










Dried bread crumbs






									
Frystar Seven		Frystar fine bread crumbs		Frystar Seven Gold Made with wheat from Hokkaido		Frystar Seven Gold100		Bread crumbs made from Hokkaido wheat	
Net weight/packing style 180g/15×2	Product size(mm) 265×165×45	Net weight/packing style 150g/15×2	Product size(mm) 235×110×40	Net weight/packing style 180g/15×2	Product size(mm) 265×165×45	Net weight/packing style 100g/15×2	Product size(mm) 235×110×40	Net weight/packing style 150g/10×4	Product size(mm) 240×145×35
Box size(mm) 365×275×265	Box weight (kg) 3.2	Box size(mm) 310×240×240	Box weight (kg) 2.6	Box size(mm) 365×275×290	Box weight (kg) 3.2	Box size(mm) 310×240×240	Box weight (kg) 1.8	Box size(mm) 430×155×220	Box weight (kg) 1.8
2 boxes bundled size(mm) 365×550×265	2 boxes bundled weight (kg) 6.4	2 boxes bundled size(mm) 310×480×240	2 boxes bundled weight (kg) 5.1	2 boxes bundled size(mm) 365×550×290	2 boxes bundled weight (kg) 6.4	2 boxes bundled size(mm) 310×480×240	2 boxes bundled weight (kg) 3.7	4 boxes bundled size(mm) 430×310×440	4 boxes bundled weight (kg) 7.2
 4902427111542		 4902427000488		 4902427111528		 4902427111375		 4902427111511	
Fragrant flavor like freshly baked bread. Comes with a zipper for convenient storage.		Fine-grained breadcrumbs that cook well, such as croquettes. Oil absorption rate is reduced by 30% compared to our conventional products.		Made with 100% Hokkaido wheat. Yeast food additive-free. Comes with a zipper for convenient storage.		Made with 100% Hokkaido wheat. Yeast food additive-free. Small capacity for single use.		Made with 100% Hokkaido wheat. Slightly large breadcrumbs with a pleasant texture.	
Best before date 10 months		Best before date 10 months		Best before date 10 months		Best before date 10 months		Best before date 10 months	



									
Frystar 400		Frystar 500		Frystar 500 colored bread crumbs		Crispy bread crumbs		Low sugar bread crumbs	
Net weight/packing style 400g/20	Product size(mm) 320×170×60	Net weight/packing style 500g/10×2	Product size(mm) 320×205×55	Net weight/packing style 500g/10×2	Product size(mm) 320×205×55	Net weight/packing style 150g/15×2	Product size(mm) 255×165×40	Net weight/packing style 100g/15×2	Product size(mm) 235×110×40
—	—	Box size(mm) 365×275×370	Box weight (kg) 5.6	Box size(mm) 365×275×370	Box weight (kg) 5.6	Box size(mm) 365×275×265	Box weight (kg) 2.8	Box size(mm) 335×242×205	Box weight (kg) 1.8
Box size(mm) 540×340×335	Box weight (kg) 8.9	2 boxes bundled size(mm) 365×550×370	2 boxes bundled weight (kg) 11.1	2 boxes bundled size(mm) 365×550×370	2 boxes bundled weight (kg) 11.1	2 boxes bundled size(mm) 365×550×265	2 boxes bundled weight (kg) 5.5	2 boxes bundled size(mm) 335×485×205	2 boxes bundled weight (kg) 3.6
 4902427112815		 4902427000495		 4902427111436		 4902427111573		 4902427111627	
Large capacity suitable for large families and homes that often make fried dishes. Comes with a zipper for convenient storage.		Large capacity suitable for large families and small restaurants.		After frying, the color will not easily fade. Large capacity suitable for large families and small restaurants.		Manufactured using our unique manufacturing method, it retains its crispy texture even over time. Comes with a zipper for convenient storage.		Compared to our conventional products, this bread crumb has up to 40% less sugar and 5 times more dietary fiber, making it highly nutritious.	
Best before date 10 months		Best before date 10 months		Best before date 10 months		Best before date 10 months		Best before date 10 months	






									
THE NATURAL PANKO		Super soft bread crumbs with outstanding taste		Crispy bread crumbs that can be made with less oil					
Net weight/packing style 100g/15×2	Product size(mm) 235×110×40	Net weight/packing style 160g/15×2	Product size(mm) 285×160×45	Net weight/packing style 180g/15×2	Product size(mm) 245×150×35				
Box size(mm) 335×242×205	Box weight (kg) 1.8	Box size(mm) 365×275×305	Box weight (kg) 2.9	Box size(mm) 365×260×265	Box weight (kg) 3.2				
2 boxes bundled size(mm) 335×485×205	2 boxes bundled weight (kg) 3.6	2 boxes bundled size(mm) 365×550×305	2 boxes bundled weight (kg) 5.9	2 boxes bundled size(mm) 365×520×265	2 boxes bundled weight (kg) 6.3				
 4902427111634		 4902427111672		 4902427111702					
Made with Hokkaido wheat, no yeast food, emulsifiers, sugars, or shortening, and 0g of trans fatty acids. Bread crumbs that are gentle on the body.		Made with 100% Hokkaido wheat, no added yeast food, coarse grains and voluminous texture.		Bite-sized meat can be attached directly without using flour or eggs. Easy and time-saving bread crumbs that can be made with a small amount of oil.					
Best before date 6 months		Best before date 10 months		Best before date 10 months					

