

Another great food innovation by



SOUS VIDE



- ~ Removes raw protein handling in back of house
- ~ Fryer cook time moves from 8 minutes to 90 seconds
- ~ 1 SKU can be coated in a myriad of breadings/toppings
- ~ Eliminates 2 steps in 3-stage breading process

What Is Sous Vide Batter In Bag? (BIB)

Sugar Creek's **Sous Vide Batter in Bag (BIB)** is a process in which a protein is seasoned, coated with batter, tumbled and then vacuum-sealed for cook via sous vide. The product is thawed then removed from cook pouch by end user, coated in desired final crust and flash fried resulting in a perfectly cooked, tender protein with crisp coating.

Heating Instructions:



Deep Fryer

Deep fry coated strips at 350°F for 1.5 minutes to 3 minutes.



Shallow Fry

Place into a pan with enough hot oil to cover half way up the side.





















Air Fryer

Use Crumb Coating for Oven Cooking, panko crumbs suggested! Do not use flour-type coating. Preheat air fryer to 400°F - arrange in single layer in basket.



Oven

Preheat Oven to 400°F. Spray flat oven pan with pan coating. Toss strips with crumbs, arrange in single layer on coated pan. Bake until coating is brown, or until internal temperature reached 145°F for 15 seconds.

	Cooked from Raw	Microwaved Ready to Eat	
Precision Cook			
Consistent Cook			
Reduced Cook Time			
Reduce Labor			
Extended Shelf Life			
Eliminates Raw in Back of House			
Quick Prep			
Minimal Clean-Up			
Diversity of Product Coatings			
Clean Label			

Batter in Bag is SugarCreek's patented process for preparing protein for flash frying

sugarcreek.com/batterinbag