



SANKOU  
ASIAN FOOD

西班牙三口食品有限公司

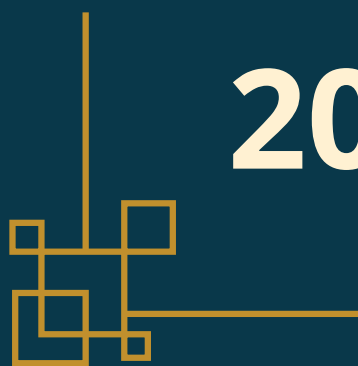
PRODUCTS  
MANUFACTURED  
IN OUR CENTRAL  
KITCHEN

中央厨房 预制菜供应



CATALOGUE  
产品手册

2026





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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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旗下的重要食品品牌。

康泰集团深耕旅游、餐饮与食品行业，旗下拥有三口食品厂、西班牙康泰旅行社、外滩一号餐厅、东方之珠餐厅等多个知名业务板块。

三口食品源于创始人对中华美食的热爱与传承的执着。早在2008年，康泰集团便敏锐地意识到西班牙缺乏真正高水准的中餐，遂在马德里高档区域投资打造了高端中餐厅“外滩一号”。历经多年用心经营，外滩一号已成为西班牙乃至欧洲正宗中餐的标杆品牌。2021年，公司再度重金投入，在马德里另一高档区域开设“东方之珠”餐厅，延续并拓展了外滩一号的成功模式，广受中外宾客的好评。

两家餐厅以面食点心见长，广式与淮阳风味并重，手工精制、口味地道。为满足日益增长的市场需求，公司决定将传统手艺产业化，选址马德里郊区建设了三口食品厂。

三口食品厂占地4000平方米，目前已启用2000平方米，二期工程正在建设中。产品线涵盖广式点心、淮阳点心、日本面食及中日式肉类预



制菜，致力于为欧洲各类餐厅提供高品质、标准化的后厨解决方案，有效缓解当地厨师资源紧缺的问题。品牌名称“三口食品”，寓意“三口成品”，象征企业对品质的坚守与传承。



工厂由来自上海和广州的资深点心师领衔，沿用传统配方，严选本地优质食材，结合现代化卫生标准，只需数分钟加工，便可快速出品，既适合家庭使用，更是餐饮经营的理想选择。

目前产品除供应西班牙本地客户外，已出口至英国、法国、意大利、葡萄牙、奥地利、荷兰等多个欧洲国家。为提升产能与效率，公司持续加大设备投入：2024年4月，引入日本自动化设备，实现了小笼包、煎包、锅贴等产品的大批量生产，并在市场中具备了显著价格优势；2025年3月，面条生产线正式投产，可生产日式拉面、油泼面、手打面等多种面食，进一步丰富产品矩阵，拓宽市场空间。

随着市场的不断拓展与自动化水平的提升，三口食品厂发展势头强劲。我们坚信，凭借专业团队与技术创新，三口食品必将成长为具有欧洲影响力的中式食品品牌！

## Company Profile

SANKOU ASIAN FOOD is a key food brand under the Spanish-based Kangtai Group, which operates across tourism, catering, and the food industry. The group owns Sankou Food Factory, Kangtai Travel Agency Spain, Bund No.1 Restaurant, and Kōkōchin Restaurant.



SANKOU ASIAN FOOD was born from the founder's passion for Chinese cuisine and a commitment to its promotion in Europe. As early as 2008, Kangtai Group recognized the lack of high-end authentic Chinese restaurants in Spain and invested heavily in creating Bund No.1, a luxury Chinese garden villa-style restaurant in one of Madrid's upscale districts. After years of meticulous management, Bund No.1 has become a benchmark for authentic Chinese dining in Spain and across Europe. In 2021, the group launched another high-end dining venue, Kōkōchin Restaurant, in another prestigious Madrid district, continuing the successful model of Bund No.1 and gaining widespread praise from both local and international diners.

