



Chef's Own™

COATING SYSTEMS





Chef's Own™



1 2 3

Easy to use, in 3 simple steps.

CONSISTENT QUALITY

Custom Culinary® Chef's Own™ products deliver flavour, texture and perfect appearance.

PERFECT TEXTURE

Manufactured on a single baking line: mixing, baking, drying and grating into uniform sized particles.

JUICINESS AND NATURAL FLAVOUR

Custom Culinary® Chef's Own™ Pre-Dust creates a barrier that retains moisture and prevents oil absorption.

VERSATILITY

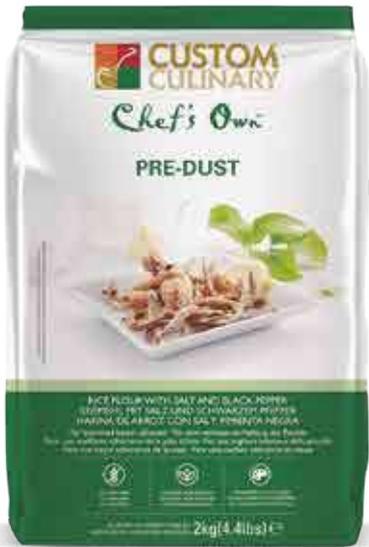
Custom Culinary® Chef's Own™ coatings are suitable for a wide range of food products.

CONFIDENCE

All our products are designed and developed by chefs for chefs.

The pressure to prepare a large number of meals every day and to do so consistently requires efficiency. Custom Culinary® Chef's Own™ Coating System enables you to get an extremely good finish that will delight your guest in just three easy steps.





PRE-DUST

RICE FLOUR WITH SALT AND BLACK PEPPER

For improved batter adhesion

A seasoned rice flour used to improve batter adhesion. Creates a barrier that retains moisture and prevents oil absorption.



GLUTEN FREE



SUITABLE FOR VEGANS



NO ARTIFICIAL COLOURS



TEMPURA BATTER

LIGHTLY SEASONED, CRISPY, RICE FLOUR TEMPURA BATTER MIX

Provides a crunchy and crispy texture

A easy dissolution, seasoned Tempura batter that will create a crunchy and crispy texture. Suitable for Vegan dishes.



GLUTEN FREE



SUITABLE FOR VEGANS



NO ARTIFICIAL COLOURS



CORNFLAKE CRUMBS

CORNFLAKES

For extra crunchy crumbed applications

An unsweetened corn based crumb that will provide extra crunchy applications for appetizers and snacks. Can also be used to create a delicious crust for different recipes.



EASY TO USE



SUITABLE FOR VEGANS



NO ARTIFICIAL COLOURS



COARSE PANKO BREADCRUMBS

BREADCRUMBS
For crunchy, textured fried recipes

A coarse, flaky crumb that will provide extra crunchy texture on seafood, vegetables and appetizers. Can also be used for stuffing poultry or vegetables.



EASY TO USE



SUITABLE FOR VEGANS



NO ARTIFICIAL COLOURS



FINE PANKO BREADCRUMBS

BREADCRUMBS
For all classic crumbed applications

A traditional fine breadcrumb ideal for all classic crumbed applications. Can be used for all types of protein or vegan recipes or used to create a crust on roasts.



EASY TO USE



SUITABLE FOR VEGANS



NO ARTIFICIAL COLOURS



Chef's Own™

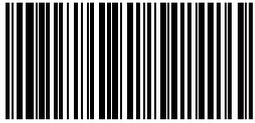
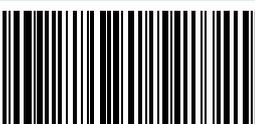
ONLY 3 STEPS COATING SYSTEM



3 SIMPLE STEPS FOR THE BEST COATING RESULTS

- 1** Coat the product in Custom Culinary® Chef's Own™ Pre-Dust.
- 2** Dilute the Custom Culinary® Chef's Own™ Tempura Batter and let it stand for 10 minutes before coating the product in it.
- 3** Cover the batter coated product in one of 3 Custom Culinary® Chef's Own™ Crumbs.



PRODUCT	NAME	EAN	WEIGHT	CASE CONFIGURATION
	PRE-DUST	 (01)08435129201496	2 kg	3 x 2 x 2 kg
	TEMPURA BATTER	 5414744018224	2 kg	3 x 2 x 2 kg
	CORNFLAKE CRUMBS	 (01)08435129201519	1 kg	3 x 2 x 1 kg
	COARSE PANKO BREADCRUMBS	 (01)08435129201533	1 kg	3 x 2 x 1 kg
	FINE PANKO BREADCRUMBS	 (01)08435129201540	1 kg	3 x 2 x 1 kg



BE TRUE TO THE FOOD.®

DISCOVER OUR BRANDS

Custom Culinary® is a One Stop Culinary Solution shop for all your culinary ingredients.

Applying consumer insight and market dynamic analysis, we spot trends before anyone else and convert these into consumer preferred products. Using world-class sensory science and innovative manufacturing technology with the culinary expertise of our global team of chefs.



Versatile. Creativity to create our culinary signatures.



Chef's Own™

Consistent convenience to simplify high volume cooking.



MASTER'S TOUCH®

Ready to serve flavour solutions to add flavour to any meal.

FOR MORE INFORMATION,
SCAN QR CODE
www.customculinary.global

