



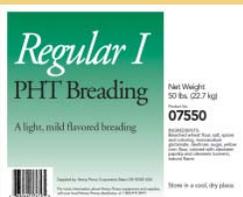
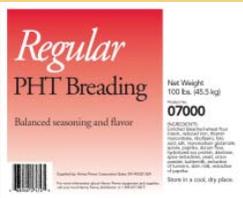
Guide to Henny Penny breadings and seasonings

18 easy ways to bring customers back for more.

Welcome to Henny Penny's breadings and seasonings selection guide. Breadings and seasonings give cooked foods much of their flavor and texture, so it's important to choose well. Henny Penny offers a wide variety of exclusive breading and seasoning recipes that will appeal to every taste, menu and health concern. These exclusive recipes are formulated for best results in Henny Penny fryers, rotisseries and combis, and are bulk packaged for convenience and economy.



Product/order number	Flavor profile	Menu suggestions
<p>Regular PHT Breading H KP</p> <p>100 lb. (45.4 kg) drum 07000 45 lb. (20.4 kg) bulk case 07300 35 lb. (15.9 kg) bag 07140 50 lb. (22.7 kg) case of 10 07160 5 lb. (2.3 kg) bags</p> <p>No MSG 100 lb. (45.4 kg) drum 07755 45 lb. (20.4 kg) bulk case 07625</p>	<p>Balanced seasoning 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.</p> <p>Texture: soft Taste: regular</p>	<p>This is the original Henny Penny Red Label breading developed especially for pressure fried chicken. Use for anything but sweets. Excellent for pork chops, cutlets and most veggies. Also great for combi-baked chicken.</p> <p>Let breaded product sit 15 to 30 minutes before frying.</p>
<p>Medium Spicy PHT Breading KOF-K</p> <p>50 lb. (22.7 kg) bulk case 07570</p> <p>No MSG 50 lb. (22.7 kg) bulk case 07910</p>	<p>A well-balanced breading similar in character to Regular PHT with selectively added seasonings for additional flavor.</p> <p>Texture: soft Taste: additional</p>	<p>Use with any or all of the same wide-ranging menu items as Regular PHT breading when you're looking for just a bit more flavor in the breading.</p> <p>Let breaded product sit 15 to 30 minutes before frying.</p>
<p>Spicy PHT Breading H KP</p> <p>100 lb. (45.4 kg) drum 07250 100 lb. (45.4 kg) drum with heavy duty locking lid 07254 45 lb. (20.4 kg) bulk case 07360</p>	<p>A rich blend of spices and seasonings with a little more flavor and zest added to the Medium Spicy PHT. A very good all around breading. More of a full taste—not traditional, but not "hot" to the palette.</p> <p>Texture: soft Taste: full</p>	<p>Used frequently for breaded pork chops and wedge fries to punch up the initial flavor burst you get from the breading.</p> <p>Let breaded product sit 15 to 30 minutes before frying.</p>
<p>Regular I PHT Breading KOF-K</p> <p>50 lb. (22.7 kg) bulk case 07550</p> <p>No MSG 50 lb. (22.7 kg) bulk case 07781</p>	<p>A slightly milder version of the Regular PHT breading. Nice golden color and traditional texture.</p> <p>Texture: soft Taste: mild</p>	<p>Use in place of Regular PHT for a bit less breading flavor that allows the food's natural flavors to come forward.</p> <p>Let breaded product sit 15 to 30 minutes before frying.</p>

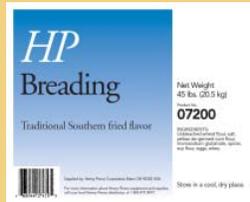




Breading basics...

Breadings give fried foods much of their flavor and texture. When considering breadings, keep these fundamentals in mind:

- Breaded textures will be softer when pressure fried and crispier when open fried.
- Make sure product is wet before breading.
- Most breadings adhere better when breaded product sits for 15 to 30 minutes before frying.
- With finer, granulated breadings, product can be fried immediately.



