



COLLECTION
2025/2026



PRODUCT CATALOG

PREMIUM CAKE

CHUNKY CHOCOLATE FUDGE

Decadently smooth chocolate fudge on a crunchy crumb base - rich and indulgent cake that combines the best of textures.



7" : PPP-WCK-80

9" : PPP-WCK-80.5



COFFEE BANANA CAKE

Rich chocolate sponge with smooth coffee chantilly cream and caramelised banana - Perfect balance of sweetness and bitterness.



7" : PPP-WCK-89

9" : PPP-WCK-89.5



MANGO LIME CAKE

Light and fluffy mango infused cake and a zesty lime jelly - creating a perfect balance of sweetness and citrusy tang.



9" : PPP-WCK-85.5



OOLONG PEACH CAKE

Soft and aromatic Oolong Tea infused sponge with luscious peach cream - Refreshing, elegant and modern flavours.

7" : PPP-WCK-90

9" : PPP-WCK-90.5



PINACOLADA CAKE

Moist vanilla sponge with pineapple filling and coconut infused cream - bringing a taste of the tropics to every bite.



7" : PPP-WCK-81

9" : PPP-WCK-81.5



PISTACHIO CHEESECAKE

A rich and creamy cheesecake infused with the delicate & nutty flavour of pistachio.



9" : PPP-WCK-83.5



PREMIUM CAKE

PRALINE CHERRY HAZELNUT MOUSSE

Decadently smooth chocolate fudge on a crunchy crumb base - rich and indulgent cake that combines the best of textures.



9" : PPP-WCK-82.5



RASPBERRY BLANC

Raspberry cream & white chocolate ganache with red velvet sponge base - perfect balance of sweet & tartness of raspberries.



9" : PPP-WCK-86.5



RED VELVET

Red Velvet sponge layered with luscious cream cheese frosting - The classic moist, indulgent red velvet that everyone loves.



7" : PPP-WCK-84

9" : PPP-WCK-84.5



SALTED CARAMEL

A light and fluffy vanilla sponge base, with salted caramel mousse and creme brulee with caramelised sugar - A combination of familiar textures, flavours & balanced flavours.



7" : PPP-WCK-91

9" : PPP-WCK-91.5



TALAM CAKE

A contemporary twist on the traditional Kuih Talam, blending classic flavors with innovative textures, presentations, and ingredients.

7" : PPP-WCK-88

9" : PPP-WCK-88.5



TRIPLE CHOCOLATE CAKE

Ultimate indulgence for chocolate lovers, featuring layers of milk, dark and white chocolate.



9" : PPP-WCK-87.5



AMBIENT CAKE

BURNT CHEESECAKE

Creamy cheesecake with a caramelized, golden-brown top and a luscious, melt-in-your-mouth center. Lightly sweet with a hint of toasty bitterness—simple, indulgent, and unforgettable.

9" : PPP-WCK-68



COFFEE MAPLE CAKE

A rich coffee buttercake paired with velvety maple buttercream, creating a delightful harmony of bold coffee flavor and sweet, aromatic maple.

9" : PPP-WCK-75



COOKIE BANANA CAKE

Soft butter cake with chocolate chip frosting and banana filing.



9" : PPP-WCK-71



MIX BERRIES CAKE

Light and moist cake layered with fluffy Chantilly cream and a medley of mixed berries for a perfectly balanced, refreshing treat.



9" : PPP-WCK-74



ORANGE GINGER CAKE

Moist buttery cake with candied orange & ginger and cream cheese layer - Perfect balance of sweet and spice.



9" : PPP-WCK-73



PEACH CRUMBLE CAKE

A moist butter cake topped with juicy peach slices and a crunchy, buttery crumble, offering the perfect balance of sweetness and texture in every bite.

9" : PPP-WCK-77



AMBIENT CAKE

PEANUT BUTTER BLUEBERRY CAKE

Classical pairing of peanut butter cake & blueberry compote - Everyone's favorite pairing, modernized.

