

https://www.sweets-pro.com

24-hour reception through web page



PERSISTENCY

We use a plenty of materials which we surely take care of good quality and trustworth.



We use only wheat flour

We use only safe and secure wheat flour made in Kyushu, Japan, which is a back-robed leading role enhancing the taste of cakes.



We use cream cheese made in Australia.

We use cream cheese made of milk produced in fertile terra of Australia. Very smooth texture in the mouth.



We only use domestic eggs which we have strictly selected.

We use domestically produce whole eggs directly delivered from the farms. We use only domestic eggs which we have strictly selected, sticking to the superior quality.



[Head Office · Facory · Other Divisions] Taku 819-2, Itoshima City, Fukuoka Prefecture, 819-1134 TEL(092)332-9611 FAX(092)332-9613

[Fukuoka Office]

Fukuoka Gion Daiichi Life Building 4F, Reisenmachi 5-35, Hakata-ku, Fukuoka City, Fukuoka Prefecture 812-0039 TEL(092)332-9611(direct) FAX(092)332-9630

If you have any inquiry, please feel free to contact us.

TEL (092) 332-9611 Reception hours 9:00 to 18:00





GO!YO! QUALITY

At our headquarters factory manufacturing the products of GO!YO!, we shall prevent from shipping defective products by predicting beforehand possible hazzards in whole process from selectiong of material, arrival of material, manufacturing, processing, shipping to delivery of products and intensively monitoring and managing the flow of such process and deliver the safe and secure products.



We shall carry out thorough hygiene quality control at our headquarters factory and deliver the safe and secure foods.

A safe and secure factory acquring the certification of FSSC22000.

FSSC22000 is further solid international standard for food safety management system and standard approved by GFSI (Global Food Safety Initiative)*.

*GFSI is a non-profit organization established by consumer goods manufacturers and retailors across the world. The companies operating business on a global scale have joined the membership of this organization and aim at delivering secure foods to consumers in any country.

GO!YO! QUALITY

The cakes which
we make with abundant
product lineups and
original manufacturing
method shall make
the ideal of
customer come true.



#1 Room for baking manufacturing line for baking

#2 Room for baking

#1 and #2 Rooms for shaping cakes
manufacturing line for making Mont Blanc cake

#3 Room for shaping cakes
manufacturing line for making Torte cakes.

#4 Room for shaping cakes
manufacturing line for making unbaked cakes
such as mousse cakes.

We manufacture items which are baked such as "baked cheese cake" and "Gateau chocolat" *Fully equipped with deck oven (3 shelves x 6 ovens) making cakes baked in a hot bath.

We bake "sponge cakes" by tunnel oven, which are used as the base for various cakes.

We manufacture handmade-looking cakes such as "Mont Blanc cakes" and "small whole cakes".

We manufacture short cake type products by making use of sponge cakes and creams.

*alias name: automatic Torte line.

We manufacture products by pouring doughs in the mold such as "rare (unbaked) cheese cakes" and "mousse cakes"



Banana Cakes



The cocoa sponge is plentifully coated with banana-flavored custard whipped cream. The flavor of banana softly spreads in the mouth as soon as you eat it. The caramel sauce spread over the top face shall create familiar flavor which is well-liked by everybody from children to adults.

Chocolat Cakes

x 12 packs



The dark chocolate mousse which can really melt in your mouth was plentifully poured over cocoa sponge cake with the topping of cokkie crunch and chocolate sauce. This cake is recommended for chocolate lovers with outstanding rich chocolate flavor.

Ganache Chocolate Cakes

360g (12 pieces



The cocoa sponge layered and coated with smooth cream blended with Ganache chocolate and condensed milk. The top face is simply covered with cocoa powder. The Ganache chocolate cream and cocoa powder will fit together and create exquisite harmony as soon as you put

Mont Blan Short Cakes

480g (12 pieces



The short cake shaped Mont Blanc plentifully covered with yellow marron cream making you feel nostalgic. The chemistry between rich marron cream and light texture whipped cream is outstanding. The hidden flavor of rum smells richly.

