

CATALOGUE

PASTA & DIMSUM FOR HORECA

点心和面食

CANTONESE DIMSUM 广式点心

SHANGHAINESE DIMSUM 淮扬点心

HOMEMADE PASTA FOR RAMEN AND WOK

新鲜面食制品



WWW.SANKOU.ES





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

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STEAMED DIMSUM

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

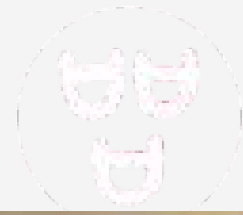
蒸类点心目录

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 gr

种类VARIETIES	馅料Filled	颜色COLOR
1-1-1. Shanghai	传统中国点心，原料为猪肉，葱，姜等 Traditional Chinese Dimsum Pork, ,ginger and chives	原色Original
1-1-2. Shanghai		粉色Pink
1-1-4. Shanghai		绿色 Green

SERVICE SUGGESTIONS:

-Ration of 3 pieces 每份三个

Preparation: 烹饪



Steam: 12 minutes from frozen

蒸：从冰冻，蒸12分钟

XIALONGBAO 灌汤小笼包系列

A DELICATE DOUGH WITH DELICIOUS FILLING

In bags of 50 pieces of 28 g



种类VARIETIES	馅料FILLING	颜色COLOR
1-2. Especial	Shrimp and Iberian pork 虾仁和黑腿猪 	粉色Pink
1-3-2. Ibérico	Iberian pork黑腿猪 	黑色Black
1-4. Wuxi	Pork Meat (Special Flavor)猪肉	棕色 Brown 20g
1-5. Mini XiaoLongBao 	Pork Meat 猪肉	原色Original 20g for Catering

Preparation:

 Steam: 12 minutes from frozen
从冰冻状态，蒸12分钟

XIALONGBAO 灌汤小笼包系列

A DELICATE DOUGH WITH DELICIOUS FILLING

In bags of 50 pieces of 28 g



VARIETIES	FILLING	COLOR
1-6. Especial麻辣灌汤鲜肉小笼	Pork, Chile	Red
1-7. Ibérico蒜香灌汤鲜肉小笼	Pork, Garlic	Orange
1-8. 菌菇灌汤鲜肉小笼	Pork, Mushroom	Green
1-9. 蟹黄灌汤鲜肉小笼	Pork, Crab Cream	Yellow

Preparation:



Steam: 12 minutes from frozen

从冰冻状态，蒸12分钟

CANTONESE DIMSUM 广式点心-GLUTEN-FREE DOUGH WITH SHRIMP FILLING



10-1. HAKAO CANTONESE 广式虾饺
传统中国点心 TRADITIONAL DIMSUM

In bags of 50 pieces - 30 gr

10-1-1 white

10-1-2 pink

10-1-3 black



10-2. SHRIMP AND CORIANDER HAKAO
TOPPING NOT INCLUDED 香芹虾饺

In bags of 50 pieces - 30 gr

10-2-1 white

Preparation:  Steam: 8-9 minutes from frozen
蒸：从冰冻状态，蒸8-9分钟



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

PRODUCTOS WITH GLUTEN FREE MATERIALS, BUT THEY MAY HAVE 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

Iberian pork and oyster mushroom filling
In bags of 50 pieces - 28 gr



10-5. CANTONESE SHAOMAI
牛肉烧麦

Veal with a citric touch
In bags of 50 pieces - 28 gr

Preparation:  Steam: 12 minutes from frozen
蒸：从冰冻状态，蒸12分钟



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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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SANKOU SPECIALITIES 顶级产品



Add your special topping
搭配任何TOPPING



9-2. BIG VEAL AND FOIE JIAOZI 9- 2. 牛肉鹅肝蒸饺

Veal and foie pâté stuffing
In bags of 40 pieces - 30 gr



9-6. MUSHROOM JADE 9-6. 珍菇饺

Stuffed with 3 mushrooms: White
Shimeji, Brown Shimeji, Pleurotus eryngii.
In bags of 40 pieces - 28 gr

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Preparation:



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



CLASIC GRILLED DIMSUM

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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SPECIAL XIALONGBAO 油煎小笼包

THIN DOUGH WITH IBERIAN PORK STUFFING

1-3-4. XIAOLONGBAO FOR STEAMED FRIED 油煎小笼包

Stuffed with Iberian pork and vegetables

In bags of 40 pieces of 35 gr

黑腿猪肉馅

35克/粒 - 40粒包装



Preparation:
烹饪



Frying pan with water and oil - 10 minutes since frozen

煎：从冰冻状态，加水 and 油煎10分钟

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PREMIUM GUOTIE OR JAPANESE GYOZA 锅贴、日式煎饺 – THIN DOUGH WITH FILLING

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

Japanese Gyoza, in 50 pieces bag of 20 gr. recommended for catering.

