

Product Information

Description

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

Brand: Middleton Catering Mixes

Description: Gourmet Gold Batter Mix

Pack Size: 3.5kg

Storage: Ambient

Order Code: CM0030

(Internal Code: P200)



Shelf Life

In batter form up to 4 hours (chilled), fried maximum of 30 mins.

Portion Yields

Approx. 75 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 portion uncooked batter*
Energy (kJ)	1466	688
Energy (kcal)	346	162
Fat (g)	2.0	1.0
of which Saturates (g)	0.3	0.2
Carbohydrate (g)	72	33
of which Sugars (g)	0.6	0.3
Fibre (g)	4.0	1.9
Protein (g)	10.4	4.9
Salt (g)	6.3	2.9

* Approximately 75 x 100ml batter portions per 3.5kg bag

Ingredients

WHEAT Flour (**WHEAT**, Calcium, Iron, Niacin, Thiamin), Maize Flour, Salt, **MUSTARD** Flour, Raising Agent (E500(ii)), Flavour Enhancer (E621).

May Contain: Egg, Milk, Soya

Allergens

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

Cooking Instructions

1. Mix in the ratio of 500g batter mix to 570ml COLD water.
2. Whisk until smooth, if using an electric mixer, whisk for a maximum of 90 seconds.
3. You can check your consistency with a Middleton's Flow Cup. We recommend a Flow Cup time of 60 seconds.
4. For ideal results Middleton's batter is best fried at 190°C / 375°F
5. Cook until crisp and golden.
6. For a free Middleton's Flow Cup telephone 01902 608122.