

Discover our latest innovation in breadcrumbs

Koopmans AirCrumbs™

CLEAN LABEL!



The new breadcrumbs with a brittle and crispy mouthfeel. The perfect finish for delicate products and crunchy golden toppings.

Koopmans AirCrumbs™ obtain their light structure due to our new innovative production process. Without any additives, Koopmans AirCrumbs™ have a lower density than classic breadcrumbs.

The advantages of Koopmans AirCrumbs™:

- Clean Label
- Pleasant airy and brittle mouthfeel
- Works great both as breading or as a topping
- Consistent quality during production, storage and preparation
- Available in different colours and granulations

Koopmans AirCrumbs™ can be applied to all kinds of substrate, such as meat, fish, vegetables and vegetarian products.

'You never get a second chance for a first impression'

The first impression of a product is an important part of the total taste experience. When your product doesn't look as nice as it tastes, it's a missed opportunity. A tasty appearance is the most important facet to convince a consumer. Imagine a golden topping or a nice crunchy crust.

Mouthfeel

Next step is a crunchy mouthfeel. In general, good breading guarantees a pleasant taste experience. With AirCrumbs™ you can create a delicate more light sensation that will certainly surprise the consumer.

Add some lightness to your product!

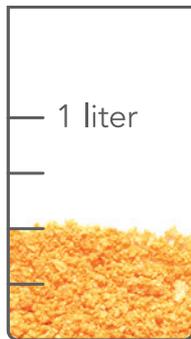
Pure enrichment

koopmans

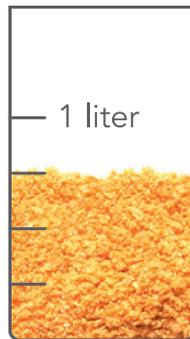
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Light and airy breadcrumbs without any additives

Consumers often expect a lighter taste experience when eating fish or vegetable products. This can easily be realised with an AirCrumbs™ breading.



250 gram Classic Crumbs



250 gram AirCrumbs™

- The light texture of Koopmans AirCrumbs™ gives a different mouthfeel and tasting experience than the classic breadcrumbs.
- Koopmans AirCrumbs™ obtain their light and airy structure due to our new innovative production process.
- Available in different colours and granulations.

Koopmans AirCrumbs™ have a lower density than classic breadcrumbs. Same weight gives more volume.



- With Koopman AirCrumbs™ a nice crunchy but still light appearance can be created.
- Mixing different granulations will give an authentic homestyle look.
- The good adhesion properties of Koopmans AirCrumbs™, makes it easy to apply.
- Nice colour, even with short pre-fry time.

Make your product innovations more appealing

Create a total clean label concept

Together with the products from Koopmans Ingredients, a total clean label concept can be created. For example with Koopmans Bind-it™, the new binding solution for fish, vegetable and plant based snacks and burgers. And with Koopmans FryLess®, the innovative system for crunchy oven products.

Contact & more information

Visit our website or contact us by phone or email

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Koopmans products are developed and carefully tested by our own KIEM Innovation Centre. Based on pure wheat and rye, our technologists develop the most natural, crispy and tasty food coating systems.

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