



Bread Crumbs K-02

C. 6375

Description

Bread Crumbs K-02 is a product obtained through extrusion of flours, characterized by a homogeneous granulometry providing a unique profile to the finished product. Specifically designed to be used in coating systems, for all kind of breaded products. K-02 have a number of uses in the kitchen. Whether used to bread fish fillets or chicken

Aspect

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

Ingredients

Wheat flour, salt and yeast

Technical Specifications

Moisture	10% Max.
Density	550 - 650 g/dm ³
Granulometry	
8 ASTM Mesh	10% Max
35 ASTM Mesh	65 - 80%
Passing 12 ASTM Mesh	25% Max.
Microbiological specifications	
Total count	<20,000 cfu/g
Coliforms	<10 cfu /g
E. Coli	Absence in 1g
Salmonella	Absence in 25 g

Advantages

- *Excellent flavor
- *Very good crispness
- *Low oil absorption
- *Uniformity of finished product
- *Attractive coloration of final product

Usage

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

Presentation

Multi fold plastic bags with internal polyethylene 15 kg net weight

Product approved by The National Registry of Food Products

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to create tomorrow's
solutions*

Technical Data

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