Thompsons Food Service Ltd.
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Middletons Batter Mix BLEND - Information

Batter mix used to coat fish, poultry and vegetables

TFS Product Code: 025078
Suppliers Product Code:
Information Last Updated: 25/02/2025
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)	341.00
Energy (kJ)	1448.00
Protein (g)	6.70
Carb (g)	76.00
Of Which Sugars (g)	0.30
Fat (g)	1.10
Of Which Saturates (g)	0.20
Fibre (g)	0.00
Salt (g)	2.30

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 (WHEAT, Calcium, Iron, Niacin, Thiamin), Rice Flour, Maize Flour, Maize Starch, Salt, Raising Agents (E341(i), E500(ii)).

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.

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