



The crumb  
with  
more crunch



*Panko Pork Steak (Tonkatsu) with Fennel Slaw*



## What are Japanese styled Panko breadcrumbs?

Japanese styled Panko breadcrumbs are made from bread baked by passing an electric current through the dough yielding bread without crusts.

Their unique slivered shape and open structure produces a delicate, crispy texture giving an eating quality unmatched by traditional breadcrumbs.

## Panko vs regular breadcrumbs

The main difference is that a Panko breadcrumb is specially baked without a crust. Unlike a regular breadcrumb which tends to include crust and can be made using 're-cycled bread'.

Compared to a traditional crumb, the Japanese style of crumb not only provides textural advantages but are more resilient to breakdown during processing, they also have a higher tolerance to browning during the frying process.

Use Panko in any recipe that calls for breadcrumbs as an ingredient. Panko does not compact like breadcrumbs, and since grease doesn't soak into them, the results are lighter in texture than original breadcrumb based recipes.

## Kikkoman Panko Breadcrumbs

Kikkoman Panko Breadcrumbs are made fresh from specially baked, crustless bread. With an oblong shape, Kikkoman Panko Breadcrumbs are larger and crispier with a lighter airy texture so they coat without "packing" like regular breadcrumbs, allowing foods to stay crispier longer.

Anyone can make their own breadcrumbs. But give Kikkoman Japanese Style Panko Breadcrumbs a try, and you'll never want to use ordinary breadcrumbs again!

Kikkoman Panko is a premium all-purpose crumb that can be used for baked or fried applications; Excellent for baking or frying seafood, poultry, meats and even desserts.

Like all Kikkoman products, you can rely on the fact that Kikkoman has delivered high quality and great taste for over 300 years.

### Kikkoman Panko Breadcrumbs have...

**More Crunch:** Rough texture and larger crumb size make a crispier coating.

**Lighter Bite:** Crumbs are less dense, so they absorb less fat, cook cleaner and "eat lighter" than ordinary breadcrumbs.

**Holding Power:** Retain their crispiness longer, even after lengthy holding.





## Versatile enough for everyday use

Traditionally used in Japanese cuisine as a crunchy coating for foods such as Tonkatsu, Panko has been gaining popularity in Asian and Western dishes.

By itself, Panko has almost no flavour. This makes it the perfect blank canvas.

A simple topping of Kikkoman Panko Breadcrumbs, a little salt and pepper, and some melted butter will result in a richly flavoured, crunchy topping after baking. For the perfect crust topping, combine Panko with a little olive oil, grated parmesan, salt, pepper and mixed herbs.

Kikkoman Panko Breadcrumbs are ideal in both savoury and sweet applications; as a topping for grilled meats, poultry or seafood, or as an ingredient in meatballs.

Frequently used as a coating for baked or fried chicken nuggets, chicken or pork schnitzels, crab/fish cakes, seafood or vegetables dishes like mushrooms and onion rings.

Unseasoned, Kikkoman Panko Breadcrumbs are perfect for sweet recipes such as a coating for apple and other fruit fritters. Or as part of a crumble topping.

So switch from regular breadcrumbs, start using Kikkoman Panko and you'll never crumb with anything else!



*Salt & Pepper Squid with Rocket & Fennel Salad*



*Lemon and Herb Panko Schnitzel*



### Ordering information

<b>Product code:</b>	35969
<b>Description:</b>	Kikkoman Panko Breadcrumbs
<b>Size:</b>	5kg
<b>Serving size:</b>	30g
<b>Serves per pack:</b>	166



  
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If you require any additional information,  
please contact us below and we will be happy  
to answer any queries you may have.

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