



2026 PAIN CHAUD
MID-AUTUMN TREASURE COLLECTION

PAIN CHAUD 百丘

ROUND TEA·FULL MOON·REUNION



In ancient China, tea was often compressed into cakes shaped like the full moon. Brewed on the night of Mid-Autumn, it became known as Yue Tuan (月团) —"Moon Tea"; during the Tang Dynasty, it was also called Tuan Cha(团茶), or "Reunion Tea."

Along the ancient Tea-Horse Road, the fragrance of Chinese tea journeyed across mountains and continents, eventually reaching distant France. There, it quietly found its place in everyday life—a flaky pastry enjoyed with a fragrant cup of tea, or perhaps coffee, savored with effortless pleasure.

A thousand years later, PAIN CHAUD reimagines this timeless heritage through six tea-infused pastries, each expressing a distinctive character. From delicate floral notes and fruit-laden aromas to the deep richness of pine-smoked tea, every pastry carries a story of tea, craftsmanship, and time itself. More than a seasonal delicacy, they embody the spirit of Mid-Autumn—a celebration of sharing, togetherness, and reunion.

Where tea meets moonlight, reunion finds its fullest form.



FRENCH INSPIRATION • MID-AUTUMN PASTRY CRAFTSMANSHIP



Inspired by the artistry of French pâtisserie, PAIN CHAUD reimagines the Mid-Autumn Treasure through the language of tea.

Guided by the aroma of Chinese tea, each pastry is thoughtfully composed of three layers — pastry, filling, and center — with tea infused into every layer. Crafted by hand and made with natural ingredients, each creation brings together tea, fruit, and chocolate in a lighter, more refined expression of Mid-Autumn.



FRENCH INSPIRATION • MID-AUTUMN PASTRY CRAFTSMANSHIP



Longjing



Matcha



Lapsang Souchong



Earl Grey



Wuyi Rock Tea



Jasmine Tea

Longjing, Matcha, Lapsang Souchong, Earl Grey, Wuyi Rock Tea, and Jasmine Tea unfold into six distinctive creations, where tea meets fruit, chocolate, and refined French technique.

Tea is not merely an accent, but the soul of every creation.

A contemporary interpretation of Mid-Autumn, made for sharing, gathering and celebration.



FRENCH INSPIRATION MID-AUTUMN PASTRY CRAFTSMANSHIP



FRENCH BRETON BISCUIT-INSPIRED CRUST

Inspired by the classic Breton Biscuit from Brittany, France, the tea-infused crust is lighter, crispier, and more delicate than traditional mooncake skins, offering a refined texture without excessive sweetness.



HOMEMADE FILLING

Each filling is carefully hand-cooked to achieve a smooth, velvety texture with subtle nutty notes, creating a balanced flavor foundation between the crust and center.



SIGNATURE FLAVOR

At the core of each pastry is a signature center filling. Fruits are slowly cooked into concentrated preserves, while chocolate is blended into a smooth, rich ganache, delivering the deepest expression of flavors.



MID-AUTUMN TREASURE FLAVOR NOTE



LAPSANG DARK CHOCOLATE PECAN TREASURE
松烟黑巧碧根果酥饼

Smoky Lapsang Souchong from Wuyi Mountain meets Valrhona Dominican 80% dark chocolate. Notes of cocoa, dried fruits, and toasted pecan unfold in layers, leaving a deep, lingering finish.



EARL GREY COFFEE COCONUT TREASURE
伯爵椰语酥饼

Earl Grey tea, coffee, and coconut come together in quiet harmony. Bergamot fragrance, roasted coffee notes, and creamy coconut are wrapped in the smooth richness of Valrhona milk chocolate.



YUZU MATCHA TREASURE
柚见抹茶酥饼

Bright yuzu awakens the palate, while matcha brings depth and lingering umami. Valrhona matcha and white chocolate soften the edges, revealing an elegant balance of citrus, tea, and cream.



MID-AUTUMN TREASURE FLAVOR NOTE



LONGJING & CALAMANSI TREASURE

橘影龙井酥饼

Calamansi opens with vibrant citrus brightness, followed by the gentle freshness of Longjing tea. House-made citrus peel adds a delicate lift, creating a refined expression of fruit and tea.



