



NEWLY WEDS[®] FOODS
inspiring new tastes

烘焙预拌粉产品手册
Bakery Mix Catalog



For more information on how we can be of assistance to your business please contact us at:

欲知更多产品信息请联系我们:

纽利味食品(北京)有限公司

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INTRODUCTION



Newly Weds Foods (Beijing) Co., Ltd. is wholly owned by Newly Weds Foods, Inc., a U.S. based global food ingredient company. Newly Weds Foods is dedicated to food ingredient technology, manufacturing and sales, providing customized support in all aspects of product development.

纽利味食品（北京）有限公司是享有盛誉的美国工业食品配料集团/美国纽利味食品集团在华投资的全资子公司。纽利味食品致力于食品配料技术的研究，产品生产及销售，为食品加工者提供全方位的解决方案。

The primary focus on Newly Weds Foods is on food coating and seasoning system development as well as use of functional ingredients. Newly Weds Foods has 17 plants in North America and another 11 manufacturing facilities strategically located around the world including: China, Thailand, Australia, New Zealand, United Kingdom, India, Israel and the Philippines. Together they are able to fulfill the customer requirements in a global market. In this way, ours is a truly international company. Newly Weds Foods is capable of delivering products that meet world-wide demand as well as provide insight, responsiveness and product sourcing on a global scope for an international perspective on markets and trends.

纽利味专注于食品裹涂系统、香辛料和功能性食品配料的开发与销售。纽利味食品公司在北美地区拥有17家工厂，拥有11家国际性工厂，包括中国、泰国、澳大利亚、新西兰、印度、以色列和菲律宾，以及已经建立的良好国际合作伙伴网。纽利味的这些分公司是非常重要的本土化的食品加工基地，他们将服务于国际战略性市场的全球客户。这使得纽利味有能力提供全球范围的产品信心和产品资源，以及提供国际市场和客户的前景、发展趋势的预测。

Newly Weds Foods (Beijing) co., Ltd. was founded in 1997 to address the growing importance of the Asia/Pacific market for high quality food ingredients. Newly Weds Foods has a complete processing plant located near Beijing and culinary centre in Shanghai. They work in close cooperation with other Newly Weds comprehensive manufacturing and R&D facilities in the Asia/Pacifica region to serve local and international customers.

纽利味食品（北京）有限公司成立于1997年。考虑到迅速成长的亚太市场是裹涂系统、香辛料和功能性食品配料重要的战略性市场，纽利味中国在北京设有产品加工厂，在上海设有实验厨房。并与其他亚太地区工厂一起致力于服务本土和全球客户。



Let Newly Weds Foods manage your blending needs so you can...

- Spend less time batching ingredients
- Increase throughput
- Reduce labor
- Be assured of consistency between batches

让纽利味食品来管理你的混合需求，这样可以...

- 减少配料时间
- 提高生产效率
- 降低人工
- 确保批次之间的一致性

Newly Weds Foods

- Manufacturer of custom & proprietary blends for the food processing industry
- Custom blending capabilities for a wide variety of bakery mixes and bases
- Newly Weds Foods is able to create unlimited savory bakery products by leveraging expertise in product development and manufacturing of formulated seasonings
- State of the art technology and equipment
- Quick turns on sample requests and orders
- Packaging in sizes to meet your production needs

纽利味食品

- 为食品加工生产者定制化的专用混合料
- 可定制各种烘焙产品的混合料和基础料
- 依托于纽利味专业的复合调味料开发与生产的经验，可以创造更多的咸味烘焙产品
- 先进的技术和设备
- 对样品及订单的需求快速响应
- 可定制化的包装尺寸以满足您的生产需求





Bakery & Applied Research Team in USA

- Your resource for product development and technical support
- Highly experienced in formulating breads, English muffins, and dry bakery mixes including both chemically leavened and yeast leavened products
- Trained by the American Institute of Baking
- Active members of the American Association of Cereal Chemists International and Institute of Food Technologists
- Supplied with equipment capabilities for baking, proofing, mixing, sheeting & dough forming, and instrumentation for product analysis and evaluation

美国纽利味烘焙与应用研究团队

- 为产品开发和技术支持提供咨询服务
- 具有丰富的面包、英式松饼和干制烘焙混合料的配方经验，包括化学发酵和酵母发酵产品
- 受过美国烘焙学会培训
- 美国国际谷物化学家协会 (American Association of grain chemist International) 和食品技术学会 (Institute of Food) 的活跃成员
- 配备烘焙、发酵、混合、面团压片及成型设备能力，以及产品分析和评估的仪器



更多预拌粉与香辛料的组合期待您的发现……
Discover new, innovative bakery and seasoning combinations...



