



SPREADING LOVE WITH COOKIES

愛心企業 | 以餅傳心 |

Grandma Barra's secret recipes offer sumptuous taste and health benefits
媽閣婆婆獨門的製餅技藝，成就出美味而且健康的食品

Barra, as the Macau Food Production and Processing Trading Co, is known - offers an indispensable link to the city's rich history and indomitable spirit. General manager Ng Lai-ping met Macao's legendary Grandma Barra during relief operations after the May 2008 Sichuan earthquake in which more than 80,000 people died. With her dedication to charity, Grandma Barra taught Ng her baking techniques in a generous initiative to spread a love of food built during a lifetime of baking.

Special aroma

The company, which was founded in 2007, entered the market with the "Macau Food" trademark, paying homage to the Barra history. Ng says: "Decades ago, a fisher girl was saved in a deadly typhoon. She regarded Barra as her lifesaver, and made cakes from green-bean powder and flour to worship her. The special aroma of these cakes gained the attention of people nearby and, within a short time, there was great demand for them. She made her living by selling those cakes in front of the Templo Chinês da Barra, and became known as Grandma Barra.

媽閣一詞，背後不但有着千古傳頌的故事，當中濃厚的人情味，更是感動人心。同樣，澳門媽閣食品生產貿易加工有限公司，亦以愛為始。總經理吳麗平小姐於四川參與救災項目時，認識了澳門傳奇人物媽閣婆婆。二人的善心拉近了彼此的距離，媽閣婆婆將其聞名的製餅技術傳授予吳麗平，希望她能把最優質的產品帶給食客之餘，也能把媽祖樂善好施的精神，傳遞到每個人的身上。

百年字號 用心製造

2007年建立的媽閣食品以「媽閣餅家」之名推出市場，喚起了不少老一輩澳門人的回憶。吳麗平說：「於數十年前，一位遇上颱風的漁女獲救，認為是媽祖娘娘顯靈相救，於是把家中僅餘的綠豆及麵粉，以炭火製成餅，供奉媽祖。製餅時香氣四溢，引來人群爭相品嚐，及後漁女便以製餅為業，並於媽閣廟前擺檔出售，於是就被人稱為媽閣婆婆。當年她年屆90，但仍親身到四川賑災，我們認識後，發現彼此都希望能宣揚樂善好施的精神，於是，決定由我傳承媽閣婆婆的傳統製餅技術，再配合高科技品質控制技術，讓媽閣餅家重新佇立於廣受讚賞的手信之列。」吳麗平及後更與另一著名百年老店徐記餅家合作，讓已由澳門移民至新加坡的徐記，在澳門重現昔日光彩。

Opposite: The crunchy original and cashew almond cake, full of rich flavours, satisfies customers.

對頁：杏仁餅及腰果杏仁餅鬆化香脆，杏仁味濃郁，讓粉絲們也深感滿足。

Below: Dedicated to producing healthy foods, Macau Food uses healthy and nutritious ingredients.

下: 在選擇食材上，媽閣餅家以健康為先，不帶油膩感，成為關注健康人士之選。

“Despite being in her 90s at the time, she insisted on joining relief work after the 2008 Sichuan earthquake. I met her there, and we shared an interest in getting involved in charity work and helping others. Grandma Barra shared her cake-making techniques with me and I founded the company, making quality ‘Macau Food’ baked goods.” Ng also worked with Xu Kee Bakery, a local brand which has since relocated to Singapore, and revived some of Macao’s traditional arts and crafts.

Modern health standard and traditional craftsmanship

Macau Food and Xu Kee Bakery have introduced dozens of products in the past three years. In line with

糅合現代健康標準與傳統餅藝

在短短三年間，媽閣餅家及徐記餅家推出了數十種食品。為配合現代人對健康的追求，最受歡迎的炭燒杏仁餅及腰果杏仁餅，就以西班牙橄欖油代替了傳統的菜油，並配以美國杏仁及純正綠豆粉製成，鬆化的餅身以及香脆的杏仁配合得天衣無縫。產品不添加任何香精或色素，難怪在短短數年間，已獲各方大力支持。另一招牌產品澳門媽閣四寶禮盒，則把合桃酥、鳳凰卷、杏仁餅及蛋卷四大名物合而為一，不但原材料全源自澳門，口味出眾，亦保障了消費者的健康。

而老公餅、雞仔餅這類傳統美食，亦重喚澳門人的味覺回憶。雞仔餅內之豬肉經酒醃製三至四天，以無菌真空包裝，沒有多餘水分，令餅身香脆新鮮。另一美點老公餅則加入花生、芝麻及椰蓉等材料，皮薄餡滿，輕輕一觸，餡料已從內溢出，於推介會中試食過的買家，



“Traditional food-stuffs, such as husband cakes and chicken cookies, bring a sense of nostalgia.”

老公餅、雞仔餅這類傳統美食，重喚澳門人的味覺回憶。



the pursuit of naturalness in food making, the brand replaced traditional rapeseed oil with Spanish olive oil in its best-selling roasted and cashew almond cakes, and, together with American almond and green-bean powder, it resulted in a nice and crunchy combination. Free from artificial scents or colouring, these cakes have grown in popularity. Another signature product, a Macao gift set, features four key souvenirs – walnut cookies, phoenix rolls, almond cakes and egg rolls – all in one pack. Domestically made using the best ingredients, it offers sumptuous taste and health benefits.

Traditional foodstuffs, such as husband cakes and chicken cookies, bring a sense of nostalgia. Chicken cookies, made from pork marinated in wine for three to four days, are kept fresh and dry in vacuum packaging. The husband cakes, filled with peanuts, sesames and shredded coconut and encased in a thin layer of pastry, are highly regarded. The salmon/tuna and pork flake phoenix roll, made from fresh fish flakes, is another knockout snack that surprises with crunchy textures. Ng has faith in the blue potato egg roll. Made of fine blue potato powder, the egg roll, featuring an original flavour and a texture as crispy as chips, is free of additives.

Macau Food plans to establish a factory to cope with growing orders. Although the local labour market is tough, it says it will manufacture its products in Macao and offer quality, healthy and locally-made baked goods to all customers. M

必定對其鍾情有加。至於三文魚肉鬆鳳凰卷及金槍魚肉鬆鳳凰卷，以真正魚鬆製作，口感鬆脆，為食家帶來驚喜。此外，吳麗平亦對旗下的紫薯蛋卷極具信心！外層以真正紫薯粉製作，味道天然，猶如薯片般甘香鬆脆，且不加香精，最適合喜愛天然食品的人士。

而為應付龐大的訂單，媽閣餅家即將建立具代表性的廠房。縱然澳門現時勞動人口緊絀，但公司依然堅持澳門製造，為海外、本地及內地客戶，繼續提供優質健康的食品。 M

Top: Husband Cakes and Chicken Cookies, blue potato egg roll and salmon/tuna and pork flake phoenix roll. **Below:** General manager Ng Lai-ping

上: 老公餅與雞仔餅、紫薯蛋卷與三文魚肉鬆鳳凰卷及金槍魚肉鬆鳳凰卷。**下:** 總經理吳麗平



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