Product/order number

Flavor profile

Menu suggestions

HP Breathing

45 lb. (20.4 kg) bulk case 07200

Not quite as salty as Regular PHT breathing. Same color and texture with subtle differences in taste.

Texture: soft

Taste: mild

Often used for chicken-fried steak, fried okra and other traditional Southern fried items.

Let breaded product sit 15 to 30 minutes before frying.



Five Star Breathing KOF-K

50 lb. (22.7 kg) bag 07820
45 lb. (20.4 kg) bulk case 07830

A blend of seasonings that produces the look and taste of traditional Southern fried chicken. Visible pepper in it. 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.

Can be fried immediately after breading.



Cajun Style Breathing H KP

25 lb. (11.4 kg) bulk case 07125

Highly seasoned, full-flavored and spicy hot. The perfect breathing for Buffalo wings. May darken.

Texture: regular

Taste: hot-spicy

Bread wings and drumettes and pressure fry for "dry" buffalo wings. Or bread, toss in sauce and then fry for even hotter wings. Also great for spicy wedge fries, veggies and pork chops.

Let breaded product sit 15 to 30 minutes before frying.



Chicken and Fish Breathing

No MSG
50 lb. (23 kg) bulk case 07510

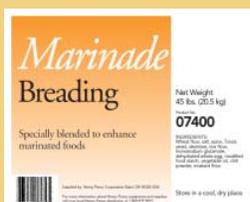
Fine, granular texture with lower salt content that allows the natural taste of fish and chicken to come through. Not an overpowering flavor. Lighter in color.

Texture: crisp

Taste: mild

Formulated specifically for balancing flavor characteristics of fried fish and poultry.

Can be fried immediately after breading.



Marinade Breathing

45 lb. (20.4 kg) bulk case 07400

Great all-around breathing when used with Marinade or Hot Marinade Seasoning mix. Made with less salt in order to marry up to flavors in marinade. Not meant to be used as a "low-salt" breathing.

Texture: crisp

Taste: mild (Use with Marinade Seasoning Mix for full flavor)

Designed to be used with marinated product. Great for creating flavored/seasoned bone-in fried chicken or "dry" spicy-hot wings, tenders or nuggets. Great for shrimp and chops, too. Not best for veggies.

Fry immediately after breading marinated product.



Marinade Seasoning mix

30 lb. (13.6 kg) bulk case 07450

A seasoning mix for a salty, seasoned marinade that is drawn into product. Formulated for use with Marinade Breathing, which provides breaded texture without additional, overpowering flavor.

Taste: Full throughout product

Color: Does not darken

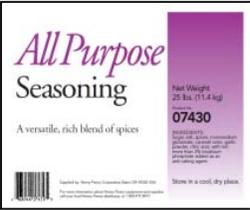
Mix it up with water to form a brine. A great way to create signature chicken or other proteins by imparting flavor into the meat, not just the skin or breaded crust.

Marinate 4 to 24 hours before breading or frying.



More breading tips...

- To create hot-spicy flavor, use Cajun Breading or Hot Marinade Seasoning with Marinade Breading.
- For extra crispy texture, bread twice with Double Dip Breading, using Double Dip Wash between coatings.
- For excellent batter or tempura texture for shrimp and fish, prebread product before dipping in batter. This gives it a “dry” medium for better adherence.

