吃的中式点心，让顾客放心品尝。



三口食品，由上海广州资深点心师掌舵，遵循传统配方，精心挑选供应商，采用当地新鲜优良食材，严格按照卫生部标准制作，你只需几分钟的加工就能上桌，是您居家生活、餐厅经营的好伙伴!

工厂产品除了向西班牙境内的客户提供，也向欧洲市场:英国，法国，意大利，葡萄牙，奥地利，荷兰等国家供应。目前公司正大力开发机器化生产，现有日本设备生产小笼包，煎包，大包，小包，各种圆形的包馅食品，2024年4月到位的煎饺和日式锅贴机给公司带来关键性的影响，不仅产量大幅度提高，而且在此类产品的市场上很有价格竞争力。下一步还要到位的是面条机，生产日式拉面，中式碱水面，刀削面等等。

随着市场的开拓，机械设备的不断投入，三口食品厂的发展前景可观，公司团队有信心有能力把三口食品打造成欧洲有影响力的食品工厂。

Company Profile

SANKOU ASIAN FOOD is a food brand under Grupo Mandarin. Grupo Mandarin operates in tourism, dining, and food sectors, and its subsidiaries include Sanku Foods Factory, Kontai Travel Agency, Bund No.1 Restaurant, and Pearl of the Orient Restaurant.



SANKOU ASIAN FOOD originated from the founder's relentless pursuit of Chinese culinary excellence and determination to promote it. As early as 2008, the company was disappointed by the lack of authentic high-end Chinese cuisine in Spain and invested heavily to open a large villa garden high-end Chinese restaurant, Bund No.1, in a high-end district of Madrid. After years of meticulous management, Bund No.1 has become a signature brand for authentic Chinese cuisine in Spain and even Europe. In 2021, the company opened another high-end dining venue, Pearl of the Orient Restaurant, in another upscale area of Madrid. This restaurant continues the successful path of Bund No.1 and has received unanimous praise from both domestic and international diners.

Company Profile



Noodle and dim sum have become the signature dishes of both restaurants. The company has always adhered to traditional craftsmanship, meticulously producing Huaiyang and Cantonese dim sum, which are highly favored by customers. Considering the large demand for dim sum and the difficulty in finding authentic and high-quality ingredients on the market, the company, after extensive research and study, invested heavily to establish Sanku Foods Factory in the suburbs of Madrid.

The factory covers an area of 4,000 square meters, with 2,000 square meters currently in use and an additional 2,000 square meters under expansion. The factory's products include Cantonese dim sum, Huaiyang dim sum, Japanese noodles, and both Japanese and Chinese meat pre-cooked dishes.

The company's goal is to provide comprehensive pre-cooked dishes for the kitchens of casual dining restaurants, addressing the challenge of finding chefs in Europe. Named Sanku Foods, the company represents the management's philosophy: three mouths forming a "品" character, symbolizing the commitment to making authentic and delicious Chinese dim sum that customers can enjoy with confidence.



Company Profile



SANKOU ASIAN FOOD led by experienced dim sum masters from Shanghai and Guangzhou, adheres to traditional recipes, carefully selects suppliers, and uses locally sourced, high-quality fresh ingredients. Made in strict accordance with health department standards, our products require only a few minutes of preparation before serving. They are the perfect partner for your home dining and restaurant operations!

In addition to supplying clients within Spain, the factory also serves the European market, including countries such as the UK, France, Italy, Portugal, Austria, and the Netherlands. The company is currently focusing on the development of mechanized production. Existing Japanese equipment is used to produce items such as xiao long bao, pan-fried buns, large buns, small buns, and various round-filled products.



Additionally, the recent acquisition of gyoza and Japanese potsticker machines in April has had a significant impact, greatly increasing production volume and enhancing price competitiveness in the market for these products. The next step will be to acquire noodle machines for producing Japanese ramen, Chinese alkaline noodles, knife-cut noodles, and more.

With market expansion and ongoing investment in machinery, Sanku Foods Factory has a promising development outlook. The company team is confident in their ability to build Sanku Foods into a significant food factory with influence in Europe.



