

## Product Information

### Description

A crispy light textured complete batter with a pale golden colour. Suitable for coating fish or chicken. Just add water.

Brand: Middleton Catering Mixes

Description: Fish Batter Mix

Pack Size: 3.5kg

Storage: Ambient

Order Code: CM0017

(Internal Code: P200G)



### Shelf Life

In batter form up to 4 Hours (chilled), fried maximum of 30 minutes

### Portion Yields

76 x 100ml batter portions per 3.5kg 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

Nutritional Information	100g as sold	Per 100ml uncooked batter
Energy (kJ)	1528	713
Energy (kcal)	360	168
Fat (g)	1.6	0.7
of which Saturates (g)	0.4	0.2
Carbohydrate (g)	77	36
of which Sugars (g)	0.7	0.3
Fibre (g)	4.0	1.9
Protein (g)	9.1	4.3
Salt (g)	1.8	0.8

### Ingredients

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

May Contain: Egg, Milk, Mustard

### Allergens

For allergy advice see ingredients in "**bold**" and UPPERCASE

### Cooking Instructions

1. Add 500g Batter Mix to 1pt cold water.
2. Mix until smooth (if using an electric mixer 1 - 1.5 minutes maximum).
3. Then thin down with water until consistency of single cream is attained.
4. Test by letting mixed batter run off whisk.
5. Always use COLD water.
6. DO NOT use thick batter.

### Frying Instructions

190°C / 375°F for vegetable oils.  
180°C/365°F for animal fats

### Cooking Times

- 4/5oz fish fillet - cook for 5 minutes.  
6oz fish fillet - cook for 6 minutes.  
7oz fish fillet - cook for 6-7 minutes.