



PRODUCT CATALOG

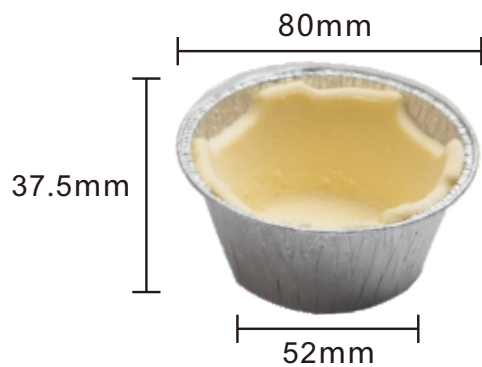


*Make
Baking Easier*

Butter Croissant Tart

CODE: KS01

Before baking → After baking



Tartar content: 55g (optimal effect)

Specifications:

Inner package: 18 pieces/bag (540g)



Outer package: 12 bags/foam box (6.48kg)

Net weight per raw tart shell: 30g/piece

MOQ: 400 foam box

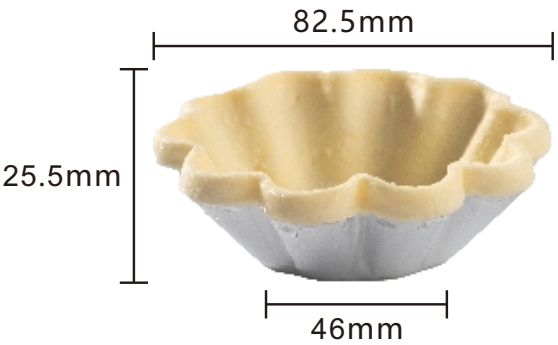


Product Application Method



Croissant Sun Tart - 82#
CODE: HC82

Before baking → After baking



Tartarate content: 52 g (optimal effect)

Specifications:

Inner package: 14 pieces/bag (392g)

Outer package: 20 bags/foam box (7.84kg)

Net weight per raw tart shell: 28g/piece

MOQ: 330 foam box

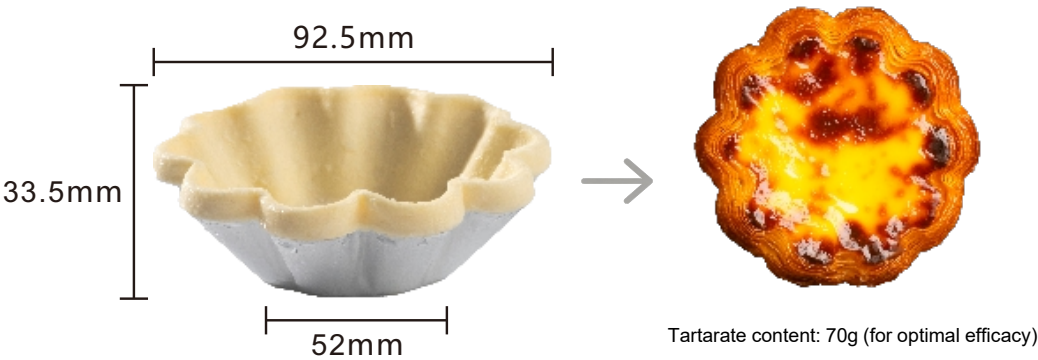


Product Application Method



Croissant Sun Tart - 92
CODE: HC92

Before baking → After baking



Specifications:

Inner package: 14 pieces/bag (532g)

Outer package: 20 bags/foam box (10.64kg)

Net weight per raw tart shell: 38g/piece

MOQ: 300 foam box



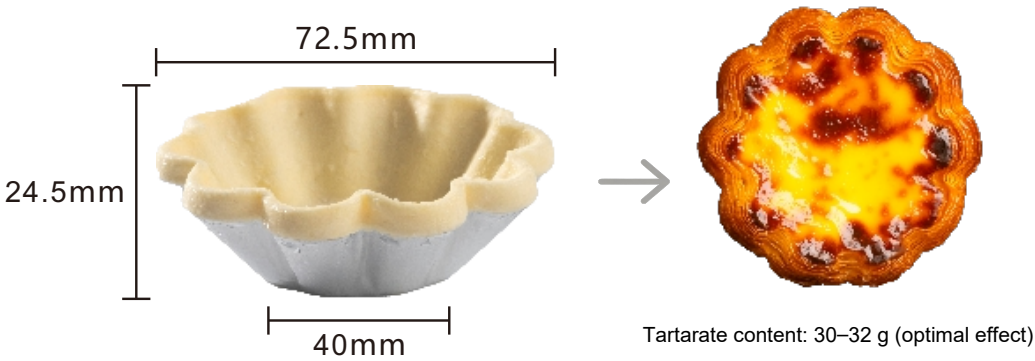
Product Application Method



Gold - Leaf Butter Tart

CODE: LJ01

Before baking After baking



Specifications:

