

Lam Ngoc's Japanese style breadcrumbs

Written by LAMNGOCFOOD

Wednesday, 22 September 2010 11:22

To provide truly authentic high quality Japanese style breadcrumbs available, we begin the process by selecting the finest raw materials available for our product. The high protein wheat flour is combined with fresh yeast, salt, water and sugar than carefully blended to an exact time to fully activate the yeast. The dough is kneaded and risen again until the dough has the right texture and strength. Then, our dough is baked in a custom built oven using electromagnetic process, the food itself generates heat rather than the pan being heated by the oven, to generate heat within the dough. We then vacuum cooled our bread loaves, the whole body of food is cooled rapidly and uniformly.



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As it passes through the temperature zone for propagation of bacteria in a very short time, the required temperature can be achieved without any deterioration of food. When this type of bread is ground it creates sliver shape crumbs. The flaky structure of our Panko ensures that the crumbs do not compress, but instead form a layer of airy breading on the exterior of fried foods. Grease drains readily from foods dredged in our Panko, making the resulting food taste less heavy and oily and stay crispy longer than it might otherwise.

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Our Panko comes in several formula variations and colors (using natural food dyes) to suit your needs.

1. No shortening - Transfat free.
2. With shortening - Zero transfat.
3. Colored Panko (natural food dyes).

We will work with you to customize our Panko to your specifications. Contact us to find out how we can assist you.

Our readily available Panko - Japanese style breadcrumbs :

1. Panko in block of approximately 6Kg/block.
2. Granulated Panko of various sizes (2, 4, 6, 8, 10, 12 and 14mm) in 10Kg bag.
3. Granulated/dried Panko of various sizes (2, 4, 6, 8, 10, 12 and 14mm) in 10Kg bag.
