CLAIMS

1. A breadcrumb mix comprising breadcrumbs blended with a breadcrumb modifier, the breadcrumb modifier comprising

(a) from 20 to 90 mass% of a protein material,

(b) from 1 to 60 mass% of a thickener, and

(c) from 0.1 to 5 mass% of an oil or fat,

wherein in the total amount of the breadcrumb mix, the content of the protein material relative to 100 parts by mass of the breadcrumbs is from 2.75 to 22.5 parts by mass, the content of the thickener relative to 100 parts by mass of the breadcrumbs is from 0.5 to 15 parts by mass, and the content of the oil or fat relative to 100 parts by mass of the breadcrumbs is from 0.015 to 1.2 parts by mass,

wherein the protein material is one or more selected from the group consisting of gluten and dried egg white, and the thickener is one or more selected from the group consisting of pregelatinized starch and glucomannan.

2. The breadcrumb mix according to claim 1, wherein the breadcrumb modifier comprises from 55 to 80 mass% of the protein material and from 10 to 40 mass% of the thickener.

3. The breadcrumb mix according to claim 1 or 2, wherein the oil or fat is a vegetable oil or fat.

4. The breadcrumb mix according to any one of claims 1 to 3, wherein the breadcrumb modifier comprises from 80 to 100 mass% in total of the protein material, the thickener, and the oil or fat.

5. The breadcrumb mix according to any one of claims 1 to 4, wherein the breadcrumb modifier is a powder.

6. The breadcrumb mix according to claim 5, wherein the

powder has an average particle size of from 20 to 500 μm.

7. The breadcrumb mix according to any one of claims 1 to 6, wherein the breadcrumb modifier is attached to the surfaces of the breadcrumbs.

8. The breadcrumb mix according to any one of claims 1 to 7, wherein the mix has an average particle size of from 100 μm to 7 mm.

9. A breaded and cooked food, comprising the breadcrumb mix according to any one of claims 1 to 8 attached thereto.

10. A method of making breaded and cooked food, comprising:

directly attaching the breadcrumb mix according to any one of claims 1 to 8 to the surface of a food item; and

baking or frying, using oil, the food item to which the breadcrumb mix has been attached.

11. A method of making a breadcrumb mix according to any one of claims 1 to 8, comprising blending 100 parts by mass of breadcrumbs with from 5 to 40 parts by mass of the breadcrumb modifier.

12. The method according to claim 11, wherein the breadcrumb mix comprises 71 to 95 mass% of the breadcrumbs.

13. The method according to claim 11 or 12, comprising:

mixing the protein material, the thickener, and the oil or fat to prepare the breadcrumb modifier as defined in any one of claims 1 to 8; and

blending from 5 to 40 parts by mass of the breadcrumb modifier with 100 parts by mass of the breadcrumbs.

14. The method according to claim 13, wherein the

breadcrumb modifier is attached to the surfaces of the breadcrumbs by blending the breadcrumbs with the breadcrumb modifier.

15. A method of making breaded and cooked food, comprising:

directly attaching the breadcrumb mix made by the method according to any one of claims 11 to 14 to the surface of a food item; and

baking or frying, using oil, the food item to which the breadcrumb mix has been attached.