# PRODUCTSPECIFICATION

## SMEDES BATTER MIX YELLOW 1 X 12.5 KG

### DESCRIPTION

Batter Mix to be used for battering, frying of various types of fish. A crispy intense golden crust.

Description: BATTER MIX YELLOW
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 75kg end-product per 12.5kg bag

### COMPLIANCE

Manufactured in a factory accredited to IFS Standards

### FEATURES & BENEFITS

Easy to use just add water, Suitable for vegetarians, vegans, constant quality.

### NUTRITIONAL INFORMATION

| Typical values | Per 100g as sold |
|---|---|
| Energy kj | 1373.82 |
| Energy Kcals | 327.1 |
| Fat (g) | 0.7 |
| Of which saturates (g) | 0.09 |
| Carbohydrate (g) | 71.4 |
| Of which sugar (g) | 0.7 |
| Protein* (g) | 7.0 |
| Salt (g) | 3.43 |

*Fluctuate subject to seasonal influences

### INGREDIENTS

WHEAT flour (GLUTEN), potato starch, rice flour, salt, raising agent; (E500, E450 iii), colours; E160bii).

### ALLERGENS

WHEAT (GLUTEN)

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 | 8720618312174 |
| Packaging type | Bag |
| Our article number | 2093 |
| Gross weight [kg] | 12.9 |
| Net weight [kg] | 12.5 |
| L X W X H [cm] | 45x13.5x21 |

**Pallet**

| | |
|---|---|
| Pallet type | Blok |
| Number of pallet units | 80 |
| Number of layers | 8 |
| Gross weight [kg] | 1000 |
| LXWXH [cm] | 120x100x124 |

**Intrastat information**

| | |
|---|---|
| Intrastat number | 11010090 |
| Country of origin | The Netherlands |