

Introduction  
of  
Products

Cake  
LineUp

VOL.0050

# GO!YO!

2024 REGULAR CATALOG



We shall provide "smile" and "wellness" to everybody with GO!YO! frozen cakes. We believe that the cheerful foods shall become important power linking to cheerful future.

We GO!YO! shall create a happy and cheerful food future through frozen cakes and make children smile and support their joyful future.



Corporate Profile

Corporate name	GOYO foods Industry Co., Ltd.
Location	Head Office/Factory/Divisions Taku 819-2, Itoshima City, Fukuoka Prefecture 819-1134 Fukuoka Office Fukuoka Gion Daiichi Life Building 4F.Reisenmachi 5-35, Hakata-ku, Fukuoka City, Fukuoka Prefecture 812-0039
Establishment	May 1975
Content of Business	Production of frozen western confectionery

May 1975	Established Goyo Foods Industry Co., Ltd. in Chiyomachi, Hakata-ku, Fukuoka City as the natural cheese processor.
Aug.1979	Relocated head office and factory to Kamimuta, Hakata-ku.
Aug.1980	Relocated head office and factory to Higashinaka, Hakata-ku and started manufacturing western confectionery
Feb.2010	"Opened sales office in Hakata-ku, Fukuoka New factory plant with the concept of HACCP was completed at Maebaru Inter Change South Industrial Zone in Itoshima City."
Apr.2010	The construction of new office and factory was completed.
Mar.2017	Expanded factory and head office.
Mar.2019	Acquired certification for the food safety management system (FSSC22000)
Dec.2021	Became a consolidated subsidiary of Mitsui & Co., Ltd.

GO!YO!

## GO!YO! QUALITY

At our headquarters factory manufacturing the products of GO!YO!, we shall prevent from shipping defective products by predicting beforehand possible hazards in whole process from selection 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 acquiring 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 retailers 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

We manufacture items which are baked such as "baked cheese cake" and "Gateau chocolat"  
\*Fully equipped with 3 decks oven (3 shelves x 10 ovens) baking cakes in a hot bath.

#2 Room for baking  
manufacturing sponge cakes.

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

#1 and #5 Rooms for shaping cakes  
manufacturing Mont Blanc cakes.

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

#3 Room for shaping cakes  
manufacturing unbaked cakes such as mousse cakes.

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

#4 Room for shaping cakes  
manufacturing Torte cakes.

We manufacture shortcake type products by making use of sponge cakes and creams.  
\*alias name: automatic Torte line.

# Cakes

Size #6 cakes diameter ca.18cm



## 12 cut Cake series

### Chocolatcake

420g (12 pieces) 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 cookie crunch and chocolate sauce. This cake is recommended for chocolate lovers with outstanding rich chocolate flavor.

### Caramel Nuts Shortcake

396g (12 pieces) x 12 packs



The caramel flavored sponge cakes are layered with caramel whipped cream. The top face of cake is luxuriously 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 caramel.

### Mont Blan Shortcake

480g (12 pieces) x 12 packs



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 Cake

420g (12 pieces) x 12 packs



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 hazelnuts.

### Chocolate Baked Cheesecake

480g (12 pieces) x 12 packs



A sister product of our long selling baked cheese cake. The cheese dough with cacao flavor is baked in the hot water bath. This cakes has become moist and smoothly melting in your mouth. The strongest combination of rich cheese and chocolate creates the desire to eat.

### Yuzu Baked cheesecake

480g (12 pieces) x 12 packs



Yuzu baked cheesecake with an elegant aroma. Yuzu marmalade from Ehime Prefecture is blended into the baked cheesecake to add a uniquely Japanese flavor, making it the best-selling product in the U.S. and Hong Kong.



## 8 cut Cake series

### Baked Cheesecake

480g (8 pieces) x 12 packs



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.

### Sweet Potato Cheesecake

480g (8 pieces) x 12 packs



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.

## 12 cut Cake series

### Aomori Fuji apple Rare (Non-banked) Cheesecake

180g (4 pieces) x 24 packs



This rare cheese cake is easy to eat with just the right amount of acidity and the richness of the secret condensed milk. Aomori Fuji apples simmered in syrup are generously sandwiched into the cake for a luxurious finish.