Hazelnut & Mocha Cakes

420g (12 pieces



The black cocoa sponge is layered with coffee flavored whipped cream and coated with hazelnut cream. The top face is covered with cocoa powder. This is sweets for adult, where slight bitterness can be tasted in the fragrance of

AMAOU Strawberry Fromage Cakes



The rare (non-baked) cheese mousse is blended with yogurt, giving you smooth texture and refreshing aftertaste. The cute-looking is choreographed with AMAOU strawberry sauce blended in marble pattern and the topping of crumbles.

* The blown-colored grain is the fine powder ground from burnt surface of sponge cakes. Thus, you can eat that without any worry.

Baked Cheese Cakes

480g (12 pieces)



The dough blended with ca. 60 % cream cheese is slowly baked in a hot bath. Luxurious piece with a moist and smooth texture and an afterglow of cream cheese. Our long-selling cake expressing delicious taste of cheese and making you try it again.

Baked Cheese Cakes



The dough blended with ca. 60 % cream cheese is slowly baked in a hot bath. Luxurious piece with a moist and smooth texture and an afterglow of cream cheese. Our long-selling cake expressing delicious taste of cheese and making you try it again.

AMAOU Strawberry Mousse Cakes



Mousse cake with refresing taste of AMAOU strawberry made in Fukuoka Prefecture. AMAOU strawberry sauce is put in between the layer of sponge and mousse. The hidden taste of raspberry has adjusted sourness and sweetness with the feature of a deep flavor and a smooth feeling on the tongue.

*The seeds and skins of raspberry are included in the cakes in rare case but they shall not cause a problem with the quality.

Caramel Nuts Short Cakes

x 12 packs



The caramel flavored sponge cakes are layered with caramel whipped cream. The top face of cake is luxuriouly decorated with slice of almond and almond coated with sugar together with chocolate sauce. Perennial cake with combination of crisp texture of nuts and bittersweet

Milk Tea Short Cakes

x 12 packs



The sponge cakes bended with Sri Lankan tea leaves are layered with Earl Grey flavored cream. A gentle taste cake with the accent of sweetness of caramel sauce on the top face, flavor of fregrant tea leaves and Pistachio topping.

Maccha & Roasted Soybean Flour Cakes



The sponge cakes with the flavor of roasted soybean flour are decorated with maccha cream sticking to the vivid green color of maccha powder. The cake makes you feel gracefully Japanese taste with the accent of texture of red hoans made in Hokkaido

Strawberry Short Cakes



The classic product with the image of strawberry short cake. The plain sponge is layered with strawberry cream. The top face is decorated with AMAOU strawberry sauce with marble pattern. You can enjoy it refreshingly with gentle sweet cream accentuated by sweetsour sauce

Rare (Non-banked) Cheese Cakes 300g (12 pieces



Non-baked cheese cake with smooth texture melting in the mouth, where non-baked cheese dough is blended with 27 % cream cheese made in Australia. You can not get enough of the regular cake with the refreshing aftertaste with the slight accent of lemon juice.

Sweet Potato Cheese Cake

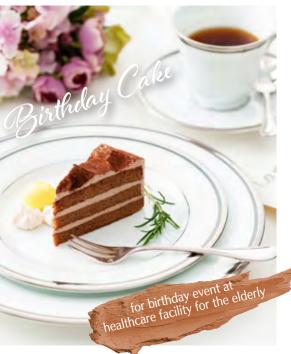


The cake dough blended with the past of Beni Haruka sweet potato with strong sweet taste made in Kagoshima Prefecture and cream cheese with the topping of caramel flavored black sesame. The cake with the impression of smooth cream cheese and gentle sweetness of sweet potato with roasting aroma.

