



共栄フード株式会社



SIAM UKF CO., LTD.



VINA FOODS KYOEI CO., LTD.



Product Content

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Our History

Panko which is familiar makes global food culture better



December 1967

Established **Kyoei Food Co., Ltd.**
In Japan



August 2004

Established **Vina Foods Kyoei Co., Ltd.**
in Vietnam



July 1988

Established **United Kyoei Foods Co., Ltd.**
in Thailand



January 1997

Established **SIAM UKF Co., Ltd.**
in Thailand



2021

54th Anniversary **Kyoei Food Co., Ltd.**
24th Anniversary **SIAM UKF Co., Ltd.**

Production Process



Mixing



1st Fermentation



Preparing



Crushing



Bread cooling.



Baking (Oven)



Metal detectors

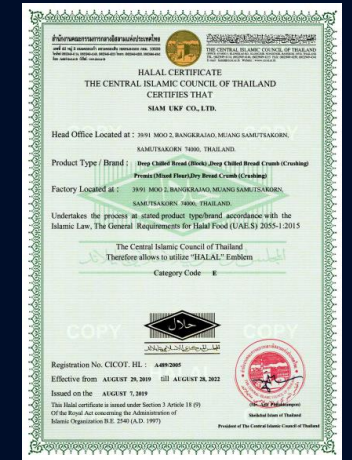


Further checking



Packing

FOOD SAFETY STANDARDS



QUALITY POLICY

Siam UKF Co., Ltd is aiming to produce a Safe, Good Quality and Legal Product as well as responsible to customer.



**Japanese Style
Breadcrumbs (Panko)**
is an authentic panko.

Japanese Style Bread (Oven & Electrically)

Baisho (Oven bread)



Denkyoku (Electric bread)



Baisho(Oven Bread) will provides a light crispy texture, and will be melted in your mouth, and Denkyoku(Electric Bread) will provides a soft crispy texture.

Instructions for use : Suitable for use with crusher machines



Crusher

Ingredients : Wheat Flour, Shortening (palm or rice bran oil), Baker'sYeast, (INS491), Sugarcane, salt, Bread improver (INS 170(i), 516,300,1100(i))

Allergens : Wheat (Gluten)

Japanese Style White Breadcrumbs (Fresh Panko)



Japanese style breadcrumbs (Panko) have a unique slivered shape which are produced by a specialized baking technology. Baisho(Oven Breadcrumbs) will provides a light crispy texture, and will be melted in your mouth, and Denkyoku(Electric Breadcrumbs) will provides a soft crispy texture.

Instructions for use : Apply Adhesion Batter as pre dust and Batter mix, then cover with panko and fry.



Air fryer



Microwave



Oven



Fryer

Ingredients : Wheat Flour, Shortening (palm or rice bran oil), Baker'sYeast, (INS491), Sugarcane, salt, Bread improver (INS 170(i), 516,300,1100(i))

Allergens : Wheat (Gluten)

Mesh size (mm) : 4, 6, 8, 10, 12, 14, 16 and 18 (Baisho)

Japanese Style White Breadcrumbs (Dried Panko)



Japanese style breadcrumbs (Panko) have a unique slivered shape which are produced by a specialized baking technology. Baisho(Oven Breadcrumbs) will provides a light crispy texture, and will be melted in your mouth, and Denkyoku(Electric Breadcrumbs) will provides a soft crispy texture.

Instructions for use : Apply Adhesion Batter as pre dust and Batter mix, then cover with panko and fry.



Air fryer



Microwave



Oven



Fryer

Ingredients : Wheat Flour, Shortening (palm or rice bran oil), Baker'sYeast, (INS491), Sugarcane, salt, Bread improver (INS 170(i), 516,300,1100(i))

Allergens : Wheat (Gluten)

Mesh size (mm) : 0.5, 4, 6, 8, 10



Japanese Style Colorful Breadcrumbs

Made from 100% Natural ingredients.

