HACK
哈 克 股 份 公 司





品质，享受和多样性。

吃出好品质.

我们的信仰，您们的成功！



请您和我们一起来参与到哈克精致烘焙世界的成功历程。请您尽情享受最高质量标准和生产标准的烘焙文化。满足客户的愿望和需求就是我们家族企业至今90多年成功历史的动力和引擎。

在无论是小型面包店还是工业批量生产烘焙食品的口味和质量的理念上，我们始终遵循自己的方法：用最好的原料和精湛的工艺，结合现代加工技术和绿色可持续的生产方式。

我们的面包、小餐包和精美糕点都经过预先烘烤，然后再进行深度冷冻。简单、快速的处理方法与您的期待完美匹配。所有的商品都有完整的标签，包括最佳库存概览和目标产品的使用。

我们保证产品受控、并提供优质质量认证的产品，与此同时和同事、商务伙伴、供应商和客户建立起互尊互信的合作关系。

我们以传统链接未来，为您的客户和宾客提供完美的休憩享受！

您的

汉斯 • 博蒂歇尔
首席销售官

图示.



便利级别

VG 预烘焙

VGG 预发酵

FG 烘焙完成

VF 即食



箱规



每个的重量（单位：克）



划分/个



切割/个



每托盘规格

传奇



在室温下的解冻时间



冷藏下解冻时间



室温下的放置时间



冷藏下储存时间



最佳加热条件下的放置时间

烘培方法.

产品分组	冷冻烘焙	解冻时间（分钟）	烘焙纸	烘焙温度	烘焙时间（分钟）	烘焙时间时的蒸汽烘焙开始
小面包，谷物小面包和法式长棍（白面粉和谷物面粉）所有的品种	是	-	否	180-190° C	12	4-6 秒
石烘箱小面包，土豆小面包，佛卡夏面包和夏巴塔面包	是	-	否	170-180° C	8	4-6 秒
有填充物和无填充物的羊角面包（预先发酵的面团）	否	20	是	170° C	19-20	10-12 秒
甜且营养丰富的酥皮点心（预先发酵的面团）比如樱桃香草小篮子，热狗豪华版	否	20	是	170-180° C	20	4-6 秒
酥皮（面团）比如苹果角，樱桃片	否	20	是	180° C	23	否
披萨小吃，派和各种丰盛的小吃（半圆形烤馅饼详见标签信息）	是	-	是	180° C	15	2-3 秒
碱水产品（预先发酵的面团）	否	15-20	否	160-170° C	16-17	否
木烤箱面包和法式长棍面包	是	-	否	180-200° C	15	4-6 秒
木烤箱家庭面包 2000克	是	-	否	200-220° C	20-25	4-6 秒

重要！

烤箱必须预热！如果产品颜色太深，请调整温度，但必须遵守规定的烘焙时间。

解冻时间取决于室温，因此可以变化。

指定的烘烤时间和烘烤温度的标准值。这些标准值可能会由于烤箱占用、

电力波动或者较短的解冻时间以及烤箱的维护和利用而变化。

Pictograms.

Legend

	Convenience levels
PB	Prebaked
PC	Precooked
FB	Fully baked
RtE	Ready to eat
	Quantity per PU
	Unit weight in grams
	Divided up/Quantity
	Cut/Sliced/Quantity
	PUs per pallet

	Defrost time at room temperature
	Defrost time in the fridge
	Storage time at room temperature
	Storage time in the fridge
	Storage time at optimum tempera-ture conditions

Baking Matrix.