GOLDEN PINEAPPLE JASMINE TREASURE

金凤茉莉酥饼

Jasmine blossoms slowly unfold alongside pineapple, passion fruit, and apricot. Floral and fruit notes weave together effortlessly, while chia seeds add a subtle texture to the finish.



ACAI GUAVA YULAN CINNAMON OOLONG TREASURE

莓语肉桂茶酥饼

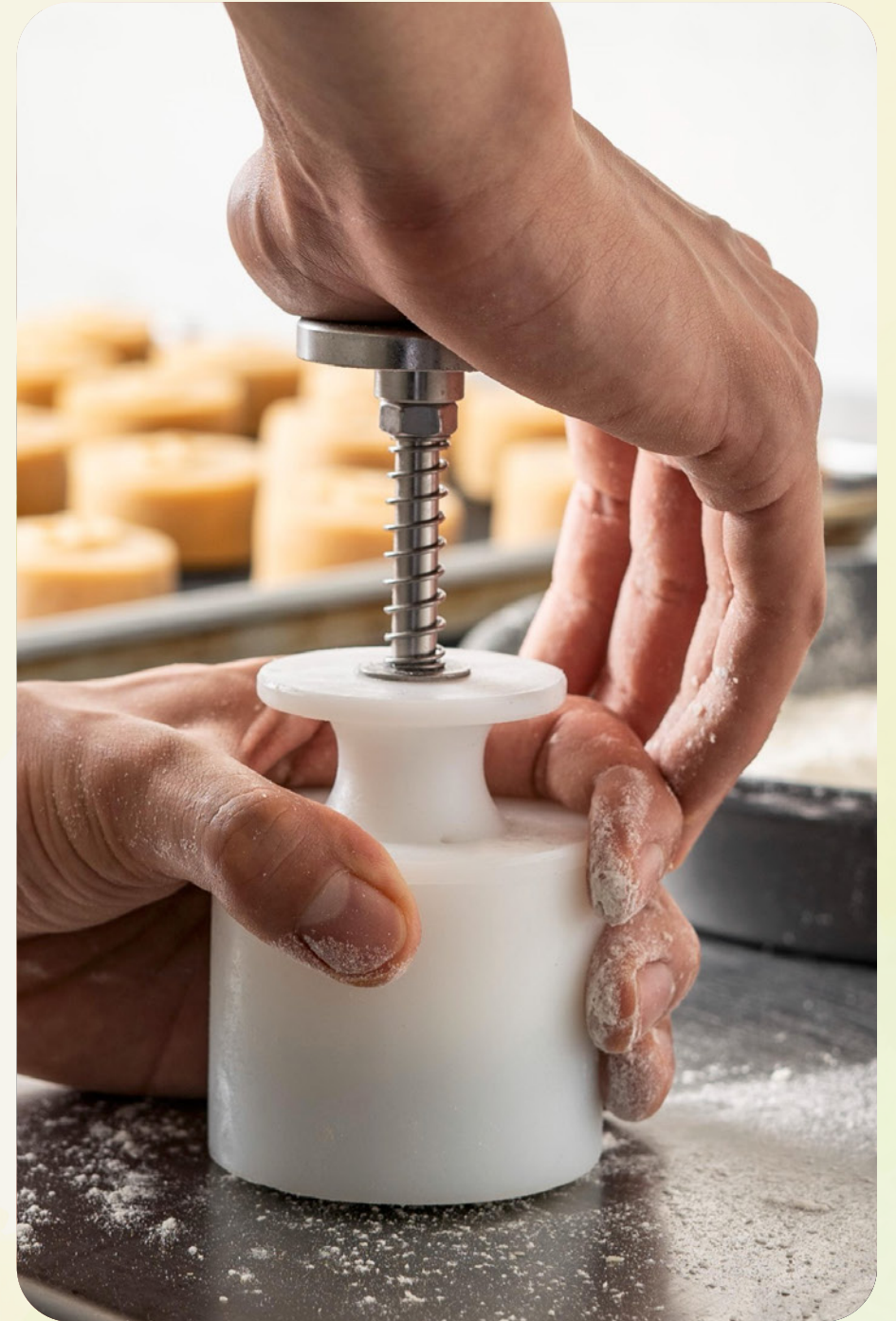
Acai, guava, fig, and strawberry bring a generous fruitfulness, layered with the gentle smokiness of Yulan Cinnamon Oolong. A harmonious composition with depth, elegance, and lasting tea notes.