SANKOU
ASIAN FOOD

STEAMED DIMSOM 蒸点

A WIDE CATALOG OF STEAMED DIMSUM
TO OFFER **HEALTHY** TAPAS, WITHOUT FRYING,
EASY TO PREPARE AND EXCELLENT **TASTE**

蒸类点心目录

提供味美、健康、便捷、无需油炸的产品

- Xialongbao 上海小笼包
- Cristal Bao (gluten free) 水晶包*无麸质
- Shanghainese Xiaomai 沪式烧麦
- Cantonese Xiaomai 广式烧麦
- Cantonese Prawn Hakao 广式虾饺
- Cantonese Shrimp Hakao with Coriander 香茜虾饺
- Jade Mushroom 珍菇饺
- Foie and Beef Jiaozi 牛肉鹅肝饺

We also supply bamboo steamers
我们也提供竹蒸笼，详情咨询客服

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SHANGHAINESE XIALONGBAO

A DELICATE DOUGH WITH DELICIOUS FILLING 上海灌汤小笼包系列

In bag of 50 pieces of 28 grm.



种类 VARIETIES	馅料 FILLING	颜色 COLOR
1-1-1. Shanghai 上海灌汤鲜肉小笼	传统中国点心， 原料为猪肉， 葱，姜等 Traditional Chinese Dimsum	原色 Original
1-1-2. Shanghai 海灌汤鲜肉小笼	Pork, ginger and chives	粉色 Pink

SERVICE SUGGESTIONS:

3 pieces bamboo basket 每份三个



Preparation: 烹饪



Steam: 11 minutes from frozen

蒸：从冰冻，蒸11分钟

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XIALONGBAO 灌汤小笼包系列

A DELICATE DOUGH WITH DELICIOUS FILLING

In bags of 50 pieces of 28 gm



种类VARIETIES	馅料FILLING	颜色COLOR
1-2. Especial 虾仁黑猪灌汤小笼	Shrimp and Iberian pork 虾仁和黑腿猪 	粉色Pink
1-3. Ibérico 黑猪灌汤小笼	Iberian pork 黑腿猪 	黑色Black
1-4. Wuxi 无锡灌汤鲜肉小笼	Pork Meat [Special Flavor] 猪肉	棕色 Brown
1-3-2. Truffle 黑松露黑猪小笼	Iberian Pork with Truffle Sauce 黑腿猪和黑松露	深紫色violet

Preparation:



Steam: 11 minutes from frozen

从冰冻状态，蒸11分钟

XIALONGBAO 灌汤小笼包系列

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A DELICATE DOUGH WITH DELICIOUS FILLING

In bags of 50 pieces of 28 g



种类VARIETIES	馅料FILLING	颜色COLOR
1-6. Special 麻辣灌汤鲜肉小笼	Pork, Chile 猪肉和辣椒	红色Red
1-7. Iberian 蒜香灌汤鲜肉小笼	Pork, Garlic 猪肉和蒜	橙色Orange
1-8. Mushroom 菌菇灌汤鲜肉小笼	Pork, Mushroom 猪肉和菌菇	绿色Green
1-9. Crab 蟹黄灌汤鲜肉小笼	Pork, Crab Cream 猪肉和蟹黄	黄色Yellow
1-10. Chicken 鸡肉灌汤小笼包	Chicken meat 鸡肉	灰色Gray

Preparation:



Steam: 11 minutes from frozen
从冰冻状态，蒸11分钟

SPECIAL XIALONGBAO 油煎小笼包

THIN DOUGH WITH IBERIAN PORK STUFFING

XIAOLONGBAO CAN BE
STEAMED OR PAN-FRIED,
DIFFERENT PREPARATIONS,
EQUALLY DELICIOUS.

小笼包可蒸可煎，
不同做法，
同样美味。



Preparation:
烹饪



Frying pan with oil first and then add water- 10 minutes since frozen

煎：从冰冻状态，锅中加入少许油开始煎，再加水，共煎10分钟



CANTONESE DIMSUM 广式点心- WITH SHRIMP FILLING

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10-1. HAKAO CANTONESE 广式虾饺
传统中国点心(黑、白、粉)

TRADITIONAL DIMSUM

In bags of 50 pieces of 30 grm

10-1-1 white, 10-1-2 pink, 10-1-3 black



10-2. SHRIMP AND CORIANDER HAKAO
香芹虾饺

[TOPPING NOT INCLUDED]

In bags of 50 pieces of 30 grm

10-2-1 white



10-4. CRISTAL BAO水晶包
CHICKEN, SHRIMP AND BAMBOO SPROUTS

In 50 pieces bag- 28 gr

10-4-1 white, 10-4-2 purple, 10-4-3 blue

Preparation:



