Dur br	eading and coating systems:										
Our breading and coasing systems.			Pretreatment			Interlayer		Outside breading			
			Clear Coating Thin coating	Milkwash Thin batter	Predust Predusting with flour	Batter batter	Intermediate Intermediate flour dusting	Tempura Baking batter	Dusting Outside flouring	Breader Outside breading	Crumb Breadcrumbs
	Application	Substrate texture									
Seafood	Trout meunière, fried herring	very moist, smooth							1. 2.	2.	
	Breaded pollack, fish fingers	very moist, smooth				1.				2.	2.
	Fried fish, Kibbeling	very moist, smooth		11			2.	3.			
	Fish cake	moist, coarse			1.	1. 2.				2. 3.	2. 3.
	Breaded scampi	moist, very smooth		1.	11	2. 3.			2.	4.	3. 4.
	Breaded calamari	very moist, smooth		1.			2.	3.			
Poultry	Breaded fillet, sliced	moist, coarse			11	1. 2.				2. 3.	2.
	Breaded poultry with skin, fried chicken	moist, very smooth			1.	1. 2.				2.	2. 3.
	Drumsticks, wings, grown pieces	dry, smooth	1.	11	1.	1. 2.	2.	3.		2.	2. 3.
	Nuggets, restructured meat	moist, coarse		1.		1.	2.	3.			2.
	Protection against iceing	moist, smooth									
Pork	Breaded fillet	moist, coarse				1.				2.	2.
	Breaded sausage in slices	dry, smooth				1. 3.	2.			4.	4.
	Corn dogs, sausage in baking batter	dry, smooth						1			
	Protection against iceing	moist, smooth	1								
Potato products	French fries	dry, smooth	11								
	Potato wedges, wedges	dry, smooth	1								
	Swiss hash browns	dry, smooth	11								
	Potato croquettes	moist, coarse							2.	2.	2.
Vegetables	Onion rings, mushrooms, cauliflower	dry, smooth–coarse		1.			2.	3.			
Meat analogues	Vegetarian/vegan nuggets, pre-cooked	dry, coarse		11			2.	3.			2.
	Vegetarian/vegan schnitzel, pre-cooked	dry, coarse				1.				2.	2.
10	Mozzarella sticks cheese nuggets	dry smooth		7		2	2			4	4

Mozzarella sticks, cheese nuggets

3-stage

Breaded Camembert

2-stage

1-stage

dry, smooth

4-stage

very dry, smooth

Multi-stage

3.5.

2.
4.

4. 6.

4. 6.

4. 6.

1.