

BREADINGS & SEASONINGS

Easy and flavorful ways to turn your menu items into customer favorites!



Breadings and seasonings give cooked foods much of their flavor and texture, so it's important to choose well. Henny Penny offers an extensive collection of breading and seasoning formulations, with something for every taste, menu and health concern.

INSIDE

A number of breadings and seasonings crafted exclusively for Henny Penny fryers, combis and rotisseries, bulk packaged for convenience and economy.






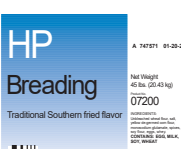
- Flavor profiles, menu suggestions and ordering information for all Henny Penny breadings and seasonings.
- Breading basics and tips.
- 6 easy steps to perfectly breaded chicken.



BREADING BASICS

Breaded textures will be softer when pressure fried and crispier when open fried.

- Make sure product is wet before breading.
- Most breadings adhere better when breaded product sits for 15-30 minutes before frying. With finer, granulated breadings, product can be fried immediately.





PRODUCT	FLAVOR PROFILE	MENU SUGGESTIONS	ORDER NUMBER
<p>Regular PHT Breading</p>  <p>H KP</p>	<p>Balanced seasoning and flavor for a well-rounded and complete taste, with a soft texture—not crispy. It's what you expect when you think of fried chicken. Salty, but not crunchy.</p> <p>Texture: Soft Taste: Regular</p>	<p>The original Henny Penny Red Label breading developed especially for pressure fried chicken. Use for anything but sweets. Excellent for pork chops, cutlets and most veggies. Also great for combi-roasted chicken.</p> <p>Let breaded product sit 15 to 30 minutes before frying.</p>	<p>45 lb (20.4 kg) bulk case 07300</p> <p>NO MSG 45 lb (20.4 kg) bulk case 07625</p>
<p>Medium Spicy PHT Breading</p>  <p>KOF-K</p>	<p>A well-balanced breading similar in character to Regular PHT with selectively added seasonings for additional flavor.</p> <p>Texture: Soft Taste: Flavorful</p>	<p>Use with any or all of the same wide-ranging menu items as Regular PHT breading when you're looking for just a bit more flavor in the breading.</p> <p>Let breaded product sit 15 to 30 minutes before frying.</p>	<p>50 lb (22.7 kg) bulk case 07570</p>
<p>Spicy PHT Breading</p>  <p>H KP</p>	<p>A rich blend of spices and seasonings with a little more flavor and zest added to the Medium Spicy PHT. A very good all around breading. More of a full taste—not traditional, but not “hot” to the palette.</p> <p>Texture: Soft Taste: Full</p>	<p>Used frequently for breaded pork chops and wedge fries to punch up the initial flavor burst you get from the breading.</p> <p>Let breaded product sit 15 to 30 minutes before frying.</p>	<p>45 lb (20.4 kg) bulk case 07360</p>
<p>Regular I PHT Breading</p>  <p>KOF-K</p>	<p>A slightly milder version of the Regular PHT breading. Nice golden color and traditional texture.</p> <p>Texture: Soft Taste: Mild</p>	<p>Use in place of regular PHT for a bit less breading flavor that allows the food's natural flavors to come forward.</p> <p>Let breaded product sit 15 to 30 minutes before frying.</p>	<p>50 lb (22.7 kg) bulk case 07550</p> <p>NO MSG 50 lb (22.7 kg) bulk case 07781</p>
<p>Five Star Breading</p>  <p>KOF-K</p>	<p>A blend of seasonings that produces the look and taste of traditional Southern fried chicken. Visible pepper, a bit lighter in color with a slightly softer crust.</p>	<p>Chicken or any Southern style protein. Try 2-stage frying for a softer crust: start with a higher temperature to brown, then cook slightly longer than normal at a lower temperature.</p>	<p>45 lb (20.4 kg) bulk case 07830</p>
<p>HP Breading</p>  <p>KOF-K</p>	<p>Not quite as salty as Regular PHT breading. Same color and texture with subtle differences in taste.</p>	<p>Often used for chicken-fried steak, fried okra and other traditional Southern fried items.</p>	<p>45 lb (20.4 kg) bulk case 07200</p>

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H = Halal certified KP = Kosher Pareve certified KOF-K = Kosher Supervision certified

MORE BREADING TIPS...





- To create hot-spicy flavor, use Hot Marinade Seasoning with Marinade Breading.
- For extra crispy texture, bread twice with Double Dip Breading using Double Dip Wash between coatings.
- For excellent batter or tempura for shrimp and fish, pre-bread product before dipping in batter.

