



Das Brot, Inc. d/b/a

# TEXAS CRUMB & FOOD PRODUCTS

## BREADCRUMB

<b>FINE - PLAIN</b>	<b>ITEM #2002</b>
<p><u>DESCRIPTION</u> A Finely ground BreadCrumb that is Completely Seed and Grain Free. Granulation is Extremely Uniform and Color is Consistent from Batch to Batch. Being made from actual table bread, the product has a traditional white bread flavor.</p>	
<p><u>DIRECTIONS FOR USE:</u> We see this item used mostly for Coatings but it can be used as a binder or filler in Meatballs, Meatloaf, Salisbury Steaks, Sausages etc. Lasagna and Italian Meat/Cheese Pasta Fillings commonly contain this type of BreadCrumb and many traditional Italian Sauces are thickened with a clean Finely Ground BreadCrumb. Egg Salad, Tuna Salad and the like often contain Fine BreadCrumb to trap and maintain moisture without adding artificial ingredients.</p>	
<p><u>USE WITH:</u> When used as a coating, use #1002 Pre-Dust and #3014 All Purpose Batter Mix.</p>	
<p><u>STANDARD PACK SIZE:</u> 25 Lb Multi Wall Paper Bag, 15 Lb poly lined Box, 4 – 3 Lb Gas Flushed Bags in a Box</p>	
<p style="text-align: center;"><b><u>FEATURES</u></b></p> <p>Produced in our AIB approved Plant</p> <p>Seed Free Top Quality BreadCrumb</p> <p>Specific Granulation on Crumb Size</p> <p>No MSG, Flavor Enhancers or Artificial Flavors</p> <p>Consistent Color from Batch to Batch</p>	<p style="text-align: center;"><b><u>BENEFITS</u></b></p> <p>Quality and Consistency completely controlled in house by our staff. Nothing Co-Packed</p> <p>Cleaner, Better Taste and appearance</p> <p>Product is Consistent in Particle Size</p> <p>Quality that will always supplement your fine recipes</p> <p>No need to adjust Recipes for Color</p>

*"Batters, Breadings and BreadCrumb Since 1975"*

3324 TOWERWOOD DR. • DALLAS, TEXAS 75234 • (972) 243-8443 • 800-522-7862 • FAX (972) 484-9315  
e-mail: texascrumb@dasbrot.com • web: www.dasbrot.com