Product group	Bake frozen	Defrost time in min.	Baking paper	Baking temperatur	Baking time in min.	Steam only when baking begins
Rolls, seeded rolls and baguettes (light and dark) all sorts	yes	-	no	180-190°C	12	4-6 sec.
Masonry-oven rolls, potato bread rolls, focaccias and ciabattas	yes	-	no	170-180°C	8	4-6 sec.
Croissants, filled and unfilled (precooked dough pieces)s	no	20	yes	170°C	19-20	10-12 sec.
Danish pastry, sweet and savoury (precooked dough pieces) e.g. cherry-vanilla cases, open pai®, hot dog deluxe	no	20	yes	170-180°C	20	4-6 sec.
Puff pastry (dough piece) e.g. apple triangles, cherry slices	no	20	yes	180-190°C	20	no
Pizza snacks, pai® and various savoury snacks (calzone see label details)	yes	-	yes	180°C	15	2-3 sec.
Pretzels and other lye-dough products (precooked dough pieces)	no	15-20	no	160-170°C	16-17	no
Wood-fired oven breads and baguettes	yes	-	no	180-200°C	15	4-6 sec.
Wood-fired oven traditional bread 2,000g	yes	-	no	200-220°C	20-25	4-6 sec.

IMPORTANT!

The oven must always be preheated!

Adjust the temperature if the product is too dark; you must keep to the baking time given. The defrosting time depends on the room temperature and can therefore vary.

The baking times and baking temperatures given are only a guide. They may vary due to factors such as how full the oven is, power fluctuations, defrosting times too short, and the care and wear of the oven.

1880 石炉餐包
小麦面团切片，黑麦面粉，表面撒有面粉。

1880 Stone-Oven Roll

Long wheat and rye roll and floured surface.

		G			
PB	3 x 30	75	24	-	24 hrs.



1877 白面包
白色面团发酵并烘烤，切割特别的小面包团

1877 White Bread Roll

Wheat roll with straight cut
and rustic surface.

		G			
FB	4 x 20	70	28	90 min.	4-5 hrs.



1262 土豆粒餐包
手工制成的小麦餐包，面团可见土豆块。

1262 Potato Roll, Dark Brown with Potato pieces

Round, rustic, artisanal wheat roll with
visible potato pieces in the dough.

		G			
PB	70	110	32	-	8 hrs.

BACK:kult



1261 红薯粒土豆面包
圆形传统的手工小麦面包，在面团中有清晰可见的红薯粒。

1261 Potato Roll with Sweet Potato Pieces

Round, rustic, artisanal wheat roll with
visible sweet potato pieces in the dough.

		G			
PB	70	110	32	-	8 hrs.

BACK:kult



1902 杏仁和榛子面包
酥皮黄油羊角面包，无需烘焙解冻即食。

1902 Apricot-hazelnut Rolls

Round rustic and handmade wheat roll with apricots, hazelnus and potato flakes.

		G			
PB	100	90	24	120 min.	48 hrs.

BACK:kult



2352 四味奶酪手握
传统的披萨面团，有马苏里拉、切达干酪、普罗沃拉奶酪和巴马干酪。

2352 Four Cheese Barchetta

Rustic boat-shaped pizza dough filled with mozzarella, cheddar cheese, provola cheese and Parmesan.

		G			
FB	30	150	66	120 min.	6 hrs.







1849 凯撒餐包（小）
经典的小麦面团，新月形切割，有些许面粉。

1849 Kaiser Bread Roll (already baked)

Classic wheat roll with curved cuts and lightly floured.

FB	4 x 30	50	24	90 min.	4-5 hrs.



1850 凯撒餐包（大）
经典的小麦面团，新月形切割，有些许面粉。

1850 Kaiser Bread Roll (already baked)

Classic wheat roll with curved cuts and lightly floured.

FB	4 x 25	70	24	90 min.	4-5 hrs.



1567 葵花籽餐包
方形、深色的小麦面包，上面有葵花籽。

1567 Sunflower Seed Bread Roll

Square, dark wheat roll
sprinkled with sunflower seeds.

PB	3 x 30	70	24	-	8 hrs.



1586 凯撒餐包
经典的小麦面团，新月形切割，有些许面粉。

1586 Kaiser Bread Roll

Classic wheat roll with curved cuts and lightly floured.

PB	4 x 20	60	30	-	24 hrs.



417 意大利夏巴塔面包
轻薄面粉制成的长方形夏巴塔面包

417 Ciabatta Roll

Classic, rectangular ciabatta wheat roll, lightly floured.

PB	4 x 20	85	24	10 min.	4 hrs.