司康预拌粉
Scone Mix



原料:司康预拌粉XC7024, 黄油, 牛奶, 鸡蛋。
Ingredients: Scone Mix XC7024, butter, milk, egg.

建议用法:
将284克司康预拌粉和65克软化黄油混合揉搓成沙砾状。
加入125克牛奶搅拌均匀, 盖保鲜膜置于冰箱中冷藏至少30分钟。
使用模具成型为直径4-5厘米, 厚2厘米的圆饼。
饼面刷蛋黄液后置于烤箱中烘烤。
烤箱温度: 上下火180°C, 烘烤15-20分钟至表面上色。
Directions:
Combine 65 grams softened butter into 284 grams dry Scone Mix. Using fingers, rub the butter into dry mix (mixture should resemble coarse meal), add 125 grams milk and blend well, refrigerate at 0-4°C for 30 minutes, place on a lightly floured surface and rolling in to 2cm thick, use a sharp knife to cut into 4-5 cm circle, brush the egg on top, Bake 15-20 minutes at 180°C until golden.

更多咸味选择...
More savory flavor options...
XC7017土耳其风味司康预拌粉 Turkish flavor Scone Mix
XC7018番茄鸡汁风味司康预拌粉 Tomato Chicken flavor Scone Mix

猴子面包预拌粉
Monkey Bread Mix



原料: 猴子面包预拌粉 XC7025, 猴子面包顶料预拌粉XC7026, 黄油, 干酵母, 蔓越莓干, 朗姆酒。

建议用法:
将300克猴子面包预拌粉和3克酵母放入厨师机中, 加入150克水搅打成面团(低速搅打2分钟, 高速搅打2分钟)。把面团置于发酵箱37°C, 湿度75%, (或盖保鲜膜置于温暖处) 发酵至体积两倍大。发酵过程中, 将蔓越莓干用朗姆酒浸泡备用。
顶料制作: 100克黄油软化, 加入50克猴子面包顶料预拌粉搅拌均匀。将发酵好的面团轻压排气, 擀成2厘米厚条状, 再切成2厘米x2厘米块状。每一块面团裹上顶料, 置于8寸萨瓦林模具(或中空模具)中, 铺一层面团, 加一层蔓越莓干, 再次发酵, 放入发酵箱中37°C, 湿度75%, (或盖保鲜膜置于温暖处) 发酵至体积两倍大, 置于烤箱中烘烤。
烤箱温度: 上下火180°C, 烘烤25分钟至上色。

Ingredients: Monkey Bread Mix XC7025, Monkey Bread Topping Mix XC7026, butter, dry yeast, dried cranberry, rum.

Directions:
Combine 300 grams Monkey Bread Mix and 3 grams dry yeast, add 150 grams water to stand mixer fitted with dough hook attachment, mix about 2 minutes on low speed and 2 minutes on high speed or until dough is developed. Place the dough in greased bowl, cover with plastic wrap and set in a warm place until the dough doubles in size (if use fermenter, set 37°C, 75%RH). During dough rest, soak dried cranberries in rum and prepare topping mix by combining 100 grams softened butter, 50 grams Monkey Bread Topping Mix in bowl and stir until blended.
Place dough on lightly floured cutting board and cut the dough into 2cm chunks, roll them into ball, coat balls with topping and place in greased 8 inch Savarin Mold (or Bundt pan). Add soaked dried cranberries between each layer. Cover and let it rise in a warm place until dough doubles in size. Bake at 180°C for 25 minutes or until golden brown.



焙烤约翰（玉米）蛋糕预拌粉
Baked Johnny Cake Mix



原料: 烘焙约翰 (玉米) 蛋糕预拌粉 XC7027, 牛奶或水。
Ingredients: Baked Johnny Cake Mix XC7027, milk or water.

