

Kings Heritage Blend 30 Batter MIX

Product Information

Description

To celebrate 30 years of trading we have produced this special batter mix Blend 30.

This celebration blend is the ultimate product for crispness, increased holding time and quality.

Brand: Kings Heritage

Description: Blend 30 Batter Mix

Pack Size: 1.5kg & 16kg

Storage: Store in a cool dry place away from strong odours and direct sunlight.

Order Code: MA073A-1.5kg & MA073-16kg
(Internal Code: P114-1.5kg & P181-16kg)



Shelf Life

Unopened (12) Months

Portion Yields

*Approx 32 x 100ml portions per 1.5kg bag.

*Approx 341 x 100ml portions per 16kg bag.

Compliance

Manufactured in a factory accredited to BRC Standards

Features and Benefits

Easy to use just add water

Suitable for Vegetarians

Suitable for Vegans

Nutritional Information

Typical values	per 100g as sold	per100ml portion uncooked batter*
Energy kJ	1448	685
Energy Kcals	341	161
Fat (g)	1.1	0.5
Of which Saturates (g)	0.2	0.1
Carbohydrate (g)	76	36
Of which sugar (g)	0.3	0.1
Protein (g)	6.7	3.1
Salt (g)	2.3	1.1

Ingredients

WHEAT Flour (**WHEAT**, Calcium, Iron, Niacin, Thiamin), Rice Flour, Maize Flour, Maize Starch, Salt, Raising Agents (E341(i), E500(ii)).

May Contain: Soya, Mustard

Allergens

For allergy advice see ingredients in “**bold**” & UPPERCASE

Cooking Instructions

1. Add COLD water and whisk until smooth. The batter should have the consistency of single cream.
2. If using an electric mixer, whisk for a maximum of 90 seconds.
3. Leave for a minimum of 15 minutes in a cool place.
4. You can check the consistency of your batter using a Middleton's Flow Cup.
5. For ideal results fry at 180°C/356°F
6. Cook until crisp and golden.
7. For a free Middleton's Flow Cup, telephone 01902 608122