



金の塔

GUANGZHOU KINGWOOD FOOD SCIENCE & TECHNOLOGY CO.,LTD



Company Introduction

Company Introduction

Established in 2002 and headquartered in Guangzhou, Guangdong, China, GUANGZHOU KINGWOOD

FOOD SCIENCE & TECHNOLOGY CO.,LTD boasts over 20 years of experience in production and R&D. We operate two Class 100,000 cleanrooms with a total area exceeding 10,000 square meters.

Certifications & Expertise

We hold certifications including HACCP, ISO, and International Halal.

Equipped with a state-of-the-art laboratory, we have assembled a team of top-tier R&D and quality control experts in the industry.

Backed by an experienced baking technology team, we leverage our signature sauces to develop nearly 100 innovative, delicious, healthy, and enjoyable food products for partners each year, bringing endless delights to consumers' taste buds.



Our Certificates



1. Food Production License
2. Guangdong Province Technological Transformation Investment Project Filing Certificate
3. International Halal Certification
4. HACCP System Certification
5. ISO 22000 Food Safety Management System Certification
6. Export Food Production Enterprise Registration Record



Company Strength



Brand new, clean and tidy factory buildings



The factory occupies a large area.



Bright and clean office environment



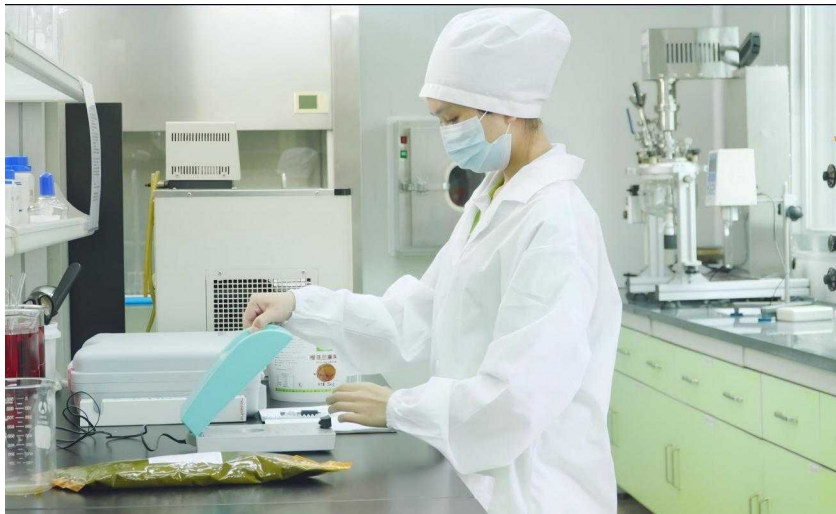
Shipment



Company Strength



- Factory area exceeding 10,000 square meters
- A team of leading R&D and quality control experts in the industry





Company Strength



Stringent Food Safety Safeguards



◦ Class 100,000 cleanrooms

Automated Production Lines

Automated Canning Systems



Company Strength



Every log of qualified product is sampled and tested according to the highest national testing standards!



Global Partnership



Global Partnership

Currently, our sales network in the Chinese domestic market fully covers all provinces and municipalities.

Our company has been exporting products to the Southeast Asian market for over a decade. Our products are sold to countries such as Myanmar, Thailand, Vietnam, and Singapore, and are highly favored by local bakeries.

We brought not only a variety of flavored jams, but also innovative baking techniques.

It is worth mentioning that our annual export value has exceeded one million five hundred thousand US dollars.





Global Partnership - Myanmar



Our company has been cooperating with Myanmar for over 10 years, and our technical instructors have brought Chinese baking innovations to Myanmar. Through numerous technical exchange meetings and promotional events, our Myanmar distributor network now covers half of Myanmar. Annual exports exceed 0.7 million US dollars.