Steam: 8-9 minutes from frozen

蒸：从冰冻状态，蒸8-9分钟

FREE GLUTEN INGREDIENTS, THEY MAY CONTAIN TRACES OF GLUTEN



SHAOMAI 烧麦 - A DELICATE DOUGH WITH DELICIOUS FILLING

Add your special topping



10-3. IBERIAN PORK SHAOMAI
黑腿猪肉烧麦

[TOPPING NOT INCLUDED]

Iberian pork and oyster mushroom filling

In bags of 50 pieces of 28 grms

Preparation:  Steam: 11 minutes from frozen

蒸：从冰冻状态，蒸11分钟



10-5. CANTONESE SHAOMAI
牛肉香橙烧麦

[TOPPING NOT INCLUDED]

Veal with a citric touch

In bags of 50 pieces of 28 grms



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ASIAN FOOD

Are you looking for new products for your menu?

Discover our dimsum

Easy preparation:

in 5 minutes you can

have ready delicious dishes.

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9-2. BIG VEAL AND FOIE JIAOZI
牛肉鹅肝蒸饺

Veal and foie pâté stuffing
In bag of 40 pieces of 30 gr.

Preparation:



Steam: 10 minutes from frozen
蒸：从冰冻状态蒸10分钟



9-6. MUSHROOM JADE
翡翠珍菇饺

Stuffed with 3 different mushrooms: White
Shimeji, Brown Shimeji, Pleurotus Eryngii.
In bag of 40 pieces of 28 gr





SANKOU
ASIAN FOOD

CLASIC
GRILLED
DIMSOM
煎制点心

A LARGE CATALOG OF PREMIUM DIMSUM
WITH EXQUISITE FILLINGS,
EASY TO PREPARE AND EXCELLENT FLAVOUR.

- Guotie or Gyoza 锅贴、日式煎饺
- Baos 生煎包
- Special Xialongbao 油煎小笼包



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PREMIUM GUOTIE 中式锅贴- SHANGHAI STYLE DUMPLING-FOR FRY 0 FOR STEAM

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种类VARIETIES	馅料FILLING	颜色COLOR
2-1. Traditional	猪肉蔬菜 Pork and vegetables	原色 Natural
2-2. Pork and shrimps	虾仁, 猪肉, 蔬菜 Shrimp and pork with vegetables	粉色 Pink
2-3. Iberian	杏鲍菇黑腿猪 Iberian pork and oyster mushroom	黑色 Black
2-4. Chicken	鸡肉玉米 Chicken with corn	黄色 Yellow

Guotie Premium, in bag of 40 pieces of 25 grms. Product recommended for restaurants.

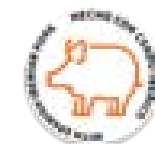


Preparation:



Frying pan with water and oil - 8 minutes from frozen

煎：从冰冻状态，加水 and 油煎 8分钟



PREMIUM GUOTIE 中式锅贴- SHANGHAI STYLE DUMPLING-FOR FRY OR FOR STEAM

WWW.SANKOU.ES

种类VARIETIES	馅料FILLING	颜色COLOR
2-5. Beef	牛肉洋葱 Beef with onions	棕色 Brown
2-6. Vegetables	青菜香菇 Bokchoi and shiitake	绿色 Green
2-11. Shrimps and vegetables	虾仁芹菜木耳 Shrimp, Celery and Black Mushroom	紫色 Violet
2-13. Beef	牛肉西红柿奶酪锅贴 Beef tomato and mozzarella	红色 Red

Guotie Premium, in bag of 40 pieces of 25 grms. Product recommended for restaurants.



Preparation:



Frying pan with water and oil - 8 minutes from frozen

煎：从冰冻状态，加水 and 油煎 8分钟



JAPANESE GYOZA OF BUDGET FRIENDLY (STEAMED) 日式煎饺 实惠款 [已蒸熟]

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THIN DOUGH WITH FILLING-FOR FRY 0 FOR STEAM

种类 VARIETIES	馅料 FILLING	颜色 COLOR
22-1-2. Traditional	猪肉蔬菜 Pork and vegetables	原色 Natural
22-5-2. Beef	牛肉洋葱 Beef with onions	棕色 Brown
22-4-2. Chicken	鸡肉蔬菜 Chicken with vegetables	黄色 Yellow
22-6-2. Vegetables	蔬菜 Cabbage, Carrot, Black fungus and Glass noodles	绿色 Green



Japanese Gyoza, in bag of 50 pieces of 20 grms.
Recommended for catering.