	Product/order number	Flavor profile	Menu suggestions
	Hot Marinade Seasoning mix 30 lb. (13.6 kg) bulk case 07466 No MSG 50 lb. (22.7 kg) bag 07470 (Minimum order may apply)	Highly seasoned, spicy hot marinade mix formulated for use with Marinade Breading to add texture for fried products. Taste: Hot, spicy throughout product Color: Does not darken	Excellent way to create signature hot wings. Fry them “naked” or with Marinade Breading. Toss in sauce for wet wings. Great for spicy bone-in chicken or chops. Marinate 4 to 24 hours before breading or frying.
	Double Dip Breading 45 lb. (20.4 kg) bulk case 07700	An excellent, smooth breading designed specifically for a multi-step breading method. Great balance of color, flavor and texture when used with Double Dip Wash. Texture: crisp Taste: mild	Great for shrimp, scallops and fish at higher open fryer temperatures. Use in place of crushed bread crumbs for fantastic veal and eggplant Parmigiana. Bread dry first, then dip in Double Dip Wash and bread again or fry immediately for tempura product. Or dip first then bread and let sit for additional texture.
	Double Dip Wash KOF-K 30 lb. (13.6 kg) case of six 07750 5 lb. (2.3 kg) bags	A versatile wash that combines with Double Dip Breading for excellent taste, texture and color. Mix thin as an adhering wash or thicker to use as a smooth batter. Taste: Mild Color: Does not darken	Use in between multiple breading applications to create a variety of tastes and textures. Mix thicker with less water or add beer for an even better batter! Submerge product in solution, drain and bread.
	All Purpose Seasoning shake-on H KP 25 lb. (11.4 kg) bulk case 07430 No MSG 25 lb. (11.4 kg) bulk case 07445	A superb blend of spices in a versatile shake-on seasoning that adds rich brown color and a slightly sweet flavor. Taste: Slightly sweet Color: Rich brown	The perfect seasoning for ribs, brisket and pork. Great for overnight cooking in combi. Mix it with some brown sugar for a fantastic rub. Not recommended for poultry. Season to taste. Rub in for stronger flavor.
	Chicken Seasoning base H KP 39 lb. (17.7 kg) case of 24 07600 packets at 26 oz (737 g) each	A concentrated flavor base used to create a nice, basic breading in smaller batches on-site. Highly concentrated flavorings only	Combine one seasoning pack with 25 lb. Flour and 2 ½ lb. salt. Add your own special ingredients to create a signature breading or to offer customers “homemade” or “made from scratch” breading. Can be fried immediately after breading.

H = Halal certified KP = Kosher Pareve certified KOF-K = Kosher Supervision certified



Season for taste and color

Shake-on seasonings, sauces and rubs add appealing color and flavor to everyday menu items. Be sure to use Henny Penny breadings, seasonings and marinades for product cooked in rotisseries and combis, as well.

	Product/order number	Flavor profile	Menu suggestions
 <p>Sure Chef Seasoning shake-on H KP</p> <p>25 lb. (11.4 kg) bulk case 07775 25 lb. (11.4 kg) case of 25 packets at 16 oz (454 g) ea 07777</p> <p>No MSG 25 lb. (11.4 kg) bulk case 07778</p>	<p>Excellent seasoning for everyday use, especially on poultry and veggies. Savory combination of seasonings with lots of paprika. Stains evenly to give great color.</p> <p>Taste: Mild, savory Color: Golden, reddish brown</p>	<p>Use on rotisserie or combi-baked chicken to even out the color. For signature spuds, try tossing cut peeled potatoes in oil and Sure Chef Seasoning, then roast in rotisserie or combi.</p> <p>Use shaker. Cover evenly, cook immediately</p>	
 <p>Barbecue Sauce mix</p> <p>25 lb. (11.4 kg) case of 50 packets at 8 oz (227 g) ea 07440</p>	<p>An easy and economical way to make a simple barbecue sauce with an excellent, well-balanced flavor.</p> <p>Taste: Sweet, tangy, traditional BBQ Color: Darkens with cooking</p>	<p>Great for a simple sauce to use on anything or a foundation for something special. Try adding meat stock, maple syrup, beer or bourbon for a signature sauce.</p> <p>Mix with catsup per instructions, boil, simmer for 10 minutes.</p>	

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7 easy steps to perfect breading

- 1 Clean and cut or trim product, if necessary.
- 2 Place product into cool water to help breading coat properly. (Not necessary if using a marinade.)
- 3 Drain before breading.
- 4 Dump product into breading. General rule—1 lb. (.45 kg) breading to 10 lb. (4.5 kg) of product.
- 5 Toss product in breading using both hands. Coat thoroughly. If breading fresh chicken, tuck wings by bending wing tip around and behind end wing segment.
- 6 Remove excess breading by holding one piece in each hand and tapping knuckles of each hand together.
- 7 Place breaded product skin side up on sheet pan with grid. When breading chicken, group like parts together.



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