



FIBRECOAT : FILMOGENIC BARRIER FOR FRIED PRODUCT

FIBRECOAT SPRAY

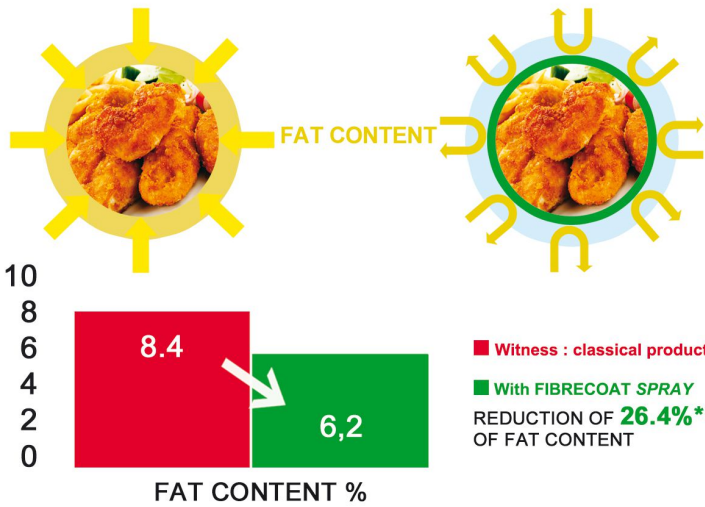
Reduced the lipids absorption of fried breaded products : 26,4% reduction of fat content.
Improve crunchiness
Slightly enhance organoleptic properties of the fried breaded products

FIBRECOAT TEMPURA

Made up of 100% natural seaweed extract and vegetable fibres
Preparation of donut dough for fried chicken.
The product should be directly added to the tempura mixture. The pastry will form a network and will prevent the frying oil from soaking the piece of food.
Reduction of 20% of the fat content

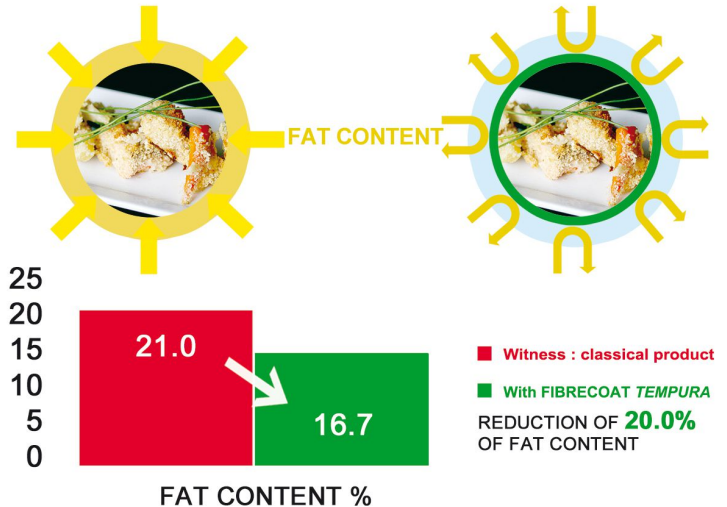
Witness :
classical product

Product with :
FIBRECOAT SPRAY



Witness:
classical product

Product with :
FIBRECOAT TEMPURA



*Results certified by ITERG (French Institute for Fats & Oils - F 33600 PESSAC)

Let us formulate your future together

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