# Company Profile



Dim sum and noodles have become signature offerings at both restaurants. Committed to traditional craftsmanship and refined culinary techniques, the company specializes in Huaiyang and Cantonese dim sum that are highly popular with customers. In light of the strong market demand—and the lack of authentic, high-quality dim sum available—Kangtai Group established the Sankou Food Factory in the suburbs of Madrid after extensive research and investment.

The factory covers 4,000 square meters, with 2,000 square meters currently in use and the second phase under development. Its product range includes Cantonese and Huaiyang dim sum, Japanese-style noodles, and both Chinese and Japanese-style prepared dishes. Sankou aims to be a comprehensive kitchen solution provider for casual dining restaurants across Europe, helping to ease the shortage of skilled chefs. The name “Sankou” symbolizes the core philosophy: The chinese character ‘Pin’ 品—a symbol of taste, quality, and product. representing our dedication to making authentic and delicious dim sum that customers can enjoy with confidence.



# Company Profile



Led by veteran dim sum chefs from Shanghai and Guangzhou, Sankou adheres to traditional recipes, carefully selects suppliers, and uses only fresh, high-quality local ingredients. All products are produced under strict hygiene standards, making preparation fast and easy—perfect for home dining or professional kitchens.

In addition to serving customers across Spain, Sankou also exports to several European markets including the UK, France, Italy, Portugal, Austria, and the Netherlands. The company is actively expanding its automated production capabilities.



In April 2024, Japanese-made machines for Xiaolongbao, Pan-fried buns, Steamed baos, and Gyozas were introduced, significantly boosting output and strengthening the brand's price competitiveness. In March 2025, a noodle production line was added, enabling the factory to produce a variety of noodles including Japanese ramen, Shanxi Wide Noodles, and Knife-cut noodles.

With expanding markets and continuous investment in automation, Sankou Food Factory is poised for strong growth. Backed by a professional team and a spirit of innovation, we are confident in our ability to establish Sankou Foods as a leading Chinese food brand in Europe.



SANKOU  
ASIAN FOOD

# STEAMED DIMSOM 蒸点

A WIDE CATALOGUE 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
- Shanghai Xiomai 沪式烧麦
- Cantonese Xiomai 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 上海灌汤小笼包系列

A DELICATE DOUGH WITH DELICIOUS FILLING

28 g/pc, 50 pcs/bag



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 上海灌汤鲜肉小笼	Pork, ginger and chives	粉色Pink

## SERVICE SUGGESTIONS:

3 pieces bamboo basket 每份三个

Preparation: 烹饪



Steam over medium heat for 11 minutes after the water boils, without defrosting

蒸：水烧开后，用中火蒸 11 分钟，无需解冻

# XIALONGBAO 灌汤小笼包系列

A DELICATE DOUGH WITH DELICIOUS FILLING

28 g/pc, 50 pcs/bag



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 	Pink 粉色
1-3. Ibérico 黑猪灌汤小笼	Iberian pork 黑腿猪 	Black 黑色
1-4. Wuxi 无锡灌汤鲜肉小笼	Pork Meat (Special Flavor) 猪肉	Brown 棕色
1-3-2. Truffle 黑松露黑猪小笼	Iberian Pork with Truffle Sauce 黑腿猪和黑松露	Violet 深紫色

Preparation: 烹饪 

Steam over medium heat for 11 minutes after the water boils, without defrosting

蒸：水烧开后，用中火蒸 11 分钟，无需解冻

# XIALONGBAO 灌汤小笼包系列

A DELICATE DOUGH WITH DELICIOUS FILLING

28 g/pc, 50 pcs/bag



Preparation: 烹饪 

Steam over medium heat for 11 minutes after the water boils, without defrosting

蒸：水烧开后，用中火蒸 11 分钟，无需解冻

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	Red 红色
1-8. Mushroom 菌菇灌汤鲜肉小笼	Pork, Mushroom 猪肉和菌菇	Green 绿色
1-9. Crab 蟹黄灌汤鲜肉小笼	Pork, Crab Cream 猪肉和蟹黄	Yellow 黄色
1-10. Chicken 鸡肉灌汤小笼包	Chicken meat 鸡肉	Gray 灰色
1-11. Xiaolongbao de Ternera con Cebolla y Pimienta Negra 上海灌汤牛肉洋葱小笼包	Beef, Onion and Black Pepper 牛肉，洋葱和黑胡椒	Paprika 甜椒色

