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# News & Events

## More Frying, Less Fat with New Cooking Batter

By [Rosalie Marion Bliss](#)

June 22, 2009



ARS researchers Kim Daigle and Fred Shih have developed a rice flour batter that can be used to fry food such as chicken and shrimp but absorb up to 50 percent less oil. *Click the image for more information about it.*

A new rice batter product developed and patented by the [Agricultural Research Service](#) (ARS) is now being marketed by a Maryland company under an exclusive license from ARS. The batter absorbs up to 50 percent less cooking oil than traditional batters.

The batter is being sold by [CrispTek, LLC](#) of Columbia, Md. The technology was developed by chemists [Fred F. Shih](#) and [Kim W. Daigle](#) in the [Food Processing and Sensory Quality Research Unit](#) of ARS' [Southern Regional Research Center](#) in New Orleans, La.

ARS is the principal intramural scientific research agency of the [United States Department of Agriculture](#) (USDA).

Users can mix the dry product, called ChoiceBatter, with water before coating and frying foods such as chicken, fish, shrimp, veggies and desserts. The batter can also be used for grilling and baking. The rice flour-based batter is cholesterol- and gluten-free, Kosher and available over the Internet for the first time this month.

### For further reading

- [Found: A gluten-free pancake that really stacks up](#)
- [U.S. rice collection proves a genetic treasure chest](#)
- [A new way to free up rice's valuable starch and protein](#)

Batters enhance the sensory quality of fried foods, so it's no surprise they are popular both commercially and in the home. But high oil consumption from commonly used batters when fried can pose a challenge to healthy weight maintenance. Rice flours have the unique property of being resistant to oil uptake. The new batter is based on a recipe of long-grain rice flour and small amounts of other specially modified rice ingredients, and absorbs only about half as much oil during frying than wheat batters.

CrispTek received funding from the [Maryland Technology Development Corporation](#) (TEDCO) during a showcase sponsored jointly by TEDCO and USDA late last year to help further commercialize the product. The company's goal is to help consumers reduce the amount of fat and oil they consume.

ChoiceBatter is being sold on CrispTek's website at

<http://choicebatter.com>.

The technology was developed as part of the ARS National Research Program "[Quality and Utilization of Agricultural Products](#)," which includes projects to meet consumer needs through the development of value-added food products and processes.