1239 „花样“面包
手工制成的如四叶草状的花样面包，
面团紧实，面包汁浓郁充足。

1239 Four-part Bürli

Rustic, hand-formed, unevenly round Bürlis, placed in fours.
With a firm, full-flavoured crust and a moist crumb.

PB	18	355	32	-	24-48 hrs.

BACK:kult



18406 多谷物法式长棍
传统的长形杂粮面包，五种不同的谷物，上面撒有燕麦片和种子。有强烈的芳香外壳和较多的面包屑。

18406 Baguette Multigrain

Rustic, long multigrain bread with five different types of grain, sprinkled with oat flakes and seeds. With a firm, full-flavoured crust and a moist crumb.

		G			
PB	20	450	32	-	24 hrs.

BACK:kult







18467 德式经典黑面包
传统的小麦粉和黑麦粉混合面包，黑麦面粉和黑麦片，燕麦片，斯佩尔特小麦和亚麻籽。切片，每6片切片独立包装。

18467 German Traditional Sliced Bread

Mixed wheat bread with coarsely ground rye meal, rye flour and flakes, oat flakes, spelt and linseed in the crumb. Sliced. 6 Slices per pack.

		G			
FB	10 x 6	410	48	30 min.	-

BACK:kult



1885 小麦餐包

圆形全麦促消化餐包，表层有少量面粉。无需烘焙，解冻即食。

1885 **Wheat Bun**

Rustic, round, precut wheat burger bun, lightly floured. The buns can be directly used after defrosting; they do not need to be baked first.

FB	40	105	52	120 min.	5-6 hrs.



1887 碱水餐包

预先切好的碱水餐包，表面有2个切口。解冻后，无需进一步烘焙即可食用。

1887 **Pretzel Bun**

Pre-cut pretzel burger bun with two cuts on the top. The buns can be directly used after defrosting; they do not need to be baked first.

FB	2 x 21	80	48	120 min.	24 hrs.



18472 两种口味的切片法棍(原味和橄榄味)

三条橄榄法棍和六条原味法棍。

橄榄法棍：橄榄法棍净重410克，它是含有深色和绿色橄榄以及海盐和牛至的小麦面包。
原味法棍：原味法棍净重380克，它是一种原味小麦面包。

两种法棍都是手工制作，用柴火炉烘烤而成。香脆的面包皮和多汁的面包肉。

18472 Mixed Selection of Baguettes Sliced (3 x Baguettes with olives / 6 x Baguettes Grano Nature)

Three baguettes with olives and six baguettes Grano Nature.

Baguettes with olives has a weight of 410 g and is a wheat bread with dark and green olives, as well as sea salt and oregano.

Baguettes Grano Nature has a weight of 380 g and is an original wheat bread.

Both baguettes are made by hand in a rustic style and baked in the wood-fired oven. With a firm, full-flavoured crust and a moist crumb.

		G			
FB	9	380-410	48	30 min.	-

BACK:kult



18430 佩斯尔特全谷物面包

配斯尔特全谷物面包配上苹果、葵花籽、南瓜籽和亚麻籽。香脆的面包皮和多汁的面包肉。

18430 Grainy Spelt-apple Bread

Rustic spelt bread with apples, sunflower seeds, pumpkin seeds and linseeds. With a firm, full-flavoured crust and a moist crumb.

		G			
PB	15	550	32	-	24 hrs.

BACK:kult



1240 德式家庭面包

用小麦、黑麦、黑麦粉、黑麦片、燕麦片、斯佩尔特小麦和亚麻籽制成的面包。

1240 Traditional Bread

Rustic wheat and rye bread with rye meal, rye flour, rye flakes, oat flakes, spelt, and linseed in the crumb. The crust is cut crosswise several times.

		G			
PB	15	480	32	-	24-48 hrs.

