

Fried chicken(pre-mix)

Please experience how Yeastock is a good match with meat products.



	Pre-mix ingredients	Content(%)	Marinade	Amount (g)	Remarks
1	Flour	72	Salad oil	84.7	
2	Salt	1	Lemon juice	9.4	
3	Baking powder	2	Salt	4.5	
4	Dried whole egg powder	8	Garlic powder	0.5	
5	Skim milk powder	6	Bay leaf	0.2	
6	Palm oil	9	Thyme	0.1	
7	Yeastock HG-PdD20	1	Nutmeg	0.1	
8	Spice	1	Paprika	0.1	
9			White pepper	0.2	
10			Yeastock HG-PdD20	0.2	
	Total	100		100	

Remarks: 1% Yeastock HG-PdD20 compounded

Process

- (1) Cut the meat into 20-25g.
- (2) Soak the meat in the marinade. Coat the meat with the Yeastock-added pre-mix and fry at 170°C for 3 minutes.