

# A FRESH TASTE ON 舌尖上的 | 新鮮味覺 | YOUR PALATE

Fábrica de Massas Alimentícias Kuok Kei offers a range of freshly made and locally produced noodles to the restaurants and eateries in Macau.  
本地生產，新鮮製作，國記粉麵廠為澳門各大餐廳和中小型食店提供最優質的麵食製品。

Kouk Kei's freshly made noodle.

國記新鮮製作的粉麵。

Anyone who has tasted freshly made noodles would know they are completely different from ready-made noodles in terms of texture. For more than 30 years, Fábrica de Massas Alimentícias Kuok Kei has earned an excellent reputation by supplying fresh noodles to numerous restaurants in Macao. Founded in 1980, the company takes pride in having their own factory in Macao with full control of the entire production process and quality.

### Freshly made, locally produced noodles

With many years of experience, Kuok Kei believes freshness is the vital component for making quality noodles. Despite the rise in operating costs, Kuok Kei insists on maintaining their business in Macao so that they can produce fresh noodles that meet the highest standard for quality and hygiene. With a fully equipped production line led by several master noodle makers, the company provides a range of quality made noodles to a number of restaurants and medium to small eateries throughout the city.

Apart from being a manufacturer and a wholesale supplier, Kuok Kei is also a retailer that provides a range of wet and dry noodle products. Among all of the choices, their egg noodles have always been the favourite for local foodies, made of simple ingredients like eggs and flour, the noodles required precise amounts of ingredients, each should be perfectly mixed in order to bring out the unique smell, chewiness and smoothness of Cantonese noodles. Characterised by their stringy texture and rich egg flavour, the noodles are a memorable treat that everyone falls in with love after the first bite. Fish noodles are another highly rated specialty. First dried flatfish is used to create a rich and aromatic broth and the dough is made by mixing a precise amount of eggs and flour, then the dough is cut into strands and moulded into blocks, each strand has a strong fishy flavour and a delicately smooth texture, making sure the noodles are a big winner among fish lovers.

Kuok Kei is also famous for its shrimp roe noodles, which are made with broth from premium dried shrimps and dried flatfish, combining the salty and fresh tastes of dried shrimps and flatfish, the broth is then mixed with a good portion of quality

只要嚐過新鮮製作的粉麵，便知道與一般麵條的口感有天大的差別！國記粉麵廠便是憑藉著這份新鮮口感吸引了澳門無數餐廳食肆訂購，為國記在這三十多年間建立了良好的商譽。成立於1980年的國記粉麵廠於澳門自設廠房，在整個生產過程中完全不假外求，令所有粉麵的質素盡在掌握之中。

### 本地生產 新鮮製作

累積了多年製麵經驗的國記明白到粉麵要有水準，首要條件便是新鮮。因此，雖然經營成本不斷上漲，國記依然堅持紮根澳門，每日新鮮製作，並經過嚴格檢定，絕對符合衛生標準。在設備完善的生產工場及多位經驗豐富的師傅共同努力下，打造出最優質的麵食製品，提供予澳門各大餐廳和中小型食店，並確保麵質新鮮，追求卓越的水準。

國記不單從事生產批發，亦有零售各類乾、濕粉麵產品，當中最為食家所喜愛的全蛋麵百分百使用雞蛋及麵粉，材料看似簡單，但用料比例完全突顯國記的製麵經驗，並將廣東麵食獨有的爽、滑、香而不寡淡的味道全面帶出，麵條彈牙而充滿蛋香，讓每位嚐過的食客感受到與別不同。而另一深受讚賞的魚蓉麵則以大地魚魚乾烹調成濃郁芳香的魚湯後，再加入恰到好處的雞蛋，然後混入麵粉之中製成麵團，再切成麵條製成麵餅，令每根麵條魚香四溢，口感特別顯得細滑可口，喜歡魚香鮮味的人士定必大為滿足！此外，國記的蝦子麵亦是其得意之作！廠方特別精挑細選出上等蝦米，配以大地魚魚乾熬湯，把蝦米鹹香與大地魚的鮮味濃縮其中，然後依比例與上等高筋麵粉混合，最後加入豐富的蝦籽，提升味道，令食家們每一口都感受到蝦味十足，相對市面上的一般品牌來說絕對更受歡迎。

國記亦特別以石磨的傳統方法製造出滑不溜口的河粉，讓業界食客們一試難忘！國記認為，要於市場及業界建立良好的信譽和口碑，必須本著誠信的原則經營，並且時刻緊記提昇產品的水準，思考如何完善食



high-gluten flour and a generous amount of shrimp roe, filling each bite with the amazing flavour of shrimp, the result of such quality noodles is the huge popularity they have gained within the market.

Using the traditional stone mill technique, Kuok Kei's rice noodles make another tasty offering. The company strongly believes in building an excellent reputation and to create word-of-mouth recommendations, the business should always operate with integrity and constantly strive for the improvement in quality. In a quest to meet customers' demands for quality, the company has specially opted for a large 1,000 kg stone mill and uses this traditional method to enhance the quality of rice noodles, as well as to create a range of ace products that will stand out in the industry.



### More choice, more diversity

In addition to the three best-selling items: full egg noodles, fish noodles and shrimp roe noodles, Kuok Kei also offers a wide range of products such as dry fried rice noodles, soup rice noodles, egg fried noodles, fried noodles with soy sauce, oil noodles, whole egg noodles, Shanghai-style fried noodles, Shanghai noodles, egg white noodles, other rice noodles in varying sizes and shapes, rice rolls with dried shrimps, rice rolls, wonton and dumpling wrappers. In order to provide a comprehensive service, the company comes up with custom-made noodle products for different restaurants. Heading into a sustainable future, Kuok Kei preserves the tradition of placing a strong focus on innovation, customer service, as well as ensuring that each and every product is of top quality. 

“Kuok Kei places a strong focus on innovation, customer service, as well as to truly create high quality for each and every product.

國記保留傳統的優點，發揮創新、服務、品質的精神，用心製作每款麵食。”

品以切合客戶的需求。使用重達1000公斤的大型石磨器是傳統上將河粉質素全面提高的方法之一，為國記打造出享譽業界的皇牌麵食。

### 種類選擇 多元化發展

除了全蛋麵、魚蓉麵及蝦子麵三大熱賣產品外，國記亦備有炒河粉、湯河粉、蛋炒麵、豉油皇炒麵、油麵、全蛋生麵、上海粗炒、上海麵、蛋白伊麵、瀨粉、銀針粉、檬粉、蝦米腸、腸粉、雲吞皮、水餃皮等，更可為客戶特別配製各類麵食製品，為食店提供最全面的服務。為了延續發展，國記不斷吸收最新資訊，並保留傳統的優勢，發揚創新、服務、品質的精神，用心製作每款麵食。 

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