



- KLEINBETTINGEN 1704 -

FOOD SOLUTIONS

PANKO STYLE CRUMBS



KEY PROPERTIES:

Panko Style Crumbs are extruded crumb solutions designed to deliver superior crispiness, light texture, and consistent coating performance for fried and baked applications.

The extrusion process creates a light and airy crumb structure, delivering a crispy coating with good adhesion and reliable performance during frying.

Compared to conventional breadcrumbs, Panko Style Crumbs offer a more stable coating with less loss during frying and consistent results. They also provide an even golden appearance, making them ideal for modern convenience and food service applications.

KEY ADVANTAGES

- **Light and crispy texture:** Extruded Panko Style Crumbs create a light, airy and crunchy coating, delivering a pleasant and premium eating experience.
- **Good adhesion and stable coating:** The crumbs adhere well to the product and remain stable during processing and frying, helping to reduce coating loss.
- **Even golden appearance:** Provides a uniform golden colour after frying, enhancing product attractiveness.
- **Reliable frying performance:** Ensures consistent results with improved stability and less variation during cooking.
- **Balanced coating application:** Offers good coverage without excessive buildup, supporting a controlled and even coating layer.
- **Mild and balanced flavour:** Delivers a neutral, slightly toasted taste that complements the base product.
- **Consistent structure:** Supports uniform coating distribution and smooth processing in different applications.
- **Maintains quality over time:** Helps retain crispiness during holding, transport, and consumption, especially in takeaway or delivery.

APPLICATION EXAMPLES

Panko Style Crumbs are suitable for a wide range of food applications, both as a coating and as a functional ingredient:

- **Versatile coating applications:** Ideal for poultry, fish, seafood, vegetables, and cheese products, delivering a light, crispy coating with a golden appearance.
- **Convenience and frozen foods:** Provide reliable performance in ready-to-eat and ready-to-cook products, including oven and air fryer applications.
- **Plant-based products:** Suitable for vegan and vegetarian applications, offering good crunch and coating adhesion for meat alternatives.
- **Efficient industrial processing:** Support consistent results in automated coating systems with stable processing and reduced product loss.
- **Functional use in meat systems:** Can be used as a filler or binder to improve texture, yield, and overall product quality.
- **Finger food and ready meals:** Enhance texture and visual appeal in appetizers, catering products, and prepared meals.
- **Toppings and baked dishes:** Add a crispy finish to gratins, stuffed vegetables, and other baked applications.



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