

Crafting a **world of
taste** to enrich
people's lives

Batters & Coatings Systems



Batters & Coatings

Batters and coatings are mainly **cereal-based layers**, to cover meat, fish and vegetables with a substrate in order to deliver added properties and values:

- Moisture retaining–substrate for **juiciness** improvement
- Oil Barrier for **fat uptake reduction**
- **Crispiness** increase through breading improvement
- Nice **appearance**: controlled and standardized surface browning
- Easy to prepare, just adding water



Batters & Predust

Application examples

- Functional batters with egg white
 - For cooked ham application
 - Gluten free alternative available
- Egg white-free batters
 - For fresh meat application
 - For cooked ham application
 - With gluten
- Predust
 - For fresh meat application
 - Egg white free
 - With gluten



495438- Pastella CNG

Dry compound for cordon
bleau/schnitzel batter

Labelling:

Wheat flour, egg albumen, starches, salt, natural
flavors

Advantages:

- Breading improvement
- Neutral taste
- Easy to prepare, just adding water
- Very good adhesion on fresh meat and
cooked ham

Dosage:

1 part of Batter CNG: 1,1 part of water*

**the dilution rate 1:1,1 is referred to cooked ham application. It can
be changed according to application*





292015- Pastella CNG EWF

Dry compound for cordon bleau/schnitzel batter

Labelling:

Wheat flour, wheat gluten, wheat starch, salt

Advantages:

- Great breading improvement
- Good adhesion on cooked ham and fresh meat
- Egg-free
- Neutral taste
- Easy to prepare, just adding water
- Low cost*

** compared to batter based on egg derivatives*

Dosage:

1 part of "Batter 2,2 part of water**

***the dilution rate 1:2,2 is referred to cooked ham application. It can be changed according to application*





274730 PASTELLA ADD GFR 20-18

dry compound for cordon
bleau/schnitzel batter –
GLUTEN FREE

Labelling:

Corn starch, potato starch, rice starch, rice flour, egg white, salt, dextrose, raising agents (E450i, E500i), natural flavors

Advantages:

- Gluten free
- Breading improvement
- Good adhesion on cooked ham and fresh meat
- Neutral taste
- Easy to prepare, just adding water

Dosage:

1 part of "Batter ADD GF": 1,1 part of water*

**the dilution rate 1:1,1 is referred to cooked ham application. It can be changed according to application*





293974 Pastella HI.AD 23-19

Dry compound for Chicken Nuggets' batter

Labelling:

Wheat and corn flour, wheat gluten, wheat starch, salt

Advantages:

- Breading improvement
- Good adhesion on fresh minced-meat mass, in production line.
- Egg-free
- Neutral taste and color
- Easy to prepare, just adding water

Dosage:

1 part of batter: 1,5 part of water**

***the dilution rate is referred to chicken nuggets application. It can be changed according to finished product.*



295054 PREDUST WEA

Dry blend for batter adhesion improvement

Labelling:

Wheat flour, wheat starch, wheat gluten, potato starch, salt.

Advantages:

- Batter adhesion improvement
- breading-crunchiness control
- Egg-free
- Neutral taste and color



298760 Pastella EWF 24 LC (Poultry Batter 12-24)

Low cost batter for poultry application

Labelling:

Wheat flour, wheat starch, salt, natural flavor

Advantages:

- Breeding improvement
- Good adhesion on fresh minced-meat mass, in production line.
- Egg-free
- No added gluten
- Neutral taste and color
- Easy to prepare, just adding water
- Predust not required

Dosage:

1 part of batter: 3,2 part of water**

***the dilution rate is referred to chicken nuggets application. It can be changed according to finished product .*



301929- AROMA PST MG

flavor for batter seasoning

Labelling:

Salt, yeast extract, dried yeast, natural flavours and spices extract, flavour, acidifier: E330, garlic, spices (white pepper, coriander, anise), aromatic herbs (basil, thyme, rosemary)

Characteristics:

- Spicy taste
- Good solubility
- Pleasant color on substrate surface
- Customizable for color and taste

Dosage example:

4,5-5% in ready batter



Clear Coatings

Application examples

- Coating for french fries
 - For raw potatoes
 - Invisible film on potato surface
- Coating for nuts
 - For raw nuts
 - Consistent film on nuts surface





Coating FF

Dry clear coating for french fries – ALLERGEN FREE

Labelling:

Modified potato starch E1414, rice flour, dextrin, salt

Advantages:

- Allergen free
- Crunchiness improvement also after french fries cooling
- Neutral taste
- Invisible on french-fries surface (after frying)
- Easy to prepare, just adding water
- Customizable for crunchiness and browning of finished product
- Enrichable with color and taste (adding spices/spices extracts and seasonings)

Dosage:

40% Coating FF, 60% water



495489- Peanut Coating White

clear coating for nuts

Labelling:

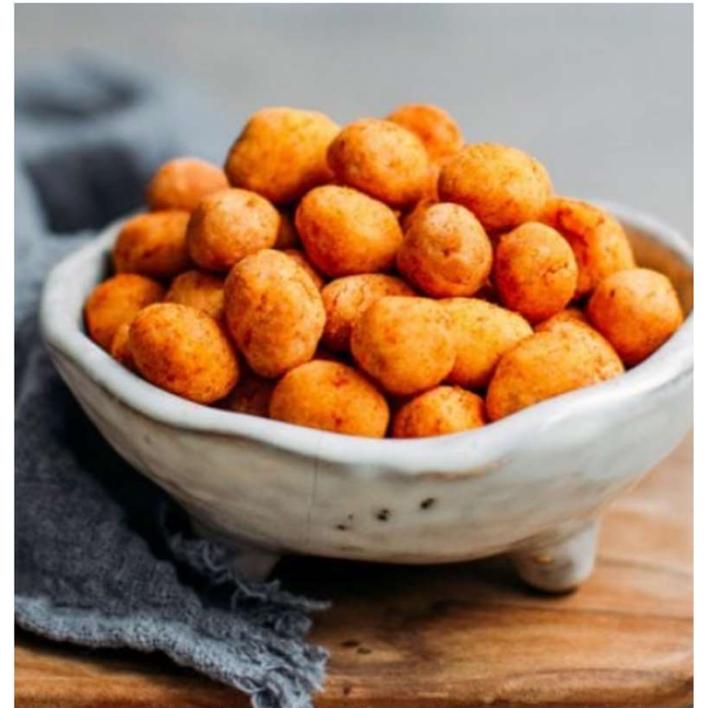
Flours (wheat, rice), starches (mais, potato), sugar, salt, emulsifier: E433

Advantages:

- Crunchiness and color improvement
- Neutral taste
- Customizable in color
- Suitable for different type of nuts
- Allows seasoning adhesion on surface by dusting application

Dosage example:

46% coating, 56% peanuts



Thank you!