Cakes

Arrangement of Menu









the photo shown in this catalogue is image

shipping

packing type

short side

10.5cm

No individual packing

Introduction Products



AMAOU Non-Baked Cheese Cake



The refreshing dough of non-baked cheese together with the puree of AMAOU strawberry made in Fukuoka Prefecture is smooth as if melting in the mouth. Cute-looking cake whose top face is brilliantly decorated with sweet and sour AMAOU strawberry





Rich-flavored chocolate mousse cake where Belgium chocolate is abundantly used. The top face is vividly decorated with chocolate glaçage and white chocolate. The addition of almond and Pistachio is creating the sense of luxury.

Mango Mousse Cake



The non-baked cheese dough is layered with rich Mango mousse. The topping of plumpy meat of Mango shall give you fulfillinh texture. Vivid and refreshing cake decorated with Pistachio

※ケーキに糸状のもの(繊維質)が付着している場合がありますが、これはマンゴーの 果肉由来の繊維であり品質に問題はございません。

Pure Chocolat

330g (6 pieces) x 16 packs



Layered cocoa sponge cake and ganache whipped cream coated with Ganache cream and cocoa powder. The finest liqueur Grand Marnier is added to rich chocolate. You can enjoy refreshing orange flavor.

Soufflé Cheese Cake

360g (6 pieces)



he dough blended with silky meringue slowly baked in the hot water bath shall give you fluffy and light texture melting in the mouth. The slight sweet and refined cheese dough with the topping of apricot jam makes perfect match, which gives you a flavor you never get

Tiramisu Café

Berry Berry Cake(Black)

330g (6 pieces)



Layered cocoa sponge cakes soaked in bittersweet coffee syrup and tiramisu flavored cream with the topping of chocolate powder. You can enjoy the excellent balance between bittersweetness of coffee

Hyuganatsu Orange Non-Baked Cheese Cake



Layered plain sponge cake and the non-baked cheese dough blended with "Hyuganatsu" orange made in Miyazaki Prefecture. Top face is coated with the sauce with Hyganatsu peel. You can enjoy refreshing flavor and light sweetness.

 * The brown piece can be sometime seen in the part of jelly. This is skin and seed of Hyuganatsu orange, thus no quality issues.



Layered vanilla flavored mousse and strawberry mousse with topping of plenty of vivid berries and yellow peach. The red jelly on the top face is eye-catching. The extravagant cake where the deliciousness of various fruits is packed in .

Gateau Chocolat



Gateau chocolat with authentic taste, where ca.28% of rich-flavored dark chocolate is blended in the dough with the topping of white chocolate powder. The rich and filling texture is irresistible for chocolate lover

Strwaberry Cake (Plenty of Strawberries) 360g (6 pieces)



Lavered mild custard whipped cream and AMAOU strawberry sauce. The dice-cut strawberries are scattered over the top face. The luxurious short cake decorated with plenty of sweetsour strawberries.



Ice Cake (Chocolate)



The soft and ready-to-eat chocolate cake right after taking it out from frige. The smooth chocolate cream is layered accentuated with the texture of plenty of nuts.

Cakes

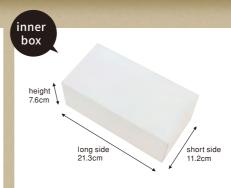
Arrangement of Menu













the photo shown in this catalogue is image

of Products

Montblanc cake

Japanese Chestnut Mont Blanc



Flavor-obsessed Mont Blanc with particular focus on using Japanese chestnut. You can enjoy relaxing savor of Japanese chestnut hand easy-to-eat in texture by adding whipped ream into covering white bean paste.



280g (4 pieces) x 18 packs

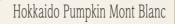


The paste of Italian chestnuts is blended in the $cream \, inside \, cake \, and \, whipping \, cream \, together$ with the slight accent of rum. The astringent skin chestut making presence is used for topping decoration, being fulfilling cake. Convincing cake for Mont Blanc lovers.

