

KRUSTEAZ PROFESSIONAL FISH CHIP BREADER-BATTER

Rusteaz Professional Fish Chip Breader Batter Mix is perfect for traditional fish chips. This batter is lightly salted for added flavor and has excellent adhesion. It fries to a crisp, golden brown crust.



Shelf Life Storage Temp Min Storage Temp Max

32°F 365 days 90°F

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.



Preparation and Cooking

10 LB BASIS Mix/Harina Preparada -10 lb. Cold Water/Agua Fra - 160 oz. or 20 cups 5 LB BASIS (20 cups/tazas) Mix/ Harina Preparada - 5 lb.

Cold Water/Agua Fra - 80 oz or 10 cups (10 cups/tazas)

BREADER DIRECTIONS

- 1. Blend mix and water together using a wire whisk just until blended.
- 2. Coat food pieces with batter. Drain off excess batter.
- 3. Fry in 350F-375F oil until golden brown and to the proper internal temperature. Time will vary according to food piece size.

Do not eat raw batter

HIGH ALTITUDE: No adjustment necessary.

HANDLING TIPS:

Dry food piece adequately before coating with batter.

Adjust batter thickness by varying water amount.

Refrigerate batter when not being used.

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Nutrition Facts

378 servings per Container

Serving Size 3 tbps mix

Amount per serving

Potassium 40mg

0%

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 Sugars	0%
Protein 2g	
Vitamin D 0mcg	0%
Calcium 10mg	0%
Iron 1mg	2%

* 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.