Japanese Style Colorful Breadcrumbs (Panko)

Pantone no.7549U



Annatto Color



Product code : **CE-R**

Pantone no.142U



Product code : **CE-TH**

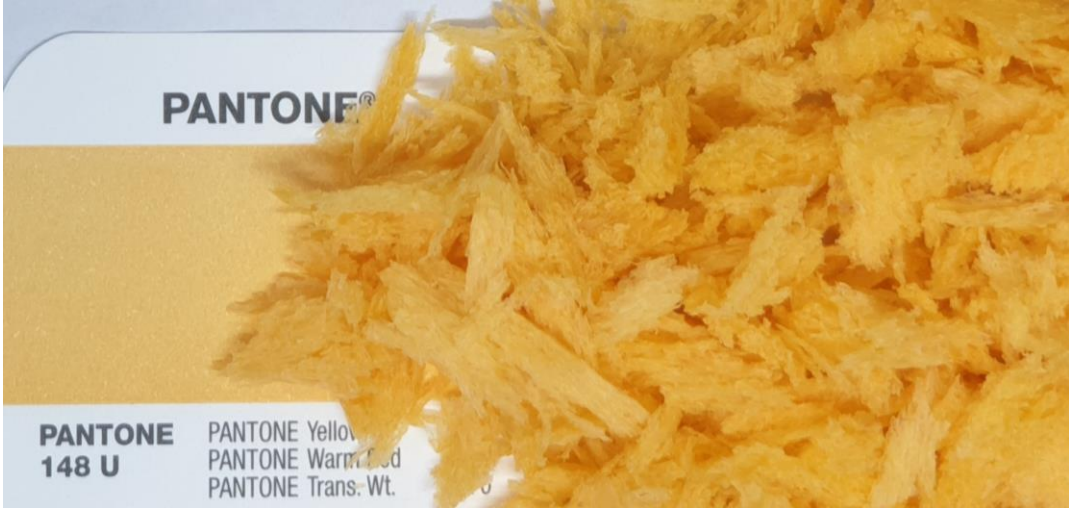
Pantone no.129U



Product code : **CE-H**

Japanese Style Colorful Breadcrumbs (Panko)

Pantone no.148U

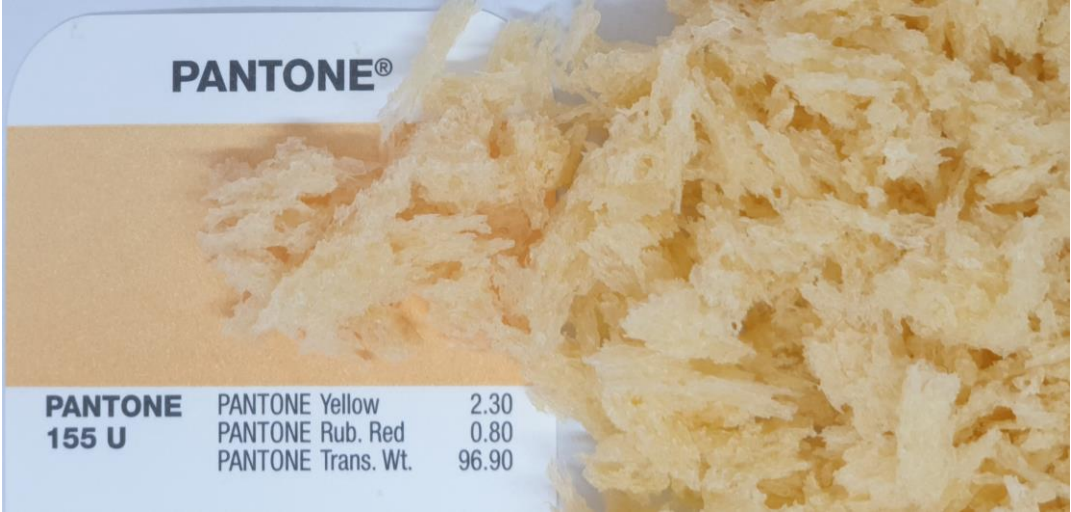


Product code : CE-AY

Paprika Color



Pantone no.155U



Product code : CE-SM

Pantone no.136U



Product code : DCE-110121-2

Japanese Style Colorful Breadcrumbs (Panko)



Beta-carotene Color



Pantone no.115U



Product code : CE-YA

Pantone no.120U



Product code : CE-YB

Japanese Style Colorful Breadcrumbs (Panko)

Pantone no.2045U

PANTONE 2044 U	PANTONE Pink	
	PANTONE Bright Red	3.2
	PANTONE Black	
	PANTONE Trans. Wt.	



