

150 YEARS OF CRAFTSMANSHIP, CUSTOM WORK AND INNOVATION...

Pure enrichment

Grain is absolutely invaluable. The tiny grain kernel is packed with big nutrients. A solid basis for powerful, tasty products. And as a food producer, you naturally want the best from each grain. Because that enables you to offer your customers quality and to constantly surprise them.

Koopmans Koninklijke Meelfabrieken (Royal Koopmans) knows its grains right down to the core of the kernel. With minimum additions, we get the most out of the grain. Pure from the origin. We make the most varied ingredients for food producers of all sizes: from small artisan bakeries to the big food industry.

That's why we are the specialists in top-quality flour (Koopmans Meel), innovative food coatings based on grain and rye (Koopmans Foodcoatings) as well as the nutritional parts of the grain kernel (Koopmans Ingredients).

Pure enrichment

Koopmans Foodcoatings

CRUMBS

BATTERS

BLENDS

Making a product even more appealing, tasty and crunchy, to enable you to distinguish yourself. That's the strength of Koopmans Foodcoatings. Here you will find the coating that makes any product more appealing. Koopmans Foodcoatings offers a total solution for appetisers, crumbs, batters and blends. Fish, meat, vegetables, vega, potatoes or appetisers: in a moment you give them the best bite, the prettiest colour and the finest crunch.



*Together we get
the best out of
every grain kernel*

The combination of our high-tech production process and extensive knowledge of the grain kernel ensures very high quality food coatings. Innovative and responding to all our customers' wishes. With hundreds of food coating recipes, we offer pure enrichment to any food producer and their customers. Together, we develop new concepts and customised solutions. The grain kernel is the basis for our coatings. We use pure, natural ingredients with a clear origin.

Grain milling & food coating under one roof

At Koopmans Koninklijke Meelfabrieken (Royal Koopmans), you find grain milling and the food coating process under one roof. So you buy the crumb, batter or blend from the source. Our production process is transparent and the quality control starts right at the basis: the grain kernel. We can directly target protein levels and ensure the exactly right composition of flour. We combine different techniques, such as milling, mixing, agglomerating, heating and baking. As a result of many years of dedication to grain and rye, we can produce balanced solutions, suited to the customer.

Trends & innovation

Consumers know what they want. Clear trends are food with a clear origin, as natural as possible, with less sugar and fat. Always combined with flavour and convenience. Together with our clients, we respond to these trends and are continuously innovating. We therefore offer solutions in different categories:

ORGANIC



organic food coatings which fulfil SKAL certification

WHOLEGRAIN



wholegrain food coatings

E NUMBER FREE



Food coatings with no E numbers

LOCAL



food coatings with wheat from Dutch farms

OVEN SOLUTIONS



crunchy oven coatings for appetisers and vegetables

From coating to end product

Our commitment doesn't stop at supplying food coatings. We continuously respond to trends and our customers' wishes. In our KIEM innovation centre, we create surprising new solutions and products. Whatever your wishes, we are happy to try and find a solution.

Crumbs

From traditional hard crumbs to the lightest crumbs in many colours: Koopmans Foodcoatings has an extensive product range of Benelux and European crumbs. Over 100 types vary in lightness and colour. With our crumbs, every product is given a tasty and suitably crunchy coating. Something you'd love to get your teeth into!

Origin

The crumbs are carefully made up of a balanced mix of flour, salt, yeast and water. The pure grain kernel is the starting point. Depending on the customer's wishes, natural extras are added, such as fibre, rye or spices. From the supple dough, special breads are baked and then dried and ground into crumbs of different types and colours. The crumbs are available in brown, white, yellow, orange and red. It is also possible to mix colours. The crispiness and crunchiness of the crumbs varies enormously. For every application, there is a suitable crumb.

Applications

Our tasty crumbs are suitable for enhancing chicken, other types of meat, fish, appetisers/snacks, vegetable, vega and potato products. The crumbs also make a nice base for herb mixes. The crumbs vary in flavour from sweet to challengingly spicy. Salmon, crumble pie, hamburger or oven chips; the



crumbs make them delicious, attractive and crispy. The crumb is the first contact between the consumer and the product. An attractive look & feel is therefore very important!

Custom work

A crumb with a special bite? An exciting three colour combination? Or a crumb with its very own signature? Together, we translate the customer's wishes into creative, customised solutions.

Batters

There is a growing demand for products with deliciously crunchy coatings. The basic product must naturally remain nice and tender and retain all its good features. Our batters guarantee that! Koopmans Foodcoatings has an extensive range of batters. They perfectly connect the basic product with the crumb or simply create a tasty, crispy top layer.

Origin

The batters are carefully made up of a balanced mix of flour, water, wheat flour or corn flour, salt and pepper. The pure grain kernel is the starting point. Depending on the customer's wishes, natural extras like spices are added. The ingredients are carefully blended in our advanced free flow mixer. This produces batters with strong adhesive properties in many varieties: adhesion batters, cohesion batters, functional batters and batters with a flavour.

Applications

Koopmans Foodcoatings offers over 100 types of batters, suitable for enhancing chicken, other types of meat, fish, appetisers/snacks, vegetables, vega and potato products.



As an adhesive with a high protein level, it forms the perfect bridge between the basic product and the crumb.

The product remains very tender, and the batter can also increase the size of the product. As a batter layer, the batter independently - so without the crumb - provides a deliciously crispy coating around fish or chicken, for example.

At the same time, the valuable properties of the basic product are retained. As a clear coating, the batter gives a lovely colour and crispy coating to vegetables or oven chips, for example.

Custom work

Looking at the desired end product, we offer the customer the most suitable batter. Together we are constantly developing new and interesting customised batters.

Blends

A distinctive look for your end product: that's what you achieve with our wide assortment of blends. With over 100 types of blends, Koopmans Foodcoatings provides an extra luxurious, customised coating. A specific colour mixed with a special ingredient? An exciting three colour layer? Nothing is too unusual; together we give each product its own look & feel.



Origin

The blends are made up of a carefully selected mix of different crumbs, blended to taste with herbs, spices or vegetables. The ingredients are carefully blended in our advanced free flow mixer. This special technique ensures that all the basic ingredients remain intact and are not ground to dust. The result is a wonderful, strong blend.

Applications

A piece of fish, chicken or other type of meat, vegetable, potato or appetiser; our blends have many applications. They give the

end product that extra luxurious, attractive look. The blends vary in flavour from sweet to challengingly spicy and are available in many (blended) colours and different structures. The blends guarantee a tasty, attractive and crunchy end product.

Custom work

Besides our existing assortment, we develop customised blends, reflecting the customer's wishes. Looking for that unique, distinctive blend? Koopmans Foodcoatings can provide it.

CONTACT & MORE INFORMATION

Visit koopmansfoodcoatings.com or contact us, free of obligation:

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koopmans
foodcoatings

Pure enrichment