



Crunchy Chicken Coating

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

Yellow Pea Flour V6000 is used in the formula to impart a crunchy texture

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

Ingredients	%
Faba Bean Protein Concentrate 60%	41.50
Yellow Pea Flour V6000	37.50
NATIONAL®0280	15.50
Salt	5.00
Baking Soda	0.25
Sodium Aluminium Phosphate	0.25



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