



2 in 1 Black Coffee Mix

Packaging :400 g/pack
Quantity (Per Carton) :50 packs

Description

Black coffee also called as Kopi O. It contains instant coffee mix and sugar only. It is a traditional coffee commonly served in Malaysia and accepted by coffee lovers. Our black coffee is crafted carefully from selecting the best coffee beans and 100% Robusta coffee beans are chosen due to its strong aroma and flavor.

Preparation:

- 2 in 1 Black Coffee Mix 1 pack (400 g)
- Water 3000 mL

Direction:

1. Dissolve one packet of 2 in 1 Black Coffee (400 g) into 3000 mL of hot water.
2. Stir well and serve.

Milk Tea Mix

Packaging :1 kg/pack
Quantity (Per Carton) :12 packs

Description

Milk Tea Mix or more commonly refer as Teh Tarik / Malaysia Pulled Tea. The drink produces smooth taste and good aroma of tea and it is so popularized that almost compulsory hot beverages which highly consume by Malaysian in daily life. You can just add hot water to enjoy the drink or if you like foamy effect, then you can use the traditional way of Pulled technique. The "Pull" technique means the drink is poured through the air between two cups until it reaches a rich, foamy texture which gives smooth and aroma taste.

Preparation:

- Milk Tea Mix 1 pack (1 kg)
- Water 5000 mL

Direction:

1. Dissolve one packet of Milk Tea Mix (1 kg) into 5000 mL of hot water.
2. Stir well and serve.
* Optional: Best prepared by using bubble maker to give it a thick frothy top, smooth and creamy instant milk tea.





Chocolate Drink Mix

Packaging :.....2 kg/pack

Quantity (Per Carton) :.....12 packs

Description

Chocolate drink is a beverage which well accept from kids and adult. Chocolate drink also provide you a daily energy and power ! Come to try it!

Preparation:

- Chocolate Drink Mix 1 pack (2 kg)
- Water 8500 mL

Direction:

1. Dissolve one packet of Chocolate Drink Mix (2 kg) into 8500 mL of hot water
2. Stir well and serve.
* Optional: Best prepared by using bubble maker to give it microfoam, smooth, creamy and consistent chocolate drink.

3 in 1 White Coffee Mix

Packaging :.....1 kg/pack

Quantity (Per Carton) :.....12 packs

Description

White Coffee is a popular coffee drink originated in Ipoh, the convention coffee was roasted with coffee bean with sugar, margarine and wheat. However, "white" coffee is roasted with only margarine and without any sugar, resulting in a less dark roast. Our premix of coffee is measured with the right amount of coffee, sugar and creamer, to ensure you enjoy a cup of an aroma white coffee.

Preparation:

- 3 in 1 White Coffee Mix 1 pack (1 kg)
- Water 4200 mL

Direction:

1. Dissolve one packet of 3 in 1 White Coffee Mix (1kg) into 4200mL of hot water.
2. Stir well and serve.

* Optional: Best prepared by using bubble maker to enable the creation of the characteristic thick frothy layer at the top of the coffee.



Baked Donut Mix

Packaging :2.27 kg/pack
Quantity (Per Carton) :6 packs

Description

The baked donut mix is a type of cake texture in donut shape, it is healthier donut by using SUNTEC donut baker to cook it without deep fried. It is fragrant, even if it gets cold, the texture is still soft, It's a new sweets.

It can be topping with ice cream, confectioners sugar, soft fruit, chocolate spread, syrup, butter. Alternatively, you can also make various menu depends on your ideas of the paste such as plain, cocoa, cinnamon, chocolate, green tea, rum raisin, apple, sweet potatoes. Our cake donut mix need to mix with eggs, butter and water.

Preparation:

- Butter 400 g
- Egg 15 nos
- Water 825 mL
- Baked Donut Mix 1 pack (2.27 kg)

Direction:

1. Melt 400 g butter into liquid form and leave a side.
2. Add 15 nos eggs into mixing bowl. Using mixer to whip until it floppy. Approximately 2 minutes on high speed.
3. Add 825 mL of water into mixing bowl gradually.
4. Add 2.27 kg Baked Donut Mix into mixing bowl while blending for 30 seconds.
5. Lastly, add in the melted butter from step (1) into the batter in a

- mixing bowl until well-combined or smooth.
6. Deposit the batter on Teflon Donut Baker.
 7. Bake approximately 3 1/2 minutes.

Spicy Fried Chicken Premix

Packaging : 2 kg/pack.....2 kg/pack
Quantity (Per Carton) :.....6 packs

Description

This is a restaurant recipe mix. Fried chicken is one of those welcome foods that can be eaten just about anywhere. Fry up your favorite chicken parts with our Original Fried Chicken Mix. The method of cooking is simple and easy. It's good and crispy! For spicy taste, use our Spicy Fried Chicken Mix.

Direction:

1. Drain off the excess water of washed chicken.
2. Transfer the chicken into fried chicken premix and coat.
3. The chicken is ready to fry using fryer or deep pan until golden brown.

* Setting for fryer: 175°C for 10 minutes.

