CLAIMS

1. A breadcrumb mix comprising:

breadcrumbs; and

a breadcrumb modifier,

wherein the breadcrumb modifier comprising:

(a) a pregelatinized hydroxypropylated starch and/or a pregelatinized acetylated starch;

(b) a protein material; and

(c) a thickener.

~~A breadcrumb modifier comprising a pregelatinized hydroxypropylated starch and/or a pregelatinized acetylated starch.~~

~~2. The breadcrumb modifier according to claim 1, further comprising at least one selected from the group consisting of protein materials and thickeners.~~

~~3~~2. The breadcrumb mix according to claim 1, wherein ~~T~~the breadcrumb modifier ~~according to claim 2, comprising~~ comprises

(a) 20% by mass or more of the pregelatinized hydroxypropylated starch and/or the pregelatinized acetylated starch; and

(b)/(c) 5 to 80% by mass in total of ~~at least one selected from the group consisting of~~ the protein material~~s~~ and the thickener~~s~~.

~~4~~3. The breadcrumb mix according to claim 1 or 2, ~~The breadcrumb modifier according to any one of claims 1 to 3,~~ wherein the breadcrumb modifier is in powder form.

~~5. A breadcrumb mix comprising: breadcrumbs; and the breadcrumb modifier according to any one of claims 1 to 4.~~

~~6~~4. The breadcrumb mix according to ~~claim 5~~any one of claims 1 to 3, comprising 3 to 70 parts by mass of the breadcrumb modifier relative to 100 parts by mass of the breadcrumbs.

~~7~~5. The breadcrumb mix according to ~~claim 5 or 6~~any one of claims 1 to 4, comprising 50 to 95% by mass of the breadcrumbs.

~~8~~6. The breadcrumb mix according to any one of ~~claims 5 to 7~~claims 1 to 5, wherein the breadcrumb modifier attaches to surfaces of the breadcrumbs.

~~9~~7. A cooked breaded food comprising the breadcrumb mix according to any one of ~~claims 5 to 8~~ claims 1 to 6 attaching thereto.

~~10~~8. A method for producing a breadcrumb mix, the method comprising attaching a composition to a surface of breadcrumbs, the composition comprising:

(a) a pregelatinized hydroxypropylated starch and/or a pregelatinized acetylated starch~~ to surfaces of breadcrumbs.~~;

(b) a protein material; and

(c) a thickener.

~~11. The method according to claim 10, comprising attaching, to the surfaces of the breadcrumbs, a composition comprising the pregelatinized hydroxypropylated starch and/or the pregelatinized acetylated starch and at least one selected from the group consisting of protein materials and thickeners.~~

~~12~~9. The method according to ~~claim 11~~claim 8, wherein the composition contains

(a) 20% by mass or more of the pregelatinized

hydroxypropylated starch and/or the pregelatinized acetylated starch and

(b)/(c) 5 to 80% by mass in total of ~~at least one selected from the group consisting of~~ the protein material~~s~~ and the thickener~~s~~.

~~13~~10. The method according to ~~any one of claims 10 to 12~~claim 8 or 9, wherein ~~the pregelatinized hydroxypropylated starch and/or the pregelatinized acetylated starch or~~ the composition is in powder form.

~~14~~11. The method according to any one of ~~claims 10 to 13~~claims 8 to 10, wherein 3 to 70 parts by mass of ~~the pregelatinized hydroxypropylated starch and/or the pregelatinized acetylated starch or~~ the composition is attached to 100 parts by mass of the breadcrumbs.

~~15~~12. A method for producing a cooked breaded food, the method comprising: attaching the breadcrumb mix according to any one of ~~claims 5 to 8~~claims 1 to 6 directly to a surface of a food material; and baking or deep-frying, with oil, the food material having the breadcrumb mix attaching thereto.