CLAIMS

1. A breadcrumb modifier, comprising:
~~from 20 to 90~~from 55 to 80 mass% of a protein material~~,~~;
~~from 1 to 60~~from 10 to 40 mass% of a thickener~~,~~; and
from 0.1 to ~~5~~3 mass% of an oil or fat.

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

~~3~~2. The breadcrumb modifier according to claim 1~~ or 2~~, wherein the protein material is one or more selected from the group consisting of wheat protein, egg protein, lactoprotein, and soybean protein.

~~4~~3. The breadcrumb modifier according to ~~any one of claims 1 to 3~~claim 1 or 2, wherein the thickener is one or more selected from the group consisting of pregelatinized starch, glucomannan, agar, curdlan, sodium alginate, carrageenan, and gellan gum.

~~5~~4. The breadcrumb modifier according to any one of claims 1 to ~~4~~3, wherein the oil or fat is a vegetable oil or fat.

~~6~~5. The breadcrumb modifier according to any one of claims 1 to ~~5~~4, wherein the breadcrumb modifier comprises from 80 to 100 mass% in total of the protein material, the thickener, and the oil or fat.

~~7~~6. The breadcrumb modifier according to any one of claims 1 to ~~6~~5, wherein the breadcrumb modifier is a powder.

~~8~~7. The breadcrumb modifier according to claim ~~7~~6, wherein the powder has an average particle size of from 20 to 500 μm.

~~9~~8. A breadcrumb mix, comprising:

breadcrumbs; and

the breadcrumb modifier comprising the protein material, the thickener and the oil or fat according to any one of claims 1 to ~~8~~7,

wherein the breadcrumb mix comprises from 5 to 40 parts by mass of the breadcrumb modifier relative to 100 parts by mass of breadcrumbs.

~~10~~9. The breadcrumb mix according to claim ~~9~~8, comprising from 71 to 95 mass% of the breadcrumbs.

~~11~~10. The breadcrumb mix according to claim ~~9~~8 or ~~10~~9, wherein the mix comprises ~~from 1 to 36~~from 2.75 to 32 parts by mass of the protein material, ~~from 0.05 to 24~~from 0.5 to 16 parts by mass of the thickener, and from 0.005 to ~~2~~1.2 parts by mass of the oil or fat relative to 100 parts by mass of the breadcrumbs.

~~12~~11. The breadcrumb mix according to any one of claims ~~9 to 11~~8 to 10, wherein the breadcrumb modifier is attached to the surfaces of the breadcrumbs.

~~13~~12. The breadcrumb mix according to any one of claims ~~9 to 12~~8 to 11, wherein the mix has an average particle size of from 100 μm to 7 mm.

~~14~~13. A breaded and cooked food, comprising the breadcrumb mix according to any one of claims ~~9 to 13~~8 to 12 attached thereto.

~~15~~14. A method of making breaded and cooked food,

comprising:

directly attaching the breadcrumb mix according to any one of claims ~~9 to 13~~8 to 12 to the surface of a food item; and

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

~~16~~15. A method of making a breadcrumb mix, comprising blending 100 parts by mass of breadcrumbs with from 5 to 40 parts by mass of the breadcrumb modifier comprising the protein material, the thickener, and the oil or fat according to any one of claims 1 to ~~8~~7.

~~17~~16. The method according to claim ~~16~~15, wherein the breadcrumb mix comprises 71 to 95 mass% of the breadcrumbs.

~~18~~17. The method according to claim ~~16 or 17~~15 or 16, wherein the breadcrumb mix comprises ~~from 1 to 36~~from 2.75 to 32 parts by mass of the protein material, ~~from 0.05 to 24~~from 0.5 to 16 parts by mass of the thickener, and from 0.005 to ~~2~~1.2 parts by mass of the oil or fat relative to 100 parts by mass of the breadcrumbs.

~~19~~18. The method according to any one of claims ~~16 to 18~~15 to 17, comprising:

mixing the protein material, the thickener, and the oil or fat to prepare the breadcrumb modifier according to any one of claims 1 to ~~8~~7; and

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

~~20~~19. The method according to claim ~~19~~18, wherein the breadcrumb modifier is attached to the surfaces of the breadcrumbs by blending the breadcrumbs with the breadcrumb modifier.

~~21~~20. A method of making breaded and cooked food, comprising:

directly attaching the breadcrumb mix made by the method according to any one of claims ~~16 to 20~~15 to 19 to the surface of a food item; and

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