

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

< b > Wheat < /b > 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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