

Breading Flakes Usage Instructions

1. Applicable Uses

Suitable for shaped fried foods such as chicken cutlets, meat patties, fish fillets, chicken nuggets, and other products requiring a textured, crispy outer coating.

2. General Operation Procedures

Step 1: Ingredient Preparation

Marinate the ingredients for flavor and drain excess moisture.

Step 2: Batter Coating

Apply a thin and even layer of batter onto the surface of the ingredients.

Step 3: Coating Sheet Application

Place the coating sheet smoothly onto the surface of the ingredients, ensuring complete coverage.

Step 4: Fixing and Setting

Press gently to secure the coating sheet and allow it to rest for 2–3 minutes to set.

Step 5: Frying Process

Fry at 170–185°C until the coating becomes golden brown and crispy, and the ingredients are fully cooked.

3. Key Usage Tips

- Coating sheets are fragile; handle them carefully during operation.
- Ensure the sheet fits tightly against the food surface without gaps or wrinkles to prevent blistering or detachment during frying.
- Cut the coating sheet according to the size and shape of the ingredients to ensure complete coverage.

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.
- Carefully control frying temperature 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.

Company Name: Henan Mr. Breading Food Technology Co., Ltd

Website: <https://www.pankocrumbsdirect.com/>

Email: manager@pankocrumbsdirect.com

Mobile/WhatsApp: +86 15237188606