Preparation:



Frying pan with water and oil - 4 minutes from frozen
煎：从冰冻状态，加水 and 油煎4分钟

JAPANESE GYOZA OF HIGH-END VERSION (STEAMED)

日式煎饺 高端款 [已蒸熟]

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THIN DOUGH WITH FILLING-FOR FRY 0 FOR STEAM

Japanese Gyoza, in bag of 50 pieces of 20 grms. Recommended for catering.

种类 VARIETIES	馅料 FILLING	颜色 COLOR
22-2. Pork and shrimps	虾仁, 猪肉, 蔬菜 Shrimp and pork with vegetables	粉色 Pink
22-3. Iberian	杏鲍菇黑腿猪 Iberian pork and oyster mushroom	黑色 Black
22-6. Vegetables	青菜香菇 Bokchoi and shiitake	绿色 Green
22-11. Shrimps and vegetables	虾仁芹菜木耳 Shrimp, Celery and Black Mushroom	紫色 Violet
22-13. Beef Tomato Mozzarella	牛肉西红柿奶酪 Beef Tomato Mozzarella	红色 Red



Preparation:



Frying pan with water and oil - 4 minutes from frozen


煎：从冰冻状态，加水和油煎4分钟

GUOTIE PREMIUM XL至尊大锅贴

THIN MASS WITH FILLING

种类VARIETIES	馅料FILLING	颜色COLOR	重量Weight
2-7. Nira 	黑猪韭菜锅贴 Iberian pork and Nira onion	Original 原色	30 gr.
2-8. Duck 	烤鸭笋丁锅贴 Lacquered duck and bamboo shoot	Yellow黄色	30 gr.
2-9. Prawn	凤尾虾锅贴 Iberian pork and whole shrimp	Original 原色	30 gr.



Preparation:  Frying pan with water and oil – 8 minutes from frozen
煎：从冰冻状态，加水和油煎8分钟

GRILLED BAO 生煎包(已蒸熟) - SPONGY DOUGH WITH FILLING (STEAMED)

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In bags of 40 pieces of 36 grms.

种类VARIETIES	馅料FILLING	颜色COLOR
3-1. Bao Shanghai	上海生煎包 Pork and vegetables	Natural 原色
3-2. Chicken Mushroom	鸡肉菌菇生煎包 Chicken with oyster mushroom	Orange橙色
3-3. Spring Bao	特鲜生煎包 Shrimp and pork with vegetables	Pink粉色
3-4. Vegetables	青菜香菇生煎包 Bok Choy, Shiitake mushroom	Green绿色
3-5. Veal	牛肉生煎包 Veal and onion	Brown 棕色
3-6. Iberian Pork	杏鲍菇黑猪 Iberian pork, oyster mushroom	Grey灰色



Preparation:



