

MICHEL BRU LAB - B2B CATERING YEAR 2026 - 2027 TAIWAN SCHOOLS & CORPORATE



米榭爾布盧股份有限公司 (MICHEL BRU LAB), 台北市內湖區潭美街543號2樓
www.michelbru.com.tw, line ID:@michelbru, 電話: 09.7885.1712



Who we are.

We are the only catering company in Taiwan fully dedicated to school & corporate meals, and our entire mission is focused on children's nutrition, safety, and daily consistency. Every morning, we cook fresh in a professional school-catering kitchen — **never** in a restaurant — using balanced menus designed with our dietitian to meet the nutritional needs of growing students.

We follow strict HACCP and GHP standards, maintaining full hot-chain and cold-chain control from our kitchen to the classroom. Our dishes are engineered for large-volume production without compromising taste, texture, or freshness, and we never use processed foods, artificial additives, or multi-day preparations. With structured four-week menu rotations, age-appropriate portions, allergen management, and transparent operations, we ensure that every meal meets educational food safety requirements.

Our goal is simple and constant: to provide safe, fresh, and nutritious European-style meals to students, every single school day.

Our registered dietitian :

- US registered dietitian with a license in the US State of Florida
- Graduated summa cum laude from Kansas State University
- Completed a dietetic internship at Johns Hopkins in Baltimore, MD
- Currently serves as the Taiwan Country Representative for the International Affiliate of the Academy of Nutrition and Dietetics (IAAND)
- Enjoys giving speeches on nutrition in Taiwan to both large and small groups



BASICS

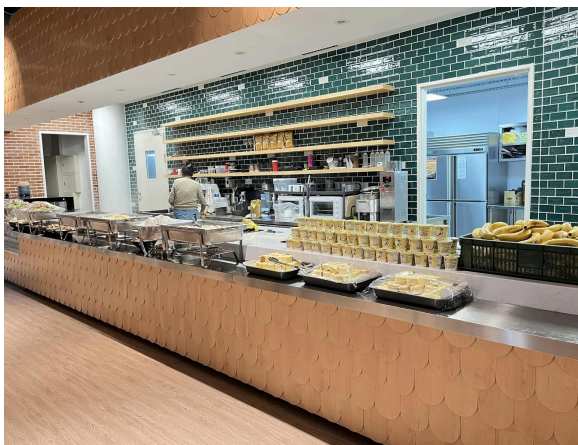
- **Daily Fresh Cooking:** All meals prepared fresh EVERY MORNING — never frozen, never reheated from previous days.
- **Dietitian-Approved Recipes:** Menu creation and validation by a registered dietitian specialized in children's nutrition.
- **Allergen & Ingredients Transparency:** Clear allergen labeling and safe handling procedures for students with special dietary needs.
- **HACCP/GHP Compliance:** Professional food safety standards from production to delivery.
- **No Processed Foods:** Zero artificial additives, zero industrial sauces, and zero processed meats.
- **Four-Week Menu Rotation:** Structured rotation to ensure variety without repetition.
- **Local Sourcing:** Priority on Taiwanese fresh produce, combined with selected premium European ingredients.
- **Parental Communication:** Daily or weekly email updates with menus, ingredients, calories, and allergens.
- **Cultural & Seasonal Menus:** Special menus for holidays, cultural events, and school-specific celebrations.



TYPE OF CATERING SERVICE

- **Lunchboxes** (hot or cold)
- **On-site hot food service — self-service buffet** (people serve themselves)
- **On-site hot food service — staffed service** (your employees serve the people we serve)

