



CRISPY FLOUR

PRODUCT BULLETIN

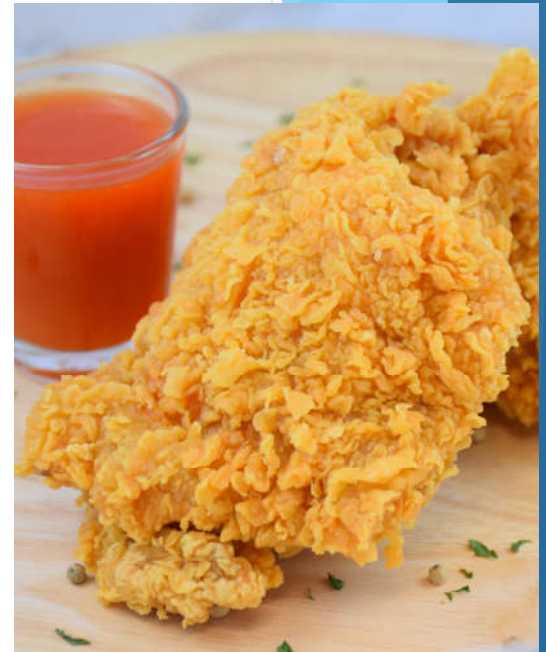
Crispy Flour is a mixed flour, developed for a wide variety use of batter mix application.

Product Properties:

- Appearance White to cream color powder
- Solubility Water soluble
- Moisture (%w/w) 13.0 Max
- pH 6.0 – 7.0
- Total Plate Count (CFU/g) $\leq 100,000$ Max.
- Yeast & Mold (CFU/g) ≤ 500 Max.
- *E. Coli* (MPN) Not detected
- *Salmonella* spp. Not detected

Package : 1,000 g net.
10 pack/carton

Shelf life: 24 months



Specific Function:

Texturizer

Benefits:

- Provide light crispness texture
- Improve puffing ability and expansion
- Reduce stickiness and tooth packing

Preparation steps:

1. Prepare the batter solution by mixing 1 part of crispy flour and 1.5 part of cold water, and then stir until the batter solution is mixed well.
2. Dip the meat into batter and remove excess batter, then coat the battered meat with breader/breadcrumbs.
3. Fry the battered meat at temperature 170°C for 5 - 8 minutes or until it turns golden color (depend on size and meat type).

Disclaimer:
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