Global Partnership - Vietnam



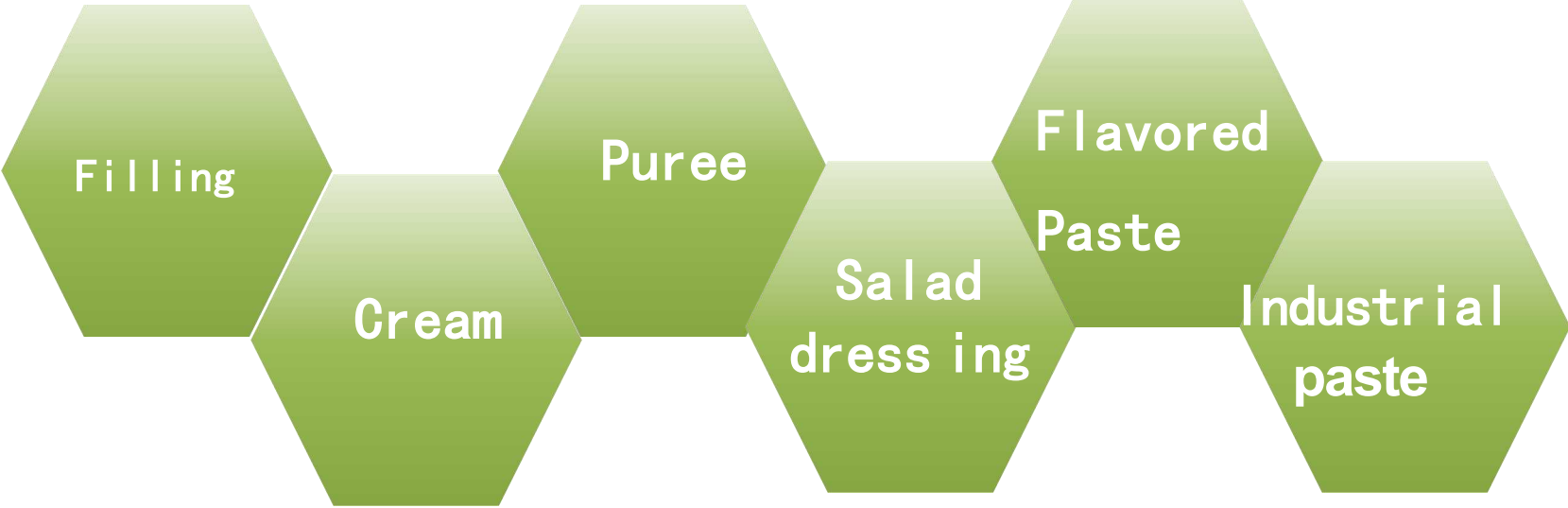
ABC Bakery, located in Ho Chi Minh City, Vietnam, which is the most popular bakery in the area, is one of our end-user partners.

With daily revenue exceeding 7000USD and annual revenue exceeding 2.8million USD, it is our diverse product range gives ABC Bakery endless possibilities for innovation; at the same time, our technical instructors will regularly visit and bring innovative Chinese cake and bread recipes to teach ABC's baking chefs free of charge.

Product Introduction



Product Series



Filling

C r e a m

Packaging: 4 buckets x 5kg & 6 buckets x 1.8kg

Shelf Life: 12 Months

Strawberry Jam



Orange Jam



Peach Filling



Cranberry Filling



Taro Cream



Blueberry Filling



Fresh Peach Filling



Orange Puree



Matcha Filling



Fresh mango Filling



Packaging: 4 Bucket*5KG & 6 Bucket*1.8KG

Shelf Life: 12 Months

Orange Filling



Strawberry Filling



Fresh Pineapple Filling



Banana Cream



Coconut Cream



Durian Cream



Custard Cream



Mango Cream



Mango Pomelo Coconut Dessert Filling



Packaging: 6 Buckets x 1.5kg

Shelf Life: 12 Months

Cream Filling



Mousse Filling



Cheese Filling



Puree

Packaging: 6 buckets x 1.5kg

Shelf Life: 12 Months

**Alphonso mango
puree**



**Blueberry
puree**



Melon puree



**Strawberry
puree**



Salad Dressing Flavored Paste

Packaging: 12 bags x 0.9kg

Shelf Life: 9 Months

Sweet & Fragrant
Salad Dressing



Salad dressing (for
baking)



Mayonnaise (special for
xiaobei cake)



Packaging: 6 bags x 1kg

Shelf Life: 6 Months

**Pistachio
Flavored Paste**



**Chocolate
Flavored Paste**



**Coconut latte
Flavored Paste**



Packaging: 6 bags x 1kg

Shelf Life: 6/9 Months

**Avocado fruit
Flavored**



**Vanilla cream
Flavored Paste**



Cream Flavored Paste



Industrial Flavored Paste

Packaging: 2 Bags x 5kg

Shelf Life: 6 Months

Chocolate



Banana



The flavors can be customized

Blueberry



Strawberry



Recommended Top-Selling Products



Strawberry Filling

Recommendation rating: ★★★★★



- **Strawberry Filling**

Contains whole strawberry pieces, ideal for fillings and surface decoration.

