



Get perfect fried chicken from Maryland to Kentucky.

CHICKEN FRY & PRESSURE FRY



Now you can make chicken a specialty of the house with these special coatings from Golden Dipt.

Chicken Fry Mix

► **G7002** The perfect choice for Maryland Style Chicken. Fully seasoned, it fries to a golden brown. Works well in open fryers as a dry coating or as a liquid batter.

Pressure Fry Mix

► **G7080** Specially designed for use in high-volume, pressure frying equipment. Highly seasoned with a light, off-white color when dry, it fries to a medium brown color. Also works well in open fryers.



WE PUT OUR LEADERSHIP INTO THE MIX.

Versatility

- Use Golden Dipt's fried chicken mixes to create distinctive menu items in open fryers, pressure fryers or pan fried operations. Apply as dry coat or liquid batter on IQF, fresh or pre-cooked chicken. In steamtable or carryout operations.

Recommended Breeding Systems

- Moisten with water, or for a heavier fried coverage, prepare G7001 Pre-Wash Batter, mixing 1 lb. dry to 2 lbs. 8 oz. cold water. Always add dry batter mix to water to avoid lumps.
- Dip food in liquid batter (if used) and drain slightly.
- Tumble in container of Chicken Fry or Pressure Fry depending on your application.
- Chicken coated with Pressure Fry can be refrigerated for up to 12 hours without darkening.
- Place coated food in frying basket. Lower into preheated 350° F oil. Frying times will vary depending on type and amount of food being prepared.



©1992 Golden Dipt Company, a division of DCA Food Industries Inc.
12813 Flushing Meadow Drive P.O. Box 31908
St. Louis, MO 63131 • 800-325-3383 • FAX 314-821-3209



Yield and Portion Chart

| Product | Product Yield Per Case | Average Portion Cost |
|---|--|--|
| G7002 Chicken Fry | Packed: 10/5 lb. Boxes Dry coats 500 lbs. chicken (1 lb. coats 10 lbs. chicken) Makes 50 quarts fry batter (1 qt. batter coats 15 lbs. chicken) | Dry: 16.9¢ per 2.5 lbs. chicken Batter: 11.25¢ per 2.5 lb. chicken (batter) |
| G7080 Pressure Fry; All Purpose Coater | Packed: 10/5 lb. Boxes Coats 500 lbs. poultry, meat or fish (1 lb. coats 10 lbs. food) | 16.9¢ per 2.5 lb. chicken 6.8¢ per lb. food coated |

CHICKEN FRY & PRESSURE FRY



TEXTURE

Both Chicken Fry and Pressure Fry offer a fine, crispy texture.

COLOR

Chicken Fry fries to a golden brown. Pressure Fry fries to a medium brown color.

FLAVOR

Both Chicken Fry and Pressure Fry are fully seasoned. Chicken Fry has a medium flavor, Pressure Fry, medium to spicy

ADHESION

Coatings adhere well to chicken which extends the life of your cooking oil. Both coatings hold well in high volume operations.

QUALITY

Our strict manufacturing process and quality control insures consistent fried chicken coatings every time.



INST XXX-XX