CRISPY FRIED FLOUR SERIES / 香酥炸粉系列

炸粉分成乾式炸粉、加水調和的濕漿炸粉、乾溼混合使用的卡拉炸粉及加了調味的濕漿炸粉, 炸物就像是全世界的共通語言,無論是在東北亞,美洲,澳洲,或是台灣,到處都可以看見 炸物販賣部:雞排、蔬菜、魷魚,地瓜,薯條,酥炸金黃的外皮,豐富的肉汁,一口咬下去, 香酥薄脆搭配多汁的口感,讓你一吃就停不下來。

It can be divided to several types of usage. One is directly use with meat or vegetable.

One is using with partly water, stirring well and coating on the food. And one is using both way to form crispy layer coating. Besides, we do have seasoned flour as well. Fried food is like a world language.

People eat fried food everywhere. However, finding a quality, safety, experienced, long-term product supplier is not easy. Give it a try and your won't disappoint it.

- · 卡拉脆皮炸雞粉 / Crispy Flour for American Style
- · 脆皮雞排專用炸粉 / Crispy Flour for Crispy chicken Fillet
- · 香雞排外沾粉 / Crispy Flour for Taiwanese Style chicken Fillet
- · 鹽酥雞外沾粉 / Crispy Flour for Crispy chicken Chops
- · 魚排粉 / Crispy Flour for Fish
- · 魷魚外沾粉 / Crispy Flour for Squid and Seafood
- · 脆皮湯翅粉 / Crispy Flour for Crispy chicken Wings
- · 蒜香炸雞粉 / 2 in 1 Garlic Crispy Flour
- · 香芹炸雞粉 / 2 in 1 Celery Crispy Flour
- · 咖哩炸雞粉 / 2 in 1 Curry Crispy Flour
- · 甘梅地瓜專用炸粉 / Crispy Flour for Sweet Potato Fries
- · 頂級地瓜專用炸粉 / Crispy Flour for Sweet Potato Fries
- · 天婦羅外沾粉 / Crispy Flour for Tempura