建议用法:
将240克烘焙约翰 (玉米) 蛋糕预拌粉与140克牛奶或水混合搅拌成均匀面糊。
把面糊倒入蛋糕杯三分之二处, 置于烤箱中烘烤。
烤箱温度: 上下火200°C, 烘烤15-20分钟至外表上色。
Directions:
Combine 240 grams Baked Johnny Cake Mix with 140 grams milk or water and mix well. Pour the batter into the cake cup approximately two-thirds full, bake 15-20 minutes at 200°C until golden brown.

意大利香草面包预拌粉
Italian Herb Bread Mix



Ingredients:
Italian Herb Bread Mix XC7019, butter, beer.
Directions:
Combine 454 grams Italian Herb Bread Mix and 340 grams (one can) light beer in a mixing bowl. Stir until blended. Do not over mix. Pour batter into a greased loaf pan with cover about two-thirds full. Melt 4 grams butter and pour over the bread batter. Bake at 180°C for 55-65 minutes.

图片展示面包为填充金枪鱼馅料
bread shown with tuna filling

原料: 意大利香草面包预拌粉XC7019, 黄油, 啤酒。
建议用法:
将454克意大利香草面包预拌粉XC7019和340克啤酒 (1听) 混合均匀, 倒入吐司模具三分之二处。将4克黄油融化后, 倒在面糊表面, 加盖置于烤箱中烘烤。
烤制温度: 上下火180°C, 烘烤55-65分钟左右。

烘焙师推荐:
Bakery Chef's Recommendation
填充金枪鱼馅料
模具中先倒入一半的面糊, 加入金枪鱼馅料, 再倒入剩余的面糊。
With the tuna filling
Pour half of batter into loaf pan, place canned tuna on batter, pour over the rest batter.



美式松饼预拌粉
Pancake Mix

Ingredients: Pancake Mix XC7023, whole milk, egg, vegetable oil.
Directions:
Combine 300g Pancake Mix with 266g milk, 135g egg, 50g oil and 63g water in a mixing bowl. Mix with wire whisk until combined. Cook on a hot skillet about 1 minute until bottom golden brown, flip, and cook for additional 30 seconds.

原料:美式松饼预拌粉XC7023, 全脂牛奶, 鸡蛋, 植物油。
建议用法:

将300克美式松饼预拌粉, 135克鸡蛋, 266克牛奶, 50克植物油, 63克水搅拌均匀。取适量面糊放入煎锅内, 摊圆, 中小火煎1分钟至底面凝固上色, 翻面继续煎30秒。



可丽饼预拌粉
Crepe Mix

原料:可丽饼预拌粉XC7028, 鸡蛋。
Ingredients: Crepe Mix XC7028, egg.

建议用法:
将300克可丽饼预拌粉和450克水,150克鸡蛋混合均匀。
取适量面糊倒入煎锅中, 快速转动锅体摊匀, 煎40秒至底面凝固。

Directions:
Combine 300 grams Crepe Mix with 450 grams water and 3 grams egg in a large mixing bowl. Mix with wire whisk until batter is smooth. Heat frying pan. Pour the batter onto the pan, tilt the pan with a circular motion so that the batter coats the surface evenly, and cook for about 40 seconds until solid.





咸蛋黄风味黄油饼干预拌粉
Salted Egg Yolk flavor Cookie Mix



预混料:咸蛋黄风味黄油饼干预拌粉XC7033, 黄油, 鸡蛋。
Ingredients: Salted Egg Yolk flavor Cookie Mix XC7033, butter, egg.

建议用法:
将210克咸蛋黄风味黄油饼干预拌粉, 10克软化黄油, 20克全蛋液混合成面团。把面团整形成条, 冰箱冷冻30分钟后切1.5厘米厚片状, 置于烤箱中烘烤。
烤箱温度: 上下火180°C, 烘烤15分钟至上色。
Directions:
Combine Salted Egg Yolk flavor Cookie Mix 210 grams, softened butter 100 grams, 20 grams beaten egg (whole) and make the dough. Press dough to strip shape and freeze 30mins then cut to 1.5cm thick. Bake for 15 minutes at 180°C until golden.