种类VARIETIES	馅料FILLINGS	颜色COLOR
2-1. Traditional	猪肉蔬菜 Pork and vegetables	原色Natural
2-2. Pork with shrimps	虾仁, 猪肉, 蔬菜 Shrimp and pork with vegetables	粉色 Pink
2-3. Ibérico	Iberian pork and oyster mushroom 杏鲍菇黑腿猪	黑色 Black
2-4. Chicken	Chicken with corn 鸡肉玉米	黄色Yellow
2-5. Beef	Beef with onions 牛肉洋葱	棕色Brown
2-6. Vegetables	Bokchoi and shiitake 青菜香菇	绿色 Green





Preparation:  Frying pan with water and oil – 10 minutes since frozen
煎：从冰冻状态，加水 and 油煎10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	Iberian pork and Nira onion	Original 原色	30 gr.
2-8. Duck 	Lacquered duck and bamboo shoot	Yellow黄色	30 gr.
2-9. Prawn 	Iberian pork and whole shrimp	Original 原色	30 gr.
2-10. Vegan	Vegetable curry	Yellow黄色	28 gr.




Preparation:  Frying pan with water and oil - 10 minutes since frozen 煎：从冰冻状态，加水和油煎10分钟

BAO STEAMED FRIED 生煎包-SPONGY DOUGH WITH FILLING

In bags of 40 pieces - 36 gr

种类VARIETIES	馅料FILLING	颜色COLOR
3-1. Mantou Shanghai	Pork and vegetables	Natural 原色
3-2. Chicken mushrooms	Chicken with oyster mushroom	Orange橙色
3-3. Spring	Shrimp and pork with vegetables	Pink粉色
3-4. Vegetables	Bok Choy ,Shiitake mushroom	Green绿色
3-5. Veal	Veal and onion	Toasted 棕色
3-6. Ibérico	Iberian pork ,oyster mushroom	Grey灰色



Preparation:  Iron with water and oil - 12 minutes since frozen
煎：从冰冻状态，加水和油煎10分钟

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STEAMED MINI BAO 杭州发面小笼包

SPONGY DOUGH WITH FILLING

In bags of 40 pieces - 30 gr

种类VARIETIES	馅料FILLING	颜色COLOR
33-1. Steamed Mini Bao of Pork with Cabbage	Pork,Cabbage	Natural原色
33-2. Steamed Mini Bao of Pork with Chasui	Pork,Chasui	Natural原色
33-3. Steamed Mini Bao of Chicken with BBQ	Chicken,BBQ	Natural原色
33-4. Steamed Mini Bao of Beef and Onion	Beef, Onion	Natural原色

Preparation:



Steam: 6-7 minutes from frozen

蒸：从冰冻状态，蒸6-7分钟

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STEAMED BIG BAO 大包子

SPONGY DOUGH WITH FILLING

In bags of 10 pieces - 75 gr

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



Preparation:  Steam: 9-10 minutes from frozen
蒸：从冰冻状态，蒸9-10分钟

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OTHER PRODUCTS

OTHER PRODUCTS:
其他亚洲美食点心

- SPRING ROLLS 春卷
- FRESH NOODLES 新鲜面条
- WONTON 馄饨
- CHAR SIEW 叉烧
- HOMEMADE KIMCHI 韩式泡菜

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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

Preparation:



Frying - 5 minutes at 180 °C from frozen
炸：180°油温，炸5分钟

Spring Roll 春卷	Mini Spring Roll Mini春卷	馅料FILLING	重量WEIGHT
4.1. Vegetable	24.1. Vegetable	Vegetable, Mushrooms	47 gr
4.2. Spring	24.2. Spring	Beef and shrimp	47gr
4.4. Duck	24.3. Duck	Lacquered duck	47 gr / 20 gr

