

## E-Free

« The tempura system without E-numbers »



With the "E-FREE" concept, FLINN offers a tempura system without additives, without "E numbers". The innovative aspect of this development lies in the conservation of the crispy texture of the coating, despite the absence of leavening agents and other usually present additives.

FLINN has developed the "E-FREE" concept **without adding** any artificial ingredients. The E-Free tempura system gives the finished product **crispiness** and **color** comparable to conventional tempura systems.

The texture in the mouth is very pleasant.

With this concept, FLINN reinforces the trend to eliminate additives, the so called "E-numbers" from our diet.

The artificial ingredients, unknown to the public, have been removed: what remains is natural without changing the organoleptic characteristics.

### Application

The "E-free" tempura system can be applied on chicken nuggets, fish fingers, chicken fillets and other substrates.



On fish fillet



On chicken fillet

## Industrial Preparation

The system is applied on a coating line configured for a typical tempura system, **in 3 steps:**

- **FB.E-Free** diluted and applied in a curtain system (milkwash)
- An intermediate layer of breadcrumbs
- **TE.E-Free** diluted and applied in a dipper (tempura)
- Prefrying 60s in hot oil of 180 ° C before cooking (if necessary)

The system can also be applied in a 2 steps process :

- **PR.ETF.MH.02** applied as pre dust
- **TE.E-Free** diluted and applied in a dipper (tempura)
- Prefrying 60s in hot oil of 180 ° C before cooking (if necessary)
- Conservation in fresh or frozen chain
- Final heating in oven, fryer or pan

## Advice

Products must be prefried immediately after applying the tempura.

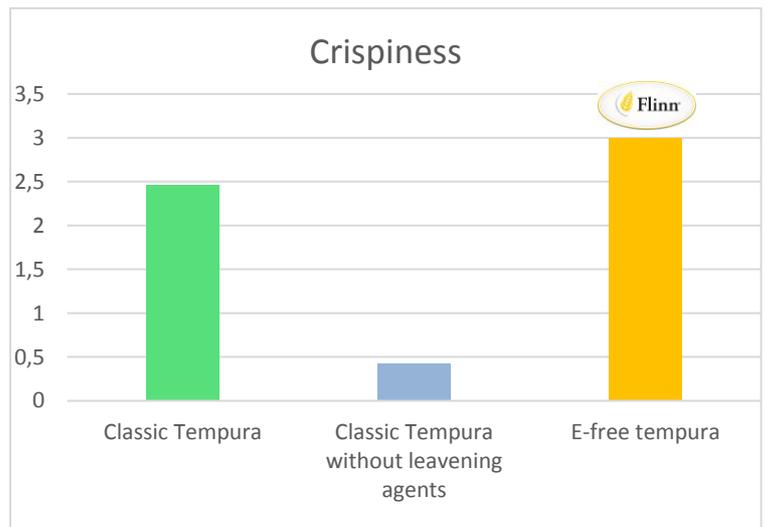
## Comparison of crispiness with a texturometer

We measured comparatively the crispy texture of 3 tempura systems:

- Classic tempura with leavening agents
- Classic tempura without leavening agents
- The new "**TE.E-Free**" solution

When removing the leavening agents from a classic tempura, crunchiness is lost.

The **TE.E-Free** solution replaces these leavening agents with other non-artificial ingredients. The result is even more crispy than the classic reference.



## TE.E-free

- Gives a "natural" image to the finished product
- Meets the "Well-Being" trend and "Back to Nature" trend
- Gives the gourmet pleasure of a coated, natural and less chemical product

## The commercial launch of TE.E-Free

Currently, several European manufacturers in the sector of coated products are in the pilot test phase. The launch will take place at the CFIA 2017 trade fair in early March.

Please contact us for any information or support.

The Flinn Team

