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Middletons Prestige Batter Mix - Information

A complete batter mix suitable for coating fish and chicken.

TFS Product Code: 029527
Suppliers Product Code:
Information Last Updated: 21/06/2024
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)	366.00
Energy (kJ)	1555.00
Protein (g)	8.90
Carb (g)	80.00
Of Which Sugars (g)	1.30
Fat (g)	1.40
Of Which Saturates (g)	0.40
Fibre (g)	3.90
Salt (g)	1.20

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), Raising Agents (E341(i), E500(ii)), Salt, Dextrose, Natural Colour (Annatto Norbixin).

Handling Information

Directions for Use

Make Up Instructions: 1kg of mix requires 1800ml of cold water If using an electric mixer: 1. Use beater attachment and add the water to the bowl 2. Blend in the batter mix on a slow speed. Scrape down and mix on second speed for 2 minutes. Uses as required. If mixing by hand: 1. Add water to bowl gradually, add dry mix whisking until all mix is lump free and a creamy texture Water usage is approximate and can be altered to personal choice. Cooking Instructions For ideal results, Middleton’s Prestige Batter is best fried at 175ºC. Cook for 3-4 minutes until the fish is cooked throughout and the batter is crisp and golden. Middleton Tip: For perfect results, lightly coat the fish in flour or rice cones immediately before battering.

Storage Instructions

Store in a cool, dry place.

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