Raw bread crumbs





							
Raw bread crumbs made from white bread		Fresh bread crumbs made to specialty store specifications		Hokkaido wheat and Raw bread crumbs with low oil absorption			
Net weight/packing style 120g/10×4	Product size(mm) 240×165×35	Net weight/packing style 100g/10×4	Product size(mm) 240×165×35	Net weight/packing style 120g/10×4	Product size(mm) 240×165×35		
Box size(mm) 420×175×165	Box weight (kg) 1.5	Box size(mm) 420×175×165	Box weight (kg) 1.3	Box size(mm) 420×175×165	Box weight (kg) 1.5		
4 boxes bundled size(mm) 420×350×330	4 boxes bundled weight (kg) 6.2	4 boxes bundled size(mm) 420×350×330	4 boxes bundled weight (kg) 5.4	4 boxes bundled size(mm) 420×350×330	4 boxes bundled weight (kg) 6.2		
 4902427121114		 4902427121121		 4902427121206			
It has a voluminous feel unique to fresh bread crumbs, and has slightly large grains. Comes with a zipper for convenient storage.		The volume and aromatic texture of a specialty store, with large grains of fresh bread crumbs. Made with 100% first-grade wheat flour. Comes with a zipper for convenient storage.		Made with 100% Hokkaido wheat. Yeast food additive-free. Oil absorption rate is reduced by 20% compared to our conventional products. Comes with a zipper for convenient storage.			
Best before date 3 months		Best before date 3 months		Best before date 3 months			

For business use dried bread crumbs									
									
Dried bread crumbs 1kg		Dried bread crumbs 2kg		Dried bread crumbs L 8kg		Dried bread crumbs R410			
Net weight/packing style 1kg×8	Product size(mm) 435×235×85	Net weight/packing style 2kg×4	Product size(mm) 495×280×120	Net weight/packing style 8kg	Product size(mm) 765×425×190	Net weight/packing style 10kg	Product size(mm) 775×485×170		
Box size(mm) 465×420×370	Box weight (kg) 9.1								
Grinding mesh 6mm	Best before date 6 months	Box size(mm) 520×420×270	Box weight (kg) 8.9	—	Box weight (kg) 8.2	—	Box weight (kg) 10.3		
 4902427211068		Grinding mesh 6mm	Best before date 6 months	Grinding mesh 6mm	Best before date 3 months	Grinding mesh 6mm	Best before date 3 months		
Easy-to-use size with a fragrant flavor and soft texture.		Easy-to-use size with a fragrant flavor and soft texture.		The aromatic flavor and soft texture of freshly baked bread.		Slightly fine particles with a beautiful finish and a mellow texture.			

For business use dried bread crumbs									
									
Colored bread crumbs 2kg		Colored bread crumbs 8kg							
Net weight/packing style 2kg×4	Product size(mm) 495×280×120	Net weight/packing style 8kg	Product size(mm) 765×425×190						
Box size(mm) 520×420×270	Box weight (kg) 8.9								
Grinding mesh 6mm	Best before date 3 months	Grinding mesh 6mm	Best before date 3 months						
Convenient size that does not fade after frying.		The color does not easily fade after frying, making it ideal for lunch boxes and side dishes.							

For business use raw bread crumbs									
									
Raw bread crumbs G (coarse/medium/fine) 1kg		Raw bread crumbs G (coarse/medium/fine) 2kg		Long life raw bread crumbs (coarse/medium/fine) 2kg		Raw bread crumbs 10F4P		Color long life raw bread crumbs	
Net weight/packing style 1kg×10	Product size(mm) C・M365×330×60 F 355×340×50	Net weight/packing style 2kg×5	Product size(mm) 465×320×80	Net weight/packing style 2kg×5	Product size(mm) 465×320×80	Net weight/packing style 2kg×5	Product size(mm) 465×320×80	Net weight/packing style 2kg×5	Product size(mm) 465×320×80
Box size(mm) 500×325×370	Box weight (kg) 11.2								
Grinding mesh (mm) C・13 M・7 F・5	Best before date 45 days	Grinding mesh (mm) C・15 M・7 F・5	Best before date 1 months	Grinding mesh (mm) C・15 M・7 F・5	Best before date 2 months	Grinding mesh (mm) 12	Best before date 1 months	Grinding mesh (mm) C・15 M・7	Best before date 2 months
Three types of bread crumb particles that make fried dishes even more delicious. Can be stored (distributed) at room temperature.		Three types of bread crumb particles that make fried dishes even more delicious. Can be stored (distributed) at room temperature.		3 types of bread crumb grains. It can be stored (distributed) at room temperature. Best before date 2 months		Large bread crumb particles with a light texture and crispy taste. Can be stored (distributed) at room temperature.		Two types of bread crumb particles that do not easily discolor after frying. Can be stored (distributed) at room temperature. Best before date 2 months	

Materials that improve quality

							
Argel powder 10kg		Pregelatinized flour F-100		Pregelatinized flour KURAMU F		Pregelatinized flour P-1530	
Net weight/packing style 10kg	Product size(mm) 530×350×80	Net weight/packing style 10kg	Product size(mm) 530×350×80	Net weight/packing style 10kg	Product size(mm) 600×390×95	Net weight/packing style 10kg	Product size(mm) 565×375×85
—	Box weight (kg) 10.2	—	Box weight (kg) 10.2	—	Box weight (kg) 10.2	—	Box weight (kg) 10.2
—	Best before date 6 months	—	Best before date 6 months	—	Best before date 6 months	—	Best before date 6 months
Excellent water absorption and water retention. Adjustment of moisture content, improvement of texture, etc.		The raw material is 100% wheat flour. Excellent water absorption and water retention. Adjustment of moisture content, improvement of texture, etc.		The raw material is 100% wheat flour. For binding and preventing syneresis of ingredients such as gyoza, Chinese steamed buns, and hamburgers.		By using it for flouring fried oysters, fried horse mackerel, etc., it has the function of improving workability and texture.	



Flystar Co., Ltd.

For inquiries, please contact us from our homepage.

The contents of this catalog are current as of February 1, 2025.