

# Batters & Breadings

## Batters

We understand the complexity of formulating customized batters! Batters are an integral part of coating systems, developed to work with other components such as marinades, preducts, seasoning blends or breadings. This ensures the consistent, superior taste, texture and appearance of products.

Our formulated batters minimize the effects of variations in substrates and other ingredients. Meats, poultry, vegetables and other substrates can vary widely in moisture level, fat and protein content. The degree of denaturation, surface irregularities and variations in the expansion and conformation of protein may also come into play.

The right batters can help offset the effects of processing variables such as line speed, age and make of processing machinery, water quality, set-up time, the method of reconstitution used and the amount of breading pick-up. They can increase yields and also provide a way to differentiate products on the basis of flavor, texture and appearance.

[newlywedsfoods.com](http://newlywedsfoods.com)

1-800-621-7521



## Breadings

Not all commercial breadings perform the same. Each crumb's taste, texture, appearance and processing characteristics depend on its unique formulation and the way it was baked.

Newly Weds Foods' breading formulation team includes food scientists, culinary experts and processing consultants to ensure every formulation performs as well in your plant as in the lab.

## Breading Categories

- American Style Bread Crumbs
- Japanese Style Bread Crumbs
- Crackermeal
- Flour Breaders
- Gluten-Free Coatings



Appetizers



Fried Chicken



French Fries



Onion Rings