# CANTONESE DIMSUM 广式点心- WITH SHRIMP FILLING



10-1. HAKAO CANTONESE 广式虾饺皇  
传统中国点心[黑、白、粉]

TRADITIONAL DIMSUM

30 g/pc, 50 pcs/bag

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

Preparation: 烹饪 

Steam over medium heat for 8-9 minutes after the water boils, without defrosting

蒸：水烧开后，用中火蒸 8-9 分钟，无需解冻



10-2. SHRIMP AND CORIANDER HAKAO  
香茜虾饺

[TOPPING NOT INCLUDED]

30 g/pc, 50 pcs/bag

10-2-1 white

FREE GLUTEN INGREDIENTS, THEY MAY CONTAIN TRACES OF GLUTEN



# CANTONESE DIMSUM 广式点心- WITH SHRIMP FILLING

WWW.SANKOU.ES



10-9. HAKAO CANTONESE

广式虾饺\*普通款

CHICKEN, SHRIMP AND BAMBOO SPROUTS

30 g/pc, 50 pcs/bag

Preparation: 烹饪 

Steam over medium heat for 8-9 minutes after the water boils, without defrosting

蒸：水烧开后，用中火蒸 8-9 分钟，无需解冻

FREE GLUTEN INGREDIENTS, THEY MAY CONTAIN TRACES OF GLUTEN



# SHAOMAI 烧卖 - 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

28 g/pc, 50 pcs/bag

Preparation: 

Steam over medium heat for 11 minutes after the water boils, without defrosting

蒸：水烧开后，用中火蒸 11 分钟，无需解冻



10-5. BEEF SHAOMAI WITH LEMON LEAF  
柠香牛肉烧麦

[TOPPING NOT INCLUDED]

Veal with a citric touch

28 g/pc, 50 pcs/bag



SANKOU  
ASIAN FOOD

Are you looking for new products for your menu?

Discover our dimsum

Easy preparation:

in 5 minutes you can

have delicious dishes ready.

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# SHAOMAI 烧卖 - A DELICATE DOUGH WITH DELICIOUS FILLING



10-7. FISH AND SEAFOOD SHAOMAI  
海鲜烧卖

Fish and seafood filling  
28 g/pc, 50 pcs/bag



10-8. CHICKEN AND BAMBOO SHOOTS SHAOMAI  
鸡肉笋丁烧卖

Chicken and bamboo shoots filling  
28 g/pc, 50 pcs/bag

Preparation: 

Steam over medium heat for 11 minutes after the water boils, without defrosting

蒸：水烧开后，用中火蒸 11 分钟，无需解冻



Add your special topping  
搭配任何TOPPING



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

Veal and foie pâté stuffing  
30 g/pc, 40 pcs/bag



9-6. MUSHROOM JADE  
翡翠珍菇饺

Stuffed with 3 different mushrooms: White  
Shimeji, Brown Shimeji, Pleurotus Eryngii.  
28 g/pc, 40 pcs/bag

Preparation:



Steam over medium heat for 10 minutes after the water boils, without defrosting

蒸：水烧开后，用中火蒸 10 分钟，无需解冻



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
- Medium Bao 中包 (可蒸或煎)
- Special Xiaolongbao 油煎小笼包

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

Guotie Premium, 28 g/pc, 40 pcs/bag. Product recommended for restaurants.

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



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



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

Guotie Premium, 28 g/pc, 40 pcs/bag. Product recommended for restaurants.

种类VARIETIES	馅料FILLING	颜色COLOR
2-4. Chicken	鸡肉玉米 Chicken with corn	黄色 Yellow
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
2-13.Beef	牛肉西红柿奶酪锅贴 Beef tomato and mozzarella	红色 Red



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




# GUOTIE PREMIUM XL至尊大锅贴

## THIN DOUGH 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	原色 Original	30 gr.
2-8. Duck 	烤鸭笋丁锅贴 Lacquered duck and bamboo shoot	黄色 Yellow	30 gr.
2-9. Prawn	凤尾虾锅贴 Iberian pork and whole shrimp	原色 Original	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

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

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, 20 g/pc, 50 pcs/bag  
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)

THIN DOUGH WITH FILLING-FOR FRY 0 FOR STEAM

Japanese Gyoza, 20 g/pc, 50 pcs/bag. 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

THIN DOUGH WITH FILLING-FOR FRY 0 FOR STEAM

Japanese Gyoza, 20 g/pc, 50 pcs/bag. Recommended for catering.