ON SITE-BUFFET STYLE



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ON-SITE SERVICE BY EMPLOYEE



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LUNCHBOXES SERVICE



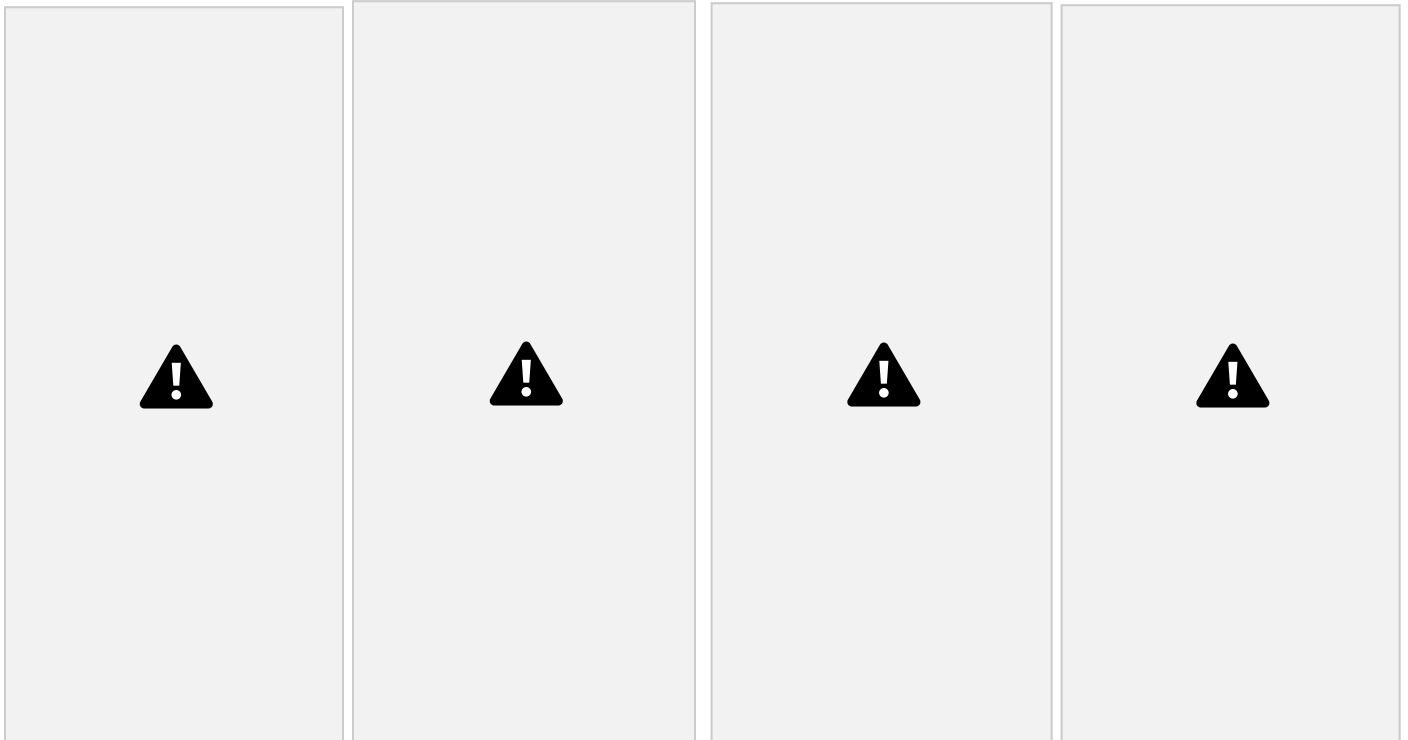
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DAILY SERVICE

- We send the menu of the day by email to people we serve, along with nutritional information, and list of ingredients.
- We cook ONLY fresh, and EVERYDAY.
- We deliver the place of your school or company.

Example of daily email to people we serve (part 1):

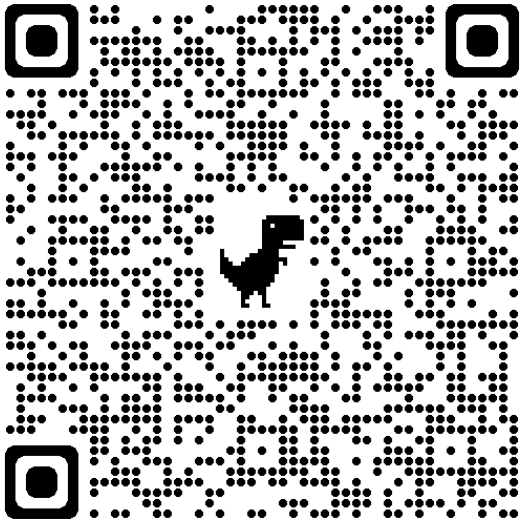


QUALITY

- Freshly cooked **EVERY MORNING** — never leftovers or processed foods.
- Menus created by a Michelin-trained chef and an American registered dietitian.
- **NO** additives, **NO** artificial colors, **NO** preservatives.
- Monthly menus released in advance for full transparency.
- **Daily** nutritional breakdown: calories, macros, and allergens.
- Strong hygiene controls with GHP & HACCP compliance.
- Child-friendly recipes mixing European and Taiwanese flavors.
- Weekly feedback with the school to maintain and improve quality.