美式甜甜球预拌粉
Cake Donut Fritter Mix



原料:美式甜甜球预拌粉 XC7011, 水。
建议用法:
将415克美式甜甜球预拌粉和180克水混合均匀。
预热炸炉, 油温185°C。
用4厘米直径的冰激凌勺挖球舀入油锅, 185°C炸2-3分钟, 捞出后趁热裹上砂糖。

Ingredients: Cake Donut Fritter Mix XC7011, water.

Directions:
Combine 415 grams dry mix and 180g water in large mixing bowl with wire whisk, use scoop (diameter: 4 cm) to deposit into fryer and fry for 2-3 minutes at 185°C, and dust with sugar.





布朗尼蛋糕预拌粉
Brownie Cake Mix



原料: 布朗尼蛋糕预拌粉XC7013, 黄油, 水, 鸡蛋。
Ingredients: Brownie Mix XC7013, butter, water, egg.

建议用法:
将110克黄油融化, 放凉后加入60克水, 150克鸡蛋, 与563克布朗尼蛋糕预拌粉搅拌均匀。
倒入布朗尼蛋糕模具三分之二处, 置于烤箱中烘烤。
烤箱温度: 上下火180°C, 烘烤40-50分钟, 至全熟。(全熟测试方法: 牙签插入蛋糕体内, 拔出时表面无粘连。)
Directions:
Combine 110 grams melted butter with 60 grams water and 150 grams egg in large mixing bowl and whisk to combine. Add 563 grams Brownie Mix. Stir until no clumps remain. Add to greased square cake pan. Smooth. Bake for 40-50 minutes @180°C or until toothpick inserted 1 inch from side of pan comes out clean.

更多咸味选择...
More Savory flavor Options...
XC7035热辣风味布朗尼预拌粉 Hot & Spicy Brownie Mix
XC7036茴香肉桂布朗尼预拌粉 Star Anise Cinnamon Brownie Mix

奥尔良风味小软饼预拌粉
New Orleans Style Flavor Biscuit Mix

原料: 奥尔良风味小软饼预拌粉XC7016, 马苏里拉芝士碎, 水。
Ingredients: New Orleans Style Flavor Biscuit XC7016, grated mozzarella cheese (or cheddar cheese), water.

建议用法:
将227克奥尔良风味小软饼预拌粉和50克马苏里拉芝士(或车达芝士) 碎混合均匀。加125克水, 搅拌均匀。
将面糊装入裱花袋中挤出成型, 每个约30克左右, 置于烤箱中烘烤。
烤箱温度: 上下火210°C, 烘烤15分钟至上色。
Directions:
Combine 227g New Orleans Style Flavor Biscuit Mix and 50 grams grated mozzarella cheese (or cheddar cheese) in a large bowl, add 125g water until combine. Place the batter into a pastry (piping) bag fitted with a large star tip, and pipe circles onto parchment paper sheet for 30g each, oven bake for 15 minutes at 210°C until done.



烘焙师推荐:
Bakery Chef's Recommendation
加入马苏里拉芝士或车达芝士
Add the Mozzarella cheese or cheddar cheese



贝果面包预拌粉

Bagel Bread Mix

原料:贝果面包预拌粉XC7031, 黄油, 水。
Ingredients: Bagel Bread Mix XC7031, butter, water



建议用法:
将270克贝果面包预拌粉和140克水倒入厨师机内,低速搅拌10分钟。
加入10克软化黄油,中速搅拌5分钟。
面团分割成80克小面团,松弛,整形。
放入煮沸糖水(1000克水:50克糖)中,两面各煮30秒,捞出后置于烤箱中烘烤。
烤箱温度:上下火200°C,烘烤15-20分钟至上色。

Directions:
Combine 270 grams Bagel Bread Mix and 140 grams water in stand mixer bowl fitted with dough hook attachment, mix 10 minutes on low speed, add 10 grams softened butter then mix 5 minutes on middle speed or until dough is fully developed.
Divide dough into 80 grams dough balls. Put dough balls into a lightly oiled bowl, cover it with plastic wrap allow to rest at room temperature and let it raise.
Press the dough to desired shape. Bring 1000 grams water to a boil in a large pot. Add 50 grams sugar, boil the bagels in sugar water about 30 seconds each side. Bake 15-20 minutes at 200°C until golden brown.

