



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

2026

CATALOGUE
产品手册



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



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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, 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

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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

- | | |
|---|---------|
| • Xiaolongbao | 上海小笼包 |
| • Cristal Bao (gluten free) | 水晶包*无麸质 |
| • Shanghai Xiomai | 沪式烧卖 |
| • Cantonese Xiomai | 广式烧卖 |
| • 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 |

STEAMED DIMSOM 蒸点

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

SHANGHAI XIAOLONGBAO 上海灌汤小笼包系列

A DELICATE DOUGH WITH DELICIOUS FILLING

WWW.SANKOU.ES

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:

Preparation: 烹饪



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

蒸：水烧开后，中火蒸 11 分钟，无需解冻

SHANGHAI XIAOLONGBAO 上海灌汤小笼包系列

A DELICATE DOUGH WITH DELICIOUS FILLING

WWW.SANKOU.ES

28 g/pc, 50 pcs/bag



种类VARIETIES	馅料FILLING	颜色COLOR
1-2. Special 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

SERVICE SUGGESTIONS:

Preparation: 烹饪



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

蒸：水烧开后，中火蒸 11 分钟，无需解冻

SHANGHAI XIAOLONGBAO 上海灌汤小笼包系列

A DELICATE DOUGH WITH DELICIOUS FILLING

WWW.SANKOU.ES

28 g/pc, 50 pcs/bag



SERVICE SUGGESTIONS:

Preparation: 烹饪



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

蒸：水烧开后，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	Chicken meat 鸡肉	Gray 灰色
1-11. Beef Xiaolongbao with Onion and Black Pepper 上海灌汤牛肉洋葱小笼	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

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

TRADITIONAL DIMSUM

10-1-1 white, 10-1-2 pink, 10-1-3 black
30 g/pc, 50 pcs/bag



10-2. SHRIMP AND CORIANDER HAKAO
香茜虾饺

[TOPPING NOT INCLUDED]

10-2-1 white
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，中火蒸 8-9 分钟，无需解冻

FREE GLUTEN INGREDIENTS, THEY MAY CONTAIN TRACES OF GLUTEN

最佳赏味期：自生产日期起6个月。Best before: 6 months from the date of production.

CANTONESE DIMSUM 广式点心- WITH SHRIMP FILLING

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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，中火蒸 8-9 分钟，无需解冻

FREE GLUTEN INGREDIENTS, THEY MAY CONTAIN TRACES OF GLUTEN

最佳赏味期：自生产日期起6个月。Best before: 6 months from the date of production.

SHAOMAI 烧卖 – A DELICATE DOUGH WITH DELICIOUS FILLING

Add your special topping



10-3. IBERIAN PORK SHAOMAI

黑腿猪肉烧卖

[TOPPING NOT INCLUDED]

Iberian pork and oyster mushroom filling

28 g/pc, 50 pcs/bag



10-5. BEEF SHAOMAI WITH LEMON LEAF

柠香牛肉烧卖

[TOPPING NOT INCLUDED]

Veal with a citric touch

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，中火蒸 11 分钟，无需解冻



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.

SHAOMAI 烧卖 - A DELICATE DOUGH WITH DELICIOUS FILLING

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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 (TOPPING NOT INCLUDED)

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，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，中火蒸 10 分钟，无需解冻



SANKOU
ASIAN FOOD

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A LARGE CATALOG OF PREMIUM DIMSUM
WITH EXQUISITE FILLINGS,

EASY TO PREPARE AND EXCELLENT FLAVOUR.

CLASSIC
GRILLED
DIMSUM
煎制点心

- Guotie or Gyoza 锅贴、日式煎饺
- Medium Bao 中包 (可蒸或煎)
- Special Xiaolongbao 油煎小笼包

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
2-1. 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



Guotie Premium, 28 g/pc, 40 pcs/bag. 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
2-4. Chicken	鸡肉玉米 Chicken with corn	胡萝卜色 Carrot
2-5. Beef	牛肉洋葱 Beef with onions	棕色 Brown
2-6. Vegetables	青菜香菇 Bok choy and shiitake	绿色 Green
2-13.Beef	牛肉西红柿奶酪锅贴 Beef tomato and mozzarella	红色 Red



Guotie Premium, 28 g/pc, 40 pcs/bag. 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

GUOTIE PREMIUM XL 至尊大锅贴

THIN DOUGH WITH FILLING

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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 Roasted 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 and 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 OR FOR STEAM

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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 OR FOR STEAM

WWW.SANKOU.E5

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 Bok choy and shiitake	绿色 Green
22-11. Shrimps and vegetables	虾仁芹菜木耳 Shrimp, Celery and Black Mushroom	紫色 Violet



