



### Bread Crumbs K-01

*...defying the present  
to create tomorrow's  
solutions*

#### Description

Bread Crumbs K-01 is a product obtained through extrusion of flours, specifically designed to be used in coating systems for all kind of breaded products. K-01 have a number of uses in the kitchen. Whether used to bread chicken, chicken Nuggets and Shami Kabab.

#### Aspect

Free from any strange materials, caking, lumpiness or other undersirables organoleptic characteristics.

#### Ingredients

Wheat flour, salt and yeast

#### Technical Specifications

Moisture	10% Max. <sup>3</sup>
Density	650-850 g/dm
Particle size profile	
Microbiological specifications	
Total count	<20,000 cfu/g
Coliforms	<10 cfu /g
E. Coli	Absence in 1g

#### Advantages

Uniformity of final product	Attractive coloration of final product
Excellent crispness	Home made appearance
Low oil absorption	

#### Usage

Incorporate in the last stage of the breading process, adjusting the dose in order to get the desired pick up

#### Packaging

Multifold plastic bags with internal polyethylene 15 kg net weight

Product approved by The National Registry of Food Products

Technical Data

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