



Das Brot, Inc. d/b/a

# TEXAS CRUMB & FOOD PRODUCTS

## ALL PURPOSE BREADING

## ITEM #1001

**DESCRIPTION:** Flour based Batter/Breading Coating that can be used as a dry breading or a wet batter coating on most fried items including Meats, Chicken, Seafood and Vegetables. The product provides a large amount of crispness and adhesion, the flavor is neutral and browning is moderate.

### **DIRECTIONS FOR USE AS A DRY BREADING:**

1) Place an amount of this product in a deep container to be used as a Dry Breading. 2) Dust damp item (meat, chicken seafood or vegetables) with Dry All Purpose Coating and shake off excess. 3) Dip dusted item in prepared All Purpose Batter (3014) and let excess drain. 5) Coat battered item with Dry Breading. 6) Fry until done.

### **\*DIRECTIONS FOR USE AS A WET COATING/BATTER:\***

Prepare a batter (similar to pancake batter) by mixing this product with water. Set mixture aside. 2) Place an amount of this product in a deep container to be used as a Dry Pre-Dust. 3) Dust damp item (meat, chicken seafood or vegetables) with Dry All Purpose Coating and shake off excess. 4) Completely submerge dusted item in prepared Wet Batter Coating. Let excess drain. 3) Fry until done.

\*This product, when used as a wet final fry coating, is guaranteed to provide results as good or better than similar products on the market today. While some people believe this method saves time, it is the manufacturers belief that not only is there no overall time saving from this method, there is almost certainly a reduction in final product quality. We stand behind the quality of our products 100% but we cannot guarantee results when using this method of preparation

**USE WITH:** All Purpose Batter Mix #3014.

**STANDARD PACK SIZE:** 25 Lb Poly Liner in a Box.

Custom Packaging and/or Labeling is available on all our products.

### **FEATURES**

- General Purpose Product
- Tremendous Crispness and Crunch
- Finished products hold well under heat lamp
- Poly Lined Bag in Box

### **BENEFITS**

- Can be used with Meat, Chicken, Seafood or Vegetables.
- Customer receives Crisper/Crunchier product.
- Less wasted finished products
- No wasted or spoiled mix from torn or wet bags
- Product stacks, stores and transports better than bags
- Box & Poly Liner are easy to re-close

*"Batters, Breadings and BreadCrumb Since 1975"*

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