Thompsons Food Service Ltd.
Nelsons Yard
South Denes Road
Great Yarmouth
Norfolk
NR30 3PR

Tel: 01493 249649
Fax: 0845 051 8772
E-Mail: accounts@tfsltd.co.uk
Web: www.tfsltd.co.uk

McDougalls Fish Batter Mix - Information

Fish Batter Mix

TFS Product Code: 030183
Suppliers Product Code:
Information Last Updated: 26/09/2024
Date Produced: 25/11/2026



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)	367.00
Energy (kJ)	1557.00
Protein (g)	8.90
Carb (g)	79.10
Of Which Sugars (g)	0.60
Fat (g)	0.80
Of Which Saturates (g)	0.40
Fibre (g)	3.90
Salt (g)	1.66

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.

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

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Ingredients

Wheat Flour (with added Calcium, Iron, Niacin, Thiamin), Raising Agents (Diphosphates, Sodium Bicarbonate), Salt, Colours (Carotenes, Annatto Norbixin).

Handling Information

Directions for Use

Yield guide Dry Mix - 1kg / Approx Water - 1.8L / Approx portion 57g - 49 Dry Mix - Whole Bag 3.5kg / Approx Water 6.2L / Approx portion 57g - 172 Make-up instructions 1. Add the correct amount of cold water to the mixing bowl and add the weighed out McDougalls Fish Batter Mix. 2. Select the whisk mixing attachment and whisk for approx 30 seconds on a SLOW speed. Scrape down then whisk on MEDIUM speed for a further 3 minutes until a creamy batter is formed. 3. Pat dry the surface of the food to be covered, toss in flour, then coat with the batter. Fry at 180°C/350°F for 4-5 minutes until golden brown.

Storage Instructions

Store in a cool dry place.

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