

One Step Chicken Breading



Product Information

Description

Rupert's One Step Chicken Breading provides a rich formula combining flour and seasoning to deliver a combination for tasty and tender chicken.

Brand: Rupert's and Bespoke

Description (Name): One Step Chicken Breading

Pack size: 10kg, 12.5kg, 20kg and 25kg

Packaging/Labelling: At Rupert's Ingredients we understand every customer is different in requirements. Therefore, we pride ourselves on delivering bespoke packaging and labelling which is both professional and unique.

Storage: Store in ambient conditions away from strong odours and direct sunlight.

Shelf Life

12 months from manufacture date.

Compliance

All products are manufactured in a factory with BRC and HMC accreditation (Kosher on request).

Features and Benefits

Easy to use
Suitable for Vegetarians
No Artificial Colours or Flavours
No Hydrogenated Vegetable Fat

Cooking Instructions

1. Place the clean substrate into water to help the breading adhere properly.
2. Place the substrate into the breading and as a general rule: 500g of breading to 5kg substrate.
3. Make sure the substrate is coated carefully and thoroughly. Let the breaded product sit for 10 minutes.
4. Remove any excess breading before placing the breaded substrate into the pressure fryer.

