

# Premium+ GLUTEN FREE ORIGINAL CHICKEN BREADING LOWER SALT

## Product Information

### Description

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

**W009BOX** Certified by Coeliac UK product GB-163-036

Brand: Middleton Chicken Breeding Mixes

Description: Premium Plus Gluten Free Original Chicken Breeding

Order Code: **W009BOX** (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

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)	1321
Energy (kcal)	311
Fat (g)	0.6
of which Saturates (g)	0.2
Carbohydrate (g)	69
of which Sugars (g)	0.2
Protein (g)	7.1
Salt (g)	11.4

### Ingredients

Rice Flour, Potato Starch, Tapioca Starch, Salt, Flavour Enhancer (E621), Natural Flavourings (Salt, Pepper Extract, Sage Extract), Ground Black Pepper, Garlic Powder, Onion Powder, Chilli Powder, Maltodextrin, Paprika 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.