



Bread Crumbs K-03

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

Description

Bread Crumbs K-03 was designed to be used in coating systems, for all kind of breaded products. It is produced by extrusion of flours, obtaining crispy crumbs of golden color. It provides excellent aspect of finished products.

K-03 have a number of uses in the kitchen you can also sprinkle them on Top of casseroles and other hot dishes to add a nice crunch, mix them in to boost the texture of meatloaf, or use them to make a great stuffing.

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	370 - 470 g/dm ³
Granulometry	
12 ASTM Mesh	60% Max
30 ASTM Mesh	30 - 60%
Passing 12 ASTM Mesh	10% 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
- *Low oil absorption
- *Uniformity of final product
- *Home made aspect
- *Attractive coloration of final product

Usage

Incorporate after the batter, in the last stage of the breadig process, adjusting the dose in order to get the desired pick up.

Presentation

Multi fold plastic bags with internal polyethylene 10kg net weight

Product approved by The National Registry of Food Products

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Technical Data

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