9" : PPP-WCK-76

PINEAPPLE ALMOND CAKE

A rich, buttery cake layered with tangy pineapple filling, topped with crunchy caramelized almonds for the perfect blend of sweetness, nuttiness and tropical flavor.

9" : PPP-WCK-72

VERY CHOCOLATE CAKE

Light and indulgent chocolate cake with chocolate chip, marshmallow, creamy peanut butter and chocolate crumb.



9" : PPP-WCK-78



DATES CAKE

A moist butter cake filled with naturally sweet date filling and infused with the warm, rich flavor of molasses.

9" : PPP-WCK-79

Customisation

We offer a wide range of customised cakes and desserts, carefully crafted to meet each client's specific requirements. Our services are suitable for a variety of settings, including corporate functions, private events, long-term supply arrangements, and special projects.

Whether you are planning a one-time occasion or seeking a reliable partner for ongoing dessert supply, we are committed to delivering high-quality, tailored solutions that align with your vision.

For enquiries or to discuss your needs in detail, please contact us at marketing@pastrypro.com.my



PETIT GATEAUX

1 CHOCOLATE TRUFFLE PPP-U068



Delicate hazelnut sponge layered with silky chocolate mousse - A harmonious blend of nutty warmth and rich cocoa.

2 PREMIUM TIRAMISU PPP-U070

Espresso-soaked ladyfingers layered with mascarpone, Madagascan vanilla, and cocoa - A rich and elegant take on the Italian classic.

3 CHERRY PRALINE HAZELNUT PPP-U072



A delightful blend of sweet cherry, crunchy hazelnut, and smooth praline — a perfect balance of fruity and nutty flavors.

4 MIXED BERRY SOURCREAM PPP-U075



Rich sour cream mousse with a medley of mixed berries. Set atop a tender sponge base and finished with a glossy glaze for a vibrant burst of flavor.

5 ORANGE MARACAIBO PPP-U074



Zesty orange cremeux with rich Felchlin Maracaibo 66% dark chocolate, layered on a moist sponge. A citrus-chocolate harmony.

6 YUZU CHEESECAKE PPP-U071



A silky cheesecake infused with vibrant yuzu citrus, offering a delicate balance of creamy richness and zesty.

7 PISTACHIO CAKE PPP-U069



Silky pistachio mousse over moist sponge, finished with white chocolate crumb. A light, nutty indulgence with a whisper of sweetness and crunch.

8 CHAMOMILE LYCHEE PPP-U076



A light and floral cake infused with calming chamomile and sweet, juicy lychee — a refreshing twist on a delicate treat.

MOQ - 6 pcs per SKU



PETIT GATEAUX

1 BROWNIES PPP-U060



A decadent bite of velvety chocolate, baked to perfection — pure indulgence in miniature form.

2 RASPBERRY OPERA PPP-U065

Layers of almond sponge soaked in raspberry syrup, with raspberry buttercream and white chocolate ganache.

3 CAPPUCINO PPP-U066

Soft vanilla sponge layered with airy coffee mousse and a touch of rich chocolate. A smooth, balanced indulgence where bold flavor meets delicate texture.

4 MARACAIBO MOUSSE PPP-U061



A rich and velvety chocolate mousse made with premium Maracaibo dark chocolate — smooth, intense, and deeply satisfying.

5 PRALINE HAZELNUT PPP-U063



Velvety vanilla praline mousse. A delicate balance of nutty sweetness and bold fruit.

6 GREEN TEA & BLACK SESAME PPP-U064

A delicate harmony of earthy green tea and nutty black sesame in a smooth, creamy mousse.

7 MANGO MASCARPONE PPP-U067

A delicate petit gâteau featuring mango mousse and creamy mascarpone cheese, combination of refreshing, tropical finish and indulgent rich mascarpone.

8 PEACH BLANC PPP-U062



Lush white chocolate mousse layered with vibrant mixed berry compote and soft vanilla sponge. A light yet decadent harmony of creamy, tart, and sweet.

