

Panko flakes

Wheat

Versatile applications for appearance & texture



Panko - fluffy, light flakes for the typical Asian style.

Originally made from white bread without a crust, there are marked differences to conventional breadcrumbs. Thanks to our modern, 100% physical production process, we can produce particularly light-coloured, fluffy, light and defined porous flakes in an elongated shape. This trend product is a natural ingredient and can be used as a binding system or as crunchy breadcrumbs.

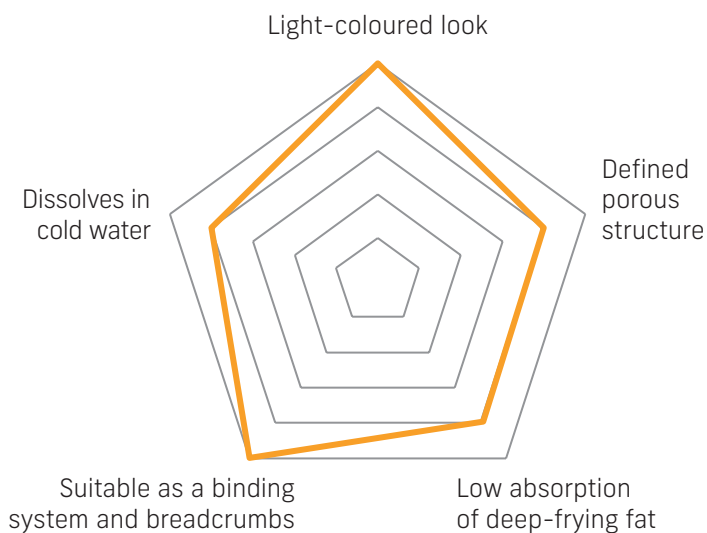


Panko definition

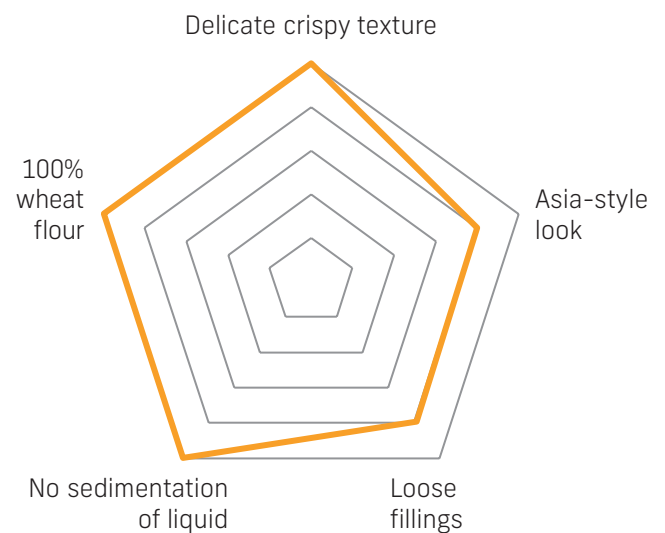
„PAN“ = bread

„KO“ = flour

Advantages of panko breadcrumbs



Consumer benefits



Applications and advantages

Deep-fried specialties - Asia Style

- Very low deep-frying fat consumption
- Pronounced crunchy effect
- Short bite
- Finger food
- Vegetable sticks
- Nuggets



Fillings - Binding system

- Disperses in cold liquids
- High binding power
- Optimised fluffiness for meat fillings
- Vegan vegetable fillings
- Pelmeni
- Empanadas
- Maultaschen
- Tortellini



Baking ingredient

- Optimises water distribution and binding in frozen products
- Natural water binding
- Improved baking freshness
- Substitution of potato flakes
- Optimised machine performance



Panko flakes are made exclusively from wheat from sustainable and controlled cultivation in Germany.

- GMO free
- Short transport routes (no expensive import)
- Fast availability