Iron with water and oil - 10 minutes from frozen

煎：从冰冻状态，加水 and 油煎10分钟

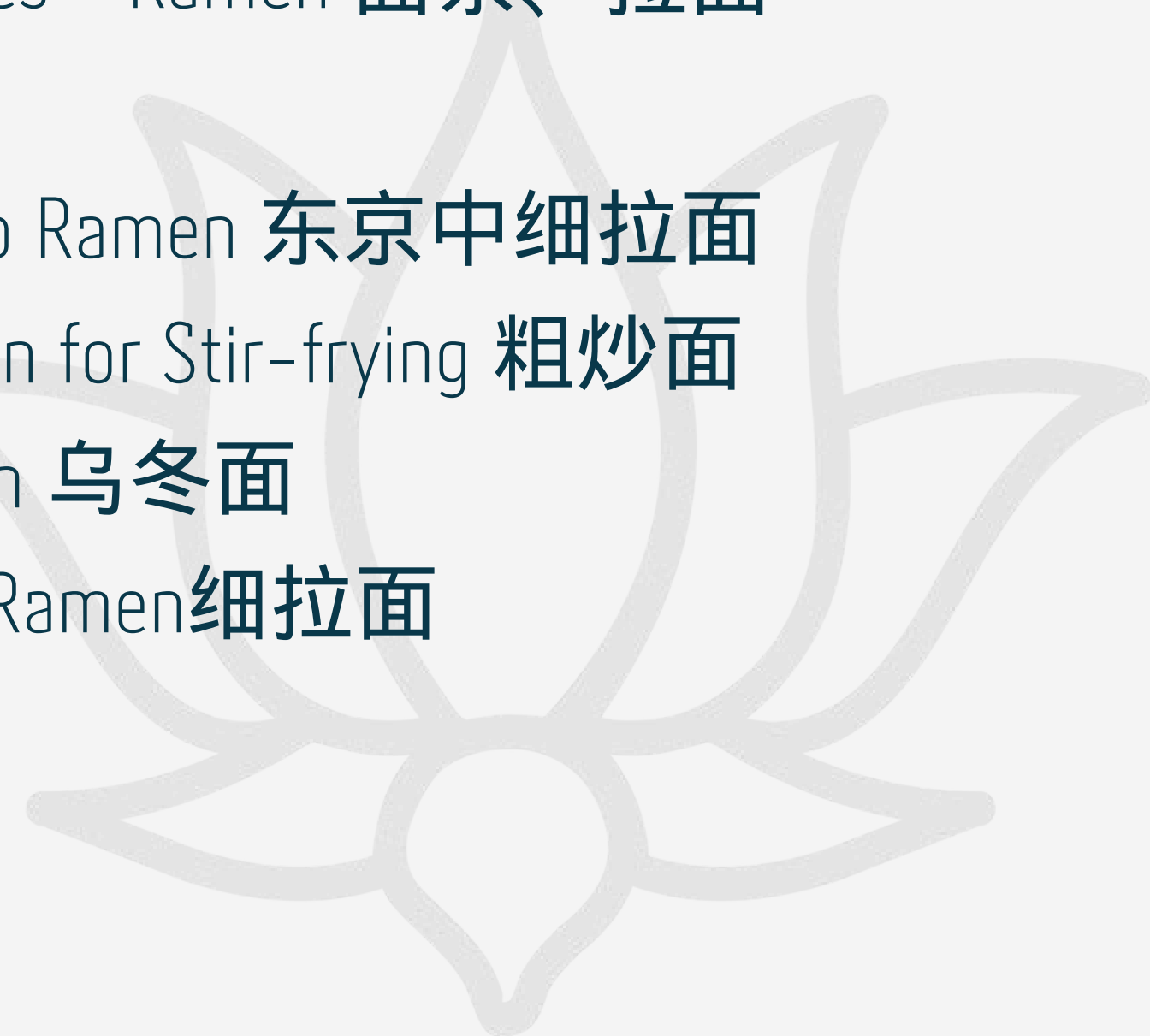


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FRESH NOODLES
新鲜面条

Noodles - Ramen 面条、拉面

- Tokyo Ramen 东京中细拉面
- Ramen for Stir-frying 粗炒面
- U-don 乌冬面
- Thin Ramen 细拉面



NOODLES - RAMEN 面条、拉面

Deep Frozen Product



种类 VARIETIES

8-3. Ramen for Stir-frying 粗炒面

8-6. Thin Ramen(for broth or for stir-frying)
细拉面 (可做汤面也可做炒面)

Preparation:  boiling with boiled water 4 minutes from frozen
煮: 从冰冻状态, 开水煮4分钟

NOODLES - RAMEN 面条、拉面


Deep Frozen Product



种类 VARIETIES

8-2.Tokyo Ramen 东京中细拉面

8-4. U-don 乌冬面

Preparation of U-don:  boiling with boiled water 11 minutes from frozen, then rinse with cold water and set aside in a strainer.

乌冬面烹饪方式：从冰冻状态，开水煮11分钟后，过凉水，放筛备用。

Preparation of Tokyo Ramen:  boiling with boiled water 4 minutes from frozen.

东京中细拉面烹饪方式：从冰冻状态，开水煮4分钟。



SANKOU
ASIAN FOOD

BREAD
发面制品

Other traditional Chinese pasta snacks
其他中国传统面食点心

- Large steamed twisted roll 大花卷
- Spring pancake (For roast duck) 鸭皮
- Rougamo (chinese hamburger) 馒头
- Chinese Bread 切包
- Gua Bao 刈包
- Steamed Mini Bao 杭州发面小笼包
- Steamed Big Bao 大包子
- Crispy pan bao (north china style) 白吉馍

14. GUA BAO 刈包(已蒸熟) / STEAMED PAN BAO

100 pzs. box



种类 VARIETIES	产品PRODUCT	颜色 COLOR
14-1	Gua Bao 45gr	Original, Black, Pink, Green, Carrot 原色, 黑色, 粉色, 绿色, 胡萝卜色
14-3	Gua Bao 60gr	Original, Black, Pink, Green, Carrot 原色, 黑色, 粉色, 绿色, 胡萝卜色
14-4	Gua Bao 15gr	Original 原色

