

Yumart Launches Authentic Yellow and White Panko Breadcrumbs Tailored for Global Food Service Providers

HAIDIAN, BEIJING, CHINA, January 5, 2026 /EINPresswire.com/ -- As the global hospitality sector increasingly prioritizes the structural integrity and health profile of fried foods, the technical manufacturing standards of coating agents have come under rigorous scrutiny. Beijing Shipuller Co., Ltd., an established specialist in Asian culinary components, has detailed the production innovations that define its Yumart brand. The [Authentic Yellow White Panko Breadcrumbs from China factory](#) represent a departure from traditional crumb production, utilizing a specialized electrode-bake process. This method employs electrical currents to bake crustless bread loaves, which are then processed into distinct, needle-like flakes rather than standard round granules. This unique morphology is engineered to reduce oil retention while providing a delicate, airy crunch. Available in both natural white and gardenia-derived yellow variants, these breadcrumbs cater to the specific aesthetic and functional requirements of high-volume food service providers and industrial food manufacturers globally.



The international market for breading and coating systems is undergoing a profound transformation. Market data for 2025 indicates that the global Panko segment is expanding significantly faster than traditional breadcrumb categories. This shift is driven by a sophisticated consumer base that demands the "triple-prime" of fried food: high crunch, low grease, and clean labeling.

The Macro-Trend of "Healthy Frying"

In modern food service, the "Healthy Frying" movement has made oil absorption a critical KPI for executive chefs. Because Panko flakes are larger and more porous than conventional crumbs, they create a protective barrier that seals in moisture while shedding excess oil during the frying process. This technical advantage aligns with the growing global demand for lighter, less caloric fried options. Additionally, as plant-based proteins continue to gain market share, Panko has emerged as the preferred binder and coating for meat alternatives, providing the necessary "bite" that plant-based ingredients often lack.

Standardizing Quality for Global Chains

As international restaurant chains expand across borders, the necessity for standardized ingredients has never been greater. The industry is moving toward a "Global Sourcing, Local Compliance" model. Large-scale buyers are seeking partners who can provide a consistent granulation size and moisture content—factors that are essential for maintaining flavor uniformity in franchised outlets from Europe to the Middle East. This has led to a preference for manufacturers who integrate R&D directly into their production lines to meet specific international food safety laws.

2. Technical Core Competencies: Precision Manufacturing and Customization

Beijing Shipuller Co., Ltd., founded in 2004, has positioned the Yumart brand at the intersection of traditional baking craftsmanship and modern industrial precision. Its core strengths in the Panko sector are defined by technical adaptability rather than just production volume.

Specialized Electrode-Bake Technology

Unlike standard ovens that produce a browned crust, the electrode-bake technology used in the Yumart factory ensures the entire bread loaf remains white and uniform. This results in a "crust-free" Panko that is free from hard, burnt particles, ensuring a consistent color and texture across every batch. This precision is vital for the Yellow Panko variant, where the natural gardenia coloring must be evenly distributed across the flakes to achieve the desired golden-brown finish upon frying.

"Magic Solution" and Customized R&D

The company's professional service is further supported by its "Magic Solution" philosophy, emphasizing the ability to provide comprehensive support across the supply chain. Through its professional R&D and quality control teams, Beijing Shipuller focuses on delivering customized product formulations that meet the specific application needs and taste preferences of international clients. This flexibility allows for the adjustment of product specifications and

processing methods to ensure compatibility with different culinary environments and equipment settings. This commitment to adaptability extends to the packaging and labeling, where the company ensures all products adhere to the diverse linguistic and regulatory requirements of its global market, which spans 100 countries and regions.

3. Application Scenarios and Global Distribution Success

The versatility of Yumart's Panko breadcrumbs allows for seamless integration into diverse commercial environments, serving as a foundational ingredient for several sectors of the food industry.

Industrial and Commercial Application Scenarios

Institutional Catering and Hotels: Executive chefs in international hotel groups utilize Yumart Panko for its superior "hold time." In banquet settings, where fried items may need to remain crispy for extended periods, the needle-like structure of the flake prevents the coating from becoming soggy.

Prepared Meal Manufacturing: Large-scale producers of frozen shrimp and chicken appetizers rely on the company's Panko for its excellent adhesion properties. This ensures that the breading remains intact during the freezing, shipping, and final preparation stages.

Quick-Service Restaurant (QSR) Operations: The neutral flavor profile and consistent crispness allow QSR chains to use the breadcrumbs across multiple menu items, from onion rings to fish fillets, simplifying their inventory management.

Strategic Global Client Case Studies

The company's export footprint, which spans nearly 100 countries, is built on long-term partnerships with major food distributors and supermarket chains. In South America and Middle East, the company has successfully executed private-label (OEM) projects for large-scale retailers, providing retail-ready 1kg and 10kg packaging that meets local consumer trends. By managing the complexities of international logistics—including a specialized cold chain system for sensitive products—Beijing Shipuller ensures that its dry goods, like Panko, are transported in optimal humidity-controlled environments to preserve their texture upon arrival. This hands-on approach to client relations has solidified Yumart's reputation as a dependable partner in the global food supply chain.

Conclusion

The success of a modern food service operation relies on the consistency and performance of its foundational ingredients. Beijing Shipuller Co., Ltd. has demonstrated that through its Yumart brand, "Authentic Yellow White Panko Breadcrumbs from China factory" can provide the technical excellence required to meet the demands of global gastronomy. By focusing on innovative electrode-bake technology, responsive R&D, and comprehensive international certification, the company ensures that professional kitchens worldwide can deliver an authentic, high-quality dining experience. As the global palate continues to evolve, the organization remains dedicated to bridging the gap between traditional Oriental techniques and

the future of food manufacturing.

For more information on the full range of coating systems, international certifications, or to discuss customized distribution solutions, please visit the official website:

<https://www.yumartfood.com/>

Beijing Shipuller Co., LTD

Beijing Shipuller Co., LTD

+86 10 6296 9035

info@yumartfood.com

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