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(54) Title: CRUMB COATING FOR FOOD PRODUCTS

(57) Abstract: A method of manufacture of a crumb coated food product comprising the steps of: forming an aqueous mixture comprising: a flour mixture comprising one or more flours, sodium bicarbonate, optional additives selected from processing aids, salts, colourants and, water; adding the mixture into an extruder; adding an aqueous gelling agent to the extruder; extruding the resultant mixture at a temperature greater than 100°C to form an extrudate; allowing the extrudate to expand to form a porous product; drying the product, and milling the dried product to form a crumb.



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