

Middletons Gold Batter Mix Sack - Information

TFS Product Code: 021266
Suppliers Product Code:
Information Last Updated:
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)	206.20
Energy (kJ)	592.30
Protein (g)	5.30
Carb (g)	32.30
Of Which Sugars (g)	0.60
Fat (g)	0.90
Of Which Saturates (g)	0.10
Fibre (g)	0.00
Salt (g)	2.93

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 (Contains: Calcium, Iron, Niacin, Thiamin), Maize Flour, Salt, MUSTARD Flour , Raising Agent (E500), Flavour Enhancer (E621).

Handling Information

Directions for Use

Approx. 75 x 100ml batter portions per 3.5kg bag
1. Mix in the ratio of 500g batter mix to 570ml COLD water. 2. Whisk until smooth. If using an electric mixer, whisk for a maximum of 90 seconds. 3. You can check your consistency with a Middleton's Flow Cup. We recommend a Flow Cup time of 60 seconds. 4. For ideal results, Middleton's batter is best fried at 190°C/375°F 5. Cook until crisp and golden. 6. For a free Middleton's Flow Cup, telephone 08453 706550.

Storage Instructions

Store off the ground, away from direct sunlight and strong odours.

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