

FRIED BATTER APPLICATION USAGE INSTRUCTIONS

Recommended dosage : 2-6% based on flour weight
Recommended recipe : Liquid batter

INGREDIENTS	WEIGHT
Batter Flour	100 g
Water	200 g
EKÖLITE KRY5 01 S	2 g

STEP BY STEP GUIDE

Prepare the liquid batter:

- In a mixing bowl, combine the Batter Flour and Water.
- Stir the mixture until it forms a smooth, consistent liquid batter.
- Add EKÖLITE KRY5 01 S into the batter.
- Continue stirring until the EKÖLITE KRY5 01 S is fully homogenised into the batter.
- Set the batter aside for later use.

Prepare the chicken:

- Take the chicken pieces that you intend to coat.
- Pre-dust the chicken by lightly coating it with pre-dust flour. This helps the batter adhere better to the chicken.

Coat the chicken:

- Dip each pre-dusted chicken piece into the prepared liquid batter. Ensure the chicken is evenly coated with the batter.
- After coating, dust the chicken once more, this time using batter or coating flour. This additional layer will contribute to the desired crispy texture.

Frying process:

- Preheat your deep fryer to 180 degrees Celsius (356 degrees Fahrenheit).
- Carefully place the coated chicken pieces into the preheated oil.
- For optimal results, pre-fry the chicken for approximately 1.30 minutes. Alternatively, if you prefer a deeper golden brown and crispier texture, you can fry them for 3-4 minutes. The frying time may vary depending on the size and thickness of the chicken pieces.

With these instructions, you're ready to create delectable, crispy chicken nuggets or popcorn chicken using EKÖLITE KRY5 01 S.

MANUFACTURING SITE

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www.futuraingredients.com



Enjoy the mouthwatering results of your culinary masterpiece, where the crispiness lasts, and the shines through.

FUTURA
i n g r e d i e n t s
designed by nature

EKÖLITE KRY5 01 S MIXED TRIGLYCERIDES

Transform the way you think about fats, and offers unique functional properties, as well as flexibility in creating improved mouth-feel of fried products and possibilities in the world of culinary innovation.

ADVANTAGES

EXTENDED SENSORY PLEASURE

Prolongs crispiness in fried foods; ensures a lasting crunch.

MINIMAL OIL MIGRATION

Reduces oil migration for a lighter, less greasy and more enjoyable eating experience, preserving the crispy texture and flavour of traditional fried foods.

UNPARALLELED MOISTURE AND JUICINESS

Keeps chicken popcorn and nuggets moist and juicy inside.

EXQUISITE CRUMB/APPEARANCE

Provides a visually appealing and satisfying batter coating.

HALAL AND KOSHER CERTIFIED INGREDIENTS

Made with ingredients compliant with diverse dietary preferences.

Elevating your chicken nuggets and popcorn to a new culinary frontier

■ Palm-based fat powder for easy application in a wide range of applications, including dry blends, seasonings.

■ Does not contain any Trans-Fatty Acids.

■ RSPO grades available.



Disclaimer: The information and recommendations contained herein are to the best of our knowledge reliable. However, nothing herein is to be construed as a warranty of representation in respect of safety in use, suitability, efficacy or otherwise including freedom from patent infringement. Users should conduct their own tests to determine the suitability of our product for their own specific purposes and the legal status for their intended use of the product.

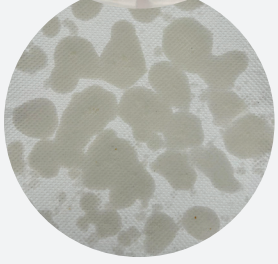
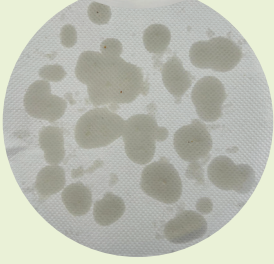
CHICKEN POPCORN APPLICATION

EKÖLITE KRY S 01 S in “Chicken Popcorn/Tender” Application (with market sample batter flour)

Ingredients of market sample*:
Wheat Flour, Tapioca Starch, Salt, Flavour Enhancer (E621, E635), Chili Powder (4.5%), Spices, Leavening Agents (E450, E500) and Anticaking Agent (E551)

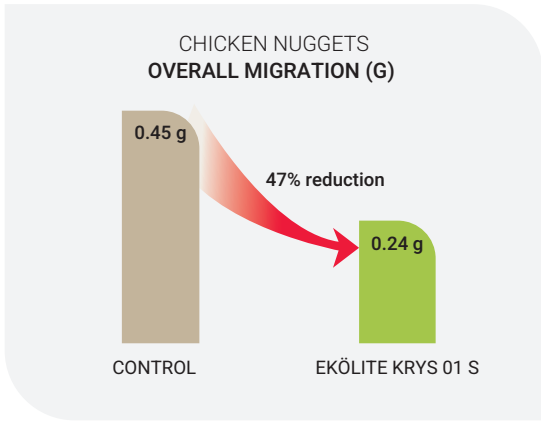
NUTRITIONAL PANEL OF MARKET SAMPLE

Serving Size: 40g	Serving per package: 12	
	PER 100G	PER SERVING
Energy	335 kcal	134 kcal
Protein	12.0 g	4.8 g
Fat	3.1 g	1.2 g
Carbohydrate	64.8 g	26.3 g
Total sugars	6.3 g	2.5 g
Sodium	3300 mg	1320 mg

ATTRIBUTES	CONTROL*	EKÖLITE KRY S 01 S
Sensory – Crispiness (After 30 minutes)	++	+++
Appearance		
Oil migration		

CHICKEN NUGGETS APPLICATION

ATTRIBUTES	CONTROL*	EKÖLITE KRY S 01 S
Sensory – Crispiness (After 30 minutes)	++	+++
Crumb/ Appearance and size	Flat and thick	Flat and thin
Appearance		
Oil migration		



EKÖLITE KRY S 01 S transcends the ordinary and brings a new level of excellence to fried chicken applications.

Let us help you elevate your culinary creations and bring innovation to your world of fried delights.

