HP Sales Northeast Presents

BREADING, SEASONING, SUPPLIES & MORE



BY HENNY PENNY

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YOUR SALES REP

OR OUR OFFICES: **856.642.2000 833.4HPSALES**

BREADINGS, MARINADES, AND SEASONINGS THAT DEMAND ATTENTION.

ASK US ABOUT SPECIAL SKID PRICING

Regular PHT Breading



H KP

Medium Spicy PHT Breading



KOF-K

Spicy PHT Breading



H KP

Regular I PHT Breading



KOF-K

All Purpose Seasoning shake-on



H_{KP}

Sure Chef Seasoning shake-on



H KP

Nashville HEAT



H KP

Balanced seasoning and flavor for a well-rounded and complete taste, with a soft texture—not crispy. It's what you expect when you think of fried chicken. Salty, but not crunchy.

A well-balanced breading similar in

character to Regular PHT with

selectively added seasonings for

Texture: Soft Taste: Regular

additional flavor.

Texture: Soft

Taste: Flavorful

FLAVOR PROFILE

The original Henny Penny Red Label breading developed especially for pressure fried chicken. Use for anything but sweets. Excellent for pork chops, cutlets and most veggies. Also great for combi-roasted chicken. Let breaded product sit 15 to 30

minutes before frying.

Use with any or all of the same wide-ranging menu items as Regular PHT breading when you're looking for just a bit more flavor in the breading.

Let breaded product sit 15 to 30 minutes before frying.

100 lb (45.4 kg) drum 07000 45 lb (20.4 kg) bulk case 07300 50 lb (22.7) case of 10 07160 5 lb (2.3 kg) bags NO MSG 100 lb (45.4 kg) drum 07755 45 lb (20.4 kg) bulk case 07625

50 lb (22.7 kg) bulk case 07570

A rich blend of spices and seasonings with a little more flavor and zest added to the Medium Spicy PHT. A very good all around breading. More of a full taste—not traditional, but not "hot" to the palette.

Texture: Soft Taste: Full

Used frequently for breaded pork chops and wedge fries to punch up the initial flavor burst you get from the breading.

Let breaded product sit 15 to 30 minutes before frying.

45 lb (20.4 kg) bulk case 07360

A slightly milder version of the Regular PHT breading. Nice golden color and traditional texture.

Texture: Soft Taste: Mild

Use in place of regular PHT for a bit less breading flavor that allows the food's natural flavors to come forward.

Let breaded product sit 15 to 30 minutes before frying.

50 lb (22.7 kg) bulk case 07550 NO MSG 50 lb (22.7 kg) bulk case 07781

A superb blend of spices in a versatile shake-on seasoning that adds rich brown color and a slightly sweet flavor.

Taste: Slightly sweet Color: Rich brown

The perfect seasoning for ribs, brisket and pork. Great for overnight cooking in combi. Mix it with some brown sugar for a fantastic rub. Not recommended for poultry. Season to taste. Rub in for stronger flavor.

25 lb (11.4 kg) bulk case NO MSG

25 lb (11.4 kg) bulk case 07445

07430

Excellent seasoning for everyday use, especially on poultry and veggies. Savory combination of seasonings with lots of paprika. Stains evenly to give great color. Taste: Mild, savory

Color: Golden, reddish brown

Use on rotisserie or combi-roasted chicken to even out the color. For signature spuds, try tossing cut peeled potatoes in oil and Sure Chef Seasoning, then roast in rotisserie or combi.

Use shaker. Cover evenly, cook immediately.

25 lb (11.4 kg) bulk case 07775 25 lb (11.4 kg) bulk case 07778

This melt-on seasoning features a bold blend of peppers and brown sugar. Microscopic palm oil crystals melt into the breading, infusing the chicken with this highly sought after flavoring. Taste: Hot, sweet, smooth

This seasoning is best applied by shaking it directly onto food after frying in your favorite Henny Penny breading. Each breading has been tested with this seasoning for flavor pairing.

Use shaker. Cover evenly.

15 lb (6.80 kg) case contains 30 - 8 oz. bags 07630

Color: Reddish brown