种类VARIETIES	馅料FILLING	颜色COLOR
22-8. Duck	烤鸭笋丁 Roasted duck and bamboo shoot	胡萝卜色 Carrot
22-15. Korean	泡菜五花肉 Pork belly and kimchi	甜椒色 Paprika
22-16. Beef	黑椒牛肉 Beef with black pepper	棕色 Brown



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

# MEDIUM BAO-COOKED (FOR FRYING OR STEAMING)

## 中包 (可做煎包或蒸包)

36 g/pc, 20 pcs/bag

### SPONGY DOUGH WITH FILLING (STEAMED)

种类VARIETIES	馅料FILLING	颜色COLOR
3-1. Bao Shanghai	上海中包 Pork and vegetables	原色 Natural
3-2. Chicken Mushroom	鸡肉菌菇中包 Chicken with oyster mushroom	橙色 Orange
3-3. Spring Bao	特鲜中包 Shrimp and pork with vegetables	粉色 Pink



Preparation:



Iron with water and oil - 8 minutes from frozen  
煎：从冰冻状态，加水 and 油煎8分钟

## MEDIUM BAO-COOKED (FOR FRYING OR STEAMING)

中包 [可做煎包或蒸包] 36 g/pc, 20 pcs/bag

SPONGY DOUGH WITH FILLING (STEAMED)

种类VARIETIES	馅料FILLING	颜色COLOR
3-4. Vegetables	青菜香菇中包 Bok Choy, Shiitake mushroom	绿色 Green
3-5. Veal	牛肉中包 Veal and onion	棕色 Brown
3-6. Iberian Pork	杏鲍菇黑猪中包 Iberian pork, oyster mushroom	灰色 Grey
3-8. Roasted Duck	烤鸭笋丁中包 Roast Duck and Bamboo Shoot Guotie Medium Bao	黄色 Yellow



Preparación:



Pan with water and oil – 8 minutes from frozen.

煎：从冰冻状态，加水 and 油煎 8分钟

# SPECIAL XIALONGBAO 油煎小笼包

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- 5-6 minutes since frozen  
煎：从冰冻状态，锅中加入少许油开始煎，再加水，共煎5-6分钟





FRESH NOODLES  
新鲜面条

## Noodles - Ramen 面条、拉面

- Hakata Ramen 博多拉面
- Tamago Ramen – Japanese-style ramen with egg  
玉子拉面
- Thin Ramen 细拉面
- Tokyo Ramen 东京中细拉面
- Traditional Ramen 手打刀切面
- U-don 乌冬面

# NOODLES - RAMEN 面条、拉面

Deep Frozen Product



## 种类 VARIETIES

8-9. Hakata Ramen  
博多拉面  
0.8MM

8-8. Tamago Ramen – Japanese-style ramen  
with egg  
玉子拉面  
1.2MM

Preparation of Hakata Ramen:



boiling with boiled water 1.5 minutes from frozen.

博多拉面烹饪方式：从冰冻状态，开水煮1.5分钟。

Preparation of Tamago Ramen:



boiling with boiled water 2.5-3 minutes from frozen.

玉子拉面烹饪方式：从冰冻状态，开水煮2.5-3分钟。

# NOODLES - RAMEN 面条、拉面

Deep Frozen Product



## 种类 VARIETIES

8-2.Tokyo Ramen  
东京中细拉面  
1.6\*1.6MM

8-6. Thin Ramen(for broth or for stir-frying)  
细拉面 (可做汤面也可做炒面)  
1.2\*1.2MM

Preparation of Tokyo Ramen:



boiling with boiled water 4.5 minutes from frozen.