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, 加水和油煎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 OR FOR STEAM

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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



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

MEDIUM BAO-COOKED (FOR FRYING OR STEAMING) 中包 [可做煎包或蒸包]

SPONGY DOUGH WITH FILLING (STEAMED)

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种类VARIETIES	馅料FILLING	颜色COLOR
3-1. Bao Shanghai	上海菜肉中包 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



36 g/pc, 20 pcs/bag

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

MEDIUM BAO-COOKED (FOR FRYING OR STEAMING) 中包 [可做煎包或蒸包]

SPONGY DOUGH WITH FILLING (STEAMED)

WWW.SANKOU.ES

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
3-8. Roasted Duck	烤鸭笋丁中包 Roasted duck and Bamboo Shoot Medium Bao	黄色 Yellow



36 g/pc, 20 pcs/bag

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

SPECIAL XIAOLONGBAO 油煎小笼包

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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 from 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





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FRESH NOODLES 新鲜面条

Noodles – Ramen 面条、拉面、面皮

- 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
- Wonton Pastry 馄饨皮
- Gyoza Pastry 饺子皮

NOODLES - RAMEN 面条、拉面

DEEP FROZEN PRODUCT

WWW.SANKOU.ES



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

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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 - CHINESE NOODLES 面条、中式面条

DEEP FROZEN PRODUCT

WWW.SANKOU.ES



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，过凉水，放筛备用。

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。

NOODLES - CHINESE NOODLES 面条、中式面条

DEEP FROZEN PRODUCT

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种类VARIETIES

8-5. Shanxi Wide Noodle
宽面

Preparación: 

Thaw beforehand and separate the noodles one by one. Cook in boiling water for approximately 3.5 minutes.

烹饪方式：需提前解冻，把面一根一根分开，在开水煮3.5分钟左右。



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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 roasted duck) 鸭皮
- Steamed Mini Bao 杭州发面小笼包
- Steamed Big Bao 大包子

BREAD
发面制品

14. GUA BAO 刈包(已蒸熟) / STEAMED PAN BAO

25 UNITS/BAG, 4 BAGS/BOX

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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，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，中火蒸 8 分钟，无需解冻

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

炸：蒸后炸1-2分钟

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

手工鸭皮[已蒸熟]

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，中火蒸 3 分钟，无需解冻

11-3. BAO BUN FOR BURGER [STEAMED] 11-5. CHINESE BREAD ROLLS [STEAMED]

中式汉堡胚 [已蒸熟]

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

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，中火蒸 8 分钟，无需解冻

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

炸：蒸后炸 1-2 分钟

STEAMED MINI BAO 杭州发面小笼包 [已蒸熟]

SPONGY DOUGH WITH FILLING

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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，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

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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，中火蒸 10-11 分钟，无需解冻



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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

OTHER
DIMSUM
其他点心

SPRING ROLLS 春卷

DEEP FROZEN PRODUCT

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SPRING ROLLS

STANDARD 春卷-50GR

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	Roasted duck 烤鸭	50gr / 20 gr

Preparation:  Frying 7-8 minutes at 180 °C from frozen

炸：从冰冻状态 180°油温，炸 7-8 分钟

SPRING ROLLS 春卷

DEEP FROZEN PRODUCT

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MINI SPRING ROLLS

MINI春卷- 20 GR

SUITABLE FOR CATERING

40 PCS/BAG

Deep-frozen product



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

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

WONTON 馄饨

40 PCS/BAG

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5-1. 上海黑猪菜肉大馄饨 30G

SHANGHAI WONTON 30G

Iberian pork and bok choy filling

西班牙黑猪和上海青

Preparation:  Grill with water and oil 7 minutes from frozen

煎：从冰冻状态，煎7分钟

Preparation:  Boil with water 7 minutes from frozen

煮：从冰冻状态，煮7分钟



5-2 龙抄手 20G

SICHUANESE WONTON 20G

Iberian pork filling 西班牙黑猪

*We also produce the spicy sauce

我们也提供四川辣油

Preparation:  Boil with water 9 minutes from frozen

煮：从冰冻状态，煮9分钟



WONTON 馄饨

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5-3 鸡肉菌菇炸馄饨 28G

CHICKEN AND SHIITAKE MUSHROOM FRIED WONTON 28G

Chicken and shiitake filling

50 pcs/bag

Preparation:  Fry in oil 8 minutes from frozen

炸：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,
炸：从冰冻状态，炸8分钟

Preparation:  boil with water 7 minutes from frozen
煮：从冰冻状态，煮7分钟

OTHER SHANGHAINESE DIMSUM 其他上海特色



19-1. 上海糯米黑猪烧卖 SHAOMAI TRADITIONAL SHANGHAINESE 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

