

## Product Information

### Description

Well-rounded breading with Black Pepper, Onion, Garlic & Sage. For best results use with Premium Plus batter mix as a dip.

**W006** Certified by Coeliac UK product GB-163-037

**W006BOX** Certified by Coeliac UK product GB-163-036

Brand: Middleton Chicken Breading Mixes

Description: Premium Plus Gluten Free Original Chicken Breading

Order Code: **W006** (Internal Code: Y102 bag) 12.5kg

**W006BOX** (Internal Code: Y142 bag) 3.5kg



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

### Shelf Life

Unopened - 12 months

### Portion Yields

12.5kg bag makes approx. 125 x 100g portions as sold  
3.5kg bag makes approx. 35 x 100g portions as sold

### Features and Benefits

- ✓ Suitable for those with Coeliac disease
- ✓ Suitable for Vegetarians
- ✓ Vegan Friendly

### Nutritional Information

Nutritional Information	Per 100g as sold
Energy (kJ)	1272
Energy (kcal)	299
Fat (g)	0.6
of which Saturates (g)	0.2
Carbohydrate (g)	66
of which Sugars (g)	0.4
Protein (g)	7.3
Salt (g)	14.4

### Ingredients

Rice Flour, Potato Starch, Tapioca Starch, Salt, Flavour Enhancer (E621), Ground Black Pepper, Pepper Blend (Salt, Pepper Extract), Garlic Powder, Onion Powder, Chilli Flakes, Sage Blend (Salt, Flavouring), Maltodextrin, Capsicum Extract.

### Allergens

For Allergens see ingredients in “**Bold**” and UPPERCASE

### Cooking Instructions

EASY TO USE - For best results use in conjunction with Premium + Batter Mix as a dip

1. Use Gluten Free Premium Plus batter mix as a chicken dip  
(1 part batter to 1.5 parts cold water).
2. Dip chicken pieces into dip, remove excess.
3. Apply breading, shake off excess.
4. Deep fry until fully cooked.

Temperature and cooking times will vary depending on equipment used.