Our strawberry filling preserves the natural integrity of whole fruit pieces, making it perfect for layered fillings in pastries or as eye-catching toppings on cakes and desserts.



Strawberry Jam

Recommendation rating:



● Strawberry Jam

Carefully crushed strawberries retain their perfect texture, delivering a delightfully satisfying chew—ideal for elevating pastries as a lush filling or adding artisanal flair to handcrafted cakes as a stunning topping.





Strawberry Puree

Recommendation rating:



- **Strawberry Puree**

Smooth strawberry puree, suitable for flavoring cakes, seasoning mousses, making fillings, and surface decoration.

Crafted with micro-milling technology, our strawberry puree maintains vibrant color stability even under high-temperature baking, while its seed-free formula ensures flawless results for premium pastries.





Strawberry Jam / Puree / Filling



**Perfect for coating, layering,
and withstanding high-heat
baking**

**—Versatility that shines in
every bite!**





Mango Jam / Puree / Filling

Recommendation rating: ★★★★★



- **Fresh mango filling**

Our premium mango dice filling , crafted with a heat-resistant formula, locks in the natural sweetness of ripe mangoes.

Perfect as a rich filling for your baked creations or a vibrant topping to elevate every dish—because great flavor should shine, even under the oven's heat.



Mango Jam / Puree / Filling

Recommendation rating: ★★★★★



- **Alphonso mango puree**

Finely ground Alphonso mango puree with thermal stability, formulated to enhance cake batters, flavor mousses, create layered fillings, and achieve premium glazing effects.



Mango Jam / Puree / Filling



**Perfect for coating, layering,
and withstanding high-heat
baking**

**—Versatility that shines in
every bite!**





Blueberry Jam / Puree / Filling

Recommendation rating: ★★★★★

● Blueberry filling

Crushed blueberries retain a chewy texture, designed for textured fillings and artisanal dessert garnishes.

Chef' s Choice Blueberry Crush: Made from sun-ripened, hand-sorted blueberries (stems removed), featuring dual-texture innovation—exterior: a light sugar coating for a crispy bite; interior: a gel-like core that retains a juicy, burst-in-the-mouth texture. Interior: Gel-like core preserves juicy, burst-in-the-mouth texture.





Blueberry Jam / Puree / Filling

Recommendation rating: ★★★★★



● Blueberry puree

Ultra-smooth blueberry compound with thermal stability (180 °C/356 °F resistant), engineered for:

- Cake batter infusion
- Mousse matrix optimization
- Structural filling systems
- Mirror glaze formulations



Blueberry Jam / Puree / Filling



**Perfect for coating, layering,
and withstanding high-heat
baking**

**—Versatility that shines in
every bite!**



Chocolate Flavored Paste

Recommendation rating: ★★★★★



- **Chocolate Flavored Paste**

Crafted from South American cocoa powder, it is heat-resistant and suitable for flavoring cake bases, making fillings, and preparing mousses, among other uses.



Chocolate Flavored Paste



Mix it with cream
to cover the
surface of the cake



Thin it out, use it as
a filling for bread.

Mix it with flour and
egg whites to
season the bread





Pistachio Flavored Paste

Recommendation rating: ★★★★★



- **Pistachio Flavored Paste**

Made with premium American pistachios, finely ground into a velvety sauce that stands up to high heat—this is your secret weapon for elevating every sweet creation. Use it to flavor cake batters, layer as a rich filling, or swirl into mousses with ease.

Slather it on bread, pipe it into puffs, tuck it between cake layers, or drizzle over mousse—no matter how you use it, it instantly adds depth and a touch of luxury to your desserts. A little goes a long way in turning ordinary treats into extraordinary delights.



Pistachio Flavored Paste

Recommendation rating: ★★★★★



Mix it with flour and egg whites to season the bread



Mix it with cream to cover the surface of the cake



Mix it with cream to cover the surface of the cake



Avocado Flavored Paste

Recommendation rating: ★★★★★



- **Avocado Flavored Paste**

Finely ground into a velvety sauce that stands up to high heat—this is your secret weapon for elevating every sweet creation. Use it to flavor cake batters, layer as a rich filling, or swirl into mousses with ease.

