

# Gluten-Free Panko Style Coating

KIKKOMAN® GLUTEN-FREE PANKO STYLE COATING GIVES YOU THE LIGHT, CRISPY CRUNCH AND PROFESSIONAL PERFORMANCE OF PANKO, WITHOUT THE GLUTEN.





# CRANK UP THE CRUNCH- WITHOUT THE WHEAT!

Consumers are demanding more gluten-free options. And now there's a Panko to help you meet their needs. Introducing Kikkoman Gluten-Free Panko Style Coating—a great way to create crunchy breadings and coatings without wheat.

Made from rice flour, the light crispy texture performs like our regular panko, browning quickly and evenly for a professional finish that stays crunchy, even after lengthy holding times.

## APPLICATIONS

**Coating:** Perfect for baked or fried chicken, crab cakes, seafood or vegetables dishes.

**Finger Food:** Give long-lasting crunch to fried cheese, prawns, mushrooms and other appetizers.

**Fruit Fritter:** A delicate coating for apple and other fruit fritters.



## KIKKOMAN® GLUTEN-FREE PANKO STYLE COATING

### Easy Menu Ideas

*Perfect as a coating, topping or blended with herbs and spices, Kikkoman® Gluten-free Panko Style Coating is a versatile ingredient.*

**Fried Guacamole:** Dredge chunky guacamole (or avocado wedges) then coat with Kikkoman® Gluten-free Panko Style Coating and deep fry.

**Asian-Style Wings:** Marinate chicken wings in Kikkoman® Gluten-Free Tamari Soy Sauce, garlic, chili and lime; coat with Kikkoman® Gluten-free Panko Style Coating tossed with white sesame seeds; bake, then finish with marinade.

**Veggie Gratin:** Toss Kikkoman® Gluten-free Panko Style Coating with herbs, spices, garlic and butter or oil and sprinkle over gratins before baking.

**Fruit Crisp:** Blend fruit with sugar and rice flour; top with a crumble topping of Kikkoman® Gluten-free Panko Style Coating, sugar and butter before baking.

## FEATURES AND BENEFITS

- **Certified Gluten-Free:** Perfect for "Gluten Friendly" menus.
- **Three Ingredients:** Made from rice flour, pea protein and dextrose, 3 grams of protein per serving.
- **Versatile:** Ideal for frying, baking and any application where a crisp coating is desired.
- **Structure:** Absorbs less fat than ordinary bread crumbs; large, irregular shaped crumbs deliver extra crunch.
- **Texture:** Stays crisp longer than ordinary crumbs.

### KIKKOMAN® GLUTEN-FREE PANKO STYLE COATING

CASE CODE	PACK SIZE	CONTAINER	GROSS WEIGHT
05034	6/2.5 lb	Aluminized Film Bag	16.95 LB



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