

BREADING GUIDE

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



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

INSIDE

A number of breading crafted exclusively for Henny Penny fryers and combis bulk packaged for convenience and economy.

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

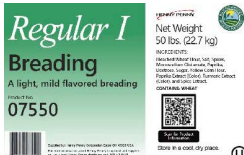
6 easy steps to perfect breading



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 breading product skin side up on sheet pan with grid. When breading chicken, group like parts together.

BREADING BASICS

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

PRODUCT	FLAVOR PROFILE	MENU SUGGESTIONS	ORDER NUMBER
Regular Breading 	Balanced seasonings 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. Texture: Soft Taste: Regular	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. Can be fried immediately after breading.	50 lb (22.7 kg) bulk case 07300
Medium Spicy Breading 	A well-balanced breading similar in character to 'Regular' with selectively added seasonings for additional flavor. Texture: Soft Taste: Flavorful	Use with any or all of the same wide-ranging menu items as 'Regular' breading when you're looking for just a bit more flavor in breading. Let breading product sit 15 to 30 minutes before frying.	50 lb (22.7 kg) bulk case 07570
Regular I Breading 	A slightly milder version of the Regular Breading. Nice golden color and traditional texture. Texture: Soft Taste: Mild	Use with any or all of the same wide-ranging menu items as 'Regular' breading when you're looking for just a bit more flavor in breading. Let breading product sit 15 to 30 minutes before frying.	50 lb (22.7 kg) bulk case 07570
Regular I Breading 	A slightly milder version of the Regular Breading. Nice golden color and traditional texture. Texture: Soft Taste: Regular	Use with any or all of the same wide-ranging menu items as 'Regular' breading when you're looking for just a bit more flavor in breading. Let breading product sit 15 to 30 minutes before frying.	50 lb (22.7 kg) bulk case 07781 NO MSG
Five Star Breading 	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. Texture: Soft Taste: Regular	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. Let breading product sit 15 to 30 minutes before frying.	50 lb (22.7 kg) bulk case 07830

H = Halal certified **KOF-K** = Kosher Supervision certified