Thompsons Food Service Ltd. 26 - 28 Southgates Road **Great Yarmouth** Norfolk **NR30 3LL**



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Middletons Gold Batter Mix - Information

TFS Product Code: 021266

Suppliers Product Code: Information Last Updated:

Date Produced: 19/05/2024



Allergy Information

Key: Contains May Contain













Eggs Lupin















Milk

Celery Sulphur Dioxide

Soya

Cereal Peanuts

Nutritional Information

Serving Unit: 100g or 100ml

Energy (kcal) 206.20 Energy (kJ) 592.30 Protein (g) 5.30 32.30 Carb (g) Of Which Sugars (g) 0.60

Fat (g) 0.90

Of Which Saturates

(g) 0.10 Fibre (a) 0.00 2.93 Salt (g)







Molluscs Mustard

Dietary Information

Key: Suitable for







Halal





Please Note: This information has been supplied by manufacturers and other third parties to Thompsons Food Service Ltd. Whilst we take steps to ensure the information is correct and regularly updated, we give no warranty and no guarantee to the accuracy of this information. Product information and ingredients may change; please always read product labels carefully in addition to this document for

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accuracy. Please also consider changes to ingredients when products have been substituted.

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Ingredients

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

Handling Information

Directions for Use

Approx. 75 x 100ml batter portions per 3.5kg bag 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 08453 706550.

Storage Instructions

Store off the ground, away from direct sunlight and strong odours.

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