

McDougalls Fish Batter Mix - Information

Fish Batter Mix

Our Product Code: 030183
Suppliers Product Code:
Information Last Updated: 26/09/2024
Date Produced: 19/01/2026



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)	367.00
Energy (kJ)	1557.00
Protein (g)	8.90
Carb (g)	79.10
Of Which Sugars (g)	0.60
Fat (g)	0.80
Of Which Saturates (g)	0.40
Fibre (g)	3.90
Salt (g)	1.66

Dietary Information

Key: **Suitable for**

			
Kosher	Vegetarian	Halal	Vegan

Please Note: This information has been supplied by manufacturers and other third parties to Yare Food Services. 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 (with added Calcium, Iron, Niacin, Thiamin), Raising Agents (Diphosphates, Sodium Bicarbonate), Salt, Colours (Carotenes, Annatto Norbixin).

Handling Information

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.

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