MENUS EXAMPLE



MENU FEATURES

- Homemade food
- Locally sourcing where possible
- Cooked in our kitchen
- Only Olive oil as cooking fat
- By professional Chef & Registered Dietitian

FOOD OPTIONS :

- TAIWANESE FOOD OPTIONS AVAILABLE
- EUROPEAN FOOD OPTIONS AVAILABLE



OUR TEAM

Yaling Lee, Canteen Manager



很榮幸能夠有機會為學校服務，我跟Michel 身邊一起工作將近五年，一路也跟Michel 學習很多。本身也很喜歡小孩跟喜歡做菜。之前學校有幾道台式餐點也是我給Michel 提供的建議及食譜：)



PRICING 2026 - 2027

Contract	10-24	25-60	61-100	101-150	151-200	201+
1 year contract	198 NTD Delivery only 195 NTD with rebate	178 NTD Delivery only 175 NTD with rebate	173 NTD * 1 service staff included) * Cleaning included 170 NTD with rebate	163 NTD * 2 service staff included) * Cleaning included 160 NTD with rebate	153 NTD * 2 service staff included) * Cleaning included 150 NTD with rebate	133 NTD * 3 service staff included) * Cleaning included 130 NTD with rebate
2 years contract	183 NTD Delivery only 180 NTD with rebate	163 NTD Delivery only 160 NTD with rebate	158 NTD * 1 service staff included) * Cleaning included 155 NTD with rebate	148 NTD * 2 service staff included) * Cleaning included 145 NTD with rebate	138 NTD * 2 service staff included) * Cleaning included 135 NTD with rebate	128 NTD * 3 service staff included) * Cleaning included 125 NTD with rebate
3 years contract	178 NTD Delivery only 175 NTD with rebate	158 NTD Delivery only 155 NTD with rebate	153 NTD * 1 service staff included) * Cleaning included 150 NTD with rebate	143 NTD * 2 service staff included) * Cleaning included 140 NTD with rebate	133 NTD * 2 service staff included) * Cleaning included 130 NTD with rebate	123 NTD * 3 service staff included) * Cleaning included 120 NTD with rebate

Payment by semester, rebate of 3NTD.

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Typical lunch		
MAIN-COURSE	DAIRY PRODUCT	FRUIT
<ul style="list-style-type: none"> • 1 Meat • 1 green vegetables • 1 vegetable • 1 Carb 	<ul style="list-style-type: none"> • Yogurts • Smoothies • Ice-cream • Cheese 	<ul style="list-style-type: none"> • Variety of fruits

