

PRODUCT CONCEPT

Schnitzel - An integrated approach

Kerry has been involved in the industrial manufacture of coatings since the 1950s. Kerry's Schnitzel concept showcases an array of technologies including brine, seasonings, batter and crumbs. Today, synergies across our technology spectrum mean we can offer an integrated approach for substrate and coating. This includes enhanced product characteristics such as a succulent meat texture inside, as well as improved adhesion and crispiness of the coating outside. Our Schnitzel demonstrates a 'complete' Kerry solution that is both appetising for consumers and efficient for manufacturers.



Kerry Technologies:

Kerry Crumb

- Controlled browning rate
- Crispiness
- Appetite appeal

Kerry Batter Mix

- Improved adhesion of the coating
- Crispiness

Saumad

- Increased water binding
- A perfect adhesion of the coating
- A firm and succulent texture

Essenso® Seasonings

- Injectable
- A full rich taste

Key Technology Benefits:

- A 'complete' solution
- Improved coating adhesion
- Better water binding
- Increased crispiness
- Appetite appeal