BACK:kult



18400 精选5种柴火炉手工烘烤面包

包含以下5种：

法式长棍面包干：小麦面包配杏干、椰枣、无花果和杏仁。
法式橄榄长棍：小麦面包配黑橄榄和绿橄榄，加上海盐和牛至。
法式番茄长棍：小麦面包配番茄干、大蒜和洋葱，加上海盐和牛至。
法式羊乳酪和辣椒长棍：小麦面包配上正宗的希腊羊奶酪、甜椒和小辣椒，再加上大蒜和意大利香草。
原味法式长棍：全小麦面包—手工柴火炉小镇面包。

所有的法式长棍都有一个香脆的面包皮和多汁的面包肉。

18400 Assortment Box „Bread from the wood-fired oven“

Contains the following 5 sorts:

Baguette pane di frutta
Wheat bread with dried apricots, dates, figs, and almonds.

Baguette with olives
Wheat bread with dark and green olives together with sea salt and oregano.

Baguette with tomatoes
Wheat bread with dried tomatoes, garlic and onions, together with sea salt and oregano.

Baguette feta & hot peppers
Wheat bread with authentic Greek feta cheese, sweet pepper and small hot peppers together with garlic and Italian herbs.

Baguette grano plain
Plain wheat bread – artisanal, rustic bread from the wood-fired oven.

All the baguettes have a firm, full-flavoured crust and a moist crumb.

PB	5 x 3	380-410	32	-	24 hrs.

BACK:kult



77402001 小镇面包
芳香四溢的混合小麦面包。采用酸面团和新鲜小麦胚芽。纵向切开，已完成烘焙。

77402001 **Farmhouse Bread 500 gr.**
Aromatic mixed wheat bread, with sourdough and fresh wheatgerm. Rustic cut lenghtwise, dusted with flour, fully baked.

		G			
FB	14	500	32	6 hrs.	24-48 hrs.







77422001 多谷物面包
清香的多谷物传统面粉制成的酸面团，已完成烘焙。

77422001 **Multigrain Bread 500 gr.**
Aromatic rustic multigrain bread with sourdough. Fully baked.

		G			
FB	12	500	32	6 hrs.	24-48 hrs.



77412001 德式家庭面包
黑麦和小麦混合制成的多谷物低热量酸面团，已完成烘焙。

77412001 **German Farm Bread 500 gr.**
Rustic rye and wheat bread with sourdough. Fully baked.

		G			
FB	17	500	32	6 hrs.	24-48 hrs.











80896 碱水扭结面包
碱水且预发酵的小麦面团，已烘焙。碱水扭结面包不是预先切割的，内有装饰用的盐包。

80896 Lye pretzel

Pre-fermented and pre-proven lye wheat pretzel braid to finish off in the oven. The pretzels are not pre-cut; they come with a salt pack for decoration.

		G			
PC	4 x 20	85	36	20 min.	24 hrs.

LANGNESE Bakery



80942 黄油夹心碱水扭结面包
碱水已经烘焙好的小麦面团，有咸味黄油填充。碱水扭结上面没有盐作为装饰，解冻后不需要进一步烘烤即可食用。

80942 Lye pretzel with salted butter

Pre-fermented and fully baked lye wheat pretzel, filled with salted butter. The pretzels are not decorated with salt and can be used after defrosting without further baking.

		G			
FB	2 x 20	78	40	45 min.	24 hrs.

LANGNESE Bakery

810 黄油夹心碱水棍面包
碱液烘焙的小麦面包，有盐味黄油夹心。碱水棍没有盐，解冻后不需要进一步烘焙即可食用。

810 Lye Breadstick with Salted Butter

Lye wheat pretzel fully baked, filled with salted butter. The lye breadsticks are not decorated with salt and can be used after defrosting without further baking.

		G			
FB	55	84	56	120 min.	24 hrs.



1673 黄油三角包
预发酵的黄油碱水酥饼，只需烤箱加热后即食。

1673 Lye Triangle Roll

Pre-fermented and pre-proven butter lye puff pastry to finish off in the oven.

		G			
PC	2 x 30	100	64	15 min.	8 hrs.



845 德式大扭结（无盐巴）
碱水小麦椒盐饼，无需烘烤，解冻即食。

845 Lye Pretzel Ready Baked without Salt

Lye wheat pretzel fully baked. The pretzel can be used after defrosting without further baking.

