**Baking Gourmet:**

1. Guava Strudel: A crispy and flaky puff pastry filled with guava puree and cream cheese then topped with crystal sugar.
2. Chocolate Croissants: crispy and flaky chocolate croissant.
3. Croissant butter mini: Wheat Flour, Butter (cream, water), Water, Sugar, Yeast, Whole Eggs, Salt, Wheat Gluten, Malted Wheat Flour (malted wheat), Deactivated Yeast, Ascorbic Acid, Enzymes.
4. Pastry turnover apple: Apple Filling (apples, sugar, water, corn starch, cinnamon, ascorbic acid, citric acid), Enriched Wheat Flour (flour, niacin, reduced iron, thiamine mononitrate, riboflavin, ascorbic acid, folic acid, enzymes), Margarine (palm oil, water, canola oil, vinegar, sugar, canola and/or soy lecithin, natural flavor, annatto color, vitamin a palmitate, vitamin d3), Water, Sugar, Salt.
5. Bread rye old world: Bread (unbleached wheat flour [wheat flour, malted barley flour], filtered water, whole rye flour, caraway seeds, sea salt, vital wheat gluten, yeast, ascorbic acid).
6. Slow Dough Pugliese Bread: Unbleached Unbromated Enriched Artisan Bread Flour (wheat flour, malted barley flour, niacin, iron [reduced], thiamine mononitrate, riboflavin, folic acid), Water, Sea Salt, Dry Malt (malted barley flour, wheat flour, dextrose), Yeast.

**Cookie and scone:**

1. Chocolate Chip Cookie: All the goodness of chocolate chips blended into our chewy delicious cookie.
2. Blueberry scone: Unbleached Enriched Wheat Flour (wheat flour, niacin, iron, ascorbic acid, thiamine, riboflavin, amylase, folic acid), Butter (100 % cream), Water, Cane Sugar, Frozen Wild Blueberries, Skim Milk Powder, Baking Powder (sodium acid pyrophosphate, sodium bicarbonate, corn starch, monocalcium phosphate monohydrate, calcium sulfate), Canola Oil, Sea Salt (sea salt, sodium ferrocyanide).
3. Chocolate chip scone: Unbleached Enriched Wheat Flour (wheat flour, niacin, iron, ascorbic acid, thiamine, riboflavin, amylase, folic acid), Butter (100 % cream), Water, Chocolate Chips (cane sugar, unsweetened chocolate, cocoa butter), Cane Sugar, Skim Milk Powder, Baking Powder (sodium acid pyrophosphate, sodium bicarbonate, corn starch, monocalcium phosphate monohydrate, calcium sulfate), Canola Oil, Sea Salt (sea salt, sodium ferrocyanide).

**Chinese Traditional Pastries:**

1. Brown Sugar Glutinous Rice Cake: contains brown sugar, glutinous rice, vegetable oil
2. Pineapple cake: contains pineapple, rice, flour, vegetable oil
3. Apricot rice cake: contains apricot, rice, flour, vegetable oil
4. Ludagun Pastry: Beijing traditional gourmet, contain glutinous rice, soybean power, red bean paste.

**Chinese flavor nuts:**

1. Lanhuadou: contains broad-bean
2. Haw roll: contains haw and sugar
3. Zishu Peanut: Peanut, purple sweet potato, sugar
4. Chinese red dates: big original air drying red dates