

CONCORD FOODS

Red E Made



About Us

The **Red-E-Made** division is known in the food service and industrial sectors for its superb range of dry mix blends and custom mixes. Concord Foods' **Supreme Breader®** has been the mainstay of top-tier New England seafood restaurants and industrial businesses for generations. We have an extensive distribution network along the East Coast & across the country, and our development team can provide custom blends to suit your needs.

Our products include breaders and batters for seafood and poultry as well as pancake mixes and baking mixes for muffins, breads and pizza doughs. Additionally, **Red-E-Made** creates specialty mixes for cakes and custom blends for your application. New England's top seafood chains use **Red-E-Made** breaders for the highest quality taste that will bring customers back for more!

Concord Foods LLC

10 Minuteman Way,
Brockton, MA 02301
ConcordFoods.com
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Seafood Products

Supreme Breader®

Supreme's balanced seasonings and crisp texture have excellent flavor that amplifies the natural taste of your seafood. The delicate coating absorbs less oil, so you serve healthier food and save on costs. Supreme will not burn or scorch and it browns evenly and seals in natural juices.

Just moisten seafood in Supreme wash (water and Supreme Breader® mix) and coat with dry Supreme Breader® to make the perfect seafood dish. When using Supreme Breader®, there is no need for expensive protein pre-dip. Supreme Breader® is an excellent breading for:

- Seafood: fish filets, scallops, shrimp, clams, calamari and mussels
- Thinly sliced poultry, onion rings and mushrooms

Deluxe Clam Fry

New England's only locally produced Clam Fry made just the way discerning New Englanders like it! Deluxe Clam Fry is priced competitively and creates a golden, crispy, light texture every time. You can taste the difference with REM Deluxe Clam Fry.

Superkote Breader

Stay ahead of rush periods by breading in advance with our cracker meal-based formula. Superkote's light, tender coating, maintains flavor and crispness for pre-breading applications, seals in natural juices and prevents moisture from bleeding through the breader.

Point Judith Fish & Chip Batter

A Rhode Island style batter mix that is crunchy and crisp, light, golden brown with great taste. The batter adheres very well and has minimal "blow off."

Gluten-Free Seafood Breader

The newest product in our line, a gluten free breader, has the same great taste as our other seafood breaders, but safe for customers with gluten allergies.

Poultry & More

Pressure Fry #2

Red-E-Made's mild chicken breader is designed specifically for use in pressure fry operations. The light, crispy coating absorbs less oil than other breaders while sealing in moisture to create a savory taste.

Chicken "D" Breader

As our most popular breader, Chicken "D" Breader, is made for crispy chicken lovers! Designed for a longer fry time and crispy coating, it can be used in open and pressure fry operations. Chicken "D" has a zesty flavor using a superior blend of high-quality spices that yield a taste that is loved by all.

Onion Ring Batter Mix

A simple, straightforward batter that was designed specifically as a coating for Onion Rings, but it is also effective as a wash for tough applications that require an excellent pre-dust to avoid breader "blow-off."

Bread & Pizza Doughs

Our ready-to-use dry mixes create great tasting pizza and bread doughs. You will save time and labor with our easy-to-use high-quality mixes made from the best ingredients.

Breakfast Products

Pancake House Griddle Mix

Our Pancake House Griddle Mix is a premium blend pancake mix that delivers melt-in-your-mouth flavor. Its rich color, superior quality and moist texture will satisfy your customers every time.

Buttermilk Pancake Mix

For a traditional, fluffy pancake, try our Buttermilk Pancake Mix. Its moist formula is priced right and sure to please. Red-E-Made's Buttermilk Pancake Mix is also suitable for creating delicious and tender waffles.

Waffle Cone Mix

Easy, simple, fail-proof! Our Waffle Mix yields consistently perfect waffles every time. Whether served with fresh fruit or dripping with real Vermont maple syrup, these waffles will have your customers coming back for more.

Custom & Specialty Mixes

Seafood – Poultry – Baking

At Red-E-Made, we understand that our customers have different applications and need to produce different tastes to satisfy their consumers. Our R&D teams stand ready to develop custom products for your operation. Whether you need a particular breading, flavor or texture, we are able to develop the exact item you want at a price that keeps you competitive. Red-E-Made can develop health conscious options including: low-fat, organic, Non-GMO, allergen free and gluten free formulas.

Our innovative specialty baking mixes are unequalled in quality, taste and appeal. From uniquely flavored cakes to classic cookies, our R&D teams can develop custom products or duplicate your specific formula. We can also develop allergen-free and gluten-free formulas to meet your customer's demanding needs.

How to Use Supreme Breader®, Deluxe Clam Fry & Point Judith Breaders

Set up a breading station that consists of the following:

1. A wash consisting of Supreme Breader® and water. Mix approximately 1 cup of Supreme to ½ gallon of water. The resulting wash should have the consistency of milk.
2. A tub filled with dry Supreme Breader®. No additional ingredients need to be added.
3. A deep fat fryer filled with vegetable oil and set to 350°.

To bread seafood or vegetables

- Completely moisten the seafood or vegetable in the wash.
- Evenly coat the food with Supreme Breader®.
- Place food in the deep fat fryer and cook until the color is a light golden brown

Note: Only one pass through the Supreme wash and dry breader is required for all seafood and vegetables except for onion rings. Since breaders don't adhere well to onion rings, we recommend two passes for an even coating. Many restaurants pass their onion rings through the Supreme wash and dry mix, up to an hour before lunch and dinner. When an order is placed, the cook only needs to pass the rings through the Supreme wash again and then final bread with Supreme Breader. This procedure simplifies the onion ring operation.

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