



LUDEE

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LUDEE PRODUCT BROCHURE

Nature-inspired gourmet meals and specialty condiments

LUDEE | Nature's Chef



Black Truffle Beef Fried Rice

Packaging: Pouch
Net Weight: 400 g / 1 kg
Shelf Life: 12 months
Ships from Xiamen, Fujian
Delivery: Cold Chain

KEY SELLING POINTS



Premium Ingredients

Premium Northeast China rice: Harvested Once A Year

Imported Brazilian beef: Sourced directly from Brazil and Sourced directly from Brazil, processed using standardized freshness-locking technology; the meat is tender, juicy, and firm in texture. Generous portions of whole-cut meat chunks with rich, savory flavour

Wild Winter Black Truffles from Yunnan: Rich in aroma and packed with nutrients, it is hailed as the "black diamond of the dining table"—a world-renowned delicacy—and is crafted into a paste through a traditional slow-simmering process. Rich black truffle sauce content: $\geq 6\%$.

Advanced Manufacturing

Prepared with imported Japanese fully automated fried-rice equipment for clean, standardized and consistent stir-frying. Making sure that every grain is evenly-coated with rich truffle. **6-Minute Rapid Flash-Freezing Technology for Taste & Freshness Retention**

Rich Taste & Texture

Egg, king oyster mushroom, green peas and bell peppers create a balanced meal with a layered, satisfying bite.

Award-Winning Gourmet Flavor

Michelin-chef inspired recipe. Winner of the 2026 iSEE Global Taste Award Three-Star Medal for flavor, ingredients and texture.

Ready in Minutes

No preparation needed. Microwave or stir-fry from frozen in about 5 minutes. Ideal for work meals, single servings, family dining, gatherings and camping.

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Black Truffle Beef Fried Rice Box

Packaging: Food-grade Box
Net Weight: 308 g
Shelf Life: 12 months
Ships within 24 hours from Xiamen, Fujian
Delivery: Cold Chain

KEY SELLING POINTS



Premium Ingredients

Premium Northeast China rice: Harvested Once A Year

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Black Gold Fortune Fried Rice

Packaging: Pouch

Net Weight: 1 kg

Shelf Life: 12 months

Ships from Xiamen, Fujian **Delivery:** Cold Chain

KEY SELLING POINTS



Lacto-Ovo Vegetarian Recipe

Contains egg but no meat or pungent vegetables. Suitable for vegetarian dining, wellness meals, for temple meals and meditation retreats. Inviting good fortune and inner peace.

Premium Ingredients

Premium Northeast China rice: Harvested Once A Year

Wild Winter Black Truffles from Yunnan: Rich in aroma and packed with nutrients, black truffle sauce content: $\geq 2\%$.

Paired with Eggs, king oyster mushrooms, green peas, and colorful bell peppers — a balanced combination of nutrients.

Advanced Manufacturing

Prepared with imported Japanese fully automated fried-rice equipment for clean, standardized and consistent stir-frying. Making sure that every grain is evenly-coated with rich truffle. **6-Minute Rapid Flash-Freezing Technology for Taste & Freshness Retention**

Award-Winning Flavor

Michelin-chef inspired recipe. 2026 iSEE Global Taste Award Three-Star Medal for flavor, ingredients and texture.

Easy Serving

Enjoy directly from frozen in about 5 minutes by microwave or stir-fry. Suitable for temple dining, family meals and camping.



Black Truffle Paste

Black Truffle Content: $\geq 38\%$
Packaging: Glass Jar
Net Weight: 100 g
Shelf Life: 12 months
Ships from Kunming, Yunnan

KEY SELLING POINTS

Highland Black Truffles

Sourced from pristine mountain forests in the Himalayas at altitudes of 1,300–3,200 meters, the region's significant day-night temperature fluctuations and mineral-rich soil naturally nurture high-quality, mature black truffles.

Only winter-ripened black truffles are selected; prized as the "black diamond" of the dining table, they boast a rich, complex aroma and are valued at approximately four to five times that of summer black truffles.

Chef-Crafted Seasoning

Developed with Michelin-chef flavor expertise to balance deep truffle aroma, mushroom umami and a smooth, rich mouthfeel.

Traditional Slow-Cooking Process

Utilizing traditional slow-roasting & simmering techniques to fully extract the truffle's essence, combined with professional freshness-locking and aroma-preserving technology, the process firmly seals in the rich, authentic aroma of freshly unearthed truffles.

It fully preserves the black truffle's natural nutrients, ensuring no loss of fragrance or nutritional value during roasting, so that the rich, pure aroma is immediately perceptible upon opening the jar.

Key Advantages

$\geq 38\%$ black truffle content. Clean ingredient list. Produced with ISO9001, ISO22000, HACCP, FDA, HALAL and Organic Certification.

Versatile Use

Perfect for rice, stir-fries, fried rice, pastries, steak, eggs and toast to instantly elevate everyday dishes.



Yunnan Wild Mushroom Series

Packaging: Glass Jar
Net Weight: 200 g
Shelf Life: 10 months
Ship from Kunming, Yunnan

KEY SELLING POINTS

Selected Yunnan Mountain Treasures

Three premium wild mushrooms from pristine Yunnan highland forests.

