

## McDougalls Fish Batter Mix - Information

Fish Batter Mix

**TFS Product Code:** 030183  
**Suppliers Product Code:**  
**Information Last Updated:** 26/09/2024  
**Date Produced:** 20/06/2026



### Allergy Information

Key: **Contains** **May Contain**



Sesame



Gluten



Crustaceans



Eggs



Lupin



Nuts



Milk



Celery



Sulphur Dioxide



Soya



Cereal



Peanuts



Fish



Molluscs



Mustard

### Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	367.00
Energy (kJ)	1557.00
Protein (g)	8.90
Carb (g)	79.10
Of Which Sugars (g)	0.60
Fat (g)	0.80
Of Which Saturates (g)	0.40
Fibre (g)	3.90
Salt (g)	1.66

### 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.

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## Ingredients

**Wheat** Flour (with added Calcium, Iron, Niacin, Thiamin), Raising Agents (Diphosphates, Sodium Bicarbonate), Salt, Colours (Carotenes, Annatto Norbixin).

## Handling Information

### Directions for Use

Yield guide Dry Mix - 1kg / Approx Water - 1.8L /  
Approx portion 57g - 49 Dry Mix - Whole Bag 3.5kg  
/ Approx Water 6.2L / Approx portion 57g - 172  
Make-up instructions 1. Add the correct amount of cold water to the mixing bowl and add the weighed out McDougalls Fish Batter Mix. 2. Select the whisk mixing attachment and whisk for approx 30 seconds on a SLOW speed. Scrape down then whisk on MEDIUM speed for a further 3 minutes until a creamy batter is formed. 3. Pat dry the surface of the food to be covered, toss in flour, then coat with the batter. Fry at 180°C/350°F for 4-5 minutes until golden brown.

### Storage Instructions

Store in a cool dry place.

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