



Das Brot, Inc. d/b/a

TEXAS CRUMB & FOOD PRODUCTS

ONION BLOSSOM

ITEM #1031

DESCRIPTION: Flour Based Onion Blossom/Ring Breading with a granular texture for a medium crunchy coating.

This product is intended to be used as a Dry Breading. For applications where a wet batter is preferred see our item # 1033.

DIRECTIONS FOR USE: 1) Thoroughly coat a chilled damp cut onion with Pre-Dust. Shake off excess Pre-Dust. 2) Completely submerge dusted onion in prepared All Purpose Batter. Let excess drain. 3) Place wet battered onion in dry Onion Blossom Breading and thoroughly coat. Shake off excess breading. 4) Deep fry with onion fingers pointing down in 350-degree oil until Golden.

Dry Onion Blossom Breading can be used in place of Pre-Dust but adhesion won't be as great.

USE WITH: All Purpose Batter Mix #3014, Pre-Dust #1002.

STANDARD PACK SIZE: 25 Lb Poly Liner in a Box and 5 Lb Heat sealed, Gas Flushed Bag.

Custom Packaging and/or Labeling is available on all our products.

FEATURES

- Crispy Coating with good adhesion
- Consistent product from day to day.
- Product in Poly Lined Bag in Box (25 Lb Bulk)
- Heat Sealed, Gas Flushed Bag (5 Lb)

BENEFITS

- Your Customer won't have Batter/Breading falling off
- All your Customers get the identical item every time
- No waste from torn or wet bags.
- Product stacks, stores and ships better.
- Box/Liner easy to re-close
- Convenient Size, Extremely long shelf life

"Batters, Breadings and BreadCrumb Since 1975"

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