

## Chef Williams Tempura Batter Mix - Information

**TFS Product Code:** 032229  
**Suppliers Product Code:**  
**Information Last Updated:** 18/03/2025  
**Date Produced:** 13/05/2026



### Allergy Information

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



### Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	344.00
Energy (kJ)	1448.00
Protein (g)	4.86
Carb (g)	79.22
Of Which Sugars (g)	0.86
Fat (g)	0.79
Of Which Saturates (g)	0.14
Fibre (g)	1.87
Salt (g)	1.31

### 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

Maize Starch, WHEAT Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Rice Flour, Raising Agents (E500 (ii), E450i), Salt, Thickener (E415), Garlic Powder, Ground Nutmeg.

## Handling Information

### Directions for Use

500g of batter mix to 1 litre of water 1. Mix required amount of product with water and allow to stand for at least one hour before use. 2. Dip (Meat, Vegetables etc...) in batter and deep fry for 5 minutes at 176°C / 350°F .

### Storage Instructions

Store in a cool, dry place, free from the risk of contamination and ingress of moisture.

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