* Suitable to coat with prawn, vegetable, mushroom, fish, squid and octopus.



Nasi Briyani Premix

Packaging :.....240 g/pack
Quantity (Per Carton) :.....25 packs

Description

Briyani Rice (also commonly known as Beriani Rice) is multi-spices rice that cooked with many types of spices, like ghee, nutmeg, cumin, pepper, ginger, fenugreek, onions, garlic and many more. It is an exotic dish with rich aromatic flavor, it is believe the Briyani Rice is originated from South India. The amounts of spices and its measurement for Briyani rice are complicated, thus, using premix would simplify the steps and ensure taste consistency.

Preparation:

- Nasi Briyani Premix 1 pack (240 g)
- Water 5100 mL
- Oil 15 tbsp
- Rice 3 kg

Direction:

1. Add all ingredients (240 g of Nasi Briyani Premix, 5100 mL of water, 15 tbsp oil and 3000 g of rice,) into the cooking pot / tray then mix well and cook.

Nasi Ayam Premix

Packaging :.....240 g/pack
Packaging :.....240 g/pack

Description

Suitable for restaurant, café and even household use. Nasi Ayam, is the Malay name for Chicken Rice, or more commonly known as Hainanese Chicken rice, the recipes was originated from early Chinese immigrants

from the Hainan province in southern China. It is fragrant rice that cooked in chicken broth, ginger and garlic. It is one of the favorite choice for restaurant as the premix helps them to reduce the time for preparation.

Preparation:

- Chicken Rice Premix 1 pack (240 g)
- Water 5100 mL
- Oil 15 tbsp
- Rice 3 kg

Direction:

1. Add all ingredients (240 g of Chicken Rice Premix, 5100 mL of water, 15 tbsp oil and 3000 g of rice) into the cooking pot / tray then mix well and cook.



Nasi Lemak Premix

Packaging : 240 g/pack.....240 g/pack
Quantity (Per Carton) : 25 packs.....25 packs

Description

Suitable for all type of restaurant / café use. Nasi Lemak is a traditional Malaysian cuisine and is all time favorite for breakfast, lunch, dinner or even supper. It is fragrant rice cooked in coconut milk. Mix well with curry, sambal or rendang chicken. With this premix, cooking nasi lemak is becoming simple and easy.

Preparation:

- Nasi Lemak Premix 1 pack (240 g)
- Water 5100 mL
- Oil 15 tbsp
- Rice 3 kg

Direction:

1. Add all ingredients (240 g of Nasi Lemak Premix, 5100 mL of water, 15 tbsp oil and 3 kg of rice) into the cooking pot / tray then mix well and cook.

Original Fried Chicken Mix

Packaging : 2 kg/pack.....2 kg/pack
Quantity (Per Carton) :6 packs

Description

This is a restaurant recipe mix. Fried chicken is one of those welcome foods that can be eaten just about anywhere. Fry up your favorite chicken parts with our Original Fried Chicken Mix. The method of cooking is simple and easy. It's good and crispy! For spicy taste, use our Spicy Fried Chicken Mix.

Direction:

1. Drain off the excess water of washed chicken.
2. Transfer the chicken into fried chicken premix and coat.
3. The chicken is ready to fry using fryer or deep until golden brown.

* Setting for fryer: 175 °C for 10 minutes.

* Suitable to coat with prawn, vegetable, mushroom, fish, squid and octopus.



Belgium Waffle Mix

Packaging:.....2.27 kg/pack
Quantity (Per Carton):.....6 packs

Description

The Belgium waffle is a type of waffle popular in North America. Compared to the standard American waffle, it is identified by its larger size, lighter batter, larger squares, and a higher grid pattern that forms deep pockets. Often eaten as a breakfast food; toppings vary from whipped cream, confectioners' sugar, soft fruit, and chocolate spread, to syrup and butter or butter. Alternatively, they are served with vanilla ice cream and fresh fruit (such as strawberries) as a dessert. Our Belgium waffle mix is one step mix, no need to apply eggs, just add water only.

Direction:

- Add 1/2 of the water to waffle mix. Mix using wire until smooth, approximately 1 minute on low speed.
- Add balance of water while blending for 30 seconds.
- Scrape bowl. Continue to blend for 1 minute, or until smooth.
- Rest batter 10 minutes, then stir batter down.
Deposit batter on seasoned waffle iron.
- Bake approximately 3 1/2 minutes.

Preparation:

- Belgium Waffle Mix 1 pack (2.27 kg)
- Water 2540 mL

Black Pepper Sauce Mix

Packaging :.....1 kg/pack
Quantity (Per Carton) :.....24 packs

Description

Black Pepper sauce, you can use it as a gravy for your favorite steaks or any meats and as a condiment for stir fries and marinades. Our black

pepper sauce mix is one step mix, just to add in water and cook.

Preparation:

- Black Pepper Sauce Mix 1 pack (1 kg)
- Water 6000 mL

Direction:

1. Dissolve one packet of Black Pepper Sauce Mix (1 kg) into 6000 mL of water.
2. Mix well and bring the sauce to boil / cook.
3. It is ready to serve.



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