

PRODUCT NEWS

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DRAGONMAMASKITCHEN.COM



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DRAGON MAMA'S KITCHEN



LET'S ENJOY THE ADVENTURE OF TAIWANESE FOOD



FROM TAIWAN TO TABLES AROUND THE WORLD

Dragon Mama's Kitchen

Bringing the Flavours of
Taiwan to the World

Dragon Mama's Kitchen was founded by a passionate mumtrepreneur who, after travelling the world, realised how challenging it can be to find authentic, high-quality flavours while abroad. Upon relocating to the UK and becoming a mother, she found herself missing the rich, comforting tastes of home. Driven by her love of good food and a desire to help others in similar situations, she decided to start her own food business. Dragon Mama's Kitchen was born to make Eastern Asian cuisine more accessible, convenient, and enjoyable for everyone.



Who We Are:



Based in England, Dragon Mama's Kitchen is a family-run business dedicated to bringing premium Taiwanese food to international markets. With a focus on authenticity, quality, and convenience, we specialise in creating products that capture the rich flavours and textures of traditional Taiwanese cuisine, while making them easy to prepare and enjoy in modern kitchens around the world.

Our Mission

Let's Enjoy the Adventure of Taiwanese Food.

We aim to share the authentic tastes of Taiwan with the world, introducing a diverse range of products that celebrate the culture, craftsmanship, and flavours of Taiwanese cuisine. Every product reflects our commitment to quality, authenticity, and the joy of sharing food with family and friends.

Our Philosophy

We believe that great food brings people together.

At Dragon Mama's Kitchen, we believe that great food brings people together. Our products are crafted to offer a balance of tradition and convenience, allowing people to experience genuine Taiwanese flavours without compromising on quality or nutrition. From noodles to sauces and beyond, we strive to make every meal an adventure in taste, connecting people to the rich culinary heritage of Taiwan.

PRODUCT COLLECTION



PETAL NOODLES

Amazon's Choice



They are carefully composed and pressed to perfection. The unique petal-like wavy edges are designed to catch sauces and absorb soup more effectively. The ideal thickness also ensures that the noodles remain firm and don't become mushy, even after extended cooking or soaking.

WT.: 320g

INGREDIENTS:
Wheat Flour, Water, Salt



CLASSIC TABLE SAUCE

Amazon's Choice



With just a few drops, it elevates your Eastern Asian cooking and helps take your meals to the next level with minimal effort. Based on a secret formula passed down for nearly a century, we perfected an all-in-one sauce for all your culinary needs.

VOL.: 250ml

INGREDIENTS: Water, Soybean (Non-GMO), Wheat, Sugar, Salt, Yeast Extract, Black Vinegar, Sesame Oil

NEW
PRODUCT



NO SOY BLACK SOY SAUCE (GLUTEN FREE)

Discover the essence of true umami, brewed for 120 days in traditional pottery urns to create a deep, mellow fragrance without the sharp saltiness found in ordinary soy sauces. Each bottle offers a simple but remarkable way to elevate the flavour of your Eastern Asian dishes.

VOL.: 420ml

INGREDIENTS:
Black Bean, Water, Sugar, Salt

NEW
PRODUCT



TAIWANESE SOBA NOODLES

Unlike traditional Japanese soba made purely from buckwheat, these create a smoother, slightly softer texture with added springiness, offering a gentler bite and a milder, more approachable flavour that's easy to enjoy.

WT.: 320g

INGREDIENTS:
Wheat Flour, Water, Buckwheat Flour, Salt



CHICKEN ESSENCE

Amazon's Choice



Extracted from Taiwan's premium old hens, it delivers deep, slow-cooked flavour with zero gamey taste—just like homemade chicken soup! Instantly recharge with a pack—perfect for daily health, post-surgery recovery, postpartum care, or exam-time energy.

VOL.: 60ml

INGREDIENTS:
Pure Chicken Essence

PETAL NOODLES:

WHAT'S BEHIND THE CRAZE?

**VEGAN • NON-FRIED • NO PRESERVATIVES •
NON-GMO • NO PALM OIL • NO ARTIFICIAL
FLAVOURS • NO ARTIFICIAL COLOURS**

Amazon's **Choice**

amazon
BEST SELLER

great
taste
2025

PROUDLY MADE IN TAIWAN

Hazard-Analysis
HACCP
Critical-Control-Point



TRADITIONAL WISDOM

Tainan, Taiwan's oldest city, known for its bright sunshine and pleasant temperatures, is where Dragon Mama's noodles are originally from. In the old days, locals would dry their noodles under the sun, preserving them naturally without the need for preservatives.

MODERN TECHNOLOGY

Today, we manufacture our noodles with the strictest procedures, adhering to the highest standards of hygiene while preserving every step necessary to create exceptional flavours. Our noodles undergo a 14-hour air-drying process to achieve the perfect taste and texture.

WHY PETAL NOODLES?

Our noodles are carefully composed and pressed to perfection. The unique petal-like wavy edges are designed to catch sauces and absorb soup more effectively. Meanwhile, the ideal thickness ensures that the noodles remain firm and don't become mushy, even after extended cooking or soaking.

SIMPLE YET DELICIOUS... LET'S EAT HEALTHIER!

Skip the hassle of juggling different seasonings and ingredients—try our noodles and sauces to enjoy essential nutrition with incredible flavours. In just 5 minutes, you can cook and savor our petal noodles paired with Dragon Mama's Taiwanese Classic Table Sauce. We use sustainable ingredients, ensuring there are no preservatives, no artificial flavours, no artificial colours, and no GMOs. Celebrate a healthy diet while being kind to the planet—all without any added complexity.



Online Shop



Amazon UK



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