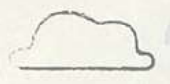


COATING SOLUTIONS

Dress Your Applications In Style



BENEFITS :

- Enhances Texture And Colour
- Better Stability
- Ultimate Taste Experience

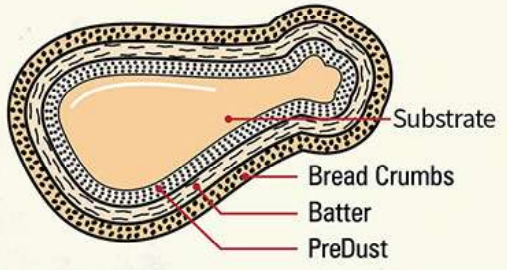
SHELF LIFE: 12 months



KNOW MORE..

OUR 3 PHASE SOLUTIONS

- The 3 phase coating solutions comprise of predust, batter and bread crumb (Chef's Own™ Panko Crumbs / Chef's Own™ Ocean Crumbs).
- The 3 phase coating ensures that your products has better stability, longer shelf life in the warmer, post frying and retain their juiciness.
- This technology ensures that various attributes like colour, texture, flavour and visual appearance are retained at their best state.



Interested to explore and know more about this technology?
ASK US TODAY!

✓ The highlighted products are health and nutrition focussed. Ask us now to know more.

PRODUCTS	CODE	NET WEIGHT
ADHESION COATING BATTER	D100209	1kg
JAPANESE TEMPURA BATTER	D130110A	1kg
✓ CHEF'S OWN™ OCEAN CRUMBS	TOA2518	500g
✓ CHEF'S OWN™ PANKO CRUMBS	TPA105	500g
SEASONED PREDUST	BDV1337	1kg
SPICY BREADER CONCENTRATES	DO90168	5kg

Our coating solutions can be used on a wide range of food substrates:



VEGETABLES



SEAFOOD



CHEESE



POULTRY

TRY A GREAT FRIED CHICKEN SOLUTION:



Hot Chilli Marinade
+
Spicy Breader Concentrate
= A GREAT FRIED CHICKEN SOLUTION

* To know more about the recipe contact our culinary experts.