



## Novel Breadcrumb Range

### Artois

Top of the range light eating Japanese breadcrumb.  
Artois is lighter in both eating texture and colour which makes it ideal for Food Service applications where resistance to long fry times are required.

Specialist ingredients allow RSF Ltd to create the lightest eating Japanese breadcrumb, giving the most delicate crispness to breaded products.



### Samurai

A light eating Japanese breadcrumb with distinctive needle shaped particles.

Developed using specialist ingredients to provide a light, melt in the mouth crumb with a crisp texture. This crumb will handle on all breadcrumb enrobing equipment and is available as a toasted breadcrumb for visual highlights and a delicious toasted bread flavour.

### Ciabatta

A light, crunchy novel breadcrumb with real Olive oil. Extra virgin olive oil is baked into each individual loaf of bread for an authentic taste and texture.

Ideal as a coating crumb and delicious used as a topping for sauce topped products, pies and pastries.

### Concept Crumb

#### No-salt

Zero salt, ideal for Kid's products.

#### Whiter Higher Fibre

Contains 4X fibre of whole wheat bread.

#### Baguette

Using French Bread-making flour.

#### High Fibre

Our breadcrumb uses a patented bread making flour designed to look white, but provide all the goodness of whole-wheat.  
Ideal for kid's products!

### Organic Breadcrumb

Our crunchy breadcrumb have been developed using the finest organic bread making flour.

They are suitable for delicious coating crumbs as well as fillers, stuffing's and toppings, making them truly versatile.

*Food technology for success!*