# Cakes

For catered events and birthday parties



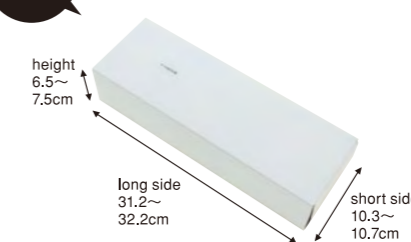
## Arrangement of Menu



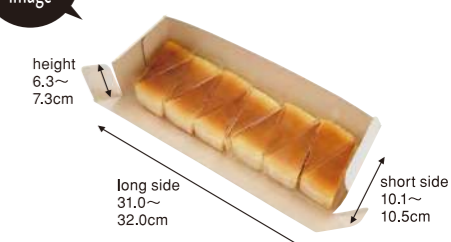
outer box



inner box



Unpacked image



shipping packing type

# Cakes

Size #7 cakes diameter ca.21cm

## 12 cut Cake series

**New** Caramel Custard Mousse Cake 360g (6 pieces) x 16 packs



Rich custard mousse with condensed milk. Vanilla beans are mixed in for a rich flavour. Random dark shades of caramel give a classic impression.

\*Because the black grains in the product are vanilla seeds, Please eat with peace of mind.

**New** Cookies And Cream Mousse 300g (6 pieces) x 16 packs



This mousse cake is soft and ready to eat immediately after being taken out of the fridge. The milky mousse with fresh cream is mixed with black cocoa crunch.

AMAOU Non-Baked Cheesecake 300g (6 pieces) x 16 packs



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 sauce.

**New** Uji Matcha And Strawberry Shortcake 360g (6 pieces) x 16 packs



Chestnut-filled chestnut sponge sandwiched with chestnut cream and chestnut dice. The cream is hand-squeezed into a pattern and the sides are decorated with chocolate crunch for a glamorous finish. A shortcake with a luxurious chestnut flavour.

**New** Chestnut Shortcake 360g (6 pieces) x 16 packs



Chestnut-filled chestnut sponge sandwiched with chestnut cream and chestnut dice. The cream is hand-squeezed into a pattern and the sides are decorated with chocolate crunch for a glamorous finish. A shortcake with a luxurious chestnut flavour.

**New** Shortcake Base 300g (6 pieces) x 16 packs



Shortcake made with fresh Hokkaido cream and condensed milk for a rich taste. The top surface has a shibori (aperture) to give it a glamorous appearance. The simple base allows for a variety of arrangements.

Strawberrycake (Plenty of Strawberries) 360g (6 pieces) x 16 packs



Layered 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.

Gateau Chocolat 270g (6 pieces) x 16 packs



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

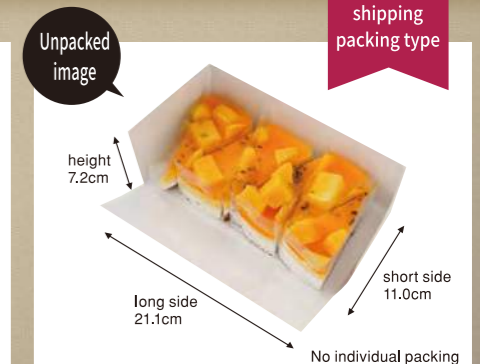
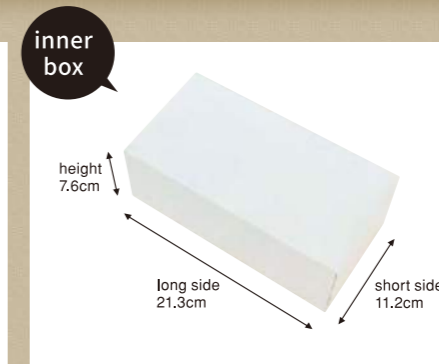
## 10 cut Cake series

**New** New York Cheesecake 420g (6 pieces) x 20 packs



Cheesecake made with Hokkaido cream cheese. Baked over an open fire, it has a rich and mild taste. You can enjoy the rich taste of cheese.

# Cakes



shipping packing type

# Montblanc cake

## Mont blanc cake

Japanese Chestnut Mont Blanc

240g (4 pieces) x 18 packs



Flavor-obsessed Mont Blanc with particular focus on using Japanese chestnut. You can enjoy relaxing savor of Japanese chestnut and gentle sweetness. The cream is smooth and easy-to-eat in texture by adding whipped cream into covering white bean paste.