MOQ - 6 pcs per SKU



PETIT GATEAUX

1 TIRAMISU PPP-U053

A timeless italian classic, espresso soaked ladyfingers, cream cheese and cocoa powder - rich, smooth and bittersweet.

2 APPLE CRUMBLE PPP-U057

Warm apples and cinnamon baked beneath a golden, buttery crumble topping - rustic and comfortable.

3 CARROT CAKE PPP-U058

Moist spiced carrot cake layered with smooth cream cheese frosting and hints of walnut. Comforting, aromatic, and timeless.

4 GIANDUJA CHOCOLATE PPP-U052

Luxurious dessert of velvety chocolate sponge, peanut butter, and a refined premium couverture chocolate. Indulge in the perfect harmony of rich, smooth, and nutty flavors for a truly exquisite treat.

5 CHEESE BROWNIE PPP-U056



A rich chocolate brownie base with smooth, tangy cheesecake. The perfect balance of dense fudge and creamy indulgence.

6 CARAMEL BANANA PPP-U059

A decadent trio of sweet banana, rich caramel, and smooth chocolate — a timeless combination of comfort and indulgence.

7 MANGO CAKE PPP-U055

Tropical mango mousse layered over soft almond sponge, finished with a touch of tangy yoghurt and bright lemon cream.

8 CHOCOLATE FUDGE PPP-U054

Decadent chocolate sponge layered with rich dark chocolate ganache. Deep, smooth, and unapologetically indulgent.

MOQ - 6 pcs per SKU



PETIT GATEAUX

1 PINEAPPLE PPP-U046

Light & fluffy vanilla sponge, layered generously with tangy-sweet pineapple jam and smooth, airy Chantilly cream. Tropical twist on a classic sponge cake.

2 OOLONG PEACH PPP-U051

Soft and aromatic Oolong Tea infused sponge with luscious peach cream - Refreshing, elegant and modern flavours.

3 RAINBOW CAKE PPP-U048

Seven vibrant layers of fluffy vanilla cake, finished with light whipped cream icing. A joyful celebration in every bite.

4 HIBISCUS LYCHEE PPP-U050

Delicate hibiscus mousse layered with soft vanilla sponge and juicy lychee. A floral and fruity composition.

5 RED VELVET PPP-U047

Moist red velvet cake layered with smooth cream cheese frosting. A timeless indulgence and velvety finish.

6 OPERA PPP-U049

Almond sponge soaked in syrup, layered with coffee buttercream and dark chocolate ganache. Finished with a glossy chocolate glaze - Classic French dessert.

7 ONDE ONDE PPP-U044

Fragrant pandan sponge cake layered with luscious **gula melaka** (palm sugar) cream, inspired by the classic Southeast Asian treat.

8 GREEN TEA RED BEAN PPP-U045

Airy green tea sponge with azuki red bean infused cream - familiar pairing that everyone loves.

