COATING SOLUTIONS BE TRUE TO THE FOOD!

TAIWANESE FRIED CHICKEN

FEATURING CUSTOM CULINARY[®] ALL PURPOSE CRISPY BATTER AND A BLEND OF HOMESTYLE AND NO GLUTEN ADDED BREADCRUMBS

28% growth of coated entrees on Canadian menus over the last year* From the satisfying crunch of perfectly fried chicken and mozzarella sticks to breaded mushrooms, Custom Culinary[®] coating solutions provide signature flavour and crispy texture for fried and oven-baked dishes using high-quality ingredients and versatile flavour profiles that help you create globally inspired dishes. They can also be paired with our other product lines, including Flavour Glazes and seasonings, for a complete back-of-house solution.

Eliminate the need for messy flour at your breading station

Multipurpose solutions, using our batter instead of egg wash, as a dry dust for wings and more No gluten added option available to meet dietary needs of your customers

TRIED AND TRUE COATINGS, FROM THE CATEGORY EXPERTS

From pre-seasoned breadcrumb blends to a rice flour-based no gluten added option, we have a product to meet your back-ofhouse needs



FLOUR & BATTERS

SEASONED FLOUR

Seasoned all-purpose flour that adds texture and flavour to any of your favourite products. Best suited for chicken or vegetables.

ALL PURPOSE CRISPY BATTER

An all-purpose batter to enhance crispiness and adhere breading to any meat, including chicken, pork, fish, shrimp and vegetables. Best suited for chicken, fish or vegetables.

ULTIMATE FISH BATTER

A lightly seasoned English Style Fish and Chips batter specifically designed to increase the crunchy texture of an English style fish batter, with a more caramelized golden finished colour. Best suited for fish.

BREADCRUMBS HOMESTYLE BREADCRUMBS

Traditional breadcrumbs; an all-purpose coater with golden highlights and a delicate, crispy texture. Best suited for meatballs, burgers or meatloaf.

PANKO BREADCRUMBS

Premium splintered Japanese-style crumbs ideal for an outside coating to provide a light, crispy texture. Best suited for fish.

NO GLUTEN ADDED BREADCRUMBS**

NGA wheat alternative crumb made from rice flour, with the same functionality and versatility as wheat-based crumbs. Best suited for meatballs, burgers, meatloaf or vegetables.

CUSTOM CULINARY[®] CHEF'S OWN™ COATING SOLUTIONS

Flour & Batter		Chefs Own"	
ITEM CODE	PRODUCT DESCRIPTION	DIRECTIONS FOR USE	PACK SIZE
12896950	Seasoned Flour	Predust: 1/4 cup Seasoned Flour to predust a 5oz chicken breast Coater: 1/2 cup Seasoned Flour to fully coat a 5oz chicken breast	10kg kraft bag
44218950	All Purpose Crispy Batter	Batter: 1/2 cup batter to coat a 5oz chicken breast or 5oz fish English Style Batter: Approx. 1:2 (50% water & 50% beer/dry batter) ratio Tempura Style Batter: Approx. 1:3 (ice water/dry batter) ratio Glass like batter: Approx. 1:5 (club soda/dry batter) ratio	10kg kraft bag
25544150	Ultimate Fish Batter	Batter: 2 cups of batter to 1 cup cold water to coat a 5oz fish	10kg kraft bag
Breadcrumbs			
ITEM CODE	PRODUCT DESCRIPTION	DIRECTIONS FOR USE	PACK SIZE
18854150	Homestyle Breadcrumbs	Binder: 1/4-1/2 cup breadcrumb:11b meat depending on moisture level	10kg kraft bag
18854350	Panko Breadcrumbs	Coater: 1/4 cup Panko Breadcrumbs to coat a 5oz fish	l0kg kraft bag
18854550	No Gluten Added Breadcrumbs**	^e Binder: 1/4-1/2 cup breadcrumb:11b meat depending on moisture level	10kg kraft bag



Custom Culinary[®] provides exceptional, flavour-forward products rooted in innovation, culinary expertise and clean, wholesome ingredients. We bring profitable trends to life with items that meet your needs, delight your customers and exceed your expectations.

Learn how we can help you Be True To The Food® by contacting your Custom Culinary® representative.