MID-AUTUMN TREASURE SHELF LIFE

Since its founding, Pain Chaud has embraced wellness as one of its core values. This philosophy extends naturally to our Mid-Autumn Treasures.

This year, through extensive testing and refinement of ingredient ratios, our pastry chefs successfully extended the shelf life to **40 days**, without compromising flavor or texture.



PACKAGING



Packaging Components:

Treasures are arranged with individual trays, blister packaging, desiccant, inner cartons, and product information labels.

Gift Box Specifications:

Three-box gift set: 20 × 11 × 19.5 cm
Gift bag: 25 (W) × 29 (H) × 12 (D) cm



CUSTOMIZABLE SLEEVE

Looking to make your Pain Chaud Mid-Autumn pastries truly distinctive? Enhance the packaging with a custom branded sleeve featuring your logo, brand name, and exclusive design elements.



「团茶」圆 • 「月团」圆 • 人团圆
HAPPY MID-AUTUMN FESTIVAL



PRODUCT SPECIFICATIONS



MOON REUNION COLLECTION (6 Pieces)
「月团」六韵礼盒(6枚)

6 flavors

380 RMB

A moon of tea, unfolding in six distinct aromas. From floral and fruity notes to deep, smoky richness, every piece carries the story of tea and time—while embodying the Mid-Autumn spirit of reunion, sharing, and togetherness.



MOON REUNION SELECTION (Individual)
「月团」精选酥饼(单枚)

Earl Grey Coffee Coconut Treasure/
Lapsang Dark Chocolate Pecan Treasure

48 RMB

A moon of tea, a moment of reunion. Inspired by the ancient Chinese tradition of “Tuan Cha”, Pain Chaud presents two tea-infused pastries, blending the elegance of tea aroma with delicate crispness in a single creation.



MID-AUTUMN GIFT CARD
中秋礼品卡

100 RMB/300 RMB

Available in electronic or physical form. Discounts are offered as follows: 3% off for purchases totaling 5000-10000 RMB, 5% off for purchases between 10001-20000 RMB, and 8% off for purchases over 20000 RMB.



ORDER DISCOUNT

Pricing—Regular Price

Order Quantity (Box)	Price per Box (RMB)
1	380 RMB
5 to 25	350 RMB
26 to 50	334 RMB
51 to 100	319 RMB
101 to 250	304 RMB
251 to 500	289 RMB



TRANSPORTATION & TIME

Delivery Details

Delivery Date: To be confirmed by the customer.
Delivery Costs & Timings (China Mainland):

Region	First-Box Shipping Fee (rmb)	Estimated Delivery Time
Shanghai Area	14	1 day
Jiangxi, Henan, Hubei, Fujian	24	3-4 days
Shandong, Northeast China(Liaoning, Jilin, Heilongjiang), Hunan, Guangdong	24	3-4 days
Guangxi, Beijing, Tianjin, Hebei, Shanxi, Shaanxi, Gansu, Qinghai	24	3-4 days
Chongqing, Sichuan, Guizhou,Yunnan	24	3-4 days
Inner Mongolia, Ningxia	24	3-4 days
Xinjiang, Tibet	30	5-6 days

Additional Points

- **Labor Cost for Packaging in Customer-Provided Boxes:** Included.
 - **Payment Terms:** Full payment is required to confirm the order and begin production.
- **Order Lead Time:** To be confirmed by customer.
 - **Marketing Support:** Whether Pain Chaud provides promotional support (e.g., product photos, descriptions).



HOW TO ORDER



HelloPainChaud

For orders of fewer than 25 boxes,
please contact **HelloPainChaud**
or place your order via the
WeChat Mini Program.



PainChaudMooncakes

For orders of more than 25 boxes,
please contact
PainChaudMooncakes.





团圆之时
茶月同圆
HAPPY MID-AUTUMN
FESTIVAL

PAIN CHAUD 百丘