MOQ - 6 pcs per SKU



FRENCH PASTRY

NORMAL SERIES

1 box - 70 pcs

35 x 35 x 25mm per pc



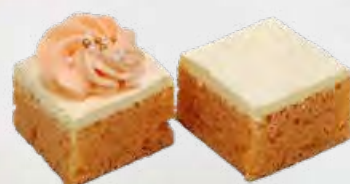
PPP-SPFT22/70
CARROT CAKE



PPP-SPFT28/70
MANGO MOUSSE



PPP-SPFT23/70
CHOCOLATE FUDGE



PPP-SPFT21/70
ORANGE DELIGHT



PPP-SPFT24/70
RED VELVET



PPP-SPFT25/70
COFFEE WALNUT



PPP-SPFT26/70
TIRAMISU



PPP-SPFT27/70
STRAWBERRY MOUSSE

ARTISAN SERIES

MOQ: 30 pcs



PPP-SPFT30
CHEESE TART



PPP-SPFT34
MATCHA TART



PPP-SPFT31
CHOCOLATE
TART



PPP-SPFT36
LEMON
MERINGUE



PPP-SPFT35
PISTACHIO TART



PPP-SPFT38
MINI SWISS
ROLL



PPP-SPFT37
ECLAIR



PPP-SPFT29
CHOUX



PPP-SPFT39
CHOCOLATE
CAKE POP
Assortment color
Ø 3cm

DESSERT IN CUP



PPP-D003
TIRAMISU

Medium cup, ±110 ml

A classic Italian dessert featuring layers of espresso-soaked ladyfingers, cream cheese, and a dusting of cocoa powder. Light, velvety, and rich with a hint of coffee.



LES VERGERS
boiron.

PPP-D007
STRAWBERRY MISU

Medium cup, ±110 ml

A fresh twist on the classic, featuring layers of delicate sponge soaked in strawberry syrup, mascarpone cream, and topped with juicy strawberries. A light, fruity, and indulgent dessert!



LES VERGERS
boiron.

PPP-D009
STRAWBERRY PANA COTTA

Medium cup, ±110 ml

Velvety smooth and luxuriously creamy, this classic Italian dessert infused with strawberry.

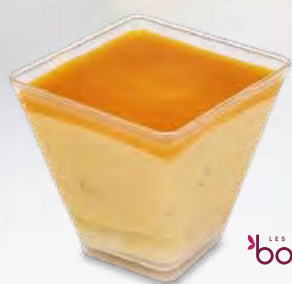


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PPP-D010
CHOCOLATE CITRUS

Medium cup, ±110 ml

Layers of rich chocolate mousse, tangy lemon curd, and soft sponge come together in this vibrant dessert. A perfect balance of bold, citrusy brightness and smooth, chocolatey indulgence.



LES VERGERS
boiron.

PPP-D011
MANGO JELLY MOUSSE

Medium cup, ±110 ml

A light and airy mousse made with fresh, tropical mango puree, offering a smooth, creamy texture and a burst of sweet, refreshing mango flavor. Perfectly balanced and delightfully indulgent.



PPP-D003
BLACK FOREST

Medium cup, ±110 ml

A classic German dessert made with layers of moist sponge, fresh whipped cream, and cherry compote. Rich, fruity, and irresistibly indulgent.

PPP-D017
Strawberry Short Cake

PPP-D019
Pot Au Choc

PPP-D018
Eaton Mess



PPP-D016
Choc Verrine

PPP-D020
Hazelnut Praline Cream

PPP-D021
Lemon Blueberry

DESSERT IN CUP - Small

±60 ml
MOQ: 10 pcs

PPP-D026
Coconut Jelly

PPP-D022
Vanilla Pana Cotta

PPP-D024
Strawberry Jelly



PPP-D027
Oreo Jelly

PPP-D025
Mango Jelly

PPP-D023
Choc Pana Cotta

DESSERT IN CUP - Mini

±30 ml
MOQ: 15 pcs

COOKIES



PPP-C25
CHOCOLATE CHIP WALNUT
1 kg (±100 pcs)

Chocolate cookie loaded with chocolate chips and walnuts.



PPP-C26
BUTTER COOKIES
1 kg (±160 pcs)

Light simple cookies with a dollop of jam in the middle.



PPP-C44
CORNFLAKES
1 kg (±100 pcs)

Made with crispy cornflakes and rich buttery dough, lingering sweetness that will leave you wanting more.



PPP-C39
PEANUT COOKIES
1 kg (±100 pcs)

Crunchy crisp peanut cookies.



PPP-C70
GREEN TEA
1 kg (±160 pcs)

Made with premium matcha green tea powder, these cookies boast a distinctive earthy and slightly bitter flavor, balanced perfectly with a hint of sweetness.



PPP-C72
KELAPA GULA MELAKA
1 kg (±160 pcs)

Classic cookie with caramel-like sweetness and subtle smokiness, while the texture is crisp and buttery.