蘑菇头玛芬预拌粉

Muffin Mix

原料: 玛芬预拌粉XC7003, 黄油, 鸡蛋, 牛奶。
Ingredients: Muffin Mix XC7003, butter, egg, milk



图片展示玛芬使用巧克力片装饰
Muffin shown with chocolate pieces added

建议用法:
350g玛芬预拌粉, 90g 黄油或者植物油, 和两个鸡蛋(大约90g), 40g牛奶混合均匀, 倒入蛋糕杯或放好纸托的玛芬盘中, 置于烤箱中烘烤。
烤箱温度: 上下火200°C, 烘烤16-18分钟。

Directions:
Combine 350 grams Muffin Mix, 90 grams butter or vegetable oil and 2 eggs(about 90 grams egg liquid), 40 grams milk in a mixing bowl, mix until just combined. Pour the batter into cake cup or muffin pan with paper liners. Bake for 16-18 minutes at 200°C or until toothpick in center comes out clean.

蝴蝶酥预拌粉 Palmier Mix

原料: 蝴蝶酥预拌粉XC7032, 黄油, 粗砂糖。
Ingredients: Palmier Mix XC7032, butter, coarse granulated sugar.



建议用法:

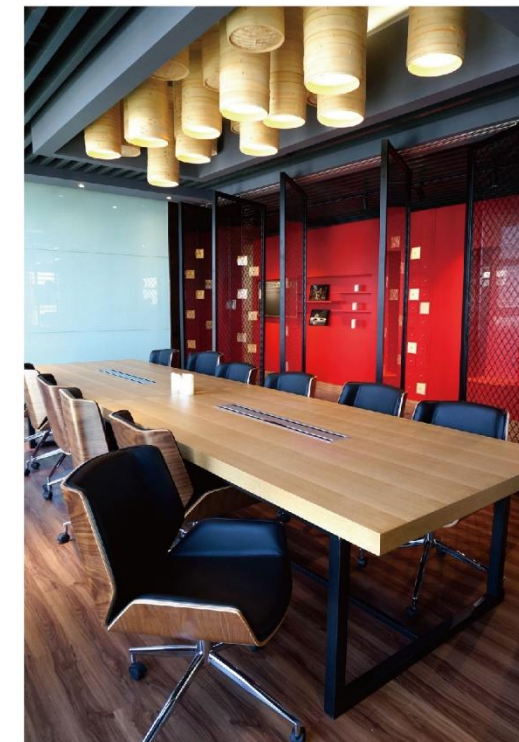
将565克蝴蝶酥预拌粉, 50克软化黄油, 280克水, 放入厨师机内低速搅打成面团。将面团, 擀至成皮, 包入300克片状黄油, 开酥整形, 放入冰箱冷冻30分钟。

切2厘米厚片, 单面沾粗砂糖, 将没有沾糖的一面放在烤盘上, 置于烤箱中烘烤。

烤箱温度: 上下火200°C, 烘烤17分钟至上色。

Directions:

Combine 565 grams Palmier Mix, 50 grams softened butter, 280 grams water to make a dough, roll the dough to sheet shape, fold the dough sheet to wrap in 300 grams sliced butter, fold the sides of the square towards the center so they go halfway to the middle, repeat the fold 3-4 times to have more layers, then freeze for 30 minutes. Cut into 2cm thick pieces. Sprinkle the coarse granulated sugar on single side. Bake 17 minutes at 200°C until golden brown.



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GLOBAL CULINARY CONNECTION

KITCHENCOUNTERS ENABLES OUR CULINARY TEAM MEMBERS WHEREVER THEY ARE IN THE WORLD TO COLLABORATE WITH OUR CUSTOMERS AT THEIR LOCATIONS IN REAL TIME. THIS BRINGS A GLOBAL PERSPECTIVE TO PRODUCT DEVELOPMENT AND ACCESS TO NEWLY WEDS FOODS' HIGHLY CREATIVE CULINARY EXPERTS AROUND THE GLOBE.

使我们的全球烹饪团队成员都能同我们各地的客户建立实时地联系, 为产品开发带来全球性的视角, 并能访问我们全球的富于创造性的烹饪专家。

上海厨务中心 Shanghai Culinary Centre

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