东京中细拉面烹饪方式：从冰冻状态，开水煮4.5分钟。

Preparation of Thin Ramen:



boiling with boiled water 2.5 minutes from frozen.


细拉面烹饪方式：从冰冻状态，开水煮2.5分钟。


# NOODLES - TALLARINES 面条、中式面条

Deep Frozen Product



种类 VARIETIES
8-7. Ramen Traditional 手打刀切面 1.2*3.0MM
8-4. Udon 乌冬面 3.0*3.0MM

Preparation of Ramen Traditional:   
boiling with boiled water 4 minutes from frozen,  
then rinse with cold water and set aside in a strainer.  
手打刀切面烹饪方式：从冰冻状态，开水煮4分钟。

Preparation of Udon:   
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。



SANKOU  
ASIAN FOOD

BREAD  
发面制品

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

- Gua Bao 刈包
- Large steamed twisted roll 大花卷
- Chinese Bread 切包
- Spring pancake (For roast duck) 鸭皮
- Steamed Mini Bao 杭州发面小笼包
- Steamed Big Bao 大包子

# 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 原色

Preparation: 

Steam over medium heat for 5-6 minutes after the water boils, without defrosting

蒸：水烧开后，用中火蒸 5-6 分钟，无需解冻



## 11-1. LARGE STEAMED TWISTED ROLL

### 大花卷 [已蒸熟]

100 g/pc, 50 pcs/box



#### Preparation:

Steam over medium heat for 8 minutes after the water boils, without defrosting

蒸：水烧开后，用中火蒸 8 分钟，无需解冻

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

炸：1-2分钟

## 11-2. SPRING PANCAKE (STEAMED FOR

### ROAST DUCK)

### 手工鸭皮[已蒸熟]

50 pieces- 20 g/pc, 50 pcs/bag, 16 bags/box



#### Preparation:

Steam over medium heat for 3 minutes after the water boils, without defrosting

蒸：水烧开后，用中火蒸 3 分钟，无需解冻

## 11-3. BAO BUN FOR BURGER (STEAMED)

### 中式汉堡胚

100 g/pc, 50 pcs/box



#### Preparation:

After defrosting in the microwave at 900W for 1 minute,  
微波炉900W加热1分钟解冻后，

Pan-fry: Cook in a frying pan until both sides are golden brown.

煎：平底锅煎至两面金黄

Deep-fry: Heat the oil to 170 °C and fry until both sides are golden brown.

炸：油温170度，炸至两面金黄

## 11-5. CHINESE BREAD ROLLS (STEAMED)

### 切包(已蒸熟)

25 g/pc, 100 pcs/box



#### Preparation:

Steam over medium heat for 8 minutes after the water  
boils, without defrosting

蒸：水烧开后，用中火蒸8分钟，无需解冻

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

炸：1-2分钟

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# STEAMED MINI BAO 杭州发面小笼包 [已蒸熟]

## SPONGY DOUGH WITH FILLING

30 g/pc, 40 pcs/bag

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 over medium heat for 7-8 minutes after the water boils, without defrosting

蒸：水烧开后，用中火蒸 7-8 分钟，无需解冻

# STEAMED BIG BAO 大包子 (已蒸熟)

## SPONGY DOUGH WITH FILLING

75 g/pc, 10 pcs/bag

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 over medium heat for 10-11 minutes after the water boils, without defrosting

蒸：水烧开后，用中火蒸 10-11 分钟，无需解冻



SANKOU  
ASIAN FOOD

## SWEETS 甜品

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### Sweets:


#### 甜品

- Pumpkin cake with Red Bean Paste  
豆沙南瓜饼
- Chocolate bun (steamed)  
岩溶巧克力包 (已蒸熟)
- Sweet Potato Cake with Cheese Filling  
芝士红薯饼
- Roll Crispy de Manzana con Sabor Canela  
苹果桂香脆皮卷
- Crispy Roll with Banana and Chocolate  
香蕉巧克力脆卷
- Mochi  
冰激凌麻糬
- Cake and Mousse in a Glass  
罐装慕斯蛋糕



