



LORYMA

Crumbs

Portfolio: Extrudates

Take food further.

Crumbs:

New Food Offers with crispy Crumbs.

Crispy breading is a taste sensation. Especially with convenience foods, they are becoming increasingly more important. Nowadays, you can bread almost anything and fry or roast it until crispy. In addition to the classic meat and fish application, it is also potato products, veggie meat products and cheese products that become tasty, quickly-prepared meals with crumbs. Loryma Crumbs are not only crispy and delicious; they also protect the substrate in the production process during frying or roasting and make the end-consumer product crispier.



Crispy Crumbs as breading for meat, veggie and convenience products

Whether as a breading for meat, fish, seafood, potato products, cheese products or vegetarian as well as vegan meat and fish alternatives - Loryma's Lory® Crumb ensures crispy crispiness. Convenience products can be easily coated and processed with it.

The difference to classic breaders lies in the extrusion process. In high-performance mixing plants, specific blends are created from the vegetable raw material, which already take into account individual customer wishes such as colouring or nutritional value. These are then given their unique properties in terms of texture and crispiness in the extrusion process.

Then, depending on the application in the production process, Crumbs can then be used as powder, granules, fibrous products or oval/spherical products. Lory® Crumb is available on the basis of maize, rice and potatoes. With the different raw materials from which the extrudates are made, Loryma reflects the different customer requirements and consumer wishes.

Lory® Crumb maize, rice and potato crumbs ...

- ensure crispiness.
- ensure crunchy products.
- are available in various colours, shapes and sizes.

The areas of application of the Crumbs by Loryma:

- Vegetarian and vegan alternatives
- Coatings for the meat industry and the fish industry
- Convenience products
- Baked goods



Loryma Crumbs and their applications:

Lory® Crumb extruded breadcrumbs are based on maize, rice or potato, and are used as breading for fish, meat, snacks, and baked goods to create enjoyable tastes and a crispy bite. Lory® Crumbs are also suitable for vegan and vegetarian applications.



Lory® Crumb Maize: Crumbs on the basis of maize.
Maize-based crumbs are ideal breadings for the coating and breading of many meat, fish or veggie-based end-consumer products.



Lory® Crumb Rice: Crumbs on the basis of rice.
Crumbs on the basis of rice are suitable for a very wide variety of crispy coatings.



Lory® Crumb Potato: Crumbs on the basis of potatoes.
Crumbs based on potato optimally absorb fats as breading when frying or deep-frying.

Nutritional values per 100 g	Maize, Flake, Yellow	Rice, Granulate, Light brown	Potato, Granulate, Brown	Potato, Granulate, White	Potato, Granulate, Yellow
Energy	1,602.6 KJ / 377.4 kcal	1,646.9 KJ / 389.3 kcal	1,548.4 KJ / 368.1 kcal	1,576.9 KJ / 374.8 kcal	1,576.5 KJ / 374.7 kcal
Fat	2.7 g	1.2 g	1.0 g	1.0 g	1.0 g
of which saturated fatty acids	0.4 g	0.2 g	0.4 g	0.4 g	0.4 g
Carbohydrates	78.7 g	84.6 g	87.4 g	88.2 g	88.2 g
of which sugar	1.1 g	7.2 g	0.5 g	0.2 g	0.2 g
Fibre	4.4 g	1.5 g	0.3 g	0.4 g	0.4 g
Protein	7.6 g	8.9 g	2.6 g	2.8 g	2.8 g
Sodium	< 0.1 g	< 0.1 g	0.4 g	0.4 g	0.4 g
Salt	0.019 g	0.009 g	0.974 g	0.984 g	0.984 g

The Crumbs Lory® Crumb at a glance:

Lory® Crumb 5BG2, Potato, Granulate
Brown (2 mm)



Lory® Crumb 5WG2, Potato, Granulate
White (2 mm)



Lory® Crumb 5YG2, Potato, Granulate
Yellow (2 mm)



Lory® Crumb 2YF3, Maize, Flake
Yellow (3 mm)



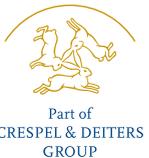
Lory® Crumb 3LG1, Rice, Granulate
Light brown (1 mm)





**More quality, performance and
cost efficiency for your products.**

We have served as a reliable partner to the food industry for more than 40 years. With our innovative solutions, we support you in optimising your products in terms of texture, quality and flavour, and in developing new food concepts in line with future trends. With certified quality and safety. With in-depth industry knowledge and a wealth of expertise in the field of industrial food production. Loryma. Take food further.



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