

Gluten-Free Breading Mix

VERSATILE, FLAVORFUL

MORE POSSIBILITIES, BETTER VALUE

Whether you use it on chicken, beef, pork or vegetables, House-Autry Gluten-Free Breading Mix makes it easy to add gluten-free meals to your menu. The high-quality ingredients are consistently blended to ensure that every batch cooks up perfectly. Add House-Autry Gluten-Free Breading Mix to your kitchen and enjoy the compliments from your satisfied customers.

TALK TO A HOUSE-AUTRY® REPRESENTATIVE TODAY TO LEARN MORE ABOUT HOUSE-AUTRY GLUTEN-FREE BREADING AND HOW IT CAN ADD VALUE TO YOUR MENU!



Nutrition Fa	icts
Serving size	1 (100g)
Amount Per Serving Calories	340
	6 Daily Value*
Total Fat 1.5g	2%
Saturated Fat 0.22g	1%
Trans Fat 0g	
Cholesterol Omg	0%
Sodium 1610mg	70%
Total Carbohydrate 78g	28%
Dietary Fiber 4g	14%
Total Sugars 1g	
Includes 0g Added Sugars	0%
Protein 6g	12%
Vitamin D 0mcg	0%
Calcium 21.85mg	2%
Iron 1.53mg	8%
Potassium 0mg	0%
Vitamin C	2%

PRODUCT INFO	
ITEM #	20855
CASE DIMENSIONS	13" X 13" X 7"
UPC #	73484-20855
CASE PACK	1-25 lb, bag
SHELF LIFE	1 year (stored properly)

ATTRIBUTES

• Stoneground corn flour base

- All-purpose
- Certified gluten-free

INGREDIENTS

Yellow corn flour, salt, garlic, spices and coloring, sugar, onion



RECIPE: GLUTEN-FREE BREADED PORK CHOPS

INGREDIENTS:

House-Autry® Gluten-Free Breading Mix Fresh pork chops Oil for frying

DIRECTIONS:

- 1. Heat oil in deep fryer to 350°F.
- 2. Pour breading mix into a large bowl.
- 3. Roll pork chops in breading mix, covering each side.
- 4. Place coated pork chops into fryer and fry for 8-10 minutes or until internal temperature reaches 145°F.



We would love to hear from you! Reach our Customer Service Department by calling 800.849.0802. House-Autry • P.O. Box 460 • Four Oaks, NC 27524 • House-AutryFoodservice.com © 2018 House-Autry • 277-0218