PPP-XMLT208
BROWNIE
1 kg (±100 pcs)

Loaded with chunks of dark chocolate and a touch of sea salt, each bite is an explosion of flavor and texture.



PPP-C71
SUJI COOKIES
1 kg (±100 pcs)

The crisp and crumbly exterior gives way to a tender and melt-in-your-mouth interior that is reminiscent of shortbread.



PPP-C29
ALMOND BISCOTTI
1 kg (±300 pcs)

Classic almond biscotti.



PPP-C30
PISTACHIO BISCOTTI
1 kg (±300 pcs)

Classic biscotti with pistachios.

SLAB CAKE



PACKING: 1 ctn x 4 slab
WEIGHT: ±1.8 kg per slab

BW-SC112
VANILLA BLUEBERRY

Moist and tender cake that is infused with the sweet aroma of vanilla and filled with juicy blueberries.

BW-SC130
WALNUT BROWNIES

Classic dessert that is packed with premium chocolate and crunchy walnuts.

BW-SC24
VANILLA BUTTER CAKE

A timeless dessert, made with premium butter, whether enjoyed on its own or topped with your favorite frosting or fruit.

BW-SC103
PEANUT BUTTER BROWNIES

A crowd-pleaser, each bite is a perfect blend of moist chocolate and nutty peanut butter.

BW-SC110
CHOCOLATE MARBLE

A rich and moist chocolate cake that is swirled with vanilla batter.

BW-SC37
CHOCOLATE GATEAUX

This classic dessert is made with layers of moist chocolate cake, filled with rich chocolate ganache, and covered in a smooth chocolate glaze.

TARTLET SHELLS

Take the hassle out of baking with our Ready-to-Use Tartlet Shells.

Whether you're a professional chef or a home baker, these Tartlet Shells are a convenient and time-saving addition to your pantry.

Available in Vanilla, Chocolate and Neutral Flavours.



1 box x 7 tray x 30 pcs
42 x 20 mmH

MAD40
SWEET ROUND
MAD40-CHO
CHOCOLATE ROUND
MAD40-NEU
NEUTRAL ROUND

RM
87.50
PER BOX

1 box x 6 tray x 12 pcs
75 x 20 mmH

MAD70
SWEET ROUND
MAD70-CHO
CHOCOLATE ROUND
MAD70-NEU
NEUTRAL ROUND

MUFFIN



VANILLA MUFFIN

MOQ: 5 pcs

A soft, moist muffin infused with the warm, comforting aroma of pure vanilla. Perfectly golden on the outside & tender on the inside, it's a simple yet satisfying treat for any time of day.

40g: PPP-MF-01.5

120g: PPP-MF-01



CHOCOLATE MUFFIN

MOQ: 5 pcs

A rich, moist muffin made with premium cocoa for a deep chocolate flavor in every bite.

40g: PPP-MF-02.5

120g: PPP-MF-02



Banana Salted caramel

MOQ: 10 pcs

Ripe banana muffin swirled with buttery salted caramel, finished with a gooey caramel center.

40g: PPP-MF-05.5

120g: PPP-MF-05



DOUBLE CHOCOLATE

MOQ: 10 pcs

Decadently loaded with cocoa and chocolate chips, filled with smooth molten chocolate for double the indulgence.

40g: PPP-MF-06.5

120g: PPP-MF-06



MIXED BERRIES CHEESE

MOQ: 10 pcs

Bursting with juicy berries and paired with a creamy cheese filling, this muffin strikes the perfect balance of tart and rich.

40g: PPP-MF-03.5

120g: PPP-MF-03



PINEAPPLE YOGURT

MOQ: 10 pcs

Light and tangy, made with real pineapple and yogurt, filled with a refreshing pineapple-yogurt center.

