



GTIN: 10041449102907

ITEM#: 733-0260

KR PRO FRI-EAZ BATTER

A moderately seasoned breader made from bread flour. Fried foods have a homemade appearance and remain moist due to its high absorption rate. The crust is a golden brown color. Use with chicken, seafood or vegetables.

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

Ingredients

INGREDIENTS: Enriched bleached flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), salt, Less than 2% of: baking soda, defatted soy flour, garlic powder, monocalcium phosphate, onion powder, paprika (color), sodium acid pyrophosphate, soybean oil, spices, wheat starch, whey (milk protein).



Preparation and Cooking

BREADER DIRECTIONS

1. Dip food pieces in water.
2. Coat dipped food pieces thoroughly with dry mix. Shake off excess mix.
3. Fry in 350F-375F oil until golden brown and to the proper internal temperature. Time will vary according to food piece size.

BATTER DIRECTIONS

FULL BATCH

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

HALF BATCH

2 1/2 lb (8 1/3 cups) Mix
45 oz (5 2/3 cups) 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

Dry food piece adequately before coating with batter.
Adjust batter thickness by varying water amount.
Refrigerate batter when not being used.

Nutrition Facts

0 servings per Container

Serving Size

1/4 cup mix

Amount per serving

Calories

100

% Daily Value*

Total Fat 1g 1%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 610mg 27%

Total Carbohydrate 21g 8%

Dietary Fiber 1g 3%

Total Sugars 1g

Includes 0g Added Sugars 0%

Protein 3g

Vitamin D 0mcg 0%

Calcium 20mg 0%

Iron 2mg 8%

Potassium 50mg 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.

View our full recipes library at <https://www.krusteazpro.com/recipes>

Allergens

