



BE TRUE TO THE FOOD.®



Chef's Own™
COATING SYSTEMS



BE TRUE TO THE FOOD.®



1 2 3

Easy to use, in 3 simple steps.

CONSISTENT QUALITY

Custom Culinary® Chef's Own™ products deliver flavour, texture and perfect appearance.

PERFECT TEXTURE

Manufactured on a single baking line: mixing, baking, drying and grating into uniform size particles.

JUICINESS AND NATURAL FLAVOUR

Custom Culinary® Chef's Own™ Pre-Dust create a barrier that retains moisture and prevents oil absorption.

VERSATILITY

Chef's Own™ Custom Culinary® coatings are suitable for a wide range of food products

CONFIDENCE

All our products are designed and developed by chefs for chefs.

FIND OUT MORE ABOUT THE CUSTOM CULINARY® CHEF'S OWN™ COATING SYSTEMS

Custom Culinary® Chef's Own™ Coating Systems have been developed to provide texture, flavour and colour to food items. The easy to use 3 step process ensures proper batter adhesion and complete coating that won't bubble or burst during frying. Reduced oil absorption and crumb loss during frying extends oil usage. Suitable for par-cook and cook- chill-reheat systems.



EASY TO USE



SUITABLE FOR VEGANS



NO ARTIFICIAL COLOURS



Chef's Own™

STEP-BY-STEP 3 simple steps

The pressure to prepare a large number of meals every day and to do so consistently requires efficiency. Custom Culinary® Chef's Own™ Coating Systems enables you to get an extremely good finish that will delight your guest in just three easy steps.



1
COAT PRODUCT IN CUSTOM CULINARY® CHEF'S OWN™ PRE-DUST AND SHAKE OFF EXCESS.
Perfect base for retaining moisture and adhering coverage.



2
DIP PRODUCT IN CUSTOM CULINARY® CHEF'S OWN™ TEMPURA BATTER.
The tempura will maintain the classic crunchy texture for 30 minutes.



3
COAT PRODUCT IN ANY OF THE CUSTOM CULINARY® CHEF'S OWN™ CRUMBS: Fine Panko Breadcrumbs, Coarse Panko Breadcrumbs, Cornflake Crumbs or Golden Breadcrumbs.
Light texture, perfect for meat, fish, seafood or vegetable applications.

FREQUENTLY ASKED QUESTIONS

ARE THESE PRODUCTS SUITABLE FOR COOK & CHILL SYSTEMS ?

Yes absolutely. Custom Culinary® Chef's Own™ Coating Systems are designed for robust performance in high volume commercial kitchens.

CAN I USE THESE PRODUCTS FOR VEGAN COOKING?

Yes absolutely. They contain no animal derived ingredients and are suitable for vegan cooking.

WHY SHOULD I FOLLOW THE 1-2-3 STEP PROCESS?

The 1-2-3 step is easy to follow and developed to get the best results by improving coating, batter adhesion and pick-up and reducing oil absorption.

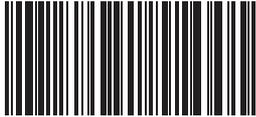
WHY CANT I JUST USE NORMAL WHEAT FLOUR INSTEAD OF THE PRE-DUST?

The Custom Culinary® Chef's Own™ Pre-Dust is formulated to improve batter adhesion and reduce moisture loss in the final product. Using normal wheat flour wont yield the same results.

HOW MANY DIFFERENT CRUMB TYPES ARE THERE AND WHY?

We have 4 unique Custom Culinary® Chef's Own™ Crumbs to provide different textures suitable for different applications. The Custom Culinary® Chef's Own™ Fine Panko Breadcrumbs is suitable for croquettes and southern fried poultry, the Custom Culinary® Chef's Own™ Coarse Panko Breadcrumbs yields best results for Asian Style Fried dishes, the Custom Culinary® Chef's Own™ Golden Breadcrumbs is optimal for fish and seafood and the Custom Culinary® Chef's Own™ Cornflake Crumbs for extra crunchy crispy textures.



PRODUCT	NAME	EAN	WEIGHT	CASE CONFIGURATION
	PRE-DUST	 (01)08435129201496	2 kg	3 x 2 x 2 kg
	TEMPURA BATTER	 (01)08435129201502	2 kg	3 x 2 x 2 kg
	CORNFLAKE CRUMBS	 (01)08435129201519	1 kg	3 x 2 x 1 kg
	COARSE PANKO BREADCRUMBS	 (01)08435129201533	1 kg	3 x 2 x 1 kg
	FINE PANKO BREADCRUMBS	 (01)08435129201540	1 kg	3 x 2 x 1 kg
	GOLDEN BREADCRUMBS	 (01)08435129201526	1 kg	3 x 2 x 1 kg

DISCOVER OUR BRANDS



BE TRUE TO THE FOOD.®

Custom Culinary® is a One Stop Culinary Solution shop for all your culinary ingredients.

Applying consumer insight and market dynamic analysis, we spot trends before anyone else and convert these into consumer preferred product concepts. Using world-class sensory science and innovative manufacturing technology with the culinary expertise of our global team of chefs.



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Versatile Creativity to create your culinary signatures.



Chef's Own™

Consistent convenience to simplify high volume cooking.



Ready to serve flavour solutions to add flavour to any meal.