



BREADCRUMB CRISPY



Product Characteristics: Corn based breadcrumbs for crispy application.

Color After Frying: Golden Yellow.

Process Application:

- These products can be used batter breading processes.
- Fry at 345 ° to 365 ° F (170 ° to 185 ° C) for 5 minutes.
- This products can handle frying temperature up to 10 minutes with No color changing.

Consumer Applications: Excellent crispy coating for all purposes with extra crispy bite.

CRUNCHY METER

Degree	MZ01	MZ02	MZ04	MB04	MZP
0					✓
1	✓				
2		✓			
3				✓	
4			✓		



BREADCRUMB ABC – WHITE



Product Characteristics: Wheat based breadcrumbs for crispy application.

Color After Frying: light brown.

Process Application:

- These products can be used in either single pass or double pass batter - breading processes.
- Fry at 345 ° to 365 ° F (170 ° to 185 ° C) for 5 minutes.

Seasoning Recipe: Available with any natural seasoning.

Consumer Applications: Excellent crispy coating for chicken breasts, meat , etc.

CRISPY METER

Degree	1000	2000	3000	4000	PW	PC
0					✓	✓
1	✓					
2		✓				
3			✓			
4				✓		



**BATTER
& PREDUST**



BATTER

Product Characteristics:

Blend of Cereal and food additives specially made to obtain perfect coating for the product.

Process Application:

- These products used before breadcrumbs or as a final step then frying directly.

Consumer Applications:

- Can use alone or we can add natural spices to achieve desired flavor.

We offer several types of batter to increase adhesion of breadcrumbs or to use as it is on corn dogs whatever your application we can offer solution for you.

PREDUST

Product Characteristics:

Blend of Cereal specially made to obtain desired results

Process Application:

- These products can be used before batter to absorb moisture.

Consumer Applications:

- can use alone or we can add natural spices to achieve desired flavor.



RICE CRISP



Product Characteristics:

Blend of cereals that made specially for chocolate industry.

Process Application:

- Use in chocolates bar as a filler to add crispness to the bar or as a core and coated with chocolate.