Inner package: 22 pieces/bag (506g)

Outer package: 12 bags/foam box (6.07kg)

Net weight per raw tart shell: 23g/piece

MOQ: 500 foam box



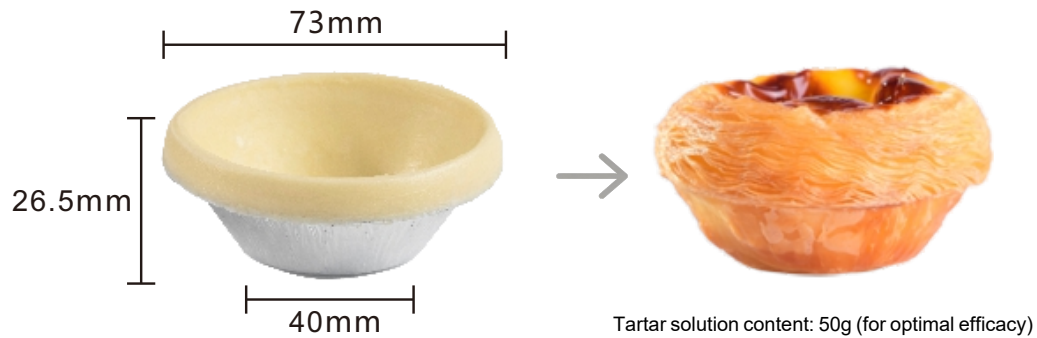
Product Application Method



Portuguese Egg Tart

CODE: PS02

Before baking → After baking



Specifications:

Inner package: 24 pieces/bag (552g)

Outer package: 12 bags/foam box (6.62kg)

Net weight per raw tart shell: 23g/piece

MOQ: 500 foam box



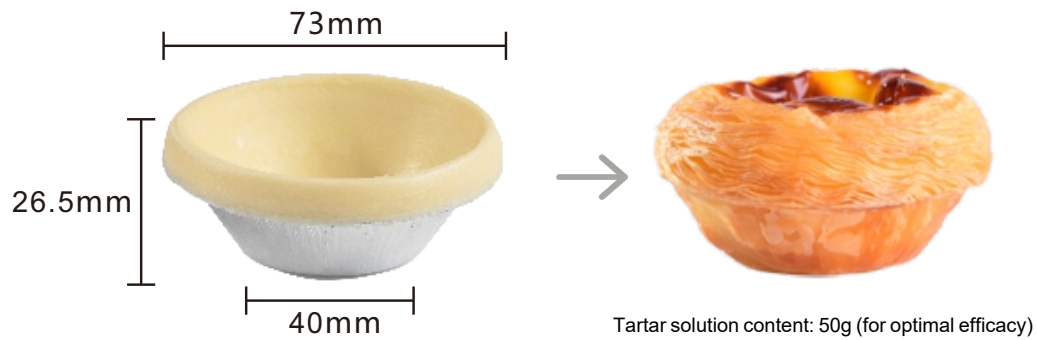
Product Application Method



Portuguese Egg Tart

CODE: PS03

Before baking → After baking



Specifications:

Inner package: 24 pieces/bag (552g)

Outer package: 12 bags/foam box (6.62kg)

Net weight per raw tart shell: 23g/piece

MOQ: 500 foam box



Product Application Method



Meisong Brand Grade A+
Blended Baking Cream
(Special For Egg Tarts)
(Original Flavor)



CODE:
C603009

Meisong Brand Blended
Baking Cream (Special
For Egg Tarts)
(Original Flavor)



CODE:
C603001

Zunli Brand Blended
Baking Cream (Special
For Egg Tarts)
(Original Flavor)



