

ABSTRACT

The present invention relates to novel breadcrumbs and a preparation method therefor. The breadcrumbs of the present application have a high proportion of larger bread grains than those of typical breadcrumbs, are crisper than typical breadcrumbs with no yeast fermentation processes, keep a crispy texture even after being cooked, and have high stability in distribution. In addition, the breadcrumbs of the present application look bright in color, retain the bright color even after being cooked, and are highly efficient when it comes to mass production with no need of yeast fermentation and aging processes for the preparation thereof.