



ABSTRACT

CRUMB COATING COMPOSITION

5 A crumb coating composition formed by agglomeration which comprises:

(a) an insoluble powdered protein at least 80% of which has a particle size of greater than 0.5mm; and

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(b) a soluble protein or polysaccharide capable of being heat set during crumb manufacture;

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which is used for coating food products and has beneficial crispness qualities, particularly where the food product is prepared for consumption via microwave heating.