Preparation:



Steam: 5-6 minutes from frozen

蒸: 从冰冻状态, 蒸5-6分钟



11-1. LARGE STEAMED TWISTED ROLL
大花卷 [已蒸熟]

In box of 100 pieces of 100 gr



11-5. CHINESE BREAD ROLLS (STEAMED)
切包 [已蒸熟]

In box of 100 pieces - 25 gr



11-2. SPRING PANCAKE (STEAMED FOR
ROAST DUCK)

手工鸭皮 [已蒸熟]

In bags of 50 pieces - 20 gr



Preparation:

Steam 8 minutes from frozen 蒸：8分钟

Frying : after steam, fry for 1-2 min.

炸：1-2分钟

Preparation:

Steam: 8 minutes from frozen 蒸：8分钟

Frying : after steam, fry for 1-2 min.

炸：1-2分钟

Preparation:

Steam: 3 minutes from frozen

蒸：从冰冻状态蒸3分钟

11-4. CRISPY PAN BAO
[NORTH CHINA STYLE][FILLING NOT INCLUDED]

白吉馍

In a box of 100 pieces - 55 gr



11-2. SPRING PANCAKE
[STEAMED FOR ROAST DUCK]

手工鸭皮(已蒸熟)

A box contains 16 bags, and each bag has 50 pieces- 20 gr



Preparation: Brush both sides of the Baiji Mo with oil, and  pan-fry until both sides are golden brown. Then place it in a 200°C (392°F) oven and bake for 3-4 minutes until it puffs up.

煎：将白吉馍两面刷上油，平底锅煎至两面金黄。然后放入预热至200°C的烤箱中烤3-4分钟，直到其膨起。

Preparation:

Steam: 3 minutes from frozen
蒸：从冰冻状态蒸3分钟

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STEAMED MINI BAO 杭州发面小笼包 [已蒸熟]

SPONGY DOUGH WITH FILLING

In bags of 40 pieces - 30 gr

种类VARIETIES	馅料FILLING	颜色COLOR
33-2. Steamed Mini Bao of Pork with Chasui 迷你叉烧小笼包	Pork, Chasui 叉烧猪肉	Natural 原色
33-3. Steamed Mini Bao of Chicken with BBQ 迷你新奥尔良鸡腿包	Chicken, BBQ 新奥尔良鸡腿	Natural 原色



Preparation:

Steam: 7-8minutes from frozen

蒸：从冰冻状态，蒸7-8分钟

STEAMED BIG BAO 大包子 (已蒸熟)

SPONGY DOUGH WITH FILLING

In bags of 10 pieces of 75 grms

种类VARIETIES	馅料FILLING	颜色COLOR
6-1. Steamed Bao of Pork with Cabbage 鲜肉菜包	Pork, Cabbage 猪肉, 卷心菜	Natural 原色
6-5. Steamed Bao of Pork with Charsui 叉烧包	Pork, Charsui 叉烧猪肉	Natural 原色
6-6. Steamed Bao of Chicken with BBQ 奥尔良鸡腿包	Chicken, BBQ 新奥尔良鸡腿	Natural 原色
6-8. Steamed Bao of Beef and Onion 牛肉洋葱包	Beef, Onion 牛肉, 洋葱	Natural 原色



Preparation:



Steam: 10-11 minutes from frozen

蒸：从冰冻状态，蒸10-11分钟



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18-1. PUMPKIN CAKE
WITH RED BEAN PASTE
豆沙南瓜饼

In bag of 30 uds. of 40 grms.

Preparation: Frying 6 minutes at 170 °C from frozen
炸: 170°油温, 炸6分钟

18-2. CHOCOLATE BUN (STEAMED)
岩溶巧克力包 (已蒸熟)