40g: PPP-MF-04.5

120g: PPP-MF-04

Profound | LA ROSE NOIRE



PPP-L001

MACARON

8 assortment of flavour

Ø 38mm

MOQ: 30 pcs



PPP-L002

PETITE CHEESECAKE

6 assortment

Ø 35mm

MOQ: 30 pcs



PPP-L003

MINI RECTANGULAR TART- Strawberry

PPP-L004

MINI RECTANGULAR TART- Orange

MOQ: 30 pcs

About Us

Established in 2014, Profound Pastry began as a bespoke cake maker, crafting custom creations for weddings, events, and celebrations of all kinds.

Driven by a passion for excellence, our team—led by our award-winning chef—ensures that every product embodies our promise of “*Luxury in Every Bite*” through meticulous quality control and craftsmanship.

Over the years, our offerings have evolved beyond custom cakes. Today, we present a diverse selection of desserts, festive treats, and much more.

At Profound Pastry, our vision is simple: to deliver premium-quality desserts that leave a lasting impression.

Our mission is to provide products that are not only delicious and beautifully crafted but also offer exceptional value—at an accessible price point. All of our products are proudly HALAL, MESTI, and HACCP certified, ensuring the highest standards of quality and safety.

Cake Service Handling

Depending on the needs of the client, we provide complimentary service of the following.



Cake Marking



Cake Slicing

Delivery lead time: 2-4 working days upon order

*Upon discussion and confirmation for bulk orders

Cut Off Time: Weekdays - 1:00 pm | Saturday - 11:00 am

*Office closed on Sunday and public holidays. After cut off time, orders will be considered as next working day.

Cake Marking/Slicing Services

Whole cake (mark & slice)

French Pastries (ready slice)

Storage & Shelf Life

Products	Storage & Shelf Life		
	Chiller (4°C to 10°C)	Freezer (-15°C to -18°C)	Ambient (20°C to 25°C)
*Cakes	5 days	3 months	1-2 day
*Tart & Pie	5 days	3 months	1-2 day
*French Pastries	5 days	3 months	1-2 day
*Dessert in Cup	5 days	3 months	1-2 day
Muffin	5 days	3 months	3 day
Pudding, Fruit cake	1 month	6 month	7 day
Slab Cake	7 days	6 month	3 day
Cookies	-	-	3 month
Tartlet	-	-	5 months

*Shelf life may vary by product. Please refer to the individual product label for an accurate expiry date. For further details, product specification sheets are available upon request.

Handling & Storage Etiquette

Upon receiving the product, customers are advised to immediately inspect the contents to ensure accuracy and that the items are in good condition. Once the invoice is signed, Profound Pastry will not be held responsible for any damage, mishandling, or issues that occur after acceptance.

Product Storage Guidelines

Important: Please ensure all products are stored according to the recommended temperature range to maintain product quality and safety. Improper storage may lead to temperature abuse, causing the product to spoil or lose its intended texture and freshness.

Freezing:

If you intend to freeze the product, we recommend wrapping the entire cake box securely to help retain moisture and preserve freshness.

Chilled Storage:

For refrigerated items, it's best to wrap individual cake slices using cake wrappers to maintain texture and taste.

Room Temperature (Ambient):

When storing cakes at room temperature, ensure they are kept properly covered. Individual slices may also be wrapped, if preferred, to help maintain freshness.

Note: *Not all cakes are suitable for ambient storage. Storing dairy-based or delicate items at room temperature may shorten shelf life. Always refer to the product specification or ingredient list provided.*

Cookies:

Store cookies in an airtight container, away from direct sunlight and heat, to keep them fresh and crisp.

Product Thawing

All frozen products should be thawed in the chiller for a minimum of 6 hours. For optimal results, we recommend thawing the product overnight in the chiller to ensure even and thorough defrosting.

Muffins/loaf cake: If stored in chilled or frozen conditions, allow the product to return to room temperature, or reheat briefly in an oven or microwave for better taste (optional).

Important: *Do not re-freeze once the product has been thawed to avoid texture and quality deterioration.*

OUR PRODUCTION



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 **Profound
Pastry**
LUXURY IN EVERY BITE

PastryPro®