PANTONE 2045 U	PANTONE Pink	12.24
	PANTONE Bright Red	6.11
	PANTONE Black	0.94
	PANTONE Trans. Wt.	80.71

Hibiscus Color



Product code : **CE-RO**

Pantone no.1905U

PANTONE 1895 U	PANTONE Warm Red	3.10
	PANTONE Rub. Red	3.10
	PANTONE Trans. Wt.	93.80



PANTONE 1905 U	PANTONE Warm Red	6.30
	PANTONE Rub. Red	6.30
	PANTONE Trans. Wt.	87.40

Product code : **CE-RA**

Japanese Style Colorful Breadcrumbs (Panko)



Matcha Color



Pantone no.2263U

PANTONE 2262 U	PANTONE Green 15.03 PANTONE Orange 021 4.69 PANTONE Black 1.28 PANTONE Trans. Wt. 7.00
PANTONE 2263 U	PANTONE Green 25.61 PANTONE Orange 021 7.99 PANTONE Black 2.18 PANTONE Trans. Wt. 64.22



Product code : **DCE-041220-2**

Japanese Style Breadcrumbs (Panko)

You can select mesh size which is suitable for your products.



Small size (weight is <10g.)



Medium size (weight is >50g.)



Large size (weight is >50g.)

Mesh size : 0.5 – 8 mm	Mesh size : 10 - 18mm	
		



Predust & Batter mix

Make a better adhesion.

Predust & Batter mix



Easy steps to use :

1. Predust mix : Starting with Pre dust mix which provides a good binding surface to which breadcrumbs can attach. This will have a more uniform coating, improved appearance and texture.

2. Batter mix (instead of using eggs) : Mixing the batter mix with cold water (1 part batter mix to 2.5 parts cold water) and apply over the pre dusted to act as a “glue” for the breadcrumb to adhere to the meat.

***Tips :** The cold water is between $\leq 10^{\circ}\text{C}$ is recommend, it performs better when it's cold.

3. Coating : Coating with our Japanese style breadcrumbs for making a perfect Tonkatsu.

Ingredients :

- **Predust mix :** Modified starch, Seasoning, Tapioca starch, Raising agent.
 - **Batter mix :** Wheat flour, Corn starch, Corn flour, Tapioca starch, Seasoning, Salt, Sugar, Thickener
-

Allergens : Wheat (May contains: Soy, Egg, Milk)



Premix
for Variety of food
Crispier and tastier.

Karaage mix



Easy steps to use :

- 1. Making Karaage batter :** Mixing 100 grams of karaage mix with 120 grams of cold water ($\leq 10^{\circ}\text{C}$ is recommend. It performs better when it's cold)
- 2. Coating :**
 - Use Predust mix to lightly dust meat.
 - Dip into the karaage batter and shake the excess off, then place into fryer.
- 3. Frying :** Deep fry at $175\text{-}180^{\circ}\text{C}$ (Frying time depends on the size of raw material).



Fryer

Ingredients : Wheat flour, Modified starch, Corn flour, Salt, Seasoning, Soy sauce powder, Spice, Dextrose.

Allergens : Wheat (May contains: Soy, Egg, Milk)

Tempura mix



Easy steps to use :

- 1. Preparing raw materials :** Peel the shell and keep the tails on, then cut 4-5 line on the belly, and stretch the shrimp.
- 2. Making Tempura batter :** Mixing 100 grams of Tempura mix with 160 grams of cold water ($\leq 10^{\circ}\text{C}$ is recommend. It performs better when it's cold)
- 3. Coating :**
 - Use Predust mix to lightly dust shrimp.
 - Dip into the tempura batter and put them on a plate, then drop the batter directly over and around shrimp.
- 4. Frying :** Deep-fry at $175\text{-}180^{\circ}\text{C}$ for 2.30 minutes (Frying time depends on the size of raw material)



Fryer

Ingredients : Wheat flour, Corn starch, Rice flour, Corn flour, Salt, Baking powder.