Slather it on bread, pipe it into puffs, tuck it between cake layers, or drizzle over mousse—no matter how you use it, it instantly adds depth and a touch of luxury to your desserts. A little goes a long way in turning ordinary treats into extraordinary delights.



KINGWOOD

has established a team of experienced baking technical instructors.





We can provide on-site baking guidance and are capable of making hundreds of different types of bread and cakes.





开心果爆浆蛋糕 Pistachio Lava Cake



程序process	用料Materials	份量Portion size
A	鸡蛋 egg	150g
	大豆油 Soybean oil	130g
	金字塔开心果西点酱 Pistachio pastry spread	180g
B	蛋糕粉 Cake flour	210g
	泡打粉 Baking powder	10g
C	蛋黄 Egg yolk	200g
	蛋白 Egg white	500g
	白糖 Sucrose	210g
D	塔塔粉 Cream of Tartar	8g
	玉米淀粉 Corn starch	50g
	食盐 Table salt	1g
	淡奶油 Whipping cream	500g
爆浆馅	卡士达粉 Custard powder	30g
	金字塔开心果西点酱 Pistachio pastry spread	200g

制作过程The production process:

A部分材料称好搅拌均匀加入B部分材料搅匀加入C部分材料搅匀备用。

Weigh the ingredients in Part A, mix them evenly, add the ingredients in Part B and stir well, then add the ingredients in Part C and stir well for later use

D部分材料称好放入机器打至9成起发与面糊搅拌均匀称185g面糊放入模具进行烘烤，以上火230°下火160°五分钟后改成上火185°，下火180°继续烘烤约20分钟出炉冷却后挤入夹心酱即可

Weigh the ingredients in Part D, put them into the machine and stir until they are 90% whipped. Then mix them evenly with the batter. Weigh 185g of the batter and put it into the mold for baking. First, bake it at an upper heat of 230°C and a lower heat of 160°C. After five minutes, change the upper heat to 185°C and the lower heat to 180°C, and continue baking for about 20 minutes. After taking it out of the oven and cooling it down, squeeze the filling sauce into it.



制作过程The production process:

- 1.先将B部分隔水加热拌匀,加入C部分搅拌至面粉无颗粒状, 再加入D部分拌匀即可。
First, heat the ingredients in Part B in a water bath and mix them evenly. Then add the ingredients in Part C and stir until there are no lumps of flour. Finally, add the ingredients in Part D and mix them evenly.
- 2.将A部分打发至8成发。Whip the ingredients in Part A until they are 80% whipped.
- 3.将1和2部分分次拌匀装入模具入炉烘烤。
Mix the ingredients of Part 1 and Part 2 in several batches and evenly, then put them into the mold and put the mold into the oven for baking.
上火200/下火150, 10分钟后上火180/下火150, 烘烤30分钟左右
Set the upper heat to 200°C and the lower heat to 150°C. After 10 minutes, adjust the upper heat to 180°C and keep the lower heat at 150°C, and bake for about 30 minutes

Chocolate Lava cake

配方表

程序p rocess	用料 M a t e r i a l s	份量 P o r t i o n s i z e
A	蛋白 E g g w h i t e	600g
	白砂糖 S u c r o s e	230g
	盐 T a b l e s a l t	5g
	玉米淀粉 C o r n s t a r c h	35g
B	牛奶 M i l k	120g
	色拉油 S a l a d o i l	180g
C	金字塔巧克力西点酱 C h o c o l a t e p a s t r y s p r e a d	200g
	鸡蛋 E g g	100g
	低筋粉 C a k e f l o u r	250g
	可可粉 C o c o a p o w d e r	25g
D	玉米淀粉 C o r n s t a r c h	50g
	蛋黄 E g g y o l k	320g
夹心馅 F i l l i n g		
A	金字塔乳酪果馅 C r e a m J a m	50g
	金字塔巧克力西点酱 C h o c o l a t e p a s t r y s p r e a d	200g
	淡奶油 W h i p p i n g c r e a m	100g
B	打发乳脂奶油 B u t t e r c r e a m	200g



谢谢!

Thank you

