

PREDUST, BATTER & BREADER

The combination of Bon Chef Predust, Batter & Breader brings an ultimate crispiness of crust and extreme juiciness of meat. It is specially developed to suite with poultry, seafood & vegetable. Formulated with herbs, spices and functional ingredients to enhance the taste of fried food to a higher level of perfection

BENEFITS OF BON CHEF PREDUST, BATTER & BREADER

- Ideal for poultry, seafood & vegetable
- Convenient & easy to use
- Visually attractive with perfectly delicious taste
- Long lasting crispiness

BON CHEF COATING SYSTEM

- Predust
- Specially formulated to increase the adhesion of food coating system.
- Battermix
- Developed with customize viscosity to meet the adhesion properties requirements.
- Breader

Enhance with herbs, spices & functional ingredients to indulge the consumer with better experience of eating quality from it visual, taste & texture with various breader profiles:

COATING SYSTEM PRODUCTS

CLASSIFICATION	
Predust:	Adhesive Batter
 Original Cheese Garlic Black Pepper Lemon Pepper BBQ 	1) Battermix 1+1.7 2) Battermix 1+2 3) Battermix 1+3 4) Battermix 1+4 5) Battermix 1+5 6) Battermix 1+7
Flour Breader Mix :	2 in 1 Function (Batter & Breader Mix)
1) Original 2) Hot & Spicy 3) Spicy Mexican BBQ 4) Tom Yum 5) Onion & Garlic 6) Karaage 7) Korean Style 8) Mix Grain 9) Wasabi	1) Original 2) Hot & Spicy 3) Spicy Mexican BBQ 4) Garlic 5) Wasabi 6) Tom Yum

CUSTOMIZATION IS AVAILABLE

Together we develop bespoke food products that satisfy your needs.



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CERTIFICATION
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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 fitness for any particular purpose. Prospective purchasers are requested to conduct their ownless and studies to determine the fitness of our products fortheir own particular purposes and specific applications.