CLAIMS

1. A breadcrumb modifier, comprising from 20 to 90 mass% of a protein material, from 1 to 60 mass% of a thickener, and from 0.1 to 5 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. 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. The breadcrumb modifier according to any one of claims 1 to 3, 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. The breadcrumb modifier according to any one of claims 1 to 4, wherein the oil or fat is a vegetable oil or fat.

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

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

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

μm.

9. 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,

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

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

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

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

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

15. A method of making breaded and cooked food, comprising:

directly attaching the breadcrumb mix according to any one of claims 9 to 13 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. 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.

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

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

19. The method according to any one of claims 16 to 18, 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; and

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

20. The method according to claim 19, wherein the breadcrumb modifier is attached to the surfaces of the

breadcrumbs by blending the breadcrumbs with the breadcrumb modifier.

21. 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 to the surface of a food item; and

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