



COATINGS

DESCRIPTION

Batters are an essential part of the production of multiple food products such as coated meat, fish, cheese, potatoes and vegetables. They ensure an **optimal adhesion** and **improve texture and crispiness of the end product**. The heat treatment of wheat flour gives it the necessary functional properties for usage in batter mixes.

ADVANTAGES

- **Cold thickening** geared to the customer's needs
- **Improved stability** of the batter due to deactivation of the enzymes
- **Higher yield** after final cooking in oil or oven
- Strong **reduction in microbial flora** resulting in a longer shelf life
- **Improved adhesion** of the coating to the substrate
- **Clean label** possible



RANGE

Batter flour

100% pure heat-treated wheat flour without additives.
Clean label

Application: *Escalope cordon bleu, potato croquettes, fish fingers*

Examples: *Stanley - Njord - Tyr - Livingstone*

Predust – PR range

Usually coarse flours, possibly combined with other ingredients. Predust is a functional aid for coating foodstuffs with a high water or fat content. Use of predust improves adhesion and enhances the yield of the final product.
Flavoured alternatives / clean label possible

Application: *Fish products, scampi, vegetables, cheese croquettes*

Examples: *PR MH 02, PR MP 28*

Batter mix – FB range

Customized ready-to-use batter mixes.
Flavoured alternatives / clean label possible

Application: *Escalope cordon bleu, schnitzel, cheese and prawn croquettes, fish filet*

Examples: *FB AD 03, FB WI 01*

Breaders – FBR range

A blend of specific ingredients to create a unique coated product.
Flavoured alternatives / clean label possible

Application: *Wedges, KFC and meunière style*

Examples: *FBR OP 01, FBR MEDIUMS 01*

Tempura mix – TE range

Ready-to-use functional mixes specially developed for tempura uses.
Flavoured alternatives possible / clean label possible

Application: *Nuggets, calamares, onion rings*

Examples: *TE HC 01, TE OP 02*





TEXTURIZERS

DESCRIPTION

Various thickeners, including hydrocolloids and modified starches, are used in the **production of ready meals, sauces, soups and lasagnes**. An **alternative** solution is a mix with **heat-treated wheat flour**. It can be used to get the desired thickness and the right texture. The **Flinn range** includes both **pure flours** and **mixes** based on heat-treated wheat flour.

ADVANTAGES

- Improved hot and cold **thickening properties**
- **Competitive price** compared to other thickeners (such as hydrocolloids and modified starches)
- **Clean label** option
- More **favourable microbiological values** than native wheat flour

RANGE

Flours and mixes

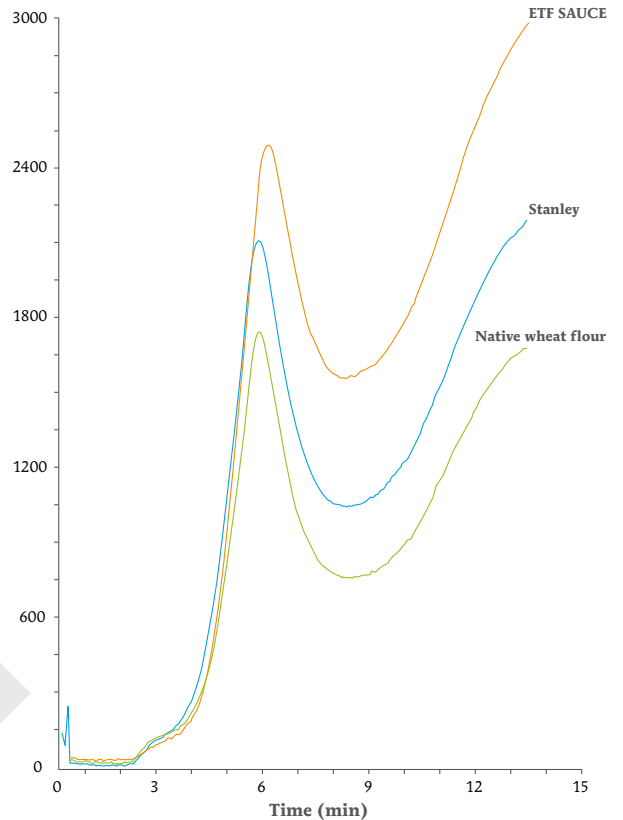
Functional flour
Functional mixes
Clean label possible

Application: *Béchamel, meat croquette filling*

Example: *ETF Sauce - Stanley - Amundsen*



Viscosity (mPa.s)



The parameters of the heat treatment process have an effect on the specific hot viscosity of the Flinn products.



