S'crumb'tious CRUMBS™

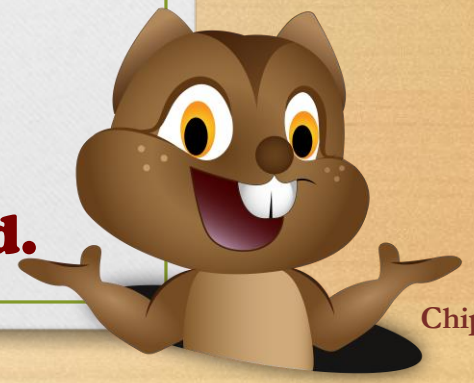
Taste and Texture » Phenomenal

User Friendly Applications » Endless

Ingredients and Nutrition » Best Available

Food Allergen Friendly » Gluten & Casein Free, Vegan

Simply, the Best Bread Crumbs in the World.



Chip'r

"Eat together, Live Together"

INDIANA GROWN

PROUDLY MADE IN THE USA

www.gfxcftrends.com

GF CF TRENDS

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About Us – GFxCF Trends

GFxCF Trends is dedicated to providing a great food experience for everyone eating together at the same table. Including, our growing gluten and casein intolerant family and friends who find limited healthy choices that everyone eating together likes. We are starting with the basics. Crumbs…real bread crumbs! Our S'crumb'tious CRUMBS™ are a transparent food with minimal ingredients so you know exactly what you are eating. Made from a foundation of high quality rice flour, corn and potato starch. No gluten, No casein, No eggs, No salt! Just enough natural cane sugar to feed the yeast during preparation. A premium bread crumb for all your coating, filler, and topping applications.

Whether or not you have a food allergy or prefer a Vegan diet, these are Simply the best bread crumbs in the world!

Make any recipe better with a S'crumb'tious Coating™ or a S'crumb'tious Topping™.

Find a growing inventory of great recipes and tips for cooking on our website at: www.gfxcftrends.com

The story behind our crumbs

Chip'r is our S'crumb'tious chipmunk. He knows a real great crumb can make any recipe better!

OUR STORY can be traced back to over a 100 years ago in France when a French baker developed his version of a French bread loaf. From this basic recipe, combined with the need for a high quality gluten and casein free bread crumb, our current S'crumb'tious CRUMBS™ evolved.

THE DESIRE to serve the same great tasting foods to all at the table in restaurants and catered events, regardless of these food allergies, was a driving force. It required a passion for obtaining the highest quality food experience. Simply matching that food experience of traditional bread crumbs was not good enough. These needed to take the food experience for all to the next level. Thus, is took lots of time and many adjustments to the ingredients and baking process to yield the product we are proud to offer today. In fact, it took us two plus years and taste testing with over 200,000 customers in a restaurant and catered events to get this food experience feedback that guided these adjustments.

ALONG THE JOURNEY we also made it a priority to replace other ingredients that are common food allergens and restrictions like eggs, salt, and sugar. So our S'crumb'tious CRUMBS™ can also serve a growing Vegan life style.

TODAY WE are moving beyond restaurants and catered events to your home with our 1lb retail packaged product.

Taste and Texture

Chip'r says... "I've never tasted such flavors and crunchiness at the same time"

Taste is a sensation of flavor and as such, is an individual experience based on the individual's preferences for certain flavors

- S'crumb'tious CRUMBS™ starts with an open pallet product approach so, depending on the individual and the application, it can be seasoned to one's unique preferences and food allergy needs
  - ❖ S'crumb'tious CRUMBS™ has the phenomenal ability to take on seasonings and herbs to meet any recipe needs
- No bread crumb can match the crunchy texture of S'crumb'tious CRUMBS™ after the cooking process due to its unique characteristic of reduced cooking oil absorption
  - ❖ When your crumbs absorb less cooking oil you eat less oil based calories and that crunchy texture is never lost when you reheat your S'crumb'tious CRUMBS™ foods

S'crumb'tious CRUMBS™ = Premium Food Experience

User Friendly Applications

Chip'r says... "I can make all my favorite recipes fun and easy"

S'crumb'tious CRUMBS™ has the endless ability to adapt and perform in all recipe needs no matter what the scale or size of application

