

## Middletons Gold Batter Mix Sack - Information

Batter mix for coating fish or chicken.

**TFS Product Code:** 021266  
**Suppliers Product Code:**  
**Information Last Updated:** 28/11/2022  
**Date Produced:** 31/05/2026



### 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)	331.00
Energy (kJ)	1407.00
Protein (g)	9.00
Carb (g)	75.00
Of Which Sugars (g)	1.40
Fat (g)	1.50
Of Which Saturates (g)	0.20
Fibre (g)	0.00
Salt (g)	1.70

### 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.

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## Ingredients

WHEAT Flour (WHEAT, Calcium, Iron, Niacin, Thiamin), Raising Agents (E341(i),E500(ii)), SOYA Flour, Salt, Natural Colour (Annatto Norbixin).

## Handling Information

### Directions for Use

Mixing Instructions 1. Add COLD water and whisk until smooth. The batter should have the consistency of single cream. 2. If using an electric mixer, whisk for a maximum of 90 seconds. 3. Leave for a minimum of 15 minutes in a cool place. 4. You can check the consistency of your batter using a Middleton's Flow Cup. 5. For ideal results fry at 180°C / 356°F. 6. Cook until crisp and golden. 7. For a free Middleton's Flow Cup, telephone 01902 608122.

### Storage Instructions

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

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