CARRIERS

DESCRIPTION

Carriers are commonly used in **the food and feed industry** to dilute concentrates and protect sensitive, expensive ingredients. Strict standards are imposed on the production of Flinn carriers with respect to the distribution of the particle size. The reduced **microbiological standards** and the desired water content are achieved through heat treatment.

ADVANTAGES

- **Improved flow properties** due to the right flour particle size and distribution (granulometry)
- Customized **water content**
- **Clean label**
- Reduced **microbiological** contamination

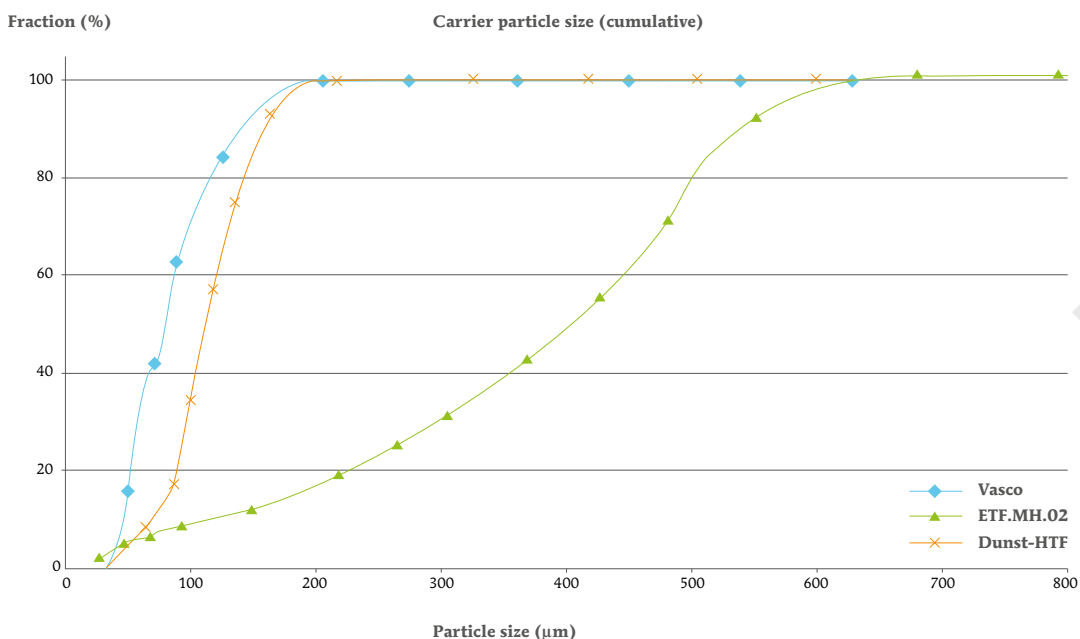
RANGE

Carrier flour

A heat-treated wheat flour can also be used as a carrier for enzymes, minerals and vitamins. The strong points in favour of carriers are the lower microbiological values and the possibility of adjusting the particle size to get the desired flow properties.

Application: Food & feed industry

Example: Vasco, Dunst-HTF, ETF.MH.02



Vasco flour particles (max. 5% water) have a similar size to that of a native flour. Dunst-HTF has a very narrow particle size distribution and correspondingly good flow properties. ETF.MH.02 is coarser and contains virtually no dust particles.





CLEAN LABEL

Consumers are paying more attention to **the health aspect** of food, which has driven the development **of clean label** products. Consumers are more attracted to simple labels. The impression among consumers is that such products are processed to a lesser degree. The clean label concept is about eliminating chemical related names and E numbers. The result is a cleaner and shorter **list of ingredients** on the final product labelling.

DESCRIPTION

The majority of Flinn products are available in a **clean label version**. The physical processing of the natural product wheat flour produces a functional ingredient that can be used in **coatings, texturizers and carriers**. This offers an optimal solution without adding E numbers and other binders, such as hydrocolloids and modified starch. The end product is of excellent quality, with the characteristics of a **natural product**.

ADVANTAGES

- Fewer E numbers in the list of ingredients of the end product
- **Competitive price** compared with other binders (such as hydrocolloids and modified starches)
- The perfect answer to increasing consumer demand for **natural products**