Allergens : Wheat (May contains: Soy, Egg, Milk)



1.) Coating

Coat the meat with **Pre-dust**

2.) Dipping

Dip the meat in **Batter-mix** instead of egg.

3.) Deep frying

Deep fry at 175-180°C for 12-13 minutes (It depends on the size of meat)





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<https://pin.it/7zluRx>



<https://pin.it/QMhZCvV>



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<https://pin.it/4qrH3ov>



<https://pin.it/2J3HjHd>



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JUST ADAPT TO BREADCRUMBS

to create the new menu



Marinade & Seasoning

Preserves the authentic taste of food



Marinade mix

It's specially made from quality blended herbs, spices and functional ingredients to preserve the authentic taste of food.



Italian style

With Oregano and Parsley



Green Curry

With Lemon grass and Kaffir lime



Tom Yum

With Kaffir lime and Galangal



Black Pepper

With Black pepper Flavor

Instructions for use with seafood products

- Marinate seafood for 30 minutes (recommended ratio to marinate is 100g of seafood per 10g of marinade mix per 5g of cold water) And grill with air fryer at temperature 200°C for 3 - 3.30 minutes.

Ingredients

- Sweetener, Maltodextrin, Tapioca starch, Salt, Seasoning, Herbs, Color, Spices, Anticaking agent and Flavor.

Allergens

-

Seasoning Powder mix

It's a real culinary taste to enhance the meat flavor, texture and appearances without altering the real culinary taste.



Hot & Spicy
Powder mix



Labb
Powder mix



Cheese
Powder mix



Sour cream and Onion
Powder mix

Instructions for use with seafood products

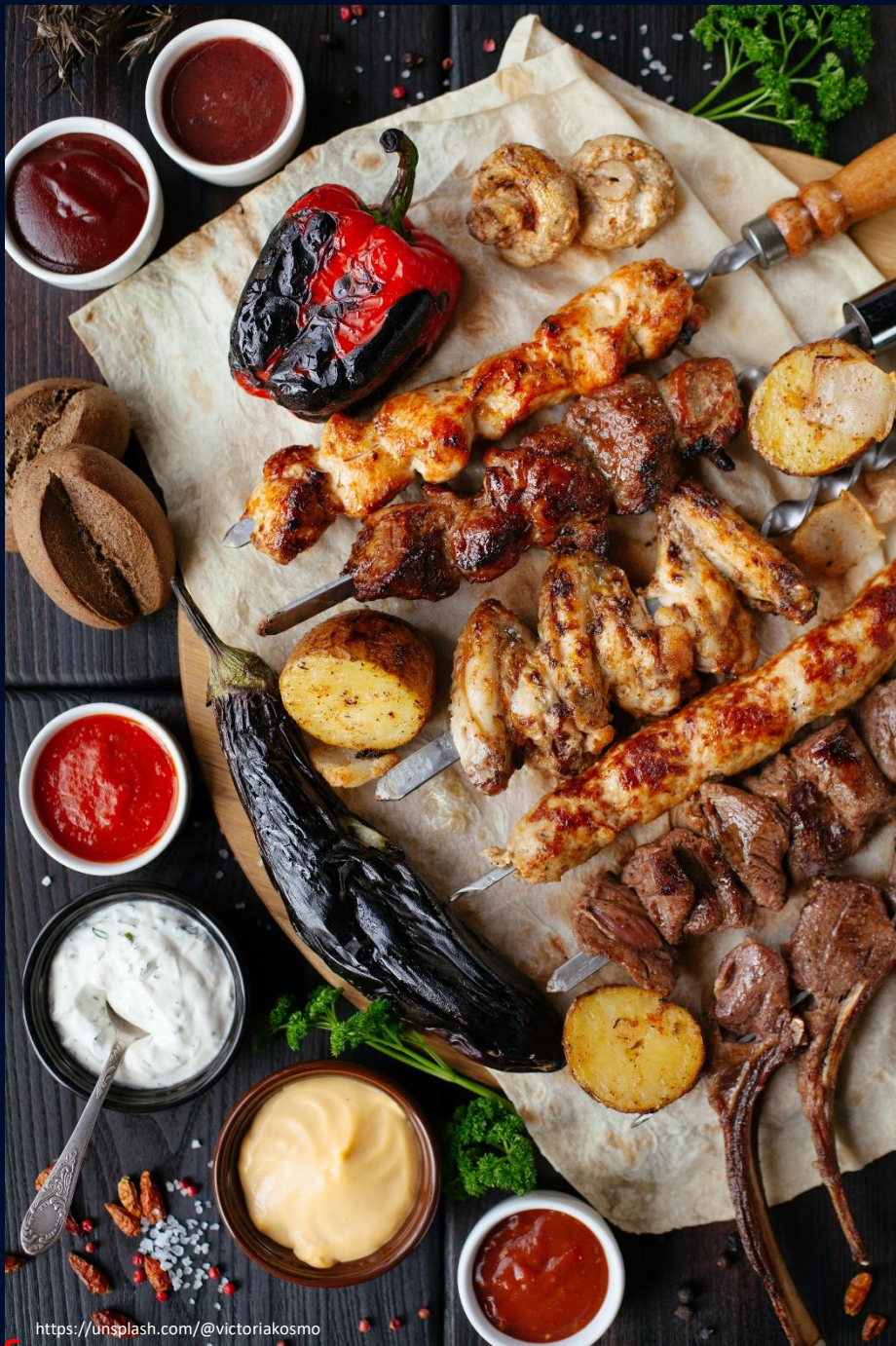
- Mixing with Snack, Chips or Fried chicken. Recommended ratio to mix is 10-20g of seasoning powder per 100g of snack)

