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McDougalls Fish Batter Mix - Information

Fish Batter Mix

Our Product Code: 030183

Suppliers Product Code:

Information Last Updated: 26/09/2024 **Date Produced:** 27/11/2025



100g or 100ml

367.00

8.90 79.10

0.80

1557.00

Allergy Information

Key: Contains













Sesame Gluten Crustaceans

Eggs Lupin

Nuts













Milk Celery Sulphur Dioxide

Soya Cereal Peanuts

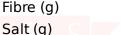




0.40 3.90

1.66

Nutritional Information



Of Which Sugars (g) 0.60

Serving Unit:

Energy (kcal)

Energy (kJ)

Protein (g)

Carb (g)

Fat (g)







Fish

Molluscs Mustard

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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