Fromage Mont Blanc



Cute colored Mont Blanc by combining rich taste cheese and berries. The vanilla flavored cream is wrapped with cheese cream characterized with the smoothness like non-baked cheese cake. The sauce hidden in the center is accentuated by blending ⊠ kinds of berry puree (strawberry,



260g (4 pieces)



Mont Blanc cake made of "Ryoomoi" pumpkin made in Hokkaido. Popular vegetable themed sweets with gentle sweetness and soggy pumpkin flavor. The eye-catching vivid yellow color is well match for Halloween

Fukuoka AMAOU Strawberry Mont Blanc



The custard flavored cream in the center is wrapped with cream luxuriously blended with ${\it AMAOU\, strawberry\, made in Fukuoka\, Prefecture.}$ The top face is cutely decorated with white chocolate and dry rapsberry. You can enjoy flavor and taste of AMAOU strawberry, as the sauce of AMAOU strawberry is inside cake.

Ganache Mont Blanc



The rich taste Mont Blanc made of popular ganache chocolate. The combination of meltingly delicious cream of ganache chocolate and crisp chocolate creats perfect match. The sweet irresistible to chocolate lover.

"Yame" Maccha Mont Blanc

260g (4 pieces)



Maccha from Yame district of Fukuoka Prefecture famous for tea production is used for whipping cream. The candied chestnut is hidden in the $cream\,inside\,cake.\,\,Japanese\,style\,Mont\,Blanc\,in$ which you can feel abundant flavor of Yame





The gentle sweet cream made of Wasanbon sugar is wrapped by rich cream kneading butter into sweet potato with a deep flavor made in Kagoshima Prefecture. The texture and fine sweetness of the sweet potato cream will spread in the mouth. The diced sweet potato and cocoa powder are decorated as a topping.



"Setouchi" Lemon Mont Blanc



The custard whipped cream is wrapped with refreshing cream made of "Setouchi" lemon puree. Sweet and sour Mont Blanc you can surely



Arrangement of Menu









short side 14.5cm

packing type No individual packing

the photo shown in this catalogue is image the photo shown in this catalogue is image

Dishup Whole cakes

Dishup Uji Maccha



Savory dishup type mousse cake using Uji Maccha. Featured in the modest sweetness with the bitter taste of Maccha. You can enjoying making original sweet with ease, such as putting red bean and chestnut as a topping over the desired amount in your dish or adding it to other dessert.

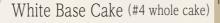


The sponge cake abundantly soaked in coffee syrup layered with the smooth Tiramisu mousse melting in the mouth. You can enjoy authentic taste with the fragrance of rum in the tiramisu. Stylish looking by simply serving it in a cocotte dish. You can use it for various occasions such as parties for family or many people.

Belgium Chocolate Mousse Cake



Layered bitter and rich mousse blended with Belgium chocolate with glaçage, which makes cake look shiny. You can enjoy adult test of being not-too-sweet and bittersweet.



Dishup Tiramisu



Simple base cake by layering plain sponge with whipped cream. You can make original cakes with ease by freely arranging topping of fruits and decoration.

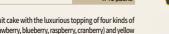
*The side face of cakes is not coated with cream.

Gateau Chocolat (#5 whole cake)

Quattro Berry Torte



Colorful fruit cake with the luxurious topping of four kinds of berries (strawberry, blueberry, raspberry, cranberry) and yellow peach. Whipped cream blended with custard is layered with plain sponge cake. The refreshing sourness of fruit and the moderate sweetness of cream will spread in the mouth.





The moist and rich Gateau chocolat as the dark chocolate of ca. 70 % cocoa ingredient is used, which makes you to steadily feel chocolate flavor.

*The side face of cakes is not coated with cream.



