Thompsons Food Service Ltd. **Nelsons Yard** South Denes Road Great Yarmouth Norfolk NR30 3PR



Tel: 01493 249649 Fax: 0845 051 8772

E-Mail: accounts@tfsltd.co.uk Web: www.tfsltd.co.uk

### Middletons Gold Batter Mix - Information

**TFS Product Code:** 021266

**Suppliers Product Code:** Information Last Updated:

**Date Produced:** 30/03/2025



## **Allergy Information**

Key: Contains May Contain













Lupin





Eggs

Nuts













Milk

Celery Sulphur Dioxide

Soya

Cereal Peanuts

# **Nutritional Information**

Serving Unit: 100g or 100ml

0.90

Energy (kcal) 206.20 Energy (kJ) 592.30 Protein (g) 5.30 32.30 Carb (g) Of Which Sugars (g) 0.60

Of Which Saturates

Fat (g)

(g) 0.10 Fibre (a) 0.00 2.93 Salt (g)







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 Thompsons Food Service Ltd. 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.

> Registered Office: Nelsons Yard, South Denes Road, Great Yarmouth, NR30 3PR, England Company No: 07107278 VAT No: GB 986 0801 93 Directors: E. Thompson, R. Thompson, T. Thompson

#### Middletons Gold Batter Mix - Information

TFS Product Code: 021266

Suppliers Product Code: Information Last Updated:

**Date Produced:** 30/03/2025



### **Ingredients**

WHEAT Flour (Contains: Calcium, Iron, Niacin, Thiamin), Maize Flour, Salt, MUSTARD Flour, Raising Agent (E500), Flavour Enhancer (E621).

## **Handling Information**

#### **Directions for Use**

Approx. 75 x 100ml batter portions per 3.5kg bag 1. Mix in the ratio of 500g batter mix to 570ml COLD water. 2. Whisk until smooth. If using an electric mixer, whisk for a maximum of 90 seconds. 3. You can check your consistency with a Middleton's Flow Cup. We recommend a Flow Cup time of 60 seconds. 4. For ideal results, Middleton's batter is best fried at 190°C/375°F 5. Cook until crisp and golden. 6. For a free Middleton's Flow Cup, telephone 08453 706550.

#### Storage Instructions

Store off the ground, away from direct sunlight and strong odours.

Please Note: This information has been supplied by manufacturers and other third parties to Thompsons Food Service Ltd. 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.

Registered Office: Nelsons Yard, South Denes Road, Great Yarmouth, NR30 3PR, England Company No: 07107278 VAT No: GB 986 0801 93 Directors: E. Thompson, R. Thompson, T. Thompson