

# ROYAL KOOPMANS

*Food Ingredients Solutions*



  
**koopmans**

*Pioneers in grain since 1846*

*In today's world, eating habits are changing and new demands on food safety and transparency are arising. We believe grain is one of the best providers of valuable nutrition. Based on 175 years of craftsmanship, our family business always applies the latest consumer insights and technology to develop new sustainable food solutions based on grain.*

*Our family business aims to use pure ingredients to make food more natural, healthier and tastier. Always purely from the origin and based on the needs of consumers and our customers.*



## Innovations

At Royal Koopmans, we develop our innovations based on the clustered needs of consumers in four platforms. We combine these insights with our experience and craftsmanship, our 'pure from origin' raw materials and our knowledge of food coating processing technologies.



**SUSTAINABILITY**



**SAFETY & TRANSPARENCY**



**ENJOYMENT & INDULGENCE**



**HEALTH & NUTRITION**



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## **Innovative food solutions**

Make your products even more appealing, tasty and crispy with Koopmans food ingredients solutions. Our batters, breadcrumbs, blends and binding solutions enrich your products with the best bite, the most beautiful color and the most delicious flavour; whether it's meat, fish, chicken, snacks or vegetarian products.

In our KIEM innovation centre, we work closely with food producers to develop product solutions which respond to the needs of today's consumers, including organic, clean label, salt reduction or flavourfully enriched with seasonings.

The combination of our high-tech production process, our extensive knowledge of the grain kernel and technologies at our customers ensures high-quality food solutions in almost all application areas.



# Predusts

A predust is a fine powder that is applied on a product prior to the batter or coating process. Predusts are used to improve the adhesion of a coating in general, to improve the yield, to add flavour and to improve crispiness.



Product	Recipe	Description	Clean Label
Breadcrumb white	01 0005	Fine breadcrumb for improved adhesion and yield	✓
Flour Breader	Homestyle	Breader based on flour in combination with crumbs, with extra water binding and anti blow-off system	
Flour Breader	All Natural	Traditional flour breader with binding and improved adhesion	✓

# Breadcrumbs

After a predust and/or batter process, breadcrumbs are often added for a crunchy layer. Koopmans produces a range of breadcrumbs varying from a traditional hard crumb (low in density) to a very airy crumb (high in density). Besides the different granulations from fine to coarse, we also have a range of colours like yellow, orange, brown, and in different nuances. Our crumbs coat every product with a tasty, colourful and suitable crispy layer. There are many options to obtain a perfect coating after use in the (deep) fryer, oven and air fryer.



## CLASSIC CRUMBS WHITE

Product	Recipe	Granulations	Clean Label
Breadcrumbs White	01	0012 - 0004 - 0316 - 0325 - 1425	✓

## CLASSIC CRUMBS YELLOW

Product	Recipe	Granulations	Clean Label
Breadcrumbs Yellow	13	01520	✓
Breadcrumbs Yellow	17	0316 - 0325	✓
Breadcrumbs Yellow	36	0330	✓
Breadcrumbs Yellow	18	0316 - 0325	✓
Breadcrumbs Yellow	40	0325	✓
Breadcrumbs Yellow	35	0316	✓



## KOOPMANS AIRCRUMBS®

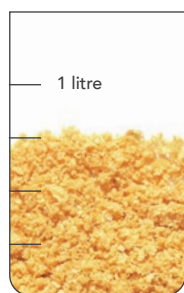
Our premium range of clean-label, low-density and low-salt breadcrumbs. The light texture of Koopmans AirCrumbs® gives a different crunchiness than classic breadcrumbs, thanks to our innovative production process. AirCrumbs are very suitable for oven applications.



Product	Recipe	Description	Granulations	Clean Label
Koopmans AirCrumbs White	83	Without crust	0325	✓
Koopmans AirCrumbs White	84	With crust	0325 - 0340	✓



250 gram Classic Crumbs



250 gram AirCrumbs®

*Koopmans AirCrumbs® can be applied to all kinds of products, such as meat, fish, vegetables and vegetarian products.*





Breadcrumbs Orange 28



Breadcrumbs Orange 49



Breadcrumbs Orange 61

## CLASSIC CRUMBS ORANGE

Product	Recipe	Granulations	Clean Label
Breadcrumbs Orange	28	0316 - 0325 - 0330	✓
Breadcrumbs Orange	49	0316 - 0325	
Breadcrumbs Orange	61	0316 - 0320 - 0325 - 1425	
Breadcrumbs Orange	08	0325 - 0316	
Breadcrumbs Orange	60	0316 - 0320 - 0325	
Breadcrumbs Orange	74	0330	✓



Breadcrumbs Brown 05



Breadcrumbs Brown 53



Breadcrumbs Brown 76

## CLASSIC CRUMBS BROWN

Product	Recipe	Granulations	Clean Label
Breadcrumbs Brown	05	0016 - 0325	✓
Breadcrumbs Brown	11	0016 - 0320	✓
Breadcrumbs Brown	53	0016 - 0030 - 0330	✓
Breadcrumbs Brown	76	0330	✓



## BREADCRUMBS COLOUR MIX

Breadcrumbs are available in many colours and granulations. By mixing these variations in different proportions, we create an endless range of colour palettes. This will make your product appealing and distinctive.

