



Breadcrumbs

Adhesive Batters

Tempura Batters

Croccopan: a wide range of high quality coating ingredients

Home Bake Breadcrumbs, available in several sizes and colour to suit individual customer requirements. They provide high crunchiness and friability to any kind of food products.

Adhesive Batters, suitable for adhering Croccopan breadcrumbs on any kind of food surfaces.

Tempura Batters, for crispy, golden and light fried food products.

Croccopan range

is ideal for chilled and frozen products such as:

- MEAT • FISH • VEGETABLE • CHEESE
- FRUIT • GASTRONOMY • READY PLANTS

MAIN CHARACTERISTICS

Croccopan products are made from carefully selected and controlled grains. They are:

Versatile and Flexible

suitable for processing any recipe.

Reliable

consistent quality and top performance thanks to a careful selection of raw materials used.

High Added Value

the innovative characteristics of Croccopan line, enhance the taste and the visual impact of the finished product generating great satisfaction also in the most demanding consumer.



Also available in:



BREADCRUMBS IN DIFFERENT COLORATIONS AND GRIST SIZE



Croccopan 11TS
color: white toasted
size: medium



Croccopan 42C
color: yellow
size: medium/large



Croccopan 52F
color: yellow
size: fine



Croccopan 13
color: yellow-orange
size: medium



Croccopan 71C
color: orange
size: medium/large



Croccopan 72C
color: red
size: medium/large



Croccopan Whole Wheat
100% Whole Wheat Flour
size: medium

Croccopan can be also blended with herbs and spices



BATTER MIXES

Adhesive Batter



Batter A110
ideal for:
White and red meats, fish, fried gastronomy, vegetables, cheeses

Tempura Batters



Tempura T432
ideal for:
fish and vegetables



Tempura T361
ideal for:
fish, vegetables and fruit

PACKAGING

- bags of kg 1 or kg 2 in cartons of kg 10 each
- n. 32 cartons placed on pallets 80x120 cm

CROCCOPAN products

are obtained from "PREMIUM" flours and ingredients which, thanks to a careful selection of raw materials and numerous quality controls, transfer to the finished product
Crunchiness, Lightness, Friability and Gold color



OmniaFood s.r.l.

via degli Olmetti, 44 A 4 - 00060 Formello (RM)
Tel. +39 06 90405248/49 - Fax. +39 06 90405168
info@omniafood.it

www.omniafood.it