In bags of 20 pieces of 40 grms

Preparation: Steam 5-6 minutes from frozen
蒸: 从冰冻状态, 蒸5-6分钟

18-3. WEET POTATO CAKE
WITH CHEESE FILLING
芝士红薯饼

In bags of 20 pieces of 40 grms

Preparation: Frying 4 minutes at 170 °C
from frozen
炸: 170°油温, 炸4分钟

SWEET
甜品



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OTHER
DIMSUM
其他点心

OTHER PRODUCTS:
其他亚洲美食点心

- SPRING ROLLS 春卷
- WONTON 馄饨
- OTHER DIMSUM SHANGHAI 其他上海点心

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SPRING ROLLS 春卷



SPRING ROLLS
STANDARD 春卷 - 47GR

20 UNDS. BAG
Deep-frozen product

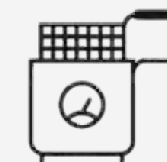


MINI SPRING ROLLS
MINI 春卷 - 20 GR
SUITABLE FOR CATERING

40 UNDS. BAG
Deep-frozen product

春卷 SPRING ROLL	迷你春卷 MINI SPRING ROLL	馅料 FILLING	重量 WEIGHT
4.1. Vegetable 素		Vegetable, Mushrooms 蔬菜菌菇	47 gr
4.2. Beef 牛肉		Beef and shrimp 牛肉虾仁	47gr
4.4. Duck 烤鸭	24.3. Duck 烤鸭	Lacquered duck 烤鸭	47 gr / 20 gr

Preparation:



Frying 7-8 minutes at 180 °C from frozen
炸: 180°油温, 炸7-8分钟

WONTOON 馄饨

In bag of 40 pieces of 20 grms

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5-1. 上海菜肉大馄饨 29G

SHANGHAI WONTOON 29G

Iberian pork and bok choy filling

西班牙黑猪和上海青

Preparation:  Grill with water and oil 8 minutes from frozen

煎：从冰冻状态，煎8分钟



5-2 龙抄手 20G

SICHUANESE WONTOON 20G

Iberian pork filling 西班牙黑猪

*We also produce the spicy sauce 我们也可以提供四川辣油

Preparation:  boil with water 11 minutes from frozen

煮：从冰冻状态，煮11分钟



5-3 鸡肉菌菇炸馄饨 20G

CHICKEN AND SHIITAKE MUSHROOM

FRIED WONTOON 20G

In bag of 50 pieces

Chicken and shiitake filling

Preparation:  Fry in oil 8 minutes from frozen
煎：从冰冻状态，炸8分钟


5-4 虾仁鸡肉大馄饨 29G

SHRIMP AND CHICKEN WONTONS 29G

Chicken and shrimp filling

In bag of 40 pieces

Preparation:  Fry in oil 8 minutes from frozen,
煎：从冰冻状态，炸8分钟

Preparation:  boil with water 13minutes from frozen
煮：从冰冻状态，煮13分钟

OTHER SHANGHAINES DIMSUM 其他上海特色



19-1. 上海糯米烧麦

SHAOMAI TRADITIONAL

SHANGHAINES GLUTINOUS RICE

Glutinous Rice with diced bamboo shoots
and Pork 糯米笋丁猪肉

In bag of 40 pieces of 36g

Preparation: Steam for 10 minutes directly from frozen

煎: 从冰冻状态, 蒸10分钟



19-2. 上海鲜肉月饼

SHANGHAI MOON CAKE

Iberian pork (Optional to add Pickled Mustard)

西班牙黑猪 (可提供添加榨菜)

In bag of 15 pieces of 55g

Preparation:

Bake in oven for 20 minutes directly from frozen

煎: 从冰冻状态, 烤箱烤20分钟



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ASIAN FOOD

WE MAKE THE BEST
DIMSUM
FOR YOUR RESTAURANT
OR CATERING COMPANY,
WE ALSO SUPPORT YOU
WITH THE DESIGN OF
YOUR MENU
AND
SPECIALIZED TRAINING

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PREPARED MEAT 预制肉食

Prepared meat:

预制肉食

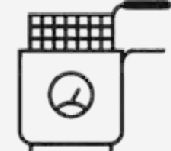
- JAPANESE SYTLE MEAT 日式肉类
- CHAR SIEW 叉烧
- BONELESS ROAST DUCK 去骨烤鸭
- PEKING DUCK 北京烤鸭

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12-4. JAPANESE STYLE
CHICKEN WINGS
日式炸鸡翅

Fried chicken wings with sesame



Preparation:  Frying - 6 minutes at 170 °C from frozen
炸: 170°油温, 炸6分钟

12-5. 12-6 JAPANESE STYLE
PORK AND CHICKEN
DONKATSU
日式鸡排或猪排




Preparation:  Frying - 6 minutes at 170 °C from frozen
炸: 170°油温, 炸6分钟



12-7. CHAR SIEW FOR RAMEN

日式拉面叉烧

In bag of 1 kilo and 12 bags for one box.

