

Cod Nuggets Coating

Value Proposition - improve eating quality with crunchy texture and golden colour

Faba Bean Flour V6000 is a high starch flour that increases the crunchiness and golden colour in fried goods

Faba Bean Protein Concentrate 60% adds colour by increasing the protein content of the product

CRYSTAL TEX™ 644 is a tapioca dextrin that adds heat lamp stability maintaining a crispy coating

HYLON™ VII is a high amylose starch refined from maize that provides crunch and smoothness to the coating

Ingredients	%
Faba Bean Flour V6000	36.50
Faba Bean Protein Concentrate 60%	32.50
CRYSTAL TEX™ 644	15.50
HYLON™ VII	10.00
Salt	5.00
Baking Powder	1.50

Preparation:

1. Dry blend and mix ratio 1:1.2 water
2. Predust substrate with Batter Bind S
3. Place substrate in milk wash (Batter Bind S ratio 1:1.5 water)
4. Place substrate in fine breadcrumbs
5. Place in batter
6. Prefry 28-35 seconds at 195°C
7. Blast chill
8. Reconstitute 4 minutes at 185°C

