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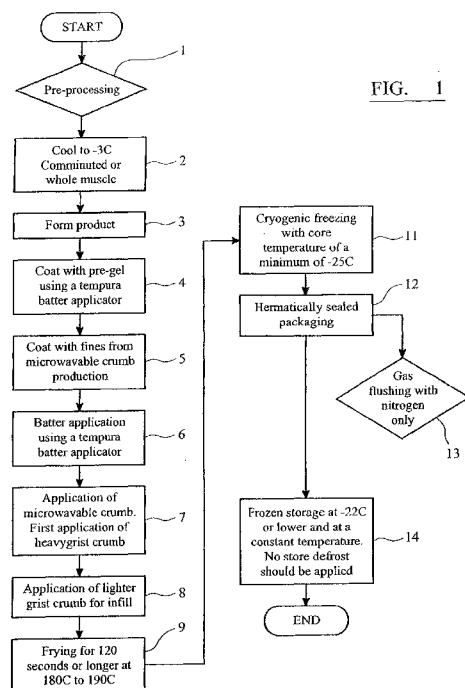
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(54) Title: PRODUCTION OF MICROWAVEABLE COATED FOOD PRODUCTS



(57) Abstract: A method of producing a frozen, microwaveable, coated food product, said method comprising the steps of: providing a portion of a solid or solidified substrate; coating the portion with an aqueous precoating liquid to form a precoated portion; applying a coating of bonding crumb to the precoated portion to form a crumb coated portion; applying a batter to the crumb coated portion to form a batter coated portion; applying a coating of coating crumb to the batter coated portion to form a breaded portion; frying the breaded portion by contacting said breaded portion for at least 100 seconds with hot oil having a temperature of at least 150°C, thereby producing a fried coated portion having a core temperature in excess of 70°C; and freezing the fried coated portion by introducing said fried portion into a freezer; wherein the core temperature of the fried coated portion is not less than 50°C, preferably not less than 60°C when said fried portion is introduced into the freezer and wherein said core temperature is reduced to less than -15°C, using cryogenic freezing.