

KRUSTEAZ PROFESSIONAL FISH CHIP BREADER-BATTER

NUSTER 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

32°F

Storage Temp Max

90°F

365 days

Ingredients

Degermed yellow corn flour, enriched unbleached flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), food starchmodified, 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.	
Coat food pieces with batter. Drain off excess batter.	
Fry in 350F-375F oil until golden brown and to the proper internal temperat	ture.
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

3 tbps mix

Amount per serving

Serving Size

100

% Daily Value*
0%
0%
0%
13%
9%
0%
0%
0%
0%
2%
0%

* 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.