

#### **GOLDEN DIPT**

# 014806 - Bread Crumbs Japanese Style G6062.4



Coarse granulated panko bread crumbs are the number onechoice for applications requiring the ultimate crunch and full plate appearance. The robust crunchiness gives the simplest of foods an added dimension unparalleled with other flour or cracker meal based coatings; turn onion rings from a side item to an appetizer, turn a medium size shrimp into a colossal. The larger crumbs also help maintain crunchiness better on moisture rich foods like shrimp and seafood



#### \* Benefits

Extra Coarse granulation.

Ingredients

Superior holding time under heat lamps or for delivery and take

Robust crunchiness unmatched by other coatings.

Bleached Wheat Flour, Dextrose,
Salt, Yeast CONTAINS WHEAT



Allergens

#### **Contains:**



# **Nutrition Facts**

Servings per Container Serving size

100g

Amount per serving

Calories **252 6** 

Calones	332.6
%	Daily Value*
Total Fat 1.9g	0%
Saturated Fat 0.3g	1%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 235.6mg	10%
Total Carbohydrate 72g	26%
Dietary Fiber 2.5g	8%
Total Sugars 1.2g	
Includes Added Sugars	%
Protein 11.9g	
Vitamin D	%
Calcium 15.2mg	1%
Iron 0.9mg	5%
Potassium	%

<sup>\*</sup> The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

# Handling Suggestions

Shelf stable under clean, cool, dry cereal storage conditions and away from high humidity.

# Serving Suggestions

The neutral flavor of Panko bread crumbs make them ideal for any fried application. Extra coarse crumb panko is the optimal choice for applications that need a superior crunch dramatic plate appearance and extended hold

## Prep & Cooking Suggestions

Panko breadcrumbs typically require a three step breading process. Prepare a batter of PreDipt Batter Mix according to package directions. Dust food with dry PreDipt Batter Mix, remove and shake gently to remove excess. Dip food into prepared PreDipt Batter Mix, remove and allow to drain slightly. Place food into Panko breadcrumbs, cover the food and use a gentle pressing action to adhere crumbs Can be prepared and held under refrigeration for 8-12 hours before frying.

#### **Product Specifications**

Brand	Manufacturer	Product Category
GOLDEN DIPT	Kerry	Bread, Baked & Parbaked

MFG #	SPC #	GTIN	Pack	Pack Desc.
G6062.43	014806	00763089730014	1	1 / 25.0 LBR

Gross Weight	Net Weight	Catch Weight	Country of Origin	Kosher	Child Nutrition
25.5lb	25lb	No	USA	Yes	No

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
32.5in	17.5in	8in	2.63ft3	5x11	365DAYS	50°F / 70°F





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## Nutrition Analysis - By Serving

Calories	352.6kcal	Total Fat	1.9g	Sodium	235.6mg
Protein	11.9g	Trans Fats	0g	Calcium	15.2mg
Total Carbohydrates	72g	Saturated Fat	0.3g	Iron	0.9mg
Sugars	1.2g	Added Sugars		Potassium	
Dietary Fiber	2.5g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(IU)•	2NIU	Vitamin D		Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C	1.5mg	Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

Additional Images								