- Our current offerings of S'crumb'tious CRUMBS™ includes; Original, Fine, and Panko
- A shelf stable product: Because S'crumb'tious CRUMBS™ is made from simple ingredients, like rice flour, there is nothing to spoil over time if kept dry … no real expiration date
- S'crumb'tious CRUMBS™ was developed to perform as a Binder, Filler, or Crunchy Topping
- From sweet to savory, S'crumb'tious CRUMBS™ will make any food experience better

Ingredients and Nutrition

Chip'r says... "It's made from good stuff so my stomach won't ever argue with me eating it"

S'crumb'tious CRUMBS™ is made from the best available ingredients to provide the best nutritional control in the consumer's diet

- Made from a very short list of ingredients S'crumb'tious CRUMBS™ is a nutritionally transparent product
  - ❖ No Salt is added
  - ❖ Very little sugar is used except what's required and consumed by the yeast
  - ❖ High grade healthy canola oil
  - ❖ Only live-active yeast is used in the preparation process

Nutrition Facts

9 servings per 16 oz. container

Serving size	**1.76 Ounces (50g)**
Amount Per Serving	
Calories	**160**
	% Daily Value*
Total Fat 3.5g	**4%**
Saturated Fat 1.5g	**8%**
Trans Fat 0g	
Cholesterol 0mg	**0%**
Sodium 5mg	**0%**
Total Carbohydrate 31g	**11%**
Dietary Fiber 2g	**7%**
Total Sugars 1g	
Includes 0g Added Sugars	**0%**
Sugar Alcohol 0g	
Protein 2g	**4%**
Vitamin D 0mcg	0%
Calcium 195mg	15%
Iron 0mg	0%
Potassium 0mg	0%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Ingredients: Water, Rice Flour, Corn Starch, Potato Starch, Canola Oil, Yeast, and Granulated Sugar

Food Allergen Friendly

Chip'r says... "I don't have to worry. I can eat and share together with all my friends"

The very basic and short list of ingredients used in S'crumb'tious CRUMBS™ makes it allergen friendly to most all consumers

- Made from a foundation of rice flour, corn and potato starch, it meets the needs of a growing gluten and casein intolerant population
  - ❖ No Gluten, No Casein, No Salt, No Eggs, No Milk
  - ❖ It's a GMO free Vegan product
  - ❖ The amount of sugar used is consumed by the rising yeast leaving virtually no available sugar in the final product for the sugar restricted consumers

S'crumb'tious Coating™ Instructions

Chip'r says... "It's easy to make a S'crumb'tious Coating™ on all your favorites"

Preparation:

Tray#1: Flour Mix - Fill a tray with ½ GF Potato or Corn flour and ½ Potato or Corn starch. A Flour mix layer helps create a barrier between the crumb coating and the food. The flour and starch mix also improves the adherence of crumbs to food. Flour mix can be seasoned with salt, pepper, herbs, and spices, or left unseasoned.

Tray#2: The Wash - Fill a tray with eggs+water, or Almond Milk, as the wash to dip food in. Can use several well-beaten eggs by themselves, or an egg wash: a mixture of eggs and milk, eggs and cream, or eggs and water. Use about one tablespoon of liquid per egg. As long as the mixture contains eggs and is mixed well, any of these combinations will work. Almond milk seems to work best if eggs or cows milk not desired.

Tray#3: S'crumb'tious CRUMBS™ - Fill a tray or bowl large enough to accommodate the food item with desired S'crumb'tious CRUMBS®. An inch deep to start is best.

Cooking oil: For best results we suggest using a high grade canola oil and setting temperature between 325-350F.

S'crumb'tious Coating ™ Food Steps:

Step#1: Dredge the damp food item in the flour mix - Pat food dry with paper towels and dredge in flour mix, shaking off excess.

Step#2: Dredge flour mix coated food in the wash – For best results ensure that you are coating the entire surface area of the food item. Drain excess. If making delicate food items like onion rings or avocado slices it is recommended that you now go back and dredge in flour mix again and repeat Step#2.

Step#3: Coat the food with crumbs - Gently press the larger flat surface areas of food item into the bread crumbs. Shaking off the excess and repeat until all surfaces of food item are completely/evenly coated.

