



Das Brot, Inc. d/b/a

TEXAS CRUMB & FOOD PRODUCTS

BREADCRUMB

MEDIUM - Plain

ITEM #2082

DESCRIPTION A Medium 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. Being slightly coarse the color tends to be darker than our Finely Ground BreadCrumb.

DIRECTIONS FOR USE: A Medium BreadCrumb like this is mostly seen being used as a binder or filler in Meatballs, Meatloaf, Salisbury Steaks, Sausages etc. Sometimes we see it in Stuffing's or mixed with Flours for a Complete Breading.

USE WITH: When used as a coating, use #1002 Pre-Dust and #3014 All Purpose Batter Mix.

STANDARD PACK SIZE: 25 Lb Multi Wall Paper Bag, 15 Lb poly lined Box, 4 – 3 Lb Gas Flushed Bags in a Box

FEATURES

Produced in our AIB approved Plant
Seed Free Top Quality BreadCrumb
Specific Granulation on Crumb Size
No MSG, Flavor Enhancers or Artificial Flavors
Consistent Color from Batch to Batch

BENEFITS

Quality and Consistency completely controlled in house by our staff. Nothing Co-Packed
Cleaner, Better Taste and appearance
Product is Consistent in Particle Size
Quality that will always supplement your fine recipes
No need to adjust Recipes for Color

"Batters, Breadings and BreadCrumb Since 1975"

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