Product	Recipe	Description	Clean Label
Breadcrumbs Colour mix	Florida	Subtle yellow and red colour mix	✓
Breadcrumbs Colour mix	VOB 2.0	Brown with a little white	✓
Breadcrumbs Colour mix	White-Brown	White with a little brown	✓
Breadcrumbs Colour mix	White-Orange	Mix of white with bright orange	



## BLENDS

Breadcrumbs can be mixed with various additions such as herbs or vegetable pieces, to add more taste, colour and crunch to products. In our in-house mixing department, we can mix different ingredients. Please see below for a few examples.

Product	Recipe	Description	Clean Label
Breadcrumbs Blend	Bretonnes special	Yellow breadcrumb blend with herbs and vegetable pieces, such as onions, sweet red peppers, celery, caraway seeds and parsley.	
Breadcrumbs Blend	Gouda Cheezz	Mix of breadcrumbs and Gouda cheese powder for a delicious cheese taste.	
Breadcrumbs Blend	Cornflakes	Yellow and red breadcrumbs enriched with cornflakes, for a good crunch.	
Breadcrumbs Blend	Hungarian	Tasty traditional schnitzel blend with onion, sweet red peppers, parsley and black pepper.	✓
Breadcrumbs Blend	Prager	Schnitzel blend with spices, sweet red peppers and rosemary.	✓
Breadcrumbs Blend	Hawaii	Blend of herbs and spices, like onion, sunflower oil and nutmeg for a fresh twist.	✓

*Do you face challenges in your product innovation or production process? Feel free to contact us. We are open to cooperation and co-creation projects with our customers.*



## JAPANESE CRUMBS

Product	Description	Granulations	Clean Label
Japanese Crumbs White	Extra light crumb	< 5 mm	
Japanese Crumbs Orange	Extra light crumb	< 5 mm	



## GLUTEN-FREE CRUMBS

Product	Description	Granulations	Clean Label
Gluten-free Crumbs White	Gluten free	< 3 mm	
Gluten-free Crumbs Yellow	Gluten free	< 3 mm	
Gluten-free Crumbs Orange	Gluten free	< 3 mm	



## ORGANIC CRUMBS

Product	Recipe	Granulations	Clean Label
Breadcrumbs White	20 organic	0316	✓
Breadcrumbs Yellow	06 organic	0316 - 0330	✓
Breadcrumbs Brown	03 organic Wholewheat	0316	✓



CLEAN LABEL!

**FRY**  
*Less*

# Koopmans FryLess® Oven Batters

*The FryLess® system is suitable for multiple applications, such as meat, fish and vegetarian products.*

## The crispy and tasty solution for oven products with proven 'crunch' and 'crack'

With our FryLess® Oven Batters, Koopmans offers a total solution for creating crispy, tasty and low fat products. In combination with Koopmans bread crumbs, optimal taste and crunchiness can be created.

*The Koopmans FryLess® Oven Batter is unique due to:*

- Guaranteed crunchy and tasty end product
- Clean-label solution
- Easy integration into existing production processes
- Excellent taste
- Thanks to the excellent taste, less salt and seasoning is needed
- Less acrylamide and fat in the end product



# Batters

A batter is a liquid mixture of ingredients that is used to stick crumbs and breadings on a product (adhesion batters) or as a stand-alone layer (tempura batters). Batters are developed for good adhesion, crispiness and coating stability. We can work on different functionalities, such as taste, viscosity, colour and expansion to match customers' requirements and applications.

## ADHESION BATTERS

Product	Recipe	Description	Application	Clean label
Batter	Flour HV	Basic adhesion batter, fully based on flour	All-round	✓
Battermix	LC-B20	Adhesion system for ultimate crispiness and firmness	All-round	✓
Battermix	LC-B2 Gluten	Batter with improved adhesion	Frozen or cooked products	✓
Battermix	Cheese VG	All-round vegan batter for cheese (mozzarella/nuggets)	Cheese or vegan products	
Battermix	Cheese AL	Special batter with extra strength against leakage	Cheese	
FryLess®	Adhesion	Our unique solution for consumer oven and air fryer products for optimal taste and crunchiness	Oven products	✓
Battermix	LC 2000	Typical snack batter with a high dilution rate to create excellent crispiness	Snacks, croquettes (potato)	
Battermix	LC-5000	Vegan adhesion batter	Vegetables / vegan	
Battermix	LC-430	Gluten-free adhesion batter	Gluten free	
Battermix	LC-AL	Organic adhesion batter	All-round	✓
Battermix	LC-100	Organic adhesion batter with excellent adhesion performance and low viscosity	Meat, chicken, fish	

## TEMPURA BATTERS

Product	Recipe	Description	Application	Clean label
Battermix	LC Tempura HF	Basic tempura for a crispy layer around any product	All-round	
Battermix	LC 400	Vegan tempura batter	Vegetables / vegan products	
FryLess®	Tempura	Tempura batter for oven products with great taste and crunch	Oven / air fryer products	✓



# Koopmans Bind-it®

## Flour-based binding system

*The advantages of this innovative system:*

- Clean label
- Excellent binding properties
- High-quality end products with juicy and firm texture
- Excellent flavour profile
- A flexible and widely applicable system
- Cost-efficient in use
- Easy to use

Product	Application	Clean Label
Bind-it	Vegetables and vegan products	✓
Bind-it Fishburger	Flour based binding system with added functionality	✓



*Koopmans Bind-it® combines good binding functionalities with a clean-label declaration.*



The Koopmans KIEM Innovation Centre is our testing ground for new developments. At the centre, we want to stimulate our chain partners with distinctive, innovative concepts. By focusing on quality and innovation, we give shape to our most important ambition: to create sustainable value from grain for our customers.

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