



langloiscompany.com

**PRODUCT**

**SOUTHERN STYLE BREADER #038**

**FOOD GRADE**

This product shall be of food grade and in all respects, including labeling, in compliance with the Federal Food, Drug, and Cosmetic Act of 1939 as amended and all applicable regulations thereunder.

**DESCRIPTION**

This fine product was developed to yield a high quality breader for chicken, fish, vegetables and other meats. A balanced blend of herbs and spices gives this product a desirable flavor. The breader cooks up to a crispy golden brown on the outside while locking in juices on the inside. This product shall be free of rancid, bitter, musty, or other undesirable flavors or odors. The product shall be free of all types of foreign material as can be achieved through Good Manufacturing Practices.

**CONTAINER**

25 lb. Bag

**PREPARATION**

Using clean meats or vegetables, dip the desired product into a wash of water, milk, eggs, etc. Then roll the product in the breader to coat well. Shake off any excess breader. Deep fry the breaded product in hot oil until done. Product can set overnight without becoming soggy.

**STORAGE**

STORE IN DRY COOL PLACE, SHELF LIFE (120 DAYS).

**USES**

Use the product to make traditional fried chicken, chicken fried steaks, fried mushrooms or zucchini, onion rings, etc.

**INGREDIENTS**

Bleached **Wheat** Flour (enriched with niacin, iron, thiamine mononitrate, riboflavin, malted barley and folic acid), Salt, Spices, Monosodium Glutamate, Dextrose, Garlic and Onion Powder and Natural flavors.

**Allergen Warning: Contains Wheat**

**NUTRITION  
(Dry Mix Only)**

<b>Nutrition Facts</b>	
Serving Size 1/4 Cup (30g)	
Amount Per Serving	
<b>Calories</b> 100	Calories from Fat 5
% Daily Value*	
<b>Total Fat</b> 0g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
<b>Cholesterol</b> 0mg	0%
<b>Sodium</b> 1420mg	59%
<b>Total Carbohydrate</b> 20g	7%
Dietary Fiber 1g	3%
Sugars 0g	
<b>Protein</b> 3g	
Vitamin A 0%	• Vitamin C 0%
Calcium 0%	• Iron 6%
Folate 10%	
*Percent Daily Values are based on a 2,000 calorie diet.	