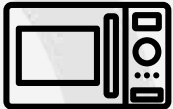
Preparation:  Frying pan with oil until both sides are golden brown
煎至叉烧两面金黄



12-8. DATOS DE CHAR SIEW ESTILO JAPONÉS PARA ARROZ DONBURI(CON SALSA ORIGINAL)

日式叉烧粒-适合丼饭

*We also produce the Original Char Siu Sauce
我们也可以提供叉烧原汁

Preparation:  After thawing the char siu cubes and char siu sauce, heat them until they are ready to eat. Pour them over the rice and add the side dishes.
解冻叉烧粒和叉烧汁后加热至宜食用状态，淋在米饭上，加上配菜即可。

12-1. CHAR SIEW 广式叉烧

Cantonese Char Siew is Cantonese-style marinated and roasted pork. It is usually cut into slices or strips. , it can be added to a guabao and served with vegetables.

广式叉烧是一种粤式腌制并烤制的猪肉。通常切成片或条状，可加入刮包中，配上蔬菜食用。

Order per kilo, minimum 1 kilo.

按公斤订购，最低订购量为1公斤。

In bag of 0.5 kilo and 18 bags for one box.



12-1-2. CHAR SIEW 黑猪叉烧

Iberian pig is a renowned breed native to the Iberian Peninsula, This breed is celebrated for its high-quality meat. 伊比利亚猪是一个著名的品种，原产于伊比利亚半岛,该品种以其高品质的肉而闻名。

Order per kilo, minimum 1 kilo.

按公斤订购，最低订购量为1公斤。

In bag of 0.5 kilo and 18 bags for one box.

Preparation:



Frist: Defrost; Second: evenly spread maltose over the char siu;
Third: Bake at 180°C in the oven for 5 minutes.

化冻后给叉烧表面均匀涂抹麦芽糖，再放入烤箱180°C 烤5分钟。



12-9. BONELESS ROAST DUCK 去骨烤鸭

The duck meat is sliced and plated, and can be enjoyed with thin pancakes, shredded green onions, cucumber strips, and sweet bean sauce or added to a guabao and served with vegetables.

将鸭肉切片装盘，搭配薄饼、切碎的葱、黄瓜条和甜面酱一起享用，或加入刮包中，配上蔬菜。

A box of 16 packs weighs 10 kilos, minimum order one box.
一箱16包重10 KILOS, 最低订购量为为一箱。

Preparation: After thawing, bake at 230 degrees Celsius for 12 minutes, then apply maltose and bake for another 5 minutes.

解冻后，烤箱230度烤12分钟，涂抹麦芽糖后，再烤5分钟。




12-2-1. PEKING DUCK. (WHOLE COOKED) 北京烤鸭

Peking duck, is a famous and traditional Chinese dish which is renowned for its crispy skin and tender meat, this dish is often regarded as one of China's national foods. The method of eating is the same as boneless roast duck.

北京烤鸭以其酥脆的皮和嫩滑的肉而闻名，吃法同去骨烤鸭。

A box of 5 ducks
五只鸭子一箱

Preparation:  After thawing, roast in the oven at 163°C (325°F) for 45 minutes, then let it sit covered for another hour and a half.

解冻后，烤箱163度烤45分钟，之后继续闷一个半小时。



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HOMEMADE
SAUCES
自制酱料

Dimsum Homemade Sauce

13-1. Dim sum Vinegar 点心醋



13-2. Sichuan Spicy Sauce 四川辣酱汁



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Dimsum Homemade Sauce
自制酱料

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13-3. Original Char Siu Sauce
for Aaron Donburi
日式叉烧原汁

In bag of 0.5 kilo and 12 bags for one box.

13-4. Sweet and Sour Sauce for Dim Sum
酸甜酱

In bag of 1 kilo and 6 bags for one box.

13-5. Peking Duck Sauce
烤鸭酱

In bag of 1 kilo and 6 bags for one box.



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THE BEST DIMSUM
I HAVE EVER TASTED

三口食品，
是我尝过，最好吃的点心

AFTER SHOWCASING AT THE MOST IMPORTANT FOOD
FAIRS, IN MADRID, COLOGNE DAND LONDON, IT HAS
BEEN THE MOST HEARD COMMENT AFTER TASTING
OUR BAOS AND GYOZAS.



Minimum order 最低订购量

The Minimum order is a pallet, you can make a product mix, minimum order of each product is one box.

Delivery time 交货时间

The delivery time is within two weeks with a small order like one pallet.
For big order, we need to coordinate a delivery time.

e-mail to place an order 邮箱

- sales@sankou.es





CONTACT INFORMATION



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