



# Mochi Donut Mix

The perfect base for your mochi donut creations.

**Ingredients:**

modified tapioca starch, wheat starch, sugar, vital wheat gluten, milk powder, rice flour, baking powder, salt.

Available Size: 22 lb

[mochifoods.com/shop](https://mochifoods.com/shop) | [orders@mochifoods.com](mailto:orders@mochifoods.com)



easy to use



chewy & airy



no rise time



unique Q factor



award winning



high quality





# Mochi Bread Mix

The perfect base for your mochi bread creations.

**Ingredients:**

modified tapioca starch, sugar, wheat starch, rice flour, vital wheat gluten, dough improver, salt.

Available Size: 22 lb

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easy  
to use



crispy  
& soft



no rise  
time



unique  
Q factor



award  
winning



high  
quality



# Mochi Waffle Mix

The perfect base for your mochi waffle creations.

**Ingredients:**

Modified starch, wheat starch, rice flour, dough improver, sugar, salt.

Available Size: 22 lb

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easy  
to use



crispy  
& chewy



gluten  
free



unique  
Q factor

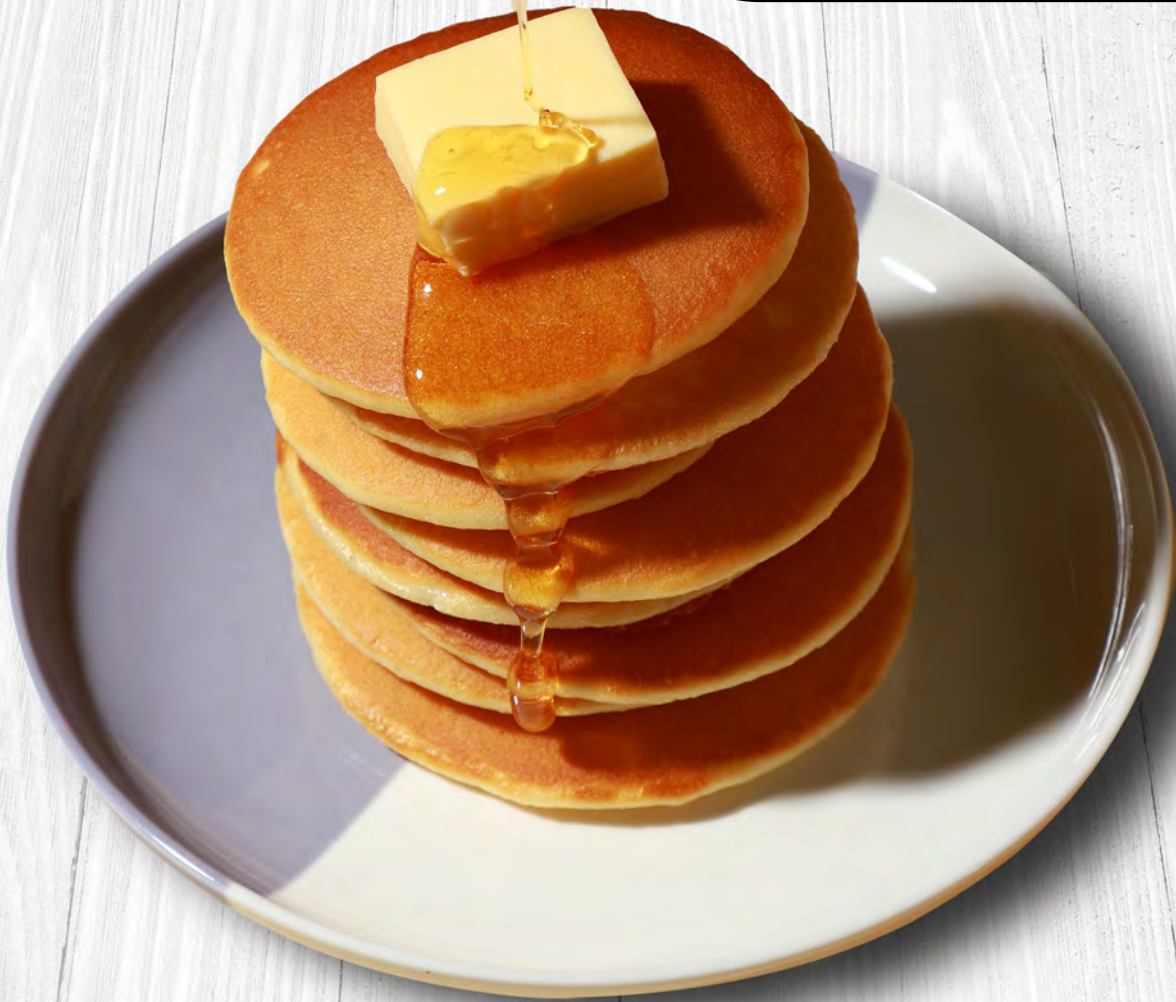


award  
winning



high  
quality





# Mochi Pancake Mix

The perfect base for your mochi pancake creations.

**Ingredients:**

rice flour, modified starch, baking powder, xanthan gum.

Available Size: 22 lb

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easy  
to use



chewy  
& fluffy



gluten  
free



unique  
Q factor



award  
winning



high  
quality



# TAIYAKI MIX



Taiyaki is a fish-shaped snack filled with azuki sweet red bean paste, custard, ice cream, or whatever you want!



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# MOCHI CORN DOGS MIX

What are Mochi Corn Dogs?