PRODUCT	FLAVOR PROFILE	MENU SUGGESTIONS	ORDER NUMBER
Marinade Breading 	<p>Great all-around breading when used with Marinade or Hot Marinade Seasoning mix. Made with less salt in order to marry up to flavors in marinade. Not meant to be used as a "low-salt" breading.</p> <p>Texture: Crisp Taste: Mild (use with Marinade Seasoning mix for full flavor)</p>	<p>Designed to be used with marinated product. Great for creating flavored/seasoned bonein fried chicken or "dry" spicy-hot wings, tenders or nuggets. Great for shrimp and chops, too. Not best for veggies.</p> <p>Fry immediately after breading marinated product.</p>	<p>45 lb (20.4 kg) bulk case 07400</p>
Marinade Seasoning 	<p>A seasoning mix for a salty, seasoned marinade that is drawn into product. Formulated for use with Marinade Breading, which provides breaded texture without additional, overpowering flavor.</p> <p>Taste: Full throughout product Color: Does not darken</p>	<p>Mix it up with water to form a brine. A great way to create signature chicken or other proteins by imparting flavor into the meat, not just the skin or breaded crust.</p> <p>Marinate 4 to 24 hours before breading or frying.</p>	<p>30 lb (13.6 kg) bulk case 07450</p>
Hot Marinade Seasoning 	<p>Highly seasoned, spicy hot marinade mix formulated for use with Marinade Breading to add texture for fried products.</p> <p>Taste: Hot, spicy throughout product Color: Does not darken</p>	<p>Excellent way to create signature hot wings. Fry them "naked" or with Marinade Breading. Toss in sauce for wet wings. Great for spicy bone-in chicken or chops.</p> <p>Marinate 4 to 24 hours before breading or frying.</p>	<p>30 lb (13.6 kg) bulk case 07466</p>
Double Dip Breading 	<p>An excellent, smooth breading designed specifically for a multistep breading method. Great balance of color, flavor and texture when used with Double Dip Wash.</p> <p>Texture: Crisp Taste: Mild</p>	<p>Great for shrimp, scallops and fish at higher open fryer temperatures. Use in place of crushed bread crumbs for fantastic veal and eggplant Parmigiana.</p> <p>Bread dry, then dip in Double Dip Wash and bread again or fry immediately for tempura. Or, dip first then bread and let sit for additional texture.</p>	<p>45 lb (20.4 kg) bulk case 07700</p>

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SEASON FOR TASTE AND COLOR

Shake-on seasonings add appealing color and flavor. When combined with the right breadings, you can create signature menu items from everyday fried proteins, potatoes and veggies. Be sure to use Henny Penny breadings, seasonings and marinades for product cooked in rotisseries and combis, as well.

PRODUCT	FLAVOR PROFILE	MENU SUGGESTIONS	ORDER NUMBER
<p>All Purpose Seasoning shake-on</p>  <p>H KP</p>	<p>A superb blend of spices in a versatile shake-on seasoning that adds rich brown color and a slightly sweet flavor.</p> <p>Taste: Slightly sweet Color: Rich brown</p>	<p>The perfect seasoning for ribs, brisket and pork. Great for overnight cooking in combi. Mix it with some brown sugar for a fantastic rub. Not recommended for poultry.</p> <p>Season to taste. Rub in for stronger flavor.</p>	<p>25 lb (11.4 kg) bulk case 07430 NO MSG 25 lb (11.4 kg) bulk case 07445</p>
<p>Chicken Seasoning base</p>  <p>H KP</p>	<p>A concentrated flavor base used to create a nice, basic breading in smaller batches on site.</p> <p>Highly concentrated flavorings only.</p>	<p>Combine one seasoning packet with 25 lb flour and 2.5 lb salt. Add your own special ingredients to create a signature breading or to offer customers "homemade" or "made from scratch" breading. Can be fried immediately after breading.</p>	<p>39 lb (17.7 kg) case of 24 07600 packets at 26 oz (737 g) each</p>
<p>Sure Chef Seasoning shake-on</p>  <p>H KP</p>	<p>Excellent seasoning for everyday use, especially on poultry and veggies. Savory combination of seasonings with lots of paprika. Stains evenly to give great color.</p> <p>Taste: Mild, savory Color: Golden, reddish brown</p>	<p>Use on rotisserie or combi-roasted chicken to even out the color. For signature spuds, try tossing cut peeled potatoes in oil and Sure Chef Seasoning, then roast in rotisserie or combi.</p> <p>Use shaker. Cover evenly, cook immediately.</p>	<p>25 lb (11.4 kg) bulk case 07775 NO MSG 25 lb (11.4 kg) bulk case 07778</p>
<p>Nashville HEAT</p>  <p>H KP</p>	<p>This melt-on seasoning features a bold blend of peppers and brown sugar. Microscopic palm oil crystals melt into the breading, infusing the chicken with this highly sought after flavoring.</p> <p>Taste: Hot, sweet, smooth Color: Reddish brown</p>	<p>This seasoning is best applied by shaking it directly onto food after frying in your favorite Henny Penny breading. Each breading has been tested with this seasoning for flavor pairing.</p> <p>Use shaker. Cover evenly.</p>	<p>15 lb (6.80 kg) case contains 30 - 8 oz. bags 07630</p>

6 easy steps to perfect breading



- 1 Place cleaned and trimmed product into cool water to help breading adhere properly. (Not necessary if using a marinade.)
- 2 Drain before breading.
- 3 Dump product into breading. General rule: 1 lb (0.45 kg) breading to 10 lb (4.5 kg) of product.
- 4 Toss product in breading using both hands. Coat thoroughly. When breading wings, tuck wing tip by bending around and behind end wing segment.
- 5 Remove excess breading by holding one piece in each hand and tapping knuckles of each hand together.
- 6 Place breaded product skin side up on sheet pan with grid. When breading chicken, group like parts together.

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