CODE:
C603018



PRODUCT INFORMATION

Specification:

907g / Box
12 Boxes / Carton
10.88kg / Carton

Shelf Life:

12 Months

Storage Method:

Store frozen at -18°C or below

MOQ:

840 Carton

USING METHOD



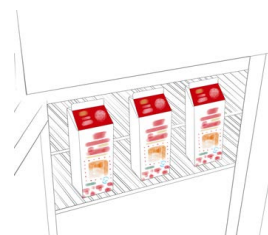
Thaw the product in advance in a refrigerator for standby use, or thaw it with tap water or warm water until it reaches **18 – 25°C** for optimal results. **Do not** use hot water above **35°C** for thawing.



Before use, slowly invert the thawed product back and forth several times to homogenize its contents. Let it stand for **10 minutes** before opening the container, then pour it gently into tart shells to avoid air bubbles. Fill each shell to **85%** capacity, then place them in a preheated oven for baking.



Baking time for Portuguese egg tarts ranges from **18 to 30 minutes** depending on oven performance. Adjust the baking duration according to actual oven temperature, tart shell quality and baking quantity as needed.



Thawed product should ideally be used up on the same day; refrigerated storage must not exceed **2 days**.

Jiuge Brand
Blended Baking
Cream (Original
Flavor)



CODE:
C603003

Zunli Brand Blended
Baking Cream (Special
For Egg Tarts Pro)
(Original Flavor)



CODE:
C603024

Puwei Brand Grade A
Blended Baking Cream
(Special For Egg Tarts)
(Original Flavor)



CODE:
C603010



CODE:
C6030101



PRODUCT INFORMATION

Specification:

907g / Box
12 Boxes / Carton
10.88kg / Carton

Shelf Life:

12 Months

Storage Method:

Store frozen at -18°C or below

MOQ:

840 Carton

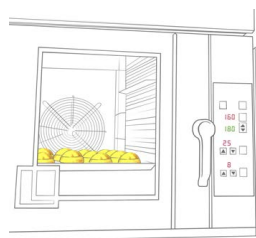
USING METHOD



Thaw the product in advance in a refrigerator for standby use, or thaw it with tap water or warm water until it reaches **18 – 25°C** for optimal results. **Do not** use hot water above **35°C** for thawing.



Before use, slowly invert the thawed product back and forth several times to homogenize its contents. Let it stand for **10 minutes** before opening the container, then pour it gently into tart shells to avoid air bubbles. Fill each shell to **85%** capacity, then place them in a preheated oven for baking.



Baking time for Portuguese egg tarts ranges from **18 to 30 minutes** depending on oven performance. Adjust the baking duration according to actual oven temperature, tart shell quality and baking quantity as needed.



Thawed product should ideally be used up on the same day; refrigerated storage must not exceed **2 days**.

Meisong Brand
Blended Baking
Cream (Pistachio
Flavor)



CODE:
C603103

Meisong Brand
Blended Baking
Cream (Caramel
Flavor)



CODE:
C603105

Meisong Brand
Blended Baking
Cream (Matcha
Flavor)



CODE:
C603104

Meisong Brand
Blended Baking
Cream (Coconut
Flavor)



CODE:
C603101

Meisong Brand
Blended Baking
Cream (Chocolate
Flavor)



CODE:
C603102

PRODUCT INFORMATION

Specification:

907g / Box
12 Boxes / Carton
10.88kg / Carton

Shelf Life:

12 Months

Storage Method:

Store frozen at -18°C or below

MOQ:

840 Carton

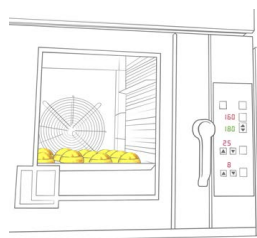
USING METHOD



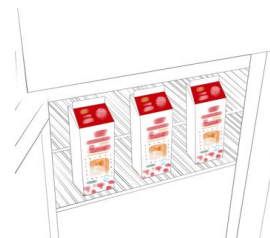
Thaw the product in advance in a refrigerator for standby use, or thaw it with tap water or warm water until it reaches **18 – 25°C** for optimal results. **Do not** use hot water above **35°C** for thawing.