NEVER TRY, NEVER KNOW!

The Mochi Corn Dogs incorporate elements of Korean hot dogs and Taiwanese rice, coated in crisp, chewy fried dough. Simply use our mix, add in water, choose potatoes, fries, breadcrumbs as toppings. See! Here they are! What are you waiting for?

## Recipe

|              |             |
|--------------|-------------|
| Corn Dog Mix | 100g        |
| Cold Water   | 60g         |
| Bread crumbs | for dusting |

1. Add the Corn Dog Mix and cold water into a mixing bowl, use a paddle blender whisk at slow speed for 30 seconds. Change to medium speed and whisk the ingredient until smooth.
2. Pour the batter into a large tray where you can lay the hotdog on it.
3. Skewer the hotdog, coat well with the batter and lift up, roughly shape up a bit, dust and coat well with breadcrumbs.
4. Preheat oil to 180 ~ 185 degree celsius, deep fry the hotdog for 3 minutes, flip over while frying to make sure the batter are fried nicely to golden brown color.





# BUBBLE WAFFLE

A little bit of vanilla, and a whole lot of fun!  
Bubble Waffle (aka Hong Kong waffle) mix is one of our bestsellers. Our mix doesn't contain sugar, so you can adjust the sweetness to your preference!



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# FRIED CHICKEN

Our fried chicken batter and breading mixes make it easy to make the perfect batch every time.

SEASONING POWDERS: BUTTER GARLIC, MEXICAN SPICES, KOREAN KIMCHI

## Ingredients:

1000g Marinated chicken pieces  
60 g Mochi Foods Popcorn Chicken  
Batter Mix  
115 g Ice water  
Mochi Foods Popcorn Chicken  
Breading

## Directions:

Combine the popcorn chicken batter mix with water and mix thoroughly. Coat the chicken pieces evenly with the batter, dip into the breading mix, and fry.



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# MOCHI DONUT MIX NO EGG

Our #1 best-selling mochi donut mix, made even simpler for you. Just add water, oil, and shortening to get the classic mochi donut -- no eggs needed!

## Ingredients:

1000 g Mochi Foods Mochi Donut Mix No Egg

640 g Water

190 g Shortening

140 g Vegetable oil

## Directions:

1. Place all ingredients in a mixing bowl, and mix using the hook blend at slow speed for 1 minute.
2. Blend at medium speed for another 3 minutes, or until the dough becomes smooth.
3. Preheat fryer to 355°F.
4. Fry for 3 minutes after the donut turns around.



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# Mochi Malasada Mix



Our mochi malasadas are soft, bouncy, and chewy at the same time. The donuts became popular in California and Hawaii, where a number of savory and sweet dishes are made with mochiko, also known as rice flour.





# Millet Donut Mix



"To make this gluten free donut mix we use a Taiwanese rice and millet grain to replace flour to create a natural creamy color.

Millet donut mix is easy and simple to use for both bakeries and coffee shops. Our dough can be pre made and frozen for "made to order" applications for fresh donuts everyday! Our mix has a unique chewy texture and crispy crust for that trendy mochi feel.



# GLAZE

Glaze is a fat-based, flexible compound coating for decorating and/or covering your pastry and bread products. Glaze is multi-applicable, is freeze- and thaw-stable, and can be used for dipping, spraying, ganache, mirror glazes, and cremes.

## Flavors:

Milk Chocolate  
Dark Chocolate  
White Chocolate  
Strawberry  
Blueberry  
Caramel  
Pistachio  
Limoncello  
Hazelnut  
Coffee  
Orange



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# MINI MOCHI Q



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No need to cook.  
Ready to serve!  
Perfect match with  
Ice cream, sherbet, Yogurt.  
Store at room temperature.



# Custard Mix

*With our mix, you can easily make a rich, thick creamy custard filling for Taiyaki, Mochi Puffs, or even Mochi donuts!*



# CUSTARD MAX



**mochifoods**

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🌐 [mochifoods.com](http://mochifoods.com)  
✉ [orders@mochifoods.com](mailto:orders@mochifoods.com)  
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# JELLY BOBA

**A fun, healthy alternative to traditional tapioca boba - our agar agar jelly boba will add color and texture to your favorite drinks! Jelly boba is an easy addition to any menu as a ready-to-eat, shelf-stable topping.**

**Flavors: Brown Sugar, Original, Mango, Strawberry, Lychee, Sakura, Matcha, Coconut, Coffee**



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# MILK TEA POWDER

Enjoy the ultimate convenience of our milk tea powders, by just adding water to prepare the drinks. Choose from **Okinawa Brown Sugar**, **Taro**, **Thai**, and **Ube** flavors, and experience the simplicity and delightful taste in every sip.



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# BROWN SUGAR SYRUP



**The perfect  
addition to any  
drink or dessert.**

**The sweet,  
caramelized flavor  
of our brown  
sugar syrup will  
enhance any and  
all products.**



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# Sweet Potato Powder

Add our sweet potato powder to baked goods, desserts, and drinks for a subtle and sweet taste and beautiful natural coloring!



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# RETAIL BAGS

## Mochi Pancake Mix



## Mochi Waffle Mix



## Mochi Malasada Mix



Our 8oz retail bags only need eggs, milk, and oil for the easiest at-home mochi mixes! Perfect for gifts, great for samples, and even better for yourself when you're craving that delicious mochi texture.

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