



FOOD & CRISPY
THE
CRISPY
CRUNCHY & TASTY



AUTHENTIC AMERICAN BREAD CRUMBS
Your Best Coating Solutions

INNOVATION OF AMERICAN BREAD CRUMBS TO GLOBAL FOOD COATING INDUSTRIES

AUTHENTIC AMERICAN BREAD CRUMBS



Bon Chef American Bread Crumbs are made from oven baked bread with the high quality raw materials. They can be coarsely or finely ground into granulated shaped that give fried food crispy to crunchy mouth feel. Quality of bread crumbs plays an important role in delivering the perfect bite, appearance and flavor.

BENEFITS OF OUR AUTHENTIC AMERICAN BREAD CRUMBS

- Crispy to crunchy texture
- Longer frying time
- Less wastage when flash fry /par fried at further processing plant
- Easy to coat
- Perfect for fully cook coating
- Longer holding time of crispiness after fry
- Increase the pickup of the substrate
- Even color strength distribution
- No preservative added

BON CHEF SPECIALTIES

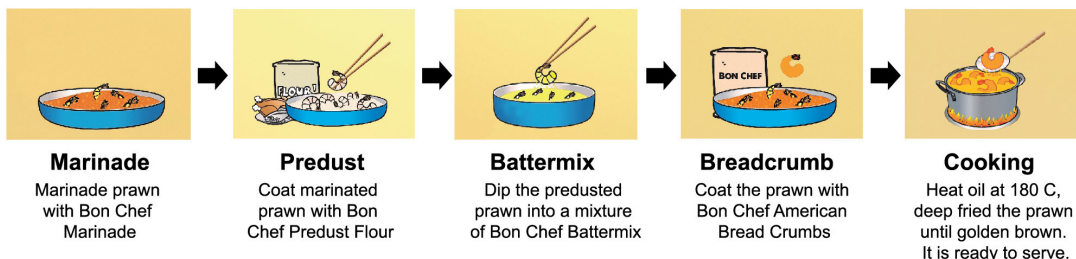
Bon Food manufacture and expanding range of American Bread Crumbs to your precise specifications.

Product	Color	Particle Size
American Bread Crumbs	White	1-5mm
	Yellow	1-5mm
	Orange	1-5mm
	Mixed Color	1-5mm

CUSTOMIZATION IS AVAILABLE

Together we develop bespoke food products that satisfy your needs.

Application Steps



BON FOOD INDUSTRIES SDN BHD (871963-A)

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CERTIFICATION
Our Quality Management Systems ISO 9001:2008 and ISO 22000:2005 certification is your guarantee of our clearly defined commitment to excellence and sound business practices. The information contained in this bulletin should not be construed as recommending the use of our products in violation of any patent, or as warranties (expressed or implied) of non-infringement or fitness for any particular purpose. Prospective purchasers are requested to conduct their own tests and studies to determine the fitness of our products for their own particular purposes and specific applications.