Chestnut Mont Blanc

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 chestnut making presence is used for topping decoration, being fulfilling cake. Convincing cake for Mont Blanc lovers.

"Yame" Maccha Mont Blanc

260g (4 pieces) x 18 packs



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 Maccha.

**New** Pistachio Mont Blanc

220g (4 pieces) x 18 packs



A brightly coloured pistachio-flavoured Mont Blanc. The sponge with almond powder accentuates the nutty flavour.

"Setouchi" Lemon Mont Blanc

240g (4 pieces) x 18 packs



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

Sakura Mont Blanc

260g (4 pieces) x 18 packs



lending matcha green tea sponge with cream squeezed with cherry blossom paste, this Mont Blanc has a Japanese image.

Mont Blanc Base

240g (4 pieces) x 18 packs

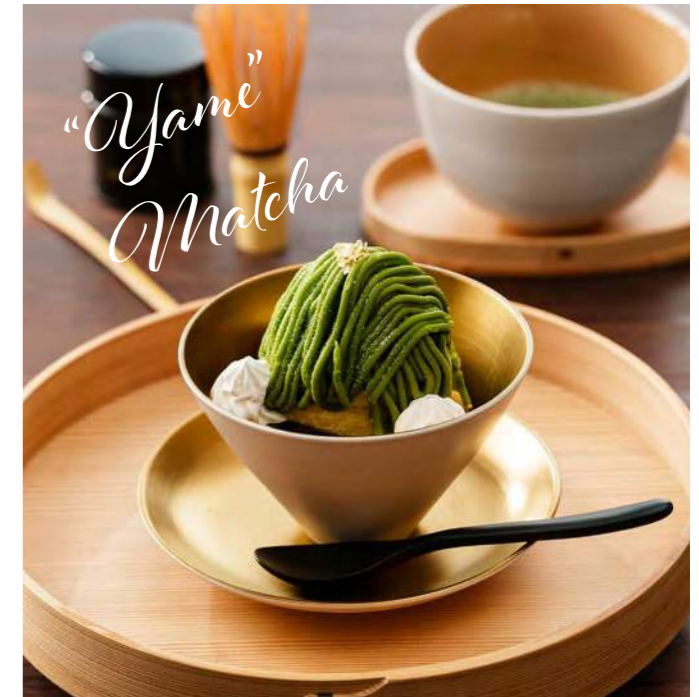


This is a simple base for Mont Blanc with only sponge and whipped cream. It can be topped with fruits and other ingredients, and can be arranged in many ways besides Mont Blanc.

Mont blanc cake



## Arrangement of Menu



packing type

# Dishup Whole cakes

## Dishup Whole Cakes

**New** Strawberry Cake (#4 whole cake) 200g (ca. 12 cm diameter, 1 piece) x 18 packs



Whole cake decorated with strawberry-flavoured cream. Topped with strawberry dice and a sauce made from Amao strawberry puree for a sweet and sour finish.

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

**New** Baked Cheese Cake (#4 whole cake) 210g (ca. 12 cm diameter, 1 piece) x 18 packs



Rich cheese cake made of stringently selected cream cheese and fresh cream. The cake gives you refreshing taste as it contains sour cream with not-too-heavy acidity.

Belgium Chocolate Mousse Cake (#4 whole cake) 200g (ca. 12 cm diameter, 1 piece per pack) x 18 packs



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.

White Base Cake (#4 whole cake) 150g (ca. 12 cm diameter, 1 piece) x 18 packs



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.

Quattro Berry Torte (#4 whole cake) 200g (ca. 12 cm diameter, 1 piece) x 16 packs



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 side face of cakes is not coated with cream.

## Sponge Cakes

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



Sponge Cake Plain #7 400g (1 pieces) x 8 packs



Sponge Cake Chocolate #7 420g (1 pieces) x 8 packs



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 sponge cakes from the scratch for occasions such as Christmas and/or celebrations. You can enjoy making cakes easily tother with children.

Sponge Cake Plain Square 830g (1 pieces) x 9 packs



The square sponge cakes moistly and softly baked by using flours and eggs made in Japan. You can make authentic original decoratin cake with your selection of toppings such as fruits, chocolate and whipped cream.