Before use, slowly invert the thawed product back and forth several times to homogenize its contents. Let it stand for **10 minutes** before opening the container, then pour it gently into tart shells to avoid air bubbles. Fill each shell to **85%** capacity, then place them in a preheated oven for baking.



Baking time for Portuguese egg tarts ranges from **18 to 30 minutes** depending on oven performance. Adjust the baking duration according to actual oven temperature, tart shell quality and baking quantity as needed.



Thawed product should ideally be used up on the same day; refrigerated storage must not exceed **2 days**.

Meisong Brand Blended
Baking Cream (Cheese
Flavor) (Refrigerate)



Meisong Brand Blended
Baking Cream (Sea salt
Cheese Flavor)



CODE:
C6020042

CODE:
C6020043

PRODUCT INFORMATION

Specification:

Shelf Life : **Storage Method:**

MOQ:

1000g / Box
12 Boxes/Carton
12kg / Carton

9 Months Store under refrigeration at 2°C - 5°C

840 Carton

USING METHOD



Pour the product into a container and stir gently with a spatula until evenly mixed for use. It works best when applied at a temperature of 10°C to 15°C.



Refrigerate any unused opened product promptly and consume it as soon as possible.

Meisong Brand
Blended Baking Cream
(Cheese Flavor)



CODE:
C602004

PRODUCT INFORMATION

Specification.	Shelf Life:	Storage Method:	MOQ:
1000g / Box 12 Boxes/ Carton 12kg / Carton	12 Months	Store frozen at -18°C or below	840 Carton

USING METHOD



Pour the product into a container and stir gently with a spatula until evenly mixed for use. It works best when applied at a temperature of 10°C to 15°C.



Refrigerate any unused opened product promptly and consume it as soon as possible.

Meisong Brand
Blended Baking Cream
(Original Flavor)

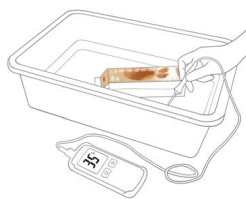


CODE:
C602001

PRODUCT INFORMATION

Specification:	Shelf Life:	Storage Method:	MOQ:
907g / Box 12 Boxes / Carton 10.88kg / Carton	12 Months	Store frozen at -18°C or below	840 Carton

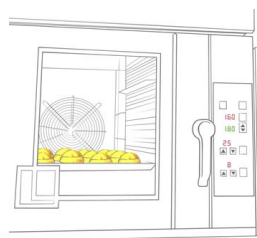
USING METHOD



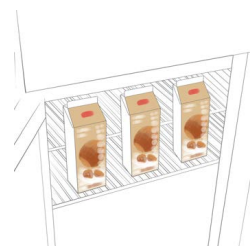
Thaw the product in advance in a refrigerator for standby use, or thaw it with tap water or warm water until it reaches **18 – 25°C** for optimal results. **Do not** use hot water above **35°C** for thawing.



Before use, slowly invert the thawed product back and forth several times to homogenize its contents. Let it stand for **10 minutes** before opening the container, then pour it gently into tart shells to avoid air bubbles. Fill each shell to **85%** capacity, then place them in a preheated oven for baking.



Baking time for Portuguese egg tarts ranges from **18 to 30 minutes** depending on oven performance. Adjust the baking duration according to actual oven temperature, tart shell quality and baking quantity as needed.



Thawed product should ideally be used up on the same day; refrigerated storage must not exceed **2 days**.

French Creamy Toast
Slices
(Original Flavor)



CODE:
C605001

PRODUCT INFORMATION

Specification:	Shelf Life :	Storage Method:	MOQ:
500g / Bag 10 Pieces / Bag 7 kg / Carton 14 Bag / Carton	12 Months	Store frozen at -18°C or below	530 Carton

USING METHOD

Electric Deck Oven, Gas Deck Oven
Temperature: Top heat 165°C, Bottom heat 145°C
Time: 30 – 35 min



Place thawed French Milk Slices on baking trays

Convection Oven
Temperature: 155°C
Time: 30–35 min





WUHAN CHEEWELL INTERNATIONAL TRADING CO., LTD

Address:RM. 6-03, 16F, HUIJIN PLAZA, NO.1268 JINGHAN AVENUE, WUHAN,CHINA

Email:export@cheewell.com

Website:www.cheewell.com