

MIES ONE-STEP BREADING



MIES ONE-STEP ALL PURPOSE BREADING is no ordinary breading. It consists of a unique blend of 13 herbs and spices. Mies Breading provides a light, delicate coating which compliments the flavor of the food. Unlike other breadings, no marinating or egg wash is required. It's a One-Step operation and easy to use...**"Just Wet It & Bread It!"** Mies Breading creates its own batter.

VERSATILE for all your cooking needs. You can use Mies One-Step breading to fry, bake, or grill. It can also be used as a tasty binding agent and thickener.


ENHANCES food flavor with superb mild seasoning, while sealing in juices. The thin coating reduces oil absorption.

CUSTOMER SATISFACTION guaranteed with a combination of consistent quality, excellent flavor, and rich taste unmatched by any other breading.

PROFITS secured with customer acceptance – Mies One-Step Breading keeps your customers coming back for more. Your choice of breading is often the main difference, possibly the only difference in making your foods outstanding. Don't gamble with customer satisfaction...use Mies One Step Breading!



Type	25 Lb.	6/5 Lb.	40 Lb.
Original	41335	60032	4041332
Reduced Salt			4041336
Extra Spicy	41325		
No MSG	41361		
Crispy	25850		
Added Browning	41355		
Spicy Cornmeal	41330		

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Place breaded food product in basket/rack. Wait 1 minute for breading to set. Cook per instructions provided with the food product to which the breading is applied. For baking and grilling, mist coated food product with water before cooking.