## Arrangement of Menu



Party Cakes  
Birthday plates  
Desserts for celebrations



Dishup ··· long side 51.1cm X short side 37.1cm X height 14.0cm  
#5 whole cake ····· long side 39.8cm X short side 39.8cm X height 31.9cm  
Sponge Cake Plain #6 ··· long side 39.8cm X short side 20.7cm X height 31.9cm  
Sponge Cake Plain #7 ··· long side 46.0cm X short side 24.0cm X height 26.5cm  
Sponge Cake Plain Square ··· long side 73.5cm X short side 35.5cm X height 25.0cm



Dishup ··· long side 24.5cm X short side 17.5cm X height 3.5cm  
#4 whole cake ····· long side 14.5cm X short side 14.5cm X height 6.5cm  
Sponge Cake Plain # ··· long side 22.0cm X short side 22.0cm X height 6.5cm



Dishup ··· long side 24.5cm X short side 17.5cm X height 3.5cm  
#5 whole cake ····· long side 19.0cm X short side 19.0cm X height 7.5cm  
Sponge Cake Plain #6 ··· long side 19.0cm X short side 19.0cm X height 7.5cm  
Sponge Cake Plain #7 ··· long side 22.0cm X short side 22.0cm X height 6.5cm  
Sponge Cake Plain Square ··· long side 33.2cm X short side 23.5cm X height 7.0cm  
No individual packing

# Semi-finished Cake

## Cake Base Series

Semi-finished Cake

Shortcake Base Please refer to page05

Mont Blanc Base Please refer to page07

White Cake Base Please refer to page09

Authentic cakes without the hassle.

## Baked Cheesecake Series

Plain Baked Cheesecake 160g (4 pieces) x 24 packs

White Peach Non-baked Cheesecake 290g (1 piece) x 18 packs

The non-baked cheese dough blended with cream cheese and Mascarpone cheese is decorated with the topping of fresh white peach. The pink colored napage shines like rose. The cake good for expressing gratitude on the occasions such as Mothers's Day.

Uji Matcha Baked Cheesecake 160g (4 pieces) x 24 packs

Chocolate Baked Cheesecake 160g (4 pieces) x 24 packs

Belgium Chocolate Cake 180g (1 piece) x 18 packs

The chocolate sponge made of Belgium chocolate is coated with Belgium chocolate whipped cream with the topping of crisp texture chocolate and crunchy texture nuts. All generation of both adult and children can enjoy this cake.

## Shelf life and Delicious defrosting method



### Storage life

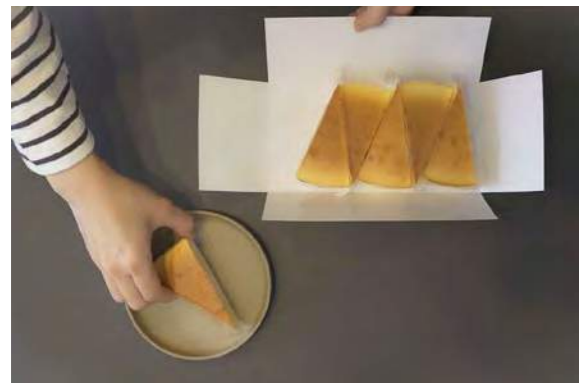


3 months in the freezer



2 days in the fridge after thawing

The frozen cakes manufactured by GO!YO! can be stored in the freezer for 1 year after production. However, the temperature 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.



### 1 Take out from fridge.

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 order to fully thaw it.



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



### 2 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.

#### Attention

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



### 3 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 confined, thus you can taste them deliciously without any arrangement.

The size of cakes in re



#7

### Size #7 cakes

long side 9.5~10cm. Arc side 5cm. height 3.0~5.5cm



We will provide cakes in various sizes taking the user-friendliness into consideration.



#6

### Size #6 cakes

long side 8.5~9cm. Arc side 4.5cm. height 2.5~5.5cm



### Mont Blanc Cakes

diameter 6cm. height 5~6cm



Please order  
from below  
web page  
of QR code



**GO!YO!**

With Cheerful Foods,  
Cheerful Future

【 Head Office·Factory·Other Divisions 】

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

**TEL (092) 332-9611** Reception hours:weekdays  
9:00 to 18:00 (Japan time)

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The information provided is current as of April 2024 and is subject to change.  
Please contact our representative for the latest information.