



GTIN: 10041449102808

ITEM#: 733-0140

## KR PRO TEMPURA BATTER

An oriental style batter mix that is perfect for seafood and vegetables. Its crisp, light crust and delicate seasonings compliment the flavors of the food.

Shelf Life	Storage Temp Min	Storage Temp Max
365 days	32°F	90°F

### Ingredients

Enriched bleached flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), rice flour, wheat starch, salt, Less than 2% of: baking soda, dextrose, egg whites, garlic powder, monocalcium phosphate, natural flavor, sodium acid pyrophosphate, spices.



### Preparation and Cooking

#### FULL BATCH

5lb (full box) Mix  
90 oz (11 1/4 cups) Ice Cold Water

#### HALF BATCH

2 1/2 (8 1/3 cups) Mix  
45 oz (5 2/3 cups) Ice Cold Water

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

Adjust batter thickness by varying water amount  
Pre-dust with dry mix before coating with batter for better adhesion  
Refrigerate batter when not being used.

## Nutrition Facts

456 servings per Container

Serving Size

1/4 cup mix

Amount per serving

**Calories** **100**

% Daily Value\*

Total Fat 0g 0%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 590mg 26%

Total Carbohydrate 23g 8%

Dietary Fiber 0g 0%

Total Sugars 1g

Includes 1g Added Sugars 1%

Protein 2g

Vitamin D 0mcg 0%

Calcium 10mg 0%

Iron 1mg 6%

Potassium 20mg 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.

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### Allergens