WONTOON 馄饨

SHANGHAINES DIMSUM



WONTOON SHANGHAI

上海馄饨

Iberian pork and bok choy

In pieces bag - 29 gr

Preparation:  plancha with water and oil

10 minutes since frozen

煎：从冰冻状态，煎10分钟



WONTOON SICHUANESE

龙抄手

Iberian pork filling

40 pieces bag - 20 gr

*We also produce the spicy sauce

Preparation: 

Cook - 11 minutes from frozen

煮：从冰冻状态煮11分钟



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EN SANKOU
NO SOLO HACEMOS
EL MEJOR DIMSUM
PARA TU RESTAURANTE
O CÁTERING,
TAMBIÉN TE APOYAMOS
CON EL DISEÑO DE TU CARTA
Y

FORMACIÓN ESPECIALIZADA

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NOODLES - RAMEN 面条、拉面

Deep Frozen Product
[Certified with 15 days shelf life]

种类VARIETIES

8-3. Stir-fry noodles 炒面

8-4. U-don 乌冬面

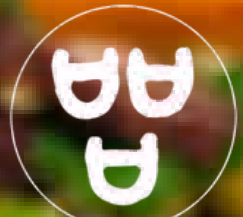
8-6. Tokyo Ramen 东京拉面





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

Fried chicken wings with sesame



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BREAD

Other traditional Chinese handmade pasta snacks
其他中国传统手工制面食点心

- Large steamed twisted roll 大花卷
- Pumpkin pie Sweet 南瓜饼 (甜)
- Spring pancake (For roast duck) 鸭皮
- Rougamo (chinese hamburger) 肉夹馍饼
- Chinese Bread 切包
- Gua Bao 刈包

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11-1. LARGE STEAMED TWISTED ROLL
大花卷

In box of 100 pieces of 100 gr

 Steam: 8 minutes from frozen 蒸：8分钟

 Frying : 4 minutes at 180 °C from frozen 炸：180°油温，炸4分钟



11-3. PUMPKIN PIE
南瓜饼

In bags of 30 pieces - 30 gr

Preparation:  Frying : 4 minutes at 180 °C from frozen 炸：180°油温，从冰冻状态炸4分钟



11-2. SPRING PANCAKE (FOR ROAST DUCK)
手工鸭皮

In bags of 50 pieces - 20 gr

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



11-5.CHINESE BREAD ROLLS 切包



In box of 100 pieces - 25 gr

- Steam  : 8 minutes from frozen 蒸：从冰冻状态蒸8分钟
- Frying  : 4 minutes at 180 °C from frozen 炸：180°油，炸4分钟

14. GUA BAO 刈包 STEAMED PAN BAO

En caja de 100 piezas



种类 VARIETIES	产品Product	颜色Color	
14-1	Gua Bao 45gr	Original, Black, Pink, Green, Carrot	
14-3 	Gua Bao 60gr	Original, Black, Pink, Green, Carrot	product on request
14-4 	Gua Bao 15gr	Original	product on request



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HOMEMADE SAUCES

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Homemade sauce special for dimsum

- Dim sum vinegar 点心醋



- Sichuan Spicy Sauce 四川辣酱汁





“
THE BEST DIMSUM
I HAVE EVER TASTED
三口食品，
是我尝过，最好吃的点心

AFTER OUR VISIT TO THE GOURMET FAIR, THIS HAS BEEN THE MOST HEARD PHRASE WHEN YOU APPROACHED OUR STAND TO TRY OUR BAOS AND GYOZAS.



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Minimum order 最低订购量

1. MADRID CITY : 150 EUROS 马德里市: 150欧元
2. OTHER CITY of the Peninsula and Portugal: 300 EUROS 半岛其他城市: 300欧元
 - Also shipments to THE ISLANDS, consult with the commercial.
- 3.. Other countries, usually from one palet.



2 .Delivery time 交货时间

- Madrid, Orders arriving before Monday will be delivered on Wednesday or Thursday.
- 马德里, 星期一之前到达的订单将在星期三或星期四交付。
- Outside the city of Madrid, orders are shipped in a maximum of 3 days. Carriers usually take 2 -3 days to deliver.
- 在马德里市以外的地区, 订单最多只能在3天内发货。运营商通常需要2天时间来交付。

3. e-mail to place an order 邮箱


- sales@sankou.es




MORE INFORMATION

 www.sankou.es

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