CLAIMS

1. A microwave cookable or reheatable foodstuff coating composition consisting of 55 to 80 wt% water and 20 to 45 wt% by dry weight of an ingredient mixture consisting of:

   a. 35 to 60 wt% of a flour component selected from the group consisting of:

      one or more of soy flour, maize flour, rice flour and wheat flour;

   b. 15 to 35 wt% of non-modified starch;
   c. 0.1 to 5 wt% of a gelling agent;
   d. 0 to 15 wt% of modified starch; and
   e. 0 to 35 wt% of other edible ingredients;

2. A coating composition as claimed in claim 1, wherein the flour component comprises rice flour.

3. A coating composition as claimed in claim 1, wherein the flour component is selected from soy flour, maize flour, wheat flour and combinations thereof.

4. A coating composition as claimed in claim 1, wherein the flour component is a mixture of soy flour and a cereal flour selected from maize flour, wheat flour, rice flour and combinations thereof.

5. A. coating composition as claimed in any preceding claim, wherein the ingredient mixture contains 0.1 to 5 wt% of a gelling agent selected from the group consisting of: collagen, alginate, xanthan gum, gelatine, guar gum, agar gum, gum arabic, locust bean gum, carrageenan and combinations thereof.

6. A coating composition as claimed in any preceding claim, wherein the ingredient mixture comprises 5-25 wt% of egg solids, preferably egg solids from egg material selected from whole gg, egg yolk, egg white and combinations thereof.

7. A coating composition as claimed in any preceding claim wherein the ingredient mixture comprises 20 to 32 wt% non-modified starch.

8. A coating composition as claimed in any preceding claim wherein the non-modified starch is non-modified high amylose starch.

9. A coating composition as claimed in any preceding claim wherein the flour component has a fat content from about 15 wt% to about 33 wt%.

10. A coating composition as claimed in any preceding claim wherein the weight ratio of flour to non-modified starch is in the range from about 4:3 to about 2:1.

11. A coating composition as claimed in any preceding claim, wherein the ingredient mixture comprises 0.5 to 3 wt% of the gelling agent.

12. A coating composition as claimed in any preceding claim wherein the gelling agent is guar gum.

13. A coating composition as claimed in any preceding claim having a viscosity of about 380 to about 400 cP at 16°C using a Brookfield viscometer with a number 3 spindle to 60 rpm.

14. A method of coating a microwave cookable or reheatable foodstuff comprising the steps of applying a coating composition as claimed in any of the preceding claims to an edible solid substrate, followed by the application of a crumb layer.

15. A method of coating a microwave cookable or reheatable foodstuff wherein the edible solid substrate has been precoated with an aqueous pre-coating composition, said aqueous pre-coating composition comprising 97 to 99.7 wt% water and 0.3 to 3.0 wt% by dry weight of an ingredient mixture including:

28 to 40% starch;
18 to 30% thickener;
20 to 35% xanthan gum;
10 to 25% egg albumen;

followed by application of fine crumb to the aqueous coating to form a layer of fine crumb encasing the substrate; and applying the coating composition as claimed in any of claims 1-13 to the crumb layer.

16. A microwave cookable or reheatable food composition comprising a coating composition as claimed in any of claims 1 to 13.

17. A microwave cookable or reheatable foodstuff manufactured by the method as claimed in claim 14 or 15.

CLAIMS

1. A microwave cookable or reheatable foodstuff coating composition comprises 55 to 80 wt% water and 20 to 45 wt% by dry weight of an ingredient mixture including:
   a. 35 to 60 wt% of a flour component comprising one or more flours selected from soy flour, maize flour, rice flour and wheat flour;
   b. 15 to 35 wt% of non-modified starch;
   c. 0.1 to 5 wt% of a gelling agent;
   d. 0 to 15 wt% of modified starch; and
   e. 0 to 35 wt% of other edible ingredients.

2. A coating composition as claimed in claim 1, wherein the flour component is selected from soy flour, maize flour, wheat flour, rice flour and combinations thereof.

3. A coating composition according to claim 2, wherein the flour component is selected from soy flour, maize flour, wheat flour and combinations thereof.

4. A coating composition as claimed in any one of the preceding claims, wherein the flour component is a mixture of soy flour and a cereal flour selected from maize flour, wheat flour, rice flour and combinations thereof.

5. A coating composition as claimed in any one of the preceding claims, wherein the flour component comprises a mixture of two or more gluten free flours including maize flour.

6. A coating composition as claimed in any one of the preceding claims, wherein the ingredient mixture contains 0.1 to 5 wt% of a gelling agent selected from the group consisting of: collagen, alginate, xanthan gum, gelatine, guar gum, agar gum, gum arabic, locust bean gum, carrageenan and combinations thereof.

7. A coating composition as claimed in any one of the preceding claims, wherein the ingredient mixture comprises 5-25 wt% of egg solids, preferably egg solids from egg material selected from whole egg, egg yolk, egg white and combinations thereof.

8. A coating composition as claimed in any one of the preceding claims wherein the ingredient mixture comprises 20 to 32 wt% non-modified starch.

9. A coating composition as claimed in any preceding claim wherein the non-modified starch is non-modified high amylose starch.

10. A coating composition as claimed in any preceding claim wherein the flour component has a fat content from about 15 wt% to about 33 wt%.

11. A coating composition as claimed in any preceding claim wherein the weight ratio of flour to non-modified starch is in the range from about 4:3 to about 2:1.

12. A coating composition as claimed in any preceding claim, wherein the ingredient mixture comprises 0.5 to 3 wt% of the gelling agent.

13. A coating composition as claimed in any preceding claim wherein the gelling agent is guar gum.

14. A coating composition as claimed in any preceding claim having a viscosity of about 380 to about 400 cP at 16°C using a Brookfield viscometer with a number 3 spindle to 60 rpm.

15. A method of coating a microwave cookable or reheatable foodstuff comprising the steps of applying a coating composition as claimed in any of the preceding claims to an edible solid substrate, followed by the application of a crumb layer.

16. A method as claimed in claim 15 wherein the edible solid substrate has been pre-coated with an aqueous pre-coating composition, said aqueous pre-coating composition comprising 97 to 99.7 wt% water and 0.3 to 3.0 wt% by dry weight of an ingredient mixture including:

28 to 40% starch;
18 to 30% thickener;
20 to 35% xanthan gum;
10 to 25% egg albumen;

followed by application of fine crumb to the aqueous coating to form a layer of fine crumb encasing the substrate; and

applying the coating composition as claimed in any of claims 1-14 to the crumb layer.

17. A microwave cookable or reheatable food composition comprising a coating composition as claimed in any of claims 1 to 14.

18. A microwave cookable or reheatable foodstuff manufactured by the method as claimed in claim 15 or 16.