

Crispy Chicken Coating

Value Proposition - Improved nutrition by 'high in protein' claim and eating quality by a crispy texture

Faba Bean Protein Concentrate 60% is used in the formula to increase the protein content and to improve the adhesion properties of the batter to the substrate

Split Faba Bean Flour is used in the formula to impart a light crispy texture

NATIONAL®0280 is a dextrin that helps maintain a crispy texture during extended storage under the heat lamps

| Ingredients | % |
|-----------------------------------|-------|
| Faba Bean Protein Concentrate 60% | 25.00 |
| Split Faba Bean Flour | 54.00 |
| NATIONAL®0280 | 15.50 |
| Salt | 5.00 |
| Baking Soda | 0.25 |
| Sodium Aluminium Phosphate | 0.25 |