		G			
FB	40	83	30	-	4 hrs.



668 巧克力布丁夹心黄油可颂
预发酵的条状丹麦黄油面团融入优质巧克力和布丁，黄油含量为15%。

668 Butter Croissant Filled with Chocolate and Pudding Cream

Precooked Danish butter pastry croissant in a rectangular shape with chocolate and pudding cream; with a butter content of 15%.

PC	2 x 30	90	54	30 min.	6 hrs.



1603 法式牛角可颂
预发酵的丹麦黄油酥皮牛角包，呈新月形，黄油含量为20%。

1603 Butter Croissant „French style“

Precooked Danish butter pastry croissant in a crescent shape with a butter content of 20%.

PC	3 x 25	65	54	25 min.	6 hrs.



632 坚果夹心黄油可颂
预发酵的条状丹麦黄油面团融入牛轧糖馅，并撒上榛子，黄油含量为16%。

632 Butter Croissant with Nougat Filling

Precooked Danish butter pastry croissant in a straight shape with nougat filling and decorated with hazelnuts; with a butter content of 16%.

PC	2 x 32	90	54	20 min.	6 hrs.



11406 黄油羊角可颂
酥皮黄油羊角面包，无需烘焙解冻即食。

11406 Butter Croissant already baked

Straight butter croissant made from puff pastry, ready-baked and deep-frozen.

FB	17	47	132	1-2 hrs.	8 hrs.



1665 黄油羊角面包
预发酵的黄油牛角面包，黄油含量为18%。

1665 Butter croissant

Pre-proven butter puff pastry croissant in a straight shape, with a butter content of 18%.

PC	3 x 35	60	40	20 min.	6 hrs.







216 迷你丹麦酥组合

迷你甜点酥皮组合包括：肉桂卷，覆盆子味的丹麦皇冠，苹果味的丹麦皇冠，冷奶油和枫树核桃的丹麦皇冠。

216 Mini Sweet Puff Pastry Mix

Sweet mini puff pastry assortment made up of: cinnamon Chelsea buns, Danish crowns with raspberry filling, Danish crowns with apple filling, Danish crowns with cold-cream an maple pecan puff pastry.

		G			
PC	5 x 24	42	88	-	6 hrs.

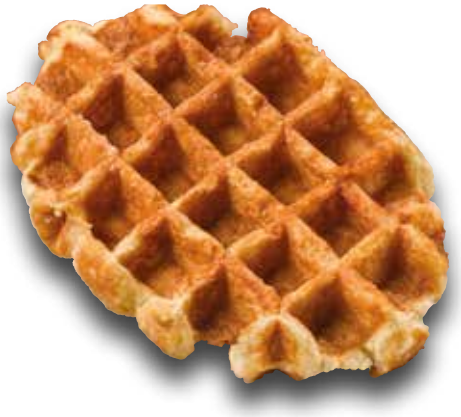
582 比利时华夫饼

比利时华夫饼面团中融入了植物黄油和粗糖，使华夫饼拥有焦糖外壳和入口即化的口感。

582 Belgian Sugar Waffle

Belgian waffle with margarine with coarse sugar baked into the dough, giving the waffle its caramelised crust and melt-in-the-mouth centre.

		G			
FB	40	90	60	120 min	24 hrs.





41949 树莓芝士松糕

用低脂凝乳和奶油奶酪制成的芝士馅料配上新鲜树莓。

41949 Raspberry Cheesecake Muffin

Muffin with Cheesecake topping from low-fat curd and cream cheese, filled with raspberry fruit preparation. On top raspberries and also raspberry fruit preparation.

		G			
FB	36	125	48	2-3 hrs.	24 hrs.



41142 黑森林奶油切片蛋糕
经典的黑森林奶油蛋糕，巧克力海绵底座配上樱桃果酱馅的酥皮饼干。表层是融入樱桃的奶油和巧克力屑。

41142 Black Forest Cream Precut and Slices

Typical Black Forest Cream Cake, with cherry jam filling on a shortcake biscuit and chocolate sponge base. On top a cream with "Kirschwasser" and a decoration chocolate shavings.

