

# MIDDLETONS GLUTEN FREE BATTER MIX

## Product Information

### Description

A complete batter mix suitable for coating fish or chicken. Suitable for those with Coeliac Disease.

Certified by Coeliac UK products GB-163-001 & GB-163-002

Brand: Middletons Batter Mix

Description: Middletons Gluten Free Batter Mix

Pack Size: 16kg bags & 2.5kg tub

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

Order Codes: **MA051** 16kg & **MA051A** 2.5kg

(Internal Code: P107-16kg & Y133 / Y133L - 2.5kg)



### Shelf Life

Unopened 2.5kg tub - 15 Months

One month from the date of opening, re seal tightly

Unopened 16kg bag - 12 months

### Portion Yields

\*Approx 363 x 100ml portions per 16kg bag.

\*Approx 55 x 100ml portions per 2.5kg tub

### Features and Benefits

- ✓ Easy to use just add water
- ✓ Suitable for those with Coeliac Disease
- ✓ Suitable for Vegetarians
- ✓ Suitable for Vegans

### Nutritional Information

Typical values	per 100g as sold	per100ml uncooked batter portion
Energy kJ	1412	642
Energy Kcals	332	151
Fat (g)	0.8	0.3
Of which Saturates (g)	0.2	0.1
Carbohydrate (g)	76	35
Of which sugar (g)	0.3	0.1
Protein (g)	5.3	2.4
Salt (g)	2.6	1.2

### Ingredients

Rice Flour, Tapioca Starch, Potato Starch, Maize Flour, Raising Agents (E341(i), E500)), Gram Flour, Salt, Maize Starch, Thickener (Xanthan Gum).

### Allergens

For allergy advice see ingredients in UPPERCASE

### Cooking Instructions

1. Blend 500g of dry mix with 600ml of COLD water until it is a smooth and creamy consistency.
2. This should give a thin batter. You can check the consistency of your batter using a Middletons Flow Cup.
3. For ideal results fry at 190°C/375°F
6. Cook until crisp and golden.
7. For a free Middleton's Flow Cup, telephone 01902 608122.