

## Middletons Gluten Free Premium Plus Batter Mix - Information

Gluten Free Batter Mix

**TFS Product Code:** 029669  
**Suppliers Product Code:**  
**Information Last Updated:** 21/02/2025  
**Date Produced:** 28/08/2025



### 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)	345.00
Energy (kJ)	1462.00
Protein (g)	4.80
Carb (g)	79.00
Of Which Sugars (g)	0.40
Fat (g)	0.90
Of Which Saturates (g)	0.20
Fibre (g)	0.00
Salt (g)	1.50

### 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

Rice Flour, Cornflour, Maize Flour, Salt, Raising Agent (E500(ii)), Dextrose, Thickener (Xanthan Gum), Tapioca Starch, Potato Starch.

## Handling Information

### Directions for Use

Usage Instructions 1. Add COLD water and whisk until smooth. The batter should have the consistency of single cream. 2. This should give a thin batter. You can check the consistency of your batter using a Middleton's Flow Cup. 3. For ideal results fry at 180°C / 356°F 4. Cook until crisp and golden. 5. For a free Middleton's Flow Cup telephone 01902 608122 Usage for Chick-Dip Mix Premium Plus Batter Mix for Chick-Dip as approximately 1 part Chick-Dip to 2.5 parts of water, then coat with GF chicken breading. Place separate pieces of chicken on a wire rack to stand for up to 20 minutes before pressure frying.

### Storage Instructions

Store in a cool, dry place.

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