



AUTHENTIC JAPANESE PANKO

Bon Chef Japanese Bread Crumbs are made from oven baked bread with the high quality raw materials. They can be coarsely or finely ground into airy, sliver shaped that give fried food light and crispy coating. Quality bread crumbs play an important role in delivering the perfect bite, appearance and flavor.

BENEFITS OF OUR AUTHENTIC JAPANESE PANKO

- No preservative added
- Light & crispy texture
- Retain the juiciness of products after frying
- Perfect for upscale enhancement
- Flexibility of product applications for your needs
- Shelf life stable product for your cost saving of storing
- Convenient and easy to use

BON CHEF SPECIALTIES

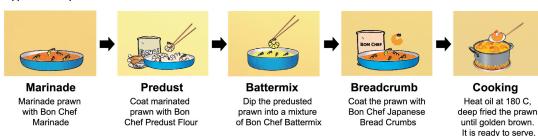
Bon Food manufacture and expanding range of Authentic Japanese Panko to your precise specifications.

Product	Color	Flake Size	Туре
Panko	White	3-8mm	Dry / Fresh
	Yellow	3-8mm	Dry / Fresh
	Orange	3-8mm	Dry / Fresh

CUSTOMIZATION IS AVAILABLE

Together we develop bespoke food products that satisfy your needs.

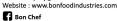
Application Steps





BON FOOD INDUSTRIES SDN BHD (871963-A)

No 27, Jalan Korporat 2/KU9, Off Persiaran Hamzah Alang, Kawasan Perindustrian Meru, 42200 Kapar, Selangor, Malaysia. Tel: +6 03-3393 5805 / +6 03-3396 0189 Fax: +6 03-3393 5705 Email: enquiry@bonfoodindustries.com













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 buisiness practices. The information contained in this bulletin should not be construed as recommeding the use of our products in violation of any patent, or as warranties (expressed or implied) of non-infringement or filmess for any particular purpose and specific applications.