Matsutake Mushroom: Wild-harvested from the forest, this mushroom features thick, firm flesh and a distinctive, delicate pine-like aroma. Rich in matsutake polysaccharides and various amino acids, it embodies the fresh, pure essence of the wild.

Termitomyces (Jicong Mushroom): Renowned as the "crown of mushrooms," it features tender, sweet flesh and a natural, savory aroma reminiscent of chicken, offering a rich, lingering umami flavor.

Porcini Mushrooms: Thick, meaty, and springy in texture, with a rich, robust aroma and a deep, full-bodied flavor that offers a satisfying chew.

Made from mature fresh mushrooms sliced whole to preserve their natural shape;

Real intact mushroom slices.

Whole-Slice Quality

Mature fresh mushrooms are carefully selected and sliced to preserve full shape and visible premium texture.

Traditional Aroma-Locking Process

Slow pan-frying releases natural wild-mushroom aroma. Oil preservation and sealed high-pressure packaging lock in freshness.

Oil-seal freshness-locking process: Firmly locks in the natural aroma of wild mushrooms, preserving the fresh, savory fragrance of just-cooked mushrooms for an extended period.

Key Advantages

Natural mushroom umami without reliance on artificial flavoring. Certified under ISO9001, ISO22000, HACCP, FDA, HALAL and organic standards.

Ready to Eat

Use with noodles, rice, soups and stir-fries, or enjoy directly as a savory mountain delicacy snack.



Chili Oil

Packaging: Glass Jar
Net Weight: 200g
Shelf Life: 18 months
Ships from Kunming, Yunnan

KEY SELLING POINTS

Premium Yunnan Chili Blend

A balanced blend of three premium chili varieties from Yunnan:

Qiu Bei Chili: Features a gentle, lingering heat that is spicy without being harsh, and leaves a long-lasting aftertaste.

Hui Ze Chili: Rich and robust aroma that establishes the foundational fragrance.

Bird's eye chili: Explosively spicy and fresh, with rich layers of flavor.

Paired with peanuts and sesame seeds, the nutty aroma is enhanced; the texture offers a satisfying crunch as you chew, releasing layers of fragrance.

Traditional Slow-Cooking Process

Cooked at a controlled temperature of 80°C to release natural chili aroma while avoiding burnt notes and harsh bitterness. The aromas of chili, peanuts, and sesame are blended gradually.

Sealed under high pressure in easy-open cans, it blocks out air to delay oxidation and locks in the flavor, ensuring greater stability during storage and transport.

Key Advantages

Progressive heat, rich chili aroma and layered texture.

Certified under ISO9001, ISO22000, HACCP, FDA, HALAL and organic standards.

One Jar, Many Uses

Ideal for noodles, rice, cold dishes, hotpot dips, dumplings and stir-fries.



Stone-Ground Sesame Paste

Packaging: Glass Jar
Net Weight: 100 g
Shelf Life: 12 months
Ships from Kunming, Yunnan

KEY SELLING POINTS

Selected Yunnan White Sesame

Made from plump, oil-rich white sesame grown under Yunnan's abundant sunshine and clear day-night temperature difference. The seeds are plump and firm, rich in iron, calcium, vitamin E and high-quality plant protein; they possess a robust, authentic sesame aroma that establishes a pure, rich, and mellow sesame flavor profile right at the source.

Traditional Stone Grinding

Low-temperature stone grinding avoids burnt flavors and gently releases sesame oil and natural aroma. Preserves the original flavor and nutritional contents of the sesame seeds to the greatest extent.

Clean Formulation

No hydrogenated oil, emulsifiers, preservatives, thickeners or artificial flavoring. Zero trans fat. Certified under ISO9001, ISO22000, HACCP, FDA, HALAL and organic standards.

Premium Packaging

100 g glass jar with food-grade packaging. Transparent, safe and convenient for one-meal family use.

Serving Suggestions

Spread on bread, mix with noodles or rice, use for cold dishes, hotpot dips, dumplings and sauces.



Seven-Color Peanut Butter

Packaging: Glass Jar
Net Weight: 100 g
Shelf Life: 12 months
Ships from Kunming, Yunnan

KEY SELLING POINTS

Rare Yunnan Seven-Color Peanuts

Yunnan "Seven-Color" Peanuts benefit from a unique southern subtropical climate and red mountain soil, enjoying abundant sunshine and a distinct temperature difference between day and night. The kernels feature natural purple, red, and white markings—free from artificial coloring or genetic modification—and are plump with thin skins.

Rich in anthocyanins, selenium and amino acids, with a pure peanut aroma and naturally mellow flavor.

Traditional Stone Grinding

Low-temperature stone grinding avoids burnt flavors and gently releases sesame oil and natural aroma. Preserves the original flavor and nutritional contents of the peanuts to the greatest extent.

Clean Formulation

No hydrogenated oil, emulsifiers, preservatives, thickeners or artificial flavoring. Zero trans fat. Certified under ISO9001, ISO22000, HACCP, FDA, HALAL and organic standards.

Premium Packaging

100 g glass jar with food-grade packaging. Transparent, safe and convenient for one-meal family use.

Serving Suggestions

Spread on bread, mix with noodles or rice, use in cold dishes, hotpot dips, dumplings and sauces.