



langloiscompany.com

PRODUCT

KLEVER KOOK BREADING MIX #041

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 dry breader for vegetables, chicken, fish and other meats. A balanced blend of herbs and spices gives this product a delicious 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 & 50 lb. Bag

PREPARATION

Using cleaned meats or vegetables, dip the desired product into a wash of water, milk, eggs, etc. Then roll the product in the Klever Kook breader to coat completely. Shake off any excess breader. Deep fry the breaded product in hot oil until done. Breaded product can be refrigerated overnight.

USES

Use Klever Kook 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), Corn Flour, Salt, Dried Celery Seed, **Whey (from milk)**, **Dried Eggs**, Spices, Dried Garlic, Dried Onion and Leavening (sodium acid pyrophosphate and sodium bicarbonate).

Allergen Warning: Contains Wheat, Milk, & Eggs.

**NUTRITION
(Dry Mix Only)**

Nutrition Facts	
Serving Size 1/4 Cup (30g)	
Amount Per Serving	
Calories 100	Calories from Fat 5
% Daily Value*	
Total Fat 0.5g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 10mg	3%
Sodium 1270mg	53%
Total Carbohydrate 20g	7%
Dietary Fiber 1g	3%
Sugars 0g	
Protein 3g	
Vitamin A 0%	• Vitamin C 0%
Calcium 2%	• Iron 6%
Folate 10%	
*Percent Daily Values are based on a 2,000 calorie diet.	