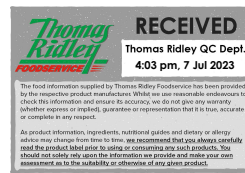


Supplier's Product Code :
Product Added :
Last Updated by Supplier :
erudus id :

CM0056
10 February 2015
28 November 2022
7d20eb1c677c4533a1f483304f7f2e05



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Prestige Batter Mix 4 x 3.5kg

Short Product Name:
Batter Mix

Product Description:
A complete batter mix suitable for coating fish and chicken.

General Information

Food/Drink :	Food
Product Category :	Ambient
Generic Product Type :	Baking Mixes

Supplier's Product Code :
CM0056
Supplier: Middleton Foods
Middleton Business Park
655 Willenhall Road
Willenhall
West Midlands
WV13 3LH
England
P: 01902 608122

OUTER PRODUCT

Outer case Information

Outer Case GTIN :	5028081005214
Packaging Type Description :	Case
Total Quantity of Inner Units in Outer Case :	4 Units
Is Trade Item Splittable? :	Yes

Outer Case Length :	333 mm
Outer Case Width :	242 mm
Outer Case Height :	240 mm
Product Gross Weight :	14.42 kg
Product Net Weight :	14.00 kg

Pallet Information

Quantity of Cases Per Pallet Layer :	14 Cases
Quantity of Layers Per Pallet :	5 Layers
Quantity of Cases Per Pallet :	70 Cases

Pallet Height :	1.20 MTR
Pallet Gross Weight :	Not specified.

Logistical Information

Shelf Life from Time of Production :	365 Days
Guaranteed Shelf Life on Delivery :	Not specified.

Minimum Order Quantity :	Not specified.
Delivery Lead Time :	5 Days

Waste Packaging Weight - Outer Case

Glass :	0.00 g
Plastic :	0.00 g
Percentage Recycled Plastic :	Not specified.
Paper/Board :	287.00 g

Aluminium :	0.00 g
Steel :	0.00 g
Other :	0.00 g

Waste Packaging Weight - Transport Packaging

Plastic :	Not specified.
Paper/Board :	Not specified.
Percentage Recycled Plastic :	Not specified.

Wood Total :	2,200.00 g
Is Pallet Returnable? :	Yes

Other Information

Supplier Comments:
Order full pallets / 5 working days lead time.
CM0056 Prestige Batter Mix.

INNER PRODUCT

Origin Information

Product Country of Origin/Place of Provenance :	United Kingdom
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Additional Origin Details :
UK

Inner Pack Information

Internal GTIN :	5028081005207
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Packaging Type Description :	Paper/Polyethylene
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Variable Weight Consumer Item :	No
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Net Drained Weight :	Not specified.
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Inner Unit Length :	100 mm
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Inner Unit Height :	400 mm
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Inner Unit Width :	152 mm
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Inner Product Weight :	Not specified.
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Inner Product Weight Units :	g
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Weight/Volume :

4 x 3.5kg

Dimensions flat bag not packed

Handling Information

Directions For Use :

Make Up Instructions:

1kg of mix requires 1800ml of cold water

If using an electric mixer:

1. Use beater attachment and add the water to the bowl

2. Blend in the batter mix on a slow speed. Scrape down and mix on second speed for 2 minutes.

Uses as required.

If mixing by hand:

1. Add water to bowl gradually, add dry mix whisking until all mix is lump free and a creamy texture

Water usage is approximate and can be altered to personal choice.

Cooking Instructions

For ideal results, Middleton's Prestige Batter is best fried at 175°C. Cook for 3-4 minutes until the fish is cooked throughout and the batter is crisp and golden.

Middleton Tip: For perfect results, lightly coat the fish in flour or rice cones immediately before battering.

Storage Instructions:

Store in a cool, dry place.

Dietary Information

Ingredients :

WHEAT Flour (WHEAT, Calcium, Iron, Niacin, Thiamin), Raising Agents (E341(i), E500(ii)), Salt, Dextrose, Natural Colour (Annatto Norbixin).

