

Breadcrumbs Usage Instructions

1. Applicable Uses

Suitable for coating various fried foods to create a crispy outer layer, including fried chicken, fish, shrimp, chicken cutlets, pork cutlets, vegetable skewers, crispy meat, and other fried products.

2. General Operation Procedures

Step 1: Food Preparation

Clean the ingredients, cut into suitable sizes, and drain excess moisture. Marinate in advance according to taste requirements if needed.

Step 2: Batter or Moisture Coating (Optional)

Dip the ingredients in egg liquid, water, or batter to keep the surface moist and improve breadcrumb adhesion.

Step 3: Breadcrumb Coating

Evenly coat the surface with breadcrumbs. Press gently to ensure the crumbs adhere firmly and do not fall off during frying.

Step 4: Resting

Allow the coated ingredients to rest for 3–5 minutes to enhance coating stability.

Step 5: Frying Process

Fry at an oil temperature of 160–180°C until golden brown and crispy. Remove and drain excess oil before serving.

3. Key Usage Tips

- Avoid oil temperatures that are too low, as this may cause excessive oil absorption and coating detachment.
- Avoid excessively high temperatures to prevent the breadcrumbs from burning.
- Resting the coated ingredients before frying can significantly improve adhesion and reduce coating loss.
- Do not use breadcrumbs that have absorbed moisture, as this may affect the final texture and appearance.

4. Warnings and Precautions

- This product is a food ingredient and is intended for food processing only. Do not use for non-food purposes.
- Do not use the product if it is damp, clumped, moldy, has an unusual odor, or has changed color after opening.
- Control frying temperature carefully to avoid burning and the formation of harmful substances caused by overheating.
- Individuals with allergies to wheat, grains, or spices should avoid consuming foods prepared with this product.
- Children must use this product under adult supervision to prevent burns from hot oil.
- Follow the recommended ratios and processing procedures. Do not add unknown ingredients without approval.

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