

## KTC Original Chicken Mix - Information

Coating for chicken

**TFS Product Code:** 024851  
**Suppliers Product Code:**  
**Information Last Updated:** 21/04/2023  
**Date Produced:** 11/09/2025



### Allergy Information

Key: **Contains** **May Contain**



Sesame



Gluten



Crustaceans



Eggs



Lupin



Nuts



Milk



Celery



Sulphur Dioxide



Soya



Cereal



Peanuts



Fish



Molluscs



Mustard

### Nutritional Information

|                        |               |
|------------------------|---------------|
| Serving Unit:          | 100g or 100ml |
| Energy (kcal)          | 307.00        |
| Energy (kJ)            | 1301.00       |
| Protein (g)            | 12.30         |
| Carb (g)               | 60.50         |
| Of Which Sugars (g)    | 0.40          |
| Fat (g)                | 1.10          |
| Of Which Saturates (g) | 0.30          |
| Fibre (g)              | 2.80          |
| Salt (g)               | 11.28         |

### Dietary Information

Key: **Suitable for**



Kosher



Vegetarian



Halal



Vegan

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

# KTC Original Chicken Mix - Information

**TFS Product Code:** 024851  
**Suppliers Product Code:**  
**Information Last Updated:** 21/04/2023  
**Date Produced:** 11/09/2025



## Ingredients

WHEAT FLOUR, Salt, Monosodium glutamate (E621), Onion, CELERY, Thyme, Garlic, Citric Acid (E330), Pimento

## Handling Information

### Directions for Use

Cooking instructions: 1. Cut chicken into pieces, dip both sides in whisked egg or milk. 2. Put the mix in a container, add the chicken pieces and mix together until evenly coated. 3. Deep fry the chicken for 15 minutes or oven bake on a lightly greased baking tray at 200oC for 25-30 minutes, turning half way through cooking.

### Storage Instructions

Store in a cool, dry place. Once opened, reseal and use within 4 weeks.

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

Registered Office: Nelsons Yard, South Denes Road, Great Yarmouth, NR30 3PR, England  
Company No: 07107278 VAT No: GB 986 0801 93 Directors: E. Thompson, R. Thompson, T. Thompson