		G				
FB	3	1.850	20	64	6-8 hrs.	24 hrs.



41248 芝士奶油蛋糕（切块）
浅色的芝士海绵蛋糕，配上奶酪奶油和糖粉。

41248 Cheese Cream Slice

Light-coloured sponge cake with cheese cream, dusted with powdered sugar.

		G				
RtE	3	1.950	16	64	6-8 hrs.	24 hrs.



41140 杏仁切片蛋糕
蓬松的酵母面团配上香绵丽奶油，并饰以焦糖杏仁片。

41140 Bee Sting Precut and Slices

Fluffy yeast dough with Chantilly cream and decorated with caramelised flaked almonds.

		G				
RtE	3	1.850	20	64	6-8 hrs.	24 hrs.



40461 松露点心
多汁的巧克力海绵蛋糕配上巧克力奶油，表层有一层巧克力屑和杏仁糖球涂层。

40461 Truffle Cream Precut and Slices

Succulent chocolate sponge cake with chocolate cream, decorated with chocolate shavings and chocolate coated marzipan balls.

		G			
RtE	2	2.600	48	8-10 hrs.	72 hrs.



41144 提拉米苏奶油切块蛋糕
用意大利杏仁甜酒浸泡过的浅色蛋糕配上提拉米苏和意大利传统奶酪。

41144 Tiramisu Cream Precut and Slices

Light-coloured, amaretto-soaked sponge cake with tiramisu-mascarpone cream, dusted with tiramisu powder.

		G				
RtE	3	1.500	20	64	6-8 hrs.	24 hrs.





41310 胡萝卜蛋糕

圆形的多汁海绵蛋糕，配上胡萝卜块和榛子，表层有一层白色糖霜和开心果粉。

41310 **Carrot Cake**

Succulent, round sponge cake with carrot squares and hazelnuts, topped with white icing, decorated with pistachio semolina.

FB	4	450	156	6-8 hrs.	72 hrs.



40559 香草口味巧克力指环蛋糕
多汁的香草味松软蛋糕面团中混入巧克力颗粒，并淋上巧克力口味涂层和巧克力滴装饰。

40559 Ring Cake „Stracciatella vanilla“

Succulent sponge cake with vanilla flavour and chocolate drops in the dough. Topped with chocolate flavoured coating and decorated with chocolate drops.

		G			
FB	3	1.850	45	6-8 hrs.	24 hrs.



40564 柠檬味指环蛋糕
多汁的松软蛋糕中混入天然柠檬油。白色的糖霜配上黑巧克力滚边。

40564 Ring Cake „lemon“

Succulent sponge cake with natural lemon oil. Coated with white icing, with brown chocolate flavoured piping.

		G			
FB	3	1.350	45	6-8 hrs.	24 hrs.



40567 松软的巧克力味指环蛋糕
用浅色和深色海绵面团制成的多汁海绵蛋糕。

40567 Ring Cake „Marble“

Succulent sponge cake with light-coloured and dark sponge dough mass.

		G			
FB	3	1.750	45	6-8 hrs.	24 hrs.







42323 迪士尼冰雪奇缘派对蛋糕
香草味酸奶奶油，搭配轻麦饼干。装饰有蓝色椰子片和雪花糖以及“冰雪奇缘”杏仁粉装饰覆盖物。

42323 **Frozen Party Cake**
Yoghurt cream with vanilla flavour on fluffy, light-coloured sponge cake with wheat bran. Decorated with blue grated coconut and snowflake sugar and a marzipan layer with a “Frozen” decorative print.

		G			
RtE	4	480	156	4-5 hrs.	24 hrs.





42324 迪士尼公主派对蛋糕
草莓味的酸奶奶油，在轻麦饼上。装饰有粉红色的心形物品和“迪士尼公主”杏仁蛋白软糖。

42324 **Princess Party Cake**
Yoghurt cream with strawberry flavour on fluffy, light-coloured sponge cake with wheat bran. Decorated with pink heart sprinkles and a marzipan layer with a “Disney Princess” decorative print.