Baked Cheese Cake (#5 whole cake)



Rich cheese cake made of stringently selected cream cheese and fresh cream. The cake gives you refreshing taste as it contains

Sponge Cakes

Sponge Cake Plain #6 270g(1 pieces)
x 8 packs

Sponge Cake Plain #7

400g(1 pieces)
x 8 packs

Sponge Cake Plain Square



Spong Cake Chocolate #7 420g(1 pieces)



The sponge cakes (plain & chocolate) moistly and softly baked by using flours and eggs made in Japan. You can conveniently use them by saving time for baking spong cakes from the scratch for occasions such as Christmas and/or celebrations. You can enjoy making cakes easily tother with children.



with your selection of toppings such as fruits, chocolate and whipped

The square sponge cakes moistly and softly baked by using flours and $\label{eq:cakes} % \begin{center} \begin$ eggs made in Japan. You can make authentic original decoratin cake



Dishup Avhole Arrangement of Menu









 $\textbf{Dishup} \cdots long \ side \ 51.1 cm \times short \ side \ 37.1 cm \times height \ 14.0 cm$ #5 whole cake $\,\cdots\cdots$ long side 39.8cm \times short side 39.8cm \times height 31.9cm Sponge Cake Plain #6 · · · long side 39.8cm×short side 20.7cm ×height 31.9cm Sponge Cake Plain #7 · · · long side 46.0cm×short side 24.0cm×height 26.5cm Sponge Cake Plain Square · · · long side 73.5cm×short side 35.5cm×height 25.0cm

#5 #6 whole cake short side

Dishup ···long side 24.5cm×short side 17.5cm×height 3.5cm #4 whole cake · · · · · · long side 14.5cm×short side14.5cm×height 6.5cm Sponge Cake Plain #7 · · · long side 22.0cm×short side 22.0cm × height 6.5cm Sponge Cake Plain Square ··· long side 30.0cm×short side 20.0cm×height 6.5cm short side

Dishup · · · long side 24.5cm×short side 17.5cm×height 3.5cm #5 whole cake ······long side 19.0cm×short side 19.0cm×height 7.5cm

Sponge Cake Plain #6 \cdots long side 19.0cmimesshort side 19.0cmimesheight 7.5cm Sponge Cake Plain #7 \cdots long side 22.0cm \times short side 22.0cm \times height 6.5cm Sponge Cake Plain Square · · · long side 30.0cm×short side 20.0cm×height 6.5cm No individual packing

the photo shown in this catalogue is image

shipping

acking type

#4 whole cake



Premium cake recommendable for special day or as souvenir 44



Recomendable as a souvenir or a gift.

→ Whole cake suitable for celebration or gift.
├



保存期間· 美味しい解凍方法について



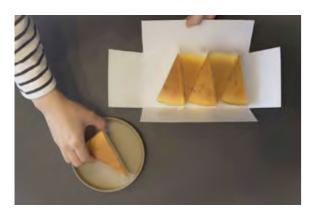


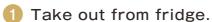
3 months in the freezer



The frozen cakes manufactured by GO!YO! can be stored in the freezer for 1 year after production. However, the temparature of home freezer shall change as the doors shall be opened and closed in a frequent manner, thus we recommend "ca. 3 months" as a guideline (in case of the product with short shelf life, please check the expiry date displayed on the product). Please thaw cakes in the fridge. Since the product is fresh food, please keep it in the fridge after thawing and eat it as early as possible.







Take out frozen cakes stored in the freezer. Put the quantity of cakes to be used on the dish and wrap it with cling film.

POINT!



Put it in the fridge without taking off shrink film in



Make sure that wrap cakes with cling film in order to avoid drying or odor of other foods.



Thaw cakes in the fridge.

A rough guide for thawing is 2 to 3 hours.

4 hours in case of whole cakes and square type cakes

*The hours for thawing may differ depending on the item or the environment inside fridge.

Please refrain from freezing once-thawed cakes, as it shall be the cause for product deterioration.



Please arrange it or put it on the dish as it is.

You can use it as plate cakes with arrangement together with seasonal fruits, nuts, jams and confitures. Moreover, thawed product is fresh cakes in which the deliciousness at the time of production is confied, thus you can taste them deliciously without any arrangement.