- Prepared Appetizers 日式小吃系列
- JAPANESE STYLE MEAT 日式肉类
- CHAR SIEW 叉烧
- BONELESS ROASTED DUCK 去骨烤鸭
- PEKING DUCK 北京烤鸭
- GOLDEN PANDA 金熊猫预制菜



23-4. JAPANESE BEEF
KOROKKE

日式牛肉可乐饼

50G/PC, 20PCS/BAG

Preparation:



Frying 4- 5 minutes at 170 °C from frozen

炸：170°油温，炸4-5分钟



23-5. CRISPY SHRIMP AND
CHEESE BALLS

百粒马苏里拉芝士虾球

40G/PC, 20PCS/BAG

Preparation:



Frying 7 minutes at 150 °C from frozen

炸：150°油温，炸7分钟



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

Fried chicken wings with sesame



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
[COOKED] 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 IBERIAN PORK 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 ROASTED 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 roasted 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。



番茄牛腩

Beef stew with tomato

1kg/pack, €15.12/pack, 10 packs/box
一袋1公斤, 15.12欧一袋, 10袋一箱



红烧牛肉

Braised beef

1kg/pack, €12.60/pack, 10 packs/box
一袋1公斤, 12.60欧一袋, 10袋一箱

Expiration date: 12 months

Storage method: Frozen at -18 °C

Refrigerate at 0°C-4°C for 2 days
after defrosting

保质期: 12个月

储存方式: -18°C冷冻储存

解冻后冷藏0°C-4°C保存2天



牛肉杂酱
Minced meat sauce

1kg/pack, €10.80/pack, 10 packs/box
一袋1公斤, 10.80欧一袋, 10袋一箱



宫保鸡丁
Kung-Pao Chicken

1kg/pack, €10.20/pack, 10 packs/box
一袋1公斤, 10.20欧一袋, 10袋一箱

Expiration date: 12 months

保质期: 12个月

Storage method: Frozen at -18 °C

储存方式: -18°C冷冻储存

Refrigerate at 0°C-4°C for 2 days
after defrosting

解冻后冷藏0°C-4°C保存2天

PANDA GOLD 金熊猫代理预制产品

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香菇滑鸡

Tender chicken and mushrooms

1kg/pack, €8.80/pack, 10 packs/box
一袋1公斤, 8.80欧一袋, 10袋一箱



咖喱鸡肉

Chicken curry

1kg/pack, €8.64/pack, 10 packs/box
一袋1公斤, 8.64欧一袋, 10袋一箱

Expiration date: 12 months

保质期: 12个月

Storage method: Frozen at -18 °C

储存方式: -18°C冷冻储存

Refrigerate at 0°C-4°C for 2 days
after defrosting

解冻后冷藏0°C-4°C保存2天

PANDA GOLD 金熊猫代理预制产品

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红烧五花肉
Braised pork belly

1kg/pack, €10.32/pack, 10 packs/box
一袋1公斤, 10.32欧一袋, 10袋一箱



鱼香肉丝
Shredded pork with spicy garlic

1kg/pack, €9.60/pack, 10 packs/box
一袋1公斤, 9.60欧一袋, 10袋一箱

Expiration date: 12 months

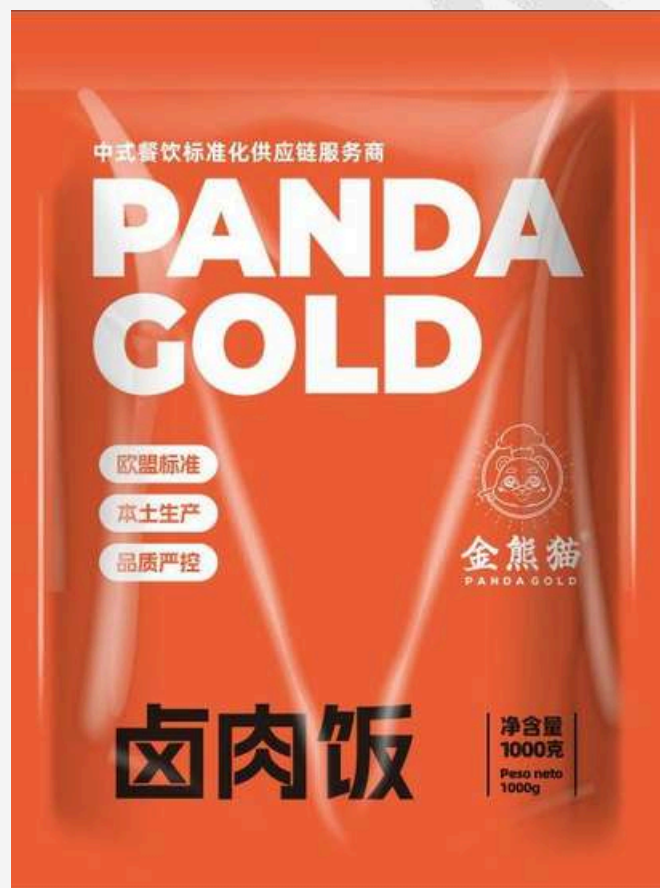
保质期: 12个月

Storage method: Frozen at -18 °C

储存方式: -18°C冷冻储存

Refrigerate at 0°C-4°C for 2 days
after defrosting

解冻后冷藏0°C-4°C保存2天



台式卤肉
Taiwanese braised pork

1kg/pack, €8.64/pack, 10 packs/box
一袋1公斤, 8.64欧一袋, 10袋一箱

Expiration date: 12 months

保质期: 12个月

Storage method: Frozen at -18 °C

储存方式: -18°C冷冻储存

Refrigerate at 0°C-4°C for 2 days
after defrosting

解冻后冷藏0°C-4°C保存2天



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HOMEMADE SAUCES 自制酱料

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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

DIMSUM HOMEMADE SAUCE

自制酱料

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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



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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
