

Crispy chicken skewer



NovaTaste - IFFA 2025



Poultry is booming

Taste explosion for fried chicken

- affordability, versatility and convenience - the most important drivers of poultry consumption
- ready-to-heat and ready-to-eat products are particularly popular with consumers
- interesting components in the breading and, of course, delicious dip sauces bring new taste experiences
- gluten-free ingredients bring an extra advantage



„Innovation with taste“

Crispy Chicken Skewer



Crispy chicken skewer

Recipe

MATERIAL

100.00 kg Chicken breast fillet strips

FURTHER INGREDIENTS

1.43 kg Gluten-free Batter, CF2413 *

3.57 kg Drinking water

15.00 kg Gluten-free Breader, FF1763 *

BRINE

72.00 kg Drinking water

28.00 kg Spicy Marinade, FF1762 *

PROCESSING

1. Hydrate Spicy Marinade with cold water
2. Mix chicken fillet stripes with hydrated Spicy Marinade in a tumbler for 15 minutes under vacuum; 10 % injection quantity
3. Hydrate the Gluten-free Batter with cold water in a 1 : 2,5 ratio
4. Coat the marinated chicken in the gluten-free batter
5. Cover the chicken with Gluten-free Breader, ensure the chicken pieces are fully coated
6. Pre-fry the chicken tenders at 180 °C for 30 seconds
7. Freeze the pre-fried chicken

FINISHING

Finish cooking the chicken in an oven or air fryer until it reaches an internal temperature of 74 °C

* Product not in stock; please observe minimum order quantities.



Spicy Marinade

Flavor boost for breaded products

Product details:

Product description: Dry Marinade

Product benefits:

- spicy with onion, garlic and pepper
- even and flat flouring

Labelling recommendation: Modified corn starch, artificial flavor, salt, onion powder, sodium tripolyphosphate, garlic powder, black pepper oleoresin, celery oleoresin*, silicon dioxide (anticaking agent)

Dosage: 390 g/l water

Item no.: FF1762**

*with allergenic ingredients (according to EU regulation)
without allergenic ingredients (according to US regulation)

**Product not in stock; please observe minimum order quantities.



Gluten Free Batter

Uniform coating and moisture control

Product details:

Product description: Compound of ingredients

Product benefits:

- neutral
- for all breaded dishes like schnitzel, nuggets and vegetables
- without allergenic ingredients (according to EU and US regulation)

Labelling recommendation: Modified corn starch, corn flour, corn starch, salt, sodium carboxymethyl cellulose, dextrose

Dosage: Hydrate in a 1 : 2.5 ratio (batter : water)

Item no.: FF1962

* Product not in stock; please observe minimum order quantities.



Gluten Free Breader

Tasty texture with extra crunch

Product details:

Product description: Compound of ingredients

Product benefits:

- spicy with buttery taste
- appealing orange color of the end products
- special texture due to corn grits, amaranth and chia seeds
- seeds add valuable nutritional value
- for all kinds of meat, fish and vegetables

Labelling recommendation: Corn starch, corn grits, corn flour, rice flour, amaranth, chia, salt, sodium bicarbonate, spices, phosphates, chili pepper, sodium inosinate, sodium guanylate, paprika oleoresin, xanthan gum, celery oleoresin*, artificial flavor

Item no.: FF1763**

*with allergenic ingredients (according to EU regulation)
without allergenic ingredients (according to US regulation)

**Product not in stock; please observe minimum order quantities.



Dip Sauce Mango Habanero

Sweet & Kickin‘

Product details:

Product description: Sauce

Product benefits:

- sweet and spicy with mango flavor and habanero
- for all types of meat, fish and side dishes

Labelling recommendation: Water, sugar, concentrated mango puree, apple cider flavor vinegar, salt, Worcestershire sauce, vegetable fiber, chili pepper, xanthan gum, lemon juice powder, beta carotene, onion powder, sodium benzoate, potassium sorbate, garlic powder, citric extracts and artificial flavor

Item no.: FF1822*

* Product not in stock; please observe minimum order quantities.



Dip Sauce Pineapple Jalapeño

A balance of sweet and spicy

Product details:

Product description: Sauce

Product benefits:

- sour and spicy with chili and pineapple
- without allergenic ingredients (according to EU and US regulation)
- for all types of meat, fish and side dishes

Labelling recommendation: Water, sugar, pineapple, chili pepper, corn starch, salt, vegetable fiber, citric acid, spices, sodium benzoate, potassium sorbate, xanthan gum, citric extracts, onion powder, garlic powder

Item no.: FF1957*

* Product not in stock; please observe minimum order quantities.



Dip Sauce Aioli

Mediterranean taste - versatile in use

Product details:

Product description: Dip sauce

Product benefits:

- creamy and spicy, authentic garlic flavor with a refreshing citrus note
- ideal for dipping, with grilled and baked food, for refining burgers, sandwiches, wraps etc. or for making dressings
- without the addition of additives flavor enhancers

Labelling recommendation: Rape oil, water, sugar, brandy vinegar, 5 % extra virgin olive oil*, 4 % garlic, mustard (water, mustard flour, brandy vinegar, salt, spices), modified starch, salt, whole egg powder, spices, preservative: potassium sorbate, sodium benzoate, spice extracts, thickener: xanthan gum, acid: citric acid, 0.05 % lemon juice powder (lemon juice concentrated, maltodextrin)

Item no.: 291087



NovaTaste Inside

Innovation

Poultry trend - implemented in a modern way

Coating

Crispy, gluten-free coating, freeze and thaw stable

Texture

Functional ingredients for optimal firmness, texture and perfect bite

Taste

Full-bodied blend with flavorings and spices
Creative, delicious dip sauces

Nutritional value

Positive image thanks to nutritionally beneficial seeds



Crafting
a world of
taste



NovaTaste