		G			
RtE	4	480	156	4-5 hrs.	24 hrs.



41154 苹果水果蛋糕（未切割）
大而多汁的海绵蛋糕，配上酥脆的面包屑底座，苹果片和黄油面包屑。

41154 Apple Country Cake Uncut

Big, succulent sponge cake with crunchy crumble base and apple wedges, topped with butter crumble, finished with gelatine glaze.

		G			
FB	3	3.000	54	10-12 hrs.	48 hrs.



41276 经典胡萝卜蛋糕
四层的海绵蛋糕。其由多汁的海绵蛋糕作基底，配上胡萝卜、核桃、香草和奶油奶酪。

41276 Premium Carrot Cake

Four-storey cake made of juicy sponge cake bases with carrots, walnuts and real vanilla, layered with creamy cream cheese.

		G			
FB	4	2.900	28	8-10 hrs.	72 hrs.



41277 经典巧克力蛋糕
用可可和可可糖霜制成的海绵蛋糕。

41277 Premium Chocolate Cake

Sponge cake with cocoa and cocoa creme, decorated with milk chocolate rasp.

		G			
FB	4	2.900	28	8-10 hrs.	72 hrs.



盒子蛋糕.

我们崭新的盒子蛋糕系列尝起来新鲜多汁！
膨松，柔软，多汁！每一口，唇齿留香。
这款产品是用最好的原料以精致的工艺制成，
因此它以无法抗拒的美味而闻名。

Box Cake Series
Our new juicy box cake tastes not like box but like fresh baked cake.
Super juicy, super soft and super fluffy. After one bite, the taste is carved in the memory. Because we have used the best ingredients to make it irresistibly tasty!

温馨提示：

在室温情况下的储存时间很长，
适合多种销售方式。

Long storage time in room temperature. Suitable for various ways of sales





41298 盒子状可可大理石点心(可切片)
大理石海绵蛋糕，深浅海绵面团对比。表层有着黑巧克力味的涂层，并装饰着迷你巧克力滴。建议切分后再冷冻。

41298 Box Cake Mable

Marble sponge cake with light-coloured and dark sponge dough mass, topped with dark chocolate-flavoured coating and decorated with mini chocolate drops. Halved and frozen.

		G			
FB	8	875	52	6-8 hrs.	48 hrs.



41299 盒子状柠檬点心(可切片)
用天然柠檬油制成的柠檬味海绵蛋糕，表层有一层白色的糖霜和开心果粉。建议切分后再冷冻。

41299 Box Cake Lemon

Lemon sponge cake with natural lemon oil and coated with white icing, decorated with pistachio semolina. Frozen and halved.

		G			
FB	8	875	52	6-8 hrs.	48 hrs.



41300 盒子状巧克力点心(可切片)
含有可可粉和巧克力滴液的巧克力海绵蛋糕，表层有一层黑巧克力涂层和白巧克力小卷。建议切分后再冷冻。

41300 Box Cake Chocolate

Chocolate sponge cake with cocoa powder and chocolate drops in the mass, topped with dark chocolate-flavoured coating and decorated with white chocolate mini rolls. Halved and frozen.

		G			
FB	8	875	52	6-8 hrs.	48 hrs.



75311903 香蕉蛋糕
用香蕉泥、核桃，肉桂制成的海绵蛋糕，表层覆盖着一层牛奶巧克力和榛子。

75311903 Banana Bread

Sponge cake with banana puree, walnuts and cinnamon, covered with milk chocolate and sprinkled with hazelnuts on the surface.

		G			
FB	7	800	48	6-8 hrs.	24 hrs.



美好的结束语 。

我们非常感谢您对我们产品的兴趣！我们也非常乐意根据要求向您发送报价、产品样品和/或我们产品系列的规格。

此外，如果您对我们的产品有任何问题，我们的项目负责人都可以随时提供帮助。

我们期待着您的回信。
哈克股份公司团队

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