



Continental Mills, Inc.

3126 - Kr Pro Fish & Chip Breader & Batter

KRUSTEAZ PROFESSIONAL FISH & CHIP BREADER & BATTER MIX - Perfect for traditional fish & chips, this batter is lightly salted for added flavor. It has excellent adhesion and fries to a crisp, golden brown crust.



* Benefits

Nutrition Facts

Servings per Container **378**
Serving size **3tbspsmix (30g)**

Amount per serving
Calories 100

% Daily Value*

Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 290mg	13%
Total Carbohydrate 24g	9%
Dietary Fiber 0g	0%
Total Sugars 1g	
Includes 0g Added Sugar	0%
Protein 2g	
Vitamin D 0µg	0%
Calcium 10mg	1%
Iron 0.5mg	3%
Potassium 40mg	1%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Ingredients

Degermed yellow corn flour, enriched unbleached flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), food starch-modified, whey, Less than 2% of: baking soda, dextrose, monocalcium phosphate, salt, sodium acid pyrophosphate.

⚠ Allergens

Contains:

milk wheat

May Contain:

eggs soy

Handling Suggestions

This mix should perform for its intended use for 12 months in cool dry storage. Hot, humid storage may reduce shelf life. Each shipment will be properly controlled and handled to prevent adulteration as defined in the Food, Drug and Cosmetic Act (section 402).

Serving Suggestions

CRISPIER RECIPE: Dip food piece in water and coat thoroughly with dry mix. Shake off excess mix. Dip into batter and drain off excess. Recoat with dry mix and batter a second time and fry in 350F-375F oil until golden brown and to the proper internal temperature.
RECETA MAS CRUJIENTE: Sumergir las piezas de alimento en agua. Cubra las piezas completamente con harina preparada. Sacuda para quitar el exceso. Cubra las piezas de alimento con la masa. Escurre el exceso. Vuelva a cubrir con harina preparada y la masa una segunda vez y frer en aceite a 350 F-375F hasta estar doradas y a una temperatura interna adecuada.

Prep & Cooking Suggestions

PREPARE DIRECCIONES / INSTRUCCIONES PARA EL EMPAQUADOR

1. Dip food pieces in water.
Sumergir las piezas de alimento en agua.
2. Coat dipped food pieces thoroughly with dry mix. Shake off excess mix.
Cubra las piezas de alimento con la harina preparada. Sacuda para quitar el exceso.
3. Dip in oil and fry until golden brown and to the proper internal temperature. Fry until very according to food piece size.
Frer en aceite a una temperatura de 350-375F hasta estar doradas y que estén a la temperatura interna adecuada. El tiempo de cocer puede variar dependiendo del tamaño de las piezas.

BATTER DIRECCIONES / INSTRUCCIONES PARA LA MASA

10 LB BAGS 5 LB BAGS
Mixing Instructions: 10 lb
Cold Water/Agua Fria - 100 oz
Cold Water/Agua Fria - 100 oz
Cold Water/Agua Fria - 100 oz
Cold Water/Agua Fria - 100 oz

1. Blend mix and water together using water which just until blended.
Mezcle la harina y el agua usando un batidor de alambres hasta estar incorporado.
2. Coat food pieces with batter. Drain off excess batter.
Cubra las piezas de alimento con la masa. Escurre el exceso.

Product Specifications

Brand	Manufacturer	Product Category
Krusteaz	CONTINENTAL MILLS INC.	Grocery

MFG #	SPC #	GTIN	Pack	Pack Desc.
733-0200	3126	00041449102863		1/25 lbs

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
26.25lb	25lb	USA	Yes	No

Shipping Information

Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
13.25in	12in	7.44in	0.68ft3	12x8	365DAYS	32°F / 95°F



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Nutrition Analysis - By Serving

Calories	100kcal	Total Fat	0g	Sodium	290mg
Protein	2g	Trans Fats	0g	Calcium	10mg
Total Carbohydrates...	24g	Saturated Fat	0g	Iron	0.5mg
Sugars	1g	Added Sugars	0g	Potassium	40mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(U)		Vitamin D	0µg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

Additional Images