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


40 g/pc, 30 pcs/bag

Preparation:  Frying 6 minutes at 170 °C from frozen  
炸：从冰冻状态170°油温，炸6分钟



18-2. CHOCOLATE BUN [STEAMED]  
岩溶巧克力包 [已蒸熟]

40 g/pc, 20 pcs/bag

Preparation:  Steam over medium heat for 5-6 minutes after the water boils, without defrosting  
蒸：水烧开后，用中火蒸 5-6 分钟，无需解冻



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

40 g/pc, 20 pcs/bag

Preparation:  Frying 4 minutes at 170 °C from frozen  
炸：从冰冻状态170°油温，炸4分钟



18-4. CRISPY APPLE ROLL WITH  
CINNAMON FLAVOR  
苹果桂香脆皮卷  
50 g/pc, 20 pcs/bag

Preparation:



Frying 7-8 minutes at 180 °C from frozen

炸：从冰冻状态180°油温，炸7-8分钟



18-20. CRISPY ROLL WITH BANANA AND  
CHOCOLATE  
香蕉巧克力脆卷  
50 g/pc, 20 pcs/bag

Preparation:



Fry for 7-8 minutes at 160°C from frozen.

炸：从冰冻状态160°油温，炸7-8分钟

# Classic Japanese Ice Cream Mochi 冰淇淋麻薯经典款

WWW.SANKOU.ES

70 g/pc, 16 pcs/box



20-1 MANGO ICE CREAM MOCHI  
芒果冰激淋麻薯



20-5 MATCHA ICE CREAM MOCHI  
抹茶冰激淋麻薯



20-11 PASSION FRUIT ICE CREAM MOCHI  
百香果冰激淋麻薯



20-15 SAKURA ICE CREAM MOCHI  
樱花冰激淋麻薯

- 1.可以在餐期前取出直接冷藏保存，待皮变软即可享用。
  - 2.置于常温下静置几分钟后再上桌，口感更佳。
- 请注意：MOCHI 取出后若再次冷冻，可能会导致外皮变脆，影响品质。

1. Take it out from the freezer before mealtime and store it in the refrigerator; once the skin is soft, it is ready to enjoy.
  2. Leave it at room temperature for a few minutes before serving for better texture.
- Please note: If MOCHI is refrozen after being taken out, the outer layer may become brittle, affecting its quality.

# Premium Japanese Ice Cream Mochi 冰淇淋麻薯-搭配特制点缀

WWW.SANKOU.ES

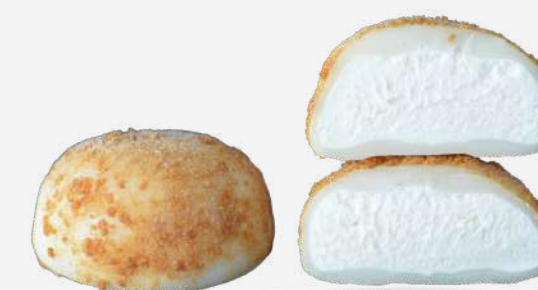
70 g/pc, 16 pcs/box



20-12 COCONUT ALMOND ICE CREAM MOCHI  
椰蓉杏仁冰激淋麻薯



20-13 BANANA CHOCOLATE ICE CREAM MOCHI  
香蕉巧克力冰激淋麻薯



20-2 CHEESECAKE ICE CREAM MOCHI  
奶酪蛋糕冰激淋麻薯



20-17 MATCHA VEGAN ICE CREAM MOCHI  
抹茶素冰激淋麻薯



20-18 BAILEYS AND CHOCOLATE ICE CREAM MOCHI  
百利甜酒巧克力冰淇淋麻薯

- 1.可以在餐期前取出直接冷藏保存，待皮变软即可享用。
- 2.置于常温下静置几分钟后再上桌，口感更佳。

请注意：MOCHI 取出后若再次冷冻，可能会导致外皮变脆，影响品质。

1. Take it out from the freezer before mealtime and store it in the refrigerator; once the skin is soft, it is ready to enjoy.
2. Leave it at room temperature for a few minutes before serving for better texture.

Please note: If MOCHI is refrozen after being taken out, the outer layer may become brittle, affecting its quality.

