

Coating Batter Premix Usage Instructions

1. Applicable Uses

Suitable for batter coating of fried chicken, crispy meat, fried vegetables, snacks, and other fried foods. No additional flour blending is required, making it suitable for commercial mass production and home cooking.

2. Recommended Mixing Ratio (Premix Powder : Water)

- **Standard Crispy Texture:** 1:1.2
- **Light and Thin Coating:** 1:1.5
- **Thick and Firm Coating:** 1:1.0

(The ratio can be adjusted according to desired texture and product requirements.)

3. General Operation Procedures

Step 1: Batter Preparation

Add water according to the recommended ratio. Mix thoroughly until a smooth batter with no lumps is formed. Allow the batter to rest for **5 minutes** before use.

Step 2: Food Preparation and Batter Coating

Drain excess moisture from the ingredients. Fully immerse the ingredients into the batter and coat evenly.

Step 3: Optional Breadcrumb Coating

Fry directly, or apply an additional layer of breadcrumbs after batter coating to enhance crispiness.

Step 4: Frying Process

Fry at **165–180°C** until golden brown and fully cooked. Remove and drain excess oil.

4. Key Usage Tips

- Mix thoroughly to avoid dry powder lumps, which may cause an uneven surface texture after frying.
- Do not allow the batter to rest for too long, as excessive standing time may reduce batter performance and crispiness.
- Apply the batter evenly. Uneven coating thickness may result in undercooked or burnt areas.

5. 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.

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