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Upper Crust Enterprises â€” Your Source for Truly Authentic Japanese Panko by [Andrew Ewan](#)

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Discover the revolution in bread crumbs! You might not give much thought to the bread crumbs you use, but your customers are bored and want something with more texture and excitement. Use Upper Crust panko Bread Crumbs and add excitement to your menu.

Do not be fooled, all Panko bread crumbs are not created equal. If you want Authentic Japanese Panko bread crumbs, Upper Crust Enterprises should be your first choice. Our Panko bread crumbs are made with a proprietary blend of High Protein flour and we follow the traditional Japanese methods. The dough is carefully blending with yeast, salt and water and then risen three times until the dough has the right texture and strength. The dough is then baked in a specially designed oven, which uses electric current instead of heat to cook the bread. You can see the quality difference in the sliver-shaped flakes and taste the difference in the light & crispy texture. Visit [panko bread crumbs](#) for more details.

Take the challenge, replace your current breadcrumb with Upper Crust Enterprises Panko bread crumbs and win big with your customers. We guarantee our product will taste lighter and crisper, will stay crispy longer and will provide a better yield than standard bread crumbs.

Author Bio:

The legacy of Upper Crust Enterprises, Inc. and Gary Kawaguchi began with Fishing Processors, Inc, better known as Mrs. Fridayâ€™s. Mrs. Fridayâ€™s began in 1955 in Los Angeles by Masashi Kawaguchi, Garyâ€™s father. Mrs. Fridayâ€™s quickly became renowned for its innovative quality breaded seafood.

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