SWEET  
甜品

# Mousse Cake Series 慕斯蛋糕系列

WWW.SANKOU.ES

60 g/bottle, 24 jars/box



18-13 咖啡甜酒慕斯蛋糕

18-13 COFFEE LIQUEUR MOUSSE WITH ALMOND



18-5 开心果慕斯蛋糕

18-5 PISTACHIO MOUSSE



18-9 奶奶巧克力蛋糕

18-9 "GRANDMA'S STYLE" CAKE

Directions for use: Before consumption, thaw in the refrigerator for eight hours. Once thawed, keep refrigerated (between 1 and 5 °C) and consume within a maximum of ten days. Do not refreeze once thawed.

食用方法：食用前请在冰箱冷藏条件下解冻 8 小时。解冻后请继续冷藏保存（1-5°C），并在 10 天内食用完毕。解冻后请勿再次冷冻。

# Mousse Cake Series 慕斯蛋糕系列

WWW.SANKOU.ES

60 g/bottle, 24 jars/box



18-14 提拉米苏慕斯蛋糕  
18-14 TIRAMISU



18-6 焦糖饼干布丁慕斯蛋糕  
18-6 COOKIE & CARAMEL FLAN



18-12 黑曲奇慕斯  
18-12 BLACK COOKIE MOUSSE

Directions for use: Before consumption, thaw in the refrigerator for eight hours. Once thawed, keep refrigerated (between 1 and 5 °C) and consume within a maximum of ten days. Do not refreeze once thawed.

食用方法：食用前请在冰箱冷藏条件下解冻 8 小时。解冻后请继续冷藏保存（1-5°C），并在 10 天内食用完毕。解冻后请勿再次冷冻。

# Mousse Cake Series 慕斯蛋糕系列

WWW.SANKOU.ES

60 g/bottle, 24 jars/box



18-8 红莓芝士奶冻慕斯蛋糕  
18-8 RED BERRY CHEESECAKE



18-10 芒果慕斯蛋糕  
18-10 MANGO MOUSSE



18-11 柠檬芝士慕斯蛋糕  
18-11 LEMON CHEESECAKE

Directions for use: Before consumption, thaw in the refrigerator for eight hours. Once thawed, keep refrigerated (between 1 and 5 °C) and consume within a maximum of ten days. Do not refreeze once thawed.

食用方法：食用前请在冰箱冷藏条件下解冻 8 小时。解冻后请继续冷藏保存（1-5℃），并在 10 天内食用完毕。解冻后请勿再次冷冻。



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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-48GR

20 PCS/BAG

Deep-frozen product



春卷 SPRING ROLL	迷你春卷 MINI SPRING ROLL	馅料FILLING	重量 WEIGHT
4.1. Vegetable 菌菇		Vegetable, Mushrooms 蔬菜菌菇	50gr
4.2. Beef 牛肉		Beef and shrimp 牛肉虾仁	50gr
4.4. Duck 烤鸭	24.3. Duck 烤鸭	Lacquered duck 烤鸭	50gr / 20 gr

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



# SPRING ROLLS 春卷

春卷 SPRING ROLL	馅料FILLING	重量WEIGHT
4.5. 芒果虾仁 Shrimps with mango	芒果, 虾仁 Mango, Shrimps	50 gr
4.6. 蔬菜粉丝 Vegetable with Glass Noodles	卷心菜, 粉丝 Cabbage, Glass noodles	50 gr
4.7. 鸡肉蔬菜 Vegetable and Chicken Spring Roll	鸡肉, 蔬菜 Chicken, vegetables	50 gr



MINI SPRING ROLLS  
MINI春卷- 20 GR  
SUITABLE FOR CATERING

40 PCS/BAG  
Deep-frozen product

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



# WONTOON 馄饨

40 pcs/bag



5-1. 上海菜肉大馄饨 30G

SHANGHAI WONTOON 30G

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 8 minutes from frozen  
煮：从冰冻状态，煮8分钟





5-3 鸡肉菌菇炸馄饨 28G  
CHICKEN AND SHIITAKE MUSHROOM  
FRIED WONTOON 28G

50 pcs/bag


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 30G  
SHRIMP AND CHICKEN WONTONS 30G