- Crispy Apple Roll with Cinnamon Flavor
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

SWEETS
甜品



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，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 冰淇淋麻糬经典款

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70 g/pc, 16 pcs/box



20-1 MANGO ICE CREAM MOCHI
芒果冰激淋麻糬



20-5 MATCHA ICE CREAM MOCHI
抹茶冰激淋麻糬



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



20-15 SAKURA ICE CREAM MOCHI
樱花冰激淋麻糬

Serve directly after removing from frozen storage.

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

从冰冻取出后，直接出餐

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。

PREMIUM JAPANESE ICE CREAM MOCHI 冰淇淋麻糬高端款-搭配特制点缀 WWW.SANKOU.ES

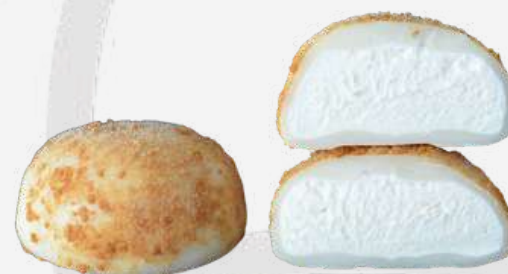
70 g/pc, 16 pcs/box



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



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



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



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



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

Serve directly after removing from frozen storage.

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

从冰冻取出后，直接出餐

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。

MOUSSE CAKE SERIES 慕斯蛋糕系列

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60 g/bottle, 24 jars/box



18-13 COFFEE LIQUEUR
MOUSSE WITH ALMOND

18-13 咖啡甜酒慕斯蛋糕



18-5 PISTACHIO MOUSSE
18-5 开心果慕斯蛋糕



18-9 "GRANDMA'S STYLE" CAKE
18-9 奶奶巧克力蛋糕

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℃），可以保存10天。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 TIRAMISU

18-14 提拉米苏慕斯蛋糕



18-6 COOKIE & CARAMEL FLAN

18-6 焦糖饼干布丁慕斯蛋糕



18-12 BLACK COOKIE MOUSSE

18-12 黑曲奇慕斯

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℃），可以保存10天。解冻后请勿再次冷冻。

MOUSSE CAKE SERIES 慕斯蛋糕系列

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60 g/bottle, 24 jars/box



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



18-10 MANGO MOUSSE
18-10 芒果慕斯蛋糕



18-11 LEMON CHEESECAKE
18-11 柠檬芝士慕斯蛋糕

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℃），可以保存10天。解冻后请勿再次冷冻。



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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

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FOOD FAIRS, IN MADRID, COLOGNE AND 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 €150 in Madrid and €450 in mainland Spain. For other areas and countries, please contact us.

在马德里的最低订购额为150欧元，在西班牙（伊比利亚半岛）为450欧元。其他地区和国家，请与我们联系咨询。

Delivery time 交货时间

Delivery time is 2-3 days for cities within the Iberian Peninsula.

For large orders or orders outside the Iberian Peninsula, we need to coordinate the delivery time.

伊比利亚半岛各城市的交货时间为 2-3 天。对于大宗订单或发往半岛以外地区的订单，我们需要协调交货时间。

E-mail to place an order 邮箱

- sales@sankou.es
- sales2@sankou.es
- sales3@sankou.es





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CONTACT INFORMATION



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