PRODUCTSPECIFICATION

SMEDES BATTER FLOUR STANDARD 1 X 12.5 KG

DESCRIPTION

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

Description: BATTER FLOUR
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 75 kg end-product per 12.5 kg bag

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	1375.1
Energy Kcals	328.4
Fat (g)	0.9
Of which saturates (g)	0.3
Carbohydrate (g)	70.7
Of which sugar (g)	1.9
Protein* (g)	7.3
Salt (g)	3.04

*Fluctuate subject to seasonal influences

INGREDIENTS

WHEAT flour (GLUTEN), potato starch, salt, rice flour, raising agent: sodium bicarbonate, E450iii

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	8719324670920
Packaging type	Bag
Our article number	20890
Gross weight [kg]	12.9
Net weight [kg]	12.5
L X W X H [cm]	45x13.5x21

Pallet

Pallet type	Chep
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