



- Never (ever) fried
- Deepfry-like crispiness
- 50% less fat (vs. pre-fried)
- No compromises on taste
- No oil dripping in the oven

A great tasting bite out of the oven with **50% less fat** that has **never been deepfried** during production and still maintains deepfry-like **crispiness** and taste.

A perfect match with the **fast paced health conscious** consumer



Contact us now:  
[info@crispsensation.com](mailto:info@crispsensation.com)


[www.crispsensation.com](http://www.crispsensation.com)

Crisp Sensation® coatings are distinguished by their authentic, long-lasting CRISPY bite and juicy core. Their unique technical properties enable quick, easy and safe preparation using various preparation methods for at home (e.g. Oven, Airfryer) or out of home use (e.g. Turbo/MerryChef, Impingement oven or Deepfryer)



# Nutritional comparison

Per 100g chicken nugget at point of consumption

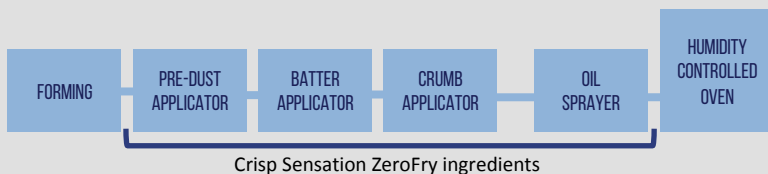
	Fat (g)	Saturated Fat (g)	Calories (kcal)
REFERENCE Pre-fried	12.7	1.2	249
	4,4 (-65%)	0,5 (-58%)	181 (-27%)



Highly differentiating solution that will help you develop products that cater to the increasingly health conscious consumer without compromising on taste, texture or convenience

- Easy implementation on current line setup
- Deep frying no longer needed
- Output not limited by fryer capacity
- Potential savings on oil, energy (cleaning, safety etc.)

## ZeroFry production process\*



\*Typical ZeroFry setup for chicken applications