Step#4: Chill it - Cook it - If preparation allows, it's ideal to place the freshly breaded food in the fridge for an hour+ before cooking. If preparation does not allow, simply proceed to cook breaded food in fryer, pan, or oven.

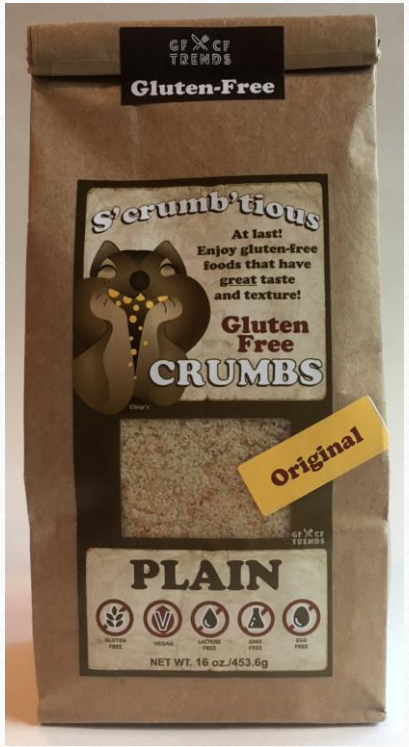
S'crumb'tious CRUMBS™ Grind Types

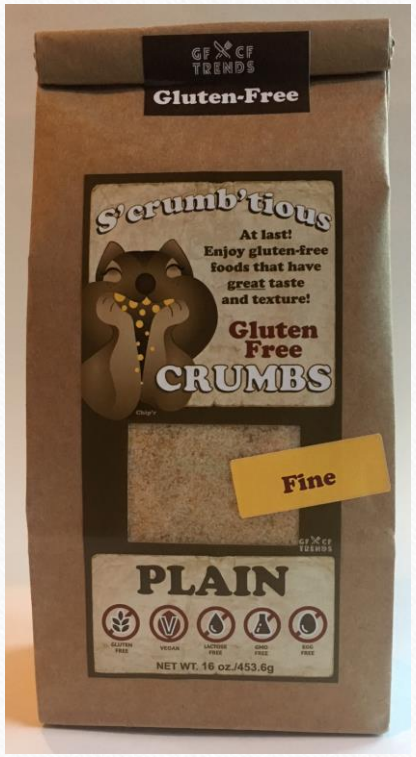
Chip'r says... "It's fun to try all the different S'crumb'tious CRUMBS™ to make your recipes"

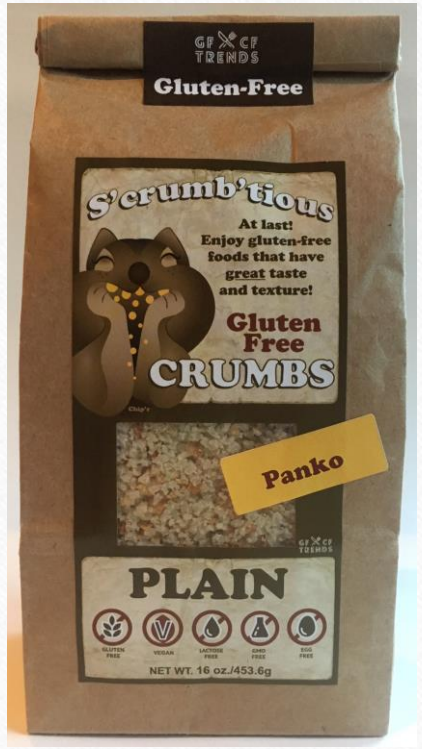
S'crumb'tious CRUMBS™ now is available in three different grind types.

Gen1 Retail Packaging >>

- Original: If you try only one this is our most universal product
- Fine: For your more delicate foods like vegetable bites and avocado slices
- Panko: For maximum coating and crunchiness on your hearty foods







S'crumb'tious CRUMBS™ – Retail Gen2

Chip'r says... "We are always looking for ways to improve our S'crumb'tious CRUMBS™ for you"

We are now launching our Gen2 S'crumb'tious CRUMBS™ retail product.

Gen2 Retail Packaging >>

- Replaced Palm oil with Canola oil
- Clarified we are a casein free product
- Enlarged our nutrition label for easier reading
- Clarified stable shelf life
- Indiana Grown member product