Thompsons Food Service Ltd.
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Middletons Gold Batter Mix Small Bags - Information

Batter mix for coating fish or chicken.

TFS Product Code: 015583
Suppliers Product Code:
Information Last Updated: 28/11/2022
Date Produced: 25/11/2026



Allergy Information

Key: Contains | May Contain

Contains: Gluten

May Contain: Sesame, Crustaceans, Eggs, Lupin, Nuts, Milk, Celery, Sulphur Dioxide, Soya, Cereal, Peanuts, Fish, Molluscs, Mustard

Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	331.00
Energy (kJ)	1407.00
Protein (g)	9.00
Carb (g)	75.00
Of Which Sugars (g)	1.40
Fat (g)	1.50
Of Which Saturates (g)	0.20
Fibre (g)	0.00
Salt (g)	1.70

Dietary Information

Key: Suitable for

Suitable for: Vegetarian, 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), Raising Agents (E341(i),E500(ii)), SOYA Flour, Salt, Natural Colour (Annatto Norbixin).

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 away from strong odours and direct sunlight.

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