PRODUCTSPECIFICATION

SMEDES BATTER MIX GLUTEN FREE 1 X 5 KG

DESCRIPTION

Batter mix to be used for battering, frying of various types of fish.

Description: BATTER MIX GLUTEN FREE
Storage: Store in a cool dry place away from strong odours and direct sunlight.

SHELF LIFE

Best before: 18 months after production date

PORTION YIELDS

Approx 30 kg end-product per 5 kg bucket

COMPLIANCE

Manufactured in a factory accredited to IFS Standards

FEATURES & BENEFITS

Easy to use just add water, Suitable for vegetarians, vegans, constant quality, light and crispy

NUTRITIONAL INFORMATION

Typical values	Per 100g as sold
Energy kj	1403.3
Energy Kcals	334.1
Fat (g)	0.5
Of which saturates (g)	0.1
Carbohydrate (g)	77.5
Of which sugar (g)	1.0
Protein* (g)	3.7
Salt (g)	3.52

*Fluctuate subject to seasonal influences

INGREDIENTS

Rice flour, potato starch, tapioca starch, salt, raising agent; sodium bicarbonate, dextrose, cornmeal, thickener; xanthan gum

ALLERGENS

None

Conform Regulation (EU) 1169/2011

COOKING INSTRUCTIONS

1. Add water and mix to the consistency of single cream
2. Whisk until smooth, if using an electric mixer, whisk for a maximum of 90 seconds
3. Ratio 1:1 – 1:1.2
4. For ideal results fry at 180-190°C/375°F
5. Cook until crisp and golden
6. For advice, telephone 0031 29 88 454

LOGISTICS INFORMATION

Product

EAN code	8719324670111
Packaging type	Bucket
Our article number	2048
Gross weight [kg]	5.37
Net weight [kg]	5
L X W X H [cm]	27x27x25.5

Pallet

Pallet type	Euro
Number of pallet units	64
Number of layers	4
Gross weight [kg]	368.7
LXWXH [cm]	120x80x123.5

Intrastat information

Intrastat number	11010090
Country of origin	The Netherlands