Ingredients

- Maltodextrin, Salt, Sugar, Seasoning, Spices, Flavor, Anticaking agent.

Allergens

MAKE YOUR BEST MEAL WITH MARINADE MIX



<https://unsplash.com/@victoriakosmo>



https://www.pinterest.com/pinmegoodfood/_created/



<https://www.pexels.com/photo/cooked-meat-with-chillies-on-wooden-surface-7230625/>

& SEASONING POWDER



<https://pin.it/61DdCMz>



<https://pin.it/2e9e3a5>



<https://pin.it/6s5V3CJ>

Extruder

Intelligent cooking assistant.



Extruder

It can be used for a variety of purposes, either used for coating meats or as a topping on food.



Bubble ball



Agedama



Cracker



Star shape



Bifun

Instructions for use with seafood products

- Apply Adhesion Batter as pre dust and Batter mix, then cover with panko and fry.

Ingredients

- Wheat, Corn, Rice, Color INS 160c(i), 160a(i), Oil

Allergens

FOR A WIDE RANGE OF CUISINES



Capacity



6,300 Kg/day (5,250 blocks)

Baisho



21,000 Kg/day (3,500 blocks)

Denkyoku




8,500 Kg/day

Panko



6,000 Kg/day

Premix

Item	Description	Packing size	Caution	Shelf Life	Container Capacity (KG)
	Japanese Style Breadcrumbs	10kg x 1bag /kraft bag 2kg x 5bags /kraft bag	Store in cool and dry place (-18°C or less)	6 Months 12 Months (Dry)	 <p>Reefer Container</p> <ul style="list-style-type: none"> • 5,500 kg/20ft Container • 12,000 kg/40ft Container <hr/>  <p>Dry Container</p> <ul style="list-style-type: none"> • 5,500 kg/20ft Container • 12,000 kg/40ft Container
	Japanese Style Bread(Block)	6kg x 1bag /kraft bag	Store in cool and dry place (-18°C or less)	6 Months	
	Predust & Batter mix (Adhesion)	20kg x 1bag /kraft bag	Store in cool and dry place (15°C or less)	6 Months	
	Tempura mix	20kg x 1bag /kraft bag	Store in cool and dry place (15°C or less)	6 Months	
	Karaage mix	20kg x 1bag /kraft bag	Store in cool and dry place (15°C or less)	6 Months	
	Marinade mix	20kg x 1bag /kraft bag	Store in cool and dry place (15°C or less)	6 Months	
	Seasoning Powder mix	20kg x 1bag /kraft bag	Store in cool and dry place (15°C or less)	6 Months	
	Extruder	15kg x 1bag /kraft bag	Store in cool and dry place (25°C or less)	3 Months	



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