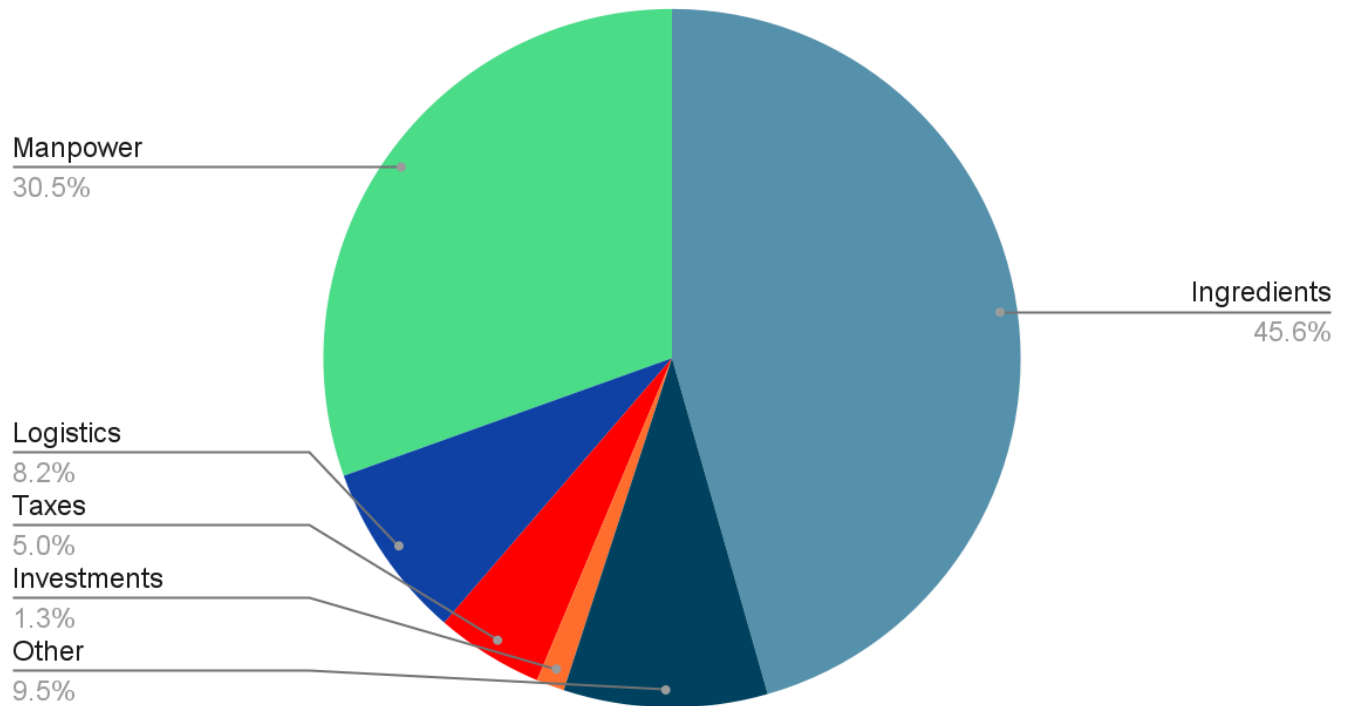
Payment

- Monthly or by semester (3 NTD), 2 weeks before each period.
- Receipt & invoice is provided



PRICING - TRANSPARENCY

OUR PRICE



OUR VALUES

Homemade food

At MICHEL BRU LAB, we believe that the best food is the one made homemade, the one that helps us to remember the original flavors of childhood. Homemade food is not only about getting the original taste, but also about knowing every single ingredient used for the recipes. Do you trust industrial companies about disclosing every single ingredient to you? We do it.

Traditional food

At MICHEL BRU LAB, we believe that it is important to keep original flavors and original recipes like they have been through the years. Eating is about happiness; and eating is also about when you can remember some of the best parts of your life that have been linked to some memorable dinners. What more frustrating than expecting a meal where the taste has been made differently with the excuse of cost, culture differences or skills? Our recipes are original tastes, that is our promise.

Professional

Our team is definitely professional with the owner having been a professional chef for more than 26 years, but also a registered dietitian.

Quality

Further than the guarantee of traditional recipes, and having professional chefs and dietitians, we locally source where possible, we do not use processed ingredients (except pastas), and we also have a policy of customer satisfaction & reviews.



Our professional team.

Michel Bru, founder, owner & chef



- 12 years working in Michelin Star restaurants (France)
- 7 years as Private Chef for wealthy clients (UK)
- Former Leader of Cooked Food & Restaurants for 大潤發
- Consultant for Hotel in Taiwan
- Member of the Chaîne des rotisseurs in Taiwan
- Founder & Owner of MichelBru.Ltd since 2018

Janet Malanga, registered dietitian



- US registered dietitian with a license in the US State of Florida
- Graduated summa cum laude from Kansas State University
- Completed a dietetic internship at Johns Hopkins in Baltimore, MD
- Currently serves as the Taiwan Country Representative for the International Affiliate of the Academy of Nutrition and Dietetics (IAAND)

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Contract options & conditions.

Trial - No commitments for 30 days !

When you start a contract of a minimum of 1 year with us, there are no commitments for the first 30 days, and you can stop at any time, with no reasons to give.

Enjoying a discounted price

Minimum contract	Discount (15 NTD)	Discount (20 NTD)
1 year	2 years contract	3 years contract

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Food safety, our priority.

FDA reports

- Latest are available online from www.michelbru.com.tw

Certifications

- Food safety & hygiene in the catering industry - 2023
- Diploma in Human Nutrition (15h) - 2023
- HACCP Food Safety System for restaurants & other catering service - 2023
- Vegan Diet - Healthy Lifestyle (4h) - 2023

Visit our kitchen

When you want to visit our kitchen, you can do it at any time by just contacting our office and booking a time during our opening hours.



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Contact us.

Head office

Our office is open Monday to Friday (except holidays), from 09:00 to 18:00

email : contact@michelbru.com.tw

telephone : 09.7885.1712

Line : @michelbru

Our Kitchen :

Taipei City : 543, Tan-mei street, Neihu 114

Kaohsiung : Opening June 2026

Taichung : Opening June 2026



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