

Tel: 01493 653429 E-Mail: accounts@yareshipping.co.uk

Web: www.yareshipping.co.uk

Middletons Gluten Free Batter Mix - Information

Gluten free batter mix.

Our Product Code: 021241

Suppliers Product Code:

Information Last Updated: 03/10/2019 **Date Produced:** 14/08/2025



Nutritional Information

Serving Unit:

() () () ()

() () ()

() ()

Allergy Information Key: Contains













Sesame Gluten Crustaceans

Eggs

Lupin

Nuts



Milk

Celery Sulphur Dioxide

Soya









Fish

Molluscs Mustard

Dietary Information

Key: Suitable for









Vegan

Kosher Vegetarian

Halal

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

Rice Flour, Tapioca Starch, Potato Starch, Maize Flour, Raising Agents (E341(i), E500(ii)), Gram Flour, Salt, Maize Starch, Thickener (Xanthan Gum).

Handling Information

Directions for Use

Storage Instructions

No usage information

No storage information

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