Crackle-Baked®

Introducing a healthier chicken sandwich

A new patented food preparation technology developed at the University of Arkansas, makes baked chicken taste fried with 60% less fat.
The skinny on great chicken

The food industry has become increasingly focused on healthier menu items.

Frying imparts several critical and desirable product functionalities, such as developing texture and color, and providing mouth-feel and flavor. Until now, no-one has yet to duplicate all of the unique characteristics of fried chicken with a baking process. This new technology uses the application of enzyme-modified starch as an oil delivery system in bake-only chicken to provide characteristics of fried items. This improves the nutritional value of traditional fried foods by eliminating the frying process while preserving the desired characteristics of fried products.

¹US Patent #9,220,282 B2
Issued 29th December 2015 &
US Patent # 9,516,885
Issued 13th December 2016
Various native starches were hydrolyzed by amyloglucosidase to a hydrolysis degree of 20% to 25% and plated with 50% (w/w, starch dry basis) with canola oil to create a starch-oil matrix. This matrix was then blended into a dry ingredient blend for batter and breader components. Nuggets were prepared by coated with predust, hydrated batter and breader, and the coated nuggets were steam-baked until fully cooked and then frozen until texture and sensory analyses. Sensory attributes related to fried foods (for example, crispness and mouth-coating) did not significantly differ between bake-only nuggets using the enzyme-modified starches and the fried ones. This technology can deliver sufficient quantity of oil to create sensory attributes similar to those of partially fried chicken nuggets.
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