

300914S



# Fish Batter Mix (McDougalls)

**Pack Size:** 3.5KG BAG

**Product Description:**

A complete batter mix suitable for coating fish or chicken. Just add water.

**Brand:** McDougalls



**Ingredient Declaration:** Wheat Flour (with added Calcium, Iron, Niacin, Thiamin), Raising Agents (Diphosphates, Sodium Bicarbonate), Salt, Colours (Carotenes, Annatto Norbixin).

**Allergens:**

NOT APPLICABLE	N/A
CONTAINS	Cereal, Gluten
MAY CONTAIN	Eggs, Milk, Soya

**Additional Allergen Information:**

<b>Barley</b>	No	<b>Almond nuts</b>	No
<b>Oats</b>	No	<b>Brazil nuts</b>	No
<b>Rye</b>	No	<b>Cashew nuts</b>	No
<b>Wheat (including Spelt and Khorasan)</b>	Yes	<b>Hazelnuts</b>	No
		<b>Macadamia (Queensland) nuts</b>	No
		<b>Pecan nuts</b>	No
		<b>Pistachio nuts</b>	No
		<b>Walnuts</b>	No

**Diet Suitability:**

NOT APPLICABLE	N/A
SUITABLE FOR	Vegetarians

**Nutritional Information:**

Nutrient	per 100g/ml
<b>Energy (kJ/kcal)</b>	367 kcal / 1557 kJ
<b>Fat</b>	0.8 g
<b>of which Saturates</b>	0.4 g
<b>Carbohydrate</b>	79.1 g
<b>of which Sugars</b>	0.6 g
<b>Fibre</b>	3.9 g
<b>Protein</b>	8.9 g
<b>Salt</b>	1.66 g

**Directions For Use:**

Yield guide Dry Mix - 1kg / Approx Water - 1.8L / Approx portion 57g - 49 Dry Mix - Whole Bag 3.5kg / Approx Water 6.2L / Approx portion 57g - 172 Make-up instructions 1. Add the correct amount of cold water to the mixing bowl and add the weighed out McDougalls Fish Batter Mix. 2. Select the whisk mixing attachment and

whisk for approx 30 seconds on a SLOW speed. Scrape down then whisk on MEDIUM speed for a further 3 minutes until a creamy batter is formed. 3. Pat dry the surface of the food to be covered, toss in flour, then coat with the batter. Fry at 180°C/350°F for 4-5 minutes until golden brown.

**Storage Instructions:** Store in a cool dry place.

**Shelf Life Once Open:**

All product information is correct at time of upload. Information may change so please check the packaging before use.

If allergen information is not presented here, please obtain it from the product packaging or speak with our QA Department.