



We make
Great Food
 our business.

That's the HPNE
Difference

For more than 35 years, HP Sales Northeast has been a family business with deep roots in the high-end foodservice market.

As one of the most successful Henny Penny distributors in the world, we know how to deliver value to every customer through premium and supportive foodservice solutions. Our core mission is to create remarkable experiences through people, products, and food. Trust us to to elevate your business to new heights.



BREADING AND SUPPLIES GUIDE



6 easy steps to perfect breading



- 1 Place cleaned and trimmed product into cool water to help breading adhere properly. (Not necessary if using a marinade.)
- 2 Drain before breading.
- 3 Dump product into breading. General rule: 1 lb (0.45 kg) breading to 10 lb (4.5 kg) of product.
- 4 Toss product in breading using both hands. Coat thoroughly. When breading wings, tuck wing tip by bending around and behind end wing segment.
- 5 Remove excess breading by holding one piece in each hand and tapping knuckles of each hand together.
- 6 Place breaded product skin side up on sheet pan with grid. When breading chicken, group like parts together.



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If you're looking for some amazing breading, **Henny Penny** has got you covered! They have a core collection of great breadings crafted exclusively for Henny Penny fryers and combis.

And the best part? There's something special for every taste! Plus, they come in bulk packaging for convenience and economy.

So, what are you waiting for? Try out Henny Penny's breading today and take your fried foods to the next level!



*WITH THE PURCHASE OF 5 OR MORE BOXES OF BREADING



BREADING BASICS

Breaded textures will be softer when pressure fried and crispier when open fried.

PRODUCT

FLAVOR PROFILE

Regular PHT Breading

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.

Texture: Soft
Taste: Regular

Medium Spicy PHT Breading

KOF-K



A well-balanced breading similar in character to Regular PHT with selectively added seasonings for additional flavor.

Texture: Soft
Taste: Flavorful

Regular I PHT Breading

KOF-K



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

Texture: Soft
Taste: Mild

H = Halal certified KP = Kosher Pareve certified KOF-K = Kosher Supervision certified



HENNY PENNY prime products

HENNY PENNY PRIME CLEANER

NON-CAUSTIC FRYER DEGREASER

- Powerful cleaning formula**
Non-caustic cleaner/degreaser easily removes tough zero-trans-fat oils, grease, carbon scorching, even black metal marks from stainless steel surfaces without damage
- No heavy scrubbing required**
Use with fryer clean-out function (fryer on) or cold-soak method (fryer off) for overnight soaking.
- Compare to other products**
No neutralizing rinse needed after cleaning—saves time and labor. No hazmat requirements reduces shipping costs.
- Convenient packaging**
Single use packets with dosing guide eliminates over or under-use of product. 24 packets per case lets you manage your inventory without overbuying.



HENNY PENNY PRIME FILTER POWDER

FRYING OIL LIFE EXTENDER

Long live clean oil and lower oil costs.



- Extends oil life**
for fewer oil purchases and lower overall operating costs
- Saves labor**
by reducing the number of discard points and time spent changing and disposing of oil
- Improves food quality and consistency**
by removing FFAs, TPMs, and associated off-flavors, odors and colors



HENNY PENNY PRIME FILTER PADS

FILTER MEDIA FOR EVOLUTION ELITE AND F5 FRYERS

- Longer oil life means lower oil and labor costs**
- Improves food quality**
- Filters AND polishes**
- Removes dissolved impurities that cause off-flavors and odors**
- Thick pad means more active surface area**

