

ABSTRACT

A novel, smooth coating material having a defined shape and an advantageously low oil uptake on deep-frying is made by:

- a) extruding a dough comprising from 10 to 60% by dry weight protein and from 90 to 40% by dry weight starch through an appropriately shaped die; providing that when the dough comprises from 30 to 60% protein, the dough is extruded at a temperature of from 60 to 100°C; and when the dough comprises below 30% protein the protein is substantially a fast hydrating protein and the dough is extruded at a temperature of less than 40°C;
- b) cutting the appearing extrudate into approximately equally thick sections to form a shaped pellet; and
- c) expanding the pellet, preferably by frying in oil.

This Sheet Has Been Replaced