Product contains:

GM Protein/DNA :	No
Celery/Celeriac (and products thereof) :	No
Lupin (and products thereof) :	No
Eggs (and products thereof) :	May Contain
Fish (and products thereof) :	No
Soybeans (and products thereof) :	May Contain
Milk (and products thereof) :	May Contain
Mustard (and products thereof) :	No
Peanuts (and products thereof) :	No
Sesame Seeds (and products thereof) :	No
Crustacea (and products thereof) :	No
Molluscs (and products thereof) :	No
Nuts (and products thereof) :	No
Almond nuts :	No
Hazelnuts :	No
Walnuts :	No
Cashew nuts :	No
Pecan nuts :	No
Brazil nuts :	No
Pistachio nuts :	No
Macadamia nuts :	No
Queensland nuts :	No
Cereals Containing Gluten :	Yes
Wheat (and products thereof) :	Yes
Rye (and products thereof) :	No
Barley (and products thereof) :	No
Oats (and products thereof) :	No
Spelt (and products thereof) :	No
Kamut (and products thereof) :	No
Gluten content <20ppm :	No
Hydrogenated Vegetable Oil/Fat :	No
Palm Oil :	No
Sulphur Dioxide and Sulphites :	No
Sulphur Dioxide/Sulphites Concentration :	0

Product contains :

Artificial Antioxidants :	-
Artificial Colours :	-
Artificial Flavourings :	-
Artificial Flavour Enhancers :	-
Artificial Preservatives :	-
Artificial Sweeteners :	-

Product suitability:

Suitable for a Vegetarian Diet :	Yes
Suitable for a Vegan Diet :	Yes
Suitable for Sufferers of Lactose Intolerance :	No
Suitable for Coeliacs :	No
Approved for a Halal Diet :	No
Approved for a Kosher Diet :	No
HFSS (High in Fat, Salt and Sugar) :	-

Allergen Statement :

Not specified.

Nutritional Information

Average Serving :	100.00 g or ml
Count per 100g :	Not specified.
Count Per Pack :	Not specified.
Energy per 100 G/ML :	1,555.00 kJ
Energy per 100 G/ML :	366.00 kcal
Fat per 100 G/ML :	1.4 g
- of which Saturates per 100 G/ML :	0.4 g
- of which Mono-unsaturates per 100 G/ML :	Not specified.
- of which Polyunsaturates per 100 G/ML :	Not specified.
Trans Fats per 100 G\ML :	Not specified.
Carbohydrate Per 100 G/ML :	80 g
- of which Sugars per 100 G/ML :	1.3 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML :	3.9 g
Protein per 100 G/ML :	8.9 g
Salt per 100 G/ML :	1.2 g
Sodium per 100 G\ML :	Not specified.

Vitamin A per 100g :	Not specified.
Vitamin C per 100g :	Not specified.
Folate/Folic Acid per 100g :	Not specified.
Calcium per 100g :	Not specified.
Iron per 100g :	Not specified.
Zinc per 100g :	Not specified.
Cholesterol per 100 G/ML (UK/FR) :	Not specified.
Non Milk Extrinsic Sugars per 100gm :	Not specified.
Alcoholic Strength %Vol :	Not specified.
Fat Percentage in Dry Matter per 100g :	Not specified.

Waste Packaging Weight - Inner Unit

Glass :	0.00 g
Plastic :	4.00 g
Percentage Recycled Plastic :	Not specified.
Paper/Board :	41.00 g

Aluminium :	0.00 g
Steel :	0.00 g
Other :	0.00 g

Accreditations / Certifications / Assurance Schemes

BRCGS Certified Production :	Yes
Red Tractor :	No
Fairtrade :	No
Marine Stewardship Council Certified (MSC) :	No
Organic :	No
SALSA (Safe & Local Supplier Approval) :	No
British Lion Mark :	No
RSPCA Assured :	No
LEAF Marque (Linking Environment and Farming) :	No
Rainforest Alliance :	No
Food for Life Supplier Scheme :	No
Quality Meat Scotland :	No
Farm Assured Welsh Livestock :	No
Northern Ireland Beef & Lamb Farm Quality Assurance Scheme :	No
Quality Standard Mark (Beef/Lamb) :	No
Roundtable of Sustainable Palm Oil (RSPO) :	Yes
School Approved (The Requirement for School Food Regulation 2014) :	Yes
IFS Food Standard :	No
Best Aquaculture Practices (BAP) Certification :	No
ISO 14001 (Environmental System) :	No
FSSC 22000 :	No

Other Accreditation :	
BRC	
Intra Stat/Taric Code :	Not specified.
Commodity Code :	Not specified.
Identification/Health Marks :	Not specified.

Standards Testing

Do you undertake trend analysis of
microbiological results? : No

Is shelf life testing undertaken? : Yes

Microbiological Standards

Not available.

Analytical Standards

Not available.