Chicken and shrimp filling  
40 pcs/bag

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

Preparation:  boil with water 8 minutes from frozen  
煮：从冰冻状态，煮8分钟

## OTHER SHANGHAINES DIMSUM 其他上海特色



### 19-1. 上海糯米黑猪烧麦

SHAOMAI TRADITIONAL

SHANGHAINES GLUTINOUS RICE

Glutinous Rice with diced bamboo shoots

Shiitake Mushrooms and Iberian Pork

糯米香菇笋丁黑猪

36g/pc, 40pcs/bag

Preparation:  Steam for 10 minutes directly from frozen  
蒸：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)

55g/pc, 15pcs/bag

Preparation:

Bake in oven for 20 minutes directly from frozen  
烤：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


1 kg/bag, 12 bags/box

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



12-8. JAPANESE-STYLE CHAR SIU FOR RICE  
DONBURI, ACCOMPANIED WITH ORIGINAL SAUCE  
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。

0.5 kilo/bag, 18 bags/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。

0.5 kilo/bag, 18 bags/box

Preparation:



- Defrost
- Evenly spread maltose over the char siew
- 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。

16 packs/box(10 kilos), minimum order one box.  
一箱16包重10 公斤，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。



23-1. YAKITORI

日式烤鸡肉串

40 UNITS\*40G\*6 BOX/CARTON

### RESTORATION TIPS 建议烹饪方式

1. Place two skewers in a suitable container without thawing beforehand. Heat for 2 minutes and 30 seconds at 900W.

无需解冻。将2串肉串以 900w功率微波加热2分30 秒

2. Preheat your oven to 180°C (thermostat 6). Place the frozen skewers on a baking tray lined with parchment paper. Bake at mid-height for 7 minutes.

烤箱预热至 180°C(温控档6)。将冷冻肉串置于铺好烘焙纸的烤盘，中层烘烤7分钟。

\*You may add sweet soy sauce to the Yakitori before heating them in the microwave or oven.



23-2. YAKI TSUKUNE

日式炸鸡肉丸子串

40 UNITS\*40G\*6 BOX/CARTON

### RESTORATION TIPS 建议烹饪方式

1. Place two skewers in a suitable container without thawing beforehand. Heat for 1 minute 30 seconds to 2 minutes at 900W.

无需解冻。将2串肉串以 900w 功率微波加热1分30 秒至2分钟

2. Preheat your oven to 180°C (thermostat 6). Place the frozen skewers on a baking tray lined with parchment paper. Bake on the middle rack for 7 minutes.

烤箱预热至 180°C(温控档6)。将冷冻肉串置于铺好烘焙纸的烤盘，中层烘烤7分钟。



23-3. KARAAGE TORI

日式炸鸡块

10 UNITS\*500G/CARTON

### RESTORATION TIPS 建议烹饪方式

1. For 3 pieces, without thawing:

- Remove the bag.
- Power: 900W
- Heat for 1½–2 minutes.

无需解冻。将3块以 900w 功率微波加热1分30秒至2分钟

2. Heat for 12–13 minutes after preheating the oven to 200°C.

烤箱预热至 200°C后，烘烤 12-13 分钟

3. Heat the oil to 180°C and fry for 2–3 minutes.

油温加热至 180°C，油炸 2-3 分钟



SANKOU  
ASIAN FOOD

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



1 kilo/bag, 10 bags/box

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## Dimsum Homemade Sauce

自制酱料 1 kilo/bag, 10 bags/box



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



13-5. Peking Duck Sauce  
烤鸭酱



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



13-6. Tonkatsu Sauce  
日式炸猪排和鸡排酱



“

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.

最低订购量为一整托盘，您可以混合不同产品，每种产品的最少订购量为一箱。

### 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.

订单量为一个托盘的，交货时间在两周以内；  
对于大订单，我们需要协调具体的交货时间。

### E-mail to place an order 邮箱

- sales@sankou.es
- sales2@sankou.es





# CONTACT INFORMATION



[www.sankou.es](http://www.sankou.es)



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