



BREADINGS, COATINGS & STUFFINGS

foodservice range

BREADINGS & COATINGS			
Code:	Product:	Bags	
2950	Batter Mix "Special Blend"	10kg	
3715	Batter Mix "Tempura"	10kg	
3445	BBQ Breading	10kg	
5345	BBQ Coating	5kg	
5465	BBQ Coating (no added msg)	5kg	
2285	Chicken Breading	15kg	
CS006	Country Style Breading	10kg	
2430A	Deep Fry Coating	15kg	
6450	French Onion Coating (no added msg)	5kg	
5530	Hawaiian Coating (no added msg)	5kg	
5470	Herb & Garlic Coating (no added msg)	5kg	
6995	Honey Soy Coating (no added msg)	10kg	
8800	Hot & Spicy Batter Mix	10kg	
CS008	Hot & Spicy Breading	10kg	
5450	Hot & Spicy Breading (reduced salt)	10kg	
6470	Hot & Spicy Coating	10kg	
6655	Potato Wedge Coating	10kg	
2765	Rissole Coating	5kg	
5305	Southern Fried Chicken Coating (no added msg)	10kg	
6960	Spicy Wing Ding Coating	10kg	
5580	Steak 'N' Pepper Breading	10kg	

STUFFINGS			
6435	Chicken Stuffing "New Choice"	15kg	
6625	Cranberry & Apple Stuffing (no added msg)	10kg	
5690	Festive Stuffing	5kg	
2300	Fruity Stuffing (no added msg)	10kg	
6205	Mango & Hazelnut Stuffing (no added msg)	5kg	
6185	Mushroom & Bacon Stuffing (no added msg)	5kg	
3335	Nutty Stuffing (no added msg)	5kg	
3330	Onion & Sage Stuffing	5kg	
5320	Waldorf Stuffing	5kg	

Pallet Configuration		
Packaging Type	Pallet Layer	Pallet Height
Bags	6	5

Breadings, Coatings & Stuffings
Description
Breadings are flavoured, flour based products, used to coat all types of meat, poultry and seafood. Coatings are flavoured, crumb based products, used to coat all types of meat, poultry and seafood. Stuffings are flavoured, crumb based products, used to stuff all types of meat and poultry.
Directions and Recommended Usage
Breadings - roll or dust product in mixture prior to grilling, frying or baking. Coatings - roll product in mixture prior to grilling, frying or baking. Stuffings - moisten stuffing, place in cavity, cook as required.

