

Product Information Sheet



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PRODUCT:	IMPERIAL CATERING BATTER MIX	KEY FEATURES – IMPERIAL CATERING BATTER MIX
PRODUCT BRIEF:	Multipurpose batter mix delivering flavour and colour to any fried or oven baked product.	Imperial Catering Batter Mix was designed as a multi purpose premix able to deliver consistent good colour and flavour specially in commercial catering batch production.
INGREDIENTS:	Wheat flour, Maize flour, Salt, Raising agent, Herbs, Colour & Anti Caking agent.	<ul style="list-style-type: none">• NB – MULTIPURPOSE BATTER MIX• NB – ECONOMICAL AND CONVENIENT• NB – BATCH PRODUCTION SUITABLE
PACK SIZES:	1 Kg. 10 Kg	PRODUCT APPLICATIONS <ul style="list-style-type: none">• Deep Fry – dip fish, chicken and other meat portions in wet batter mix and deep fry.• Pan Fry - : roll meat & fish portions in dry batter mix, shallow fry until cooked.• Oven bake: roll meat & fish portions in dry batter mix, bake in oven.
USAGE INSTRUCTIONS:	Mix 1 kg Batter mix with 1.5 Litre water.	
YIELD:	1 kg powder + 1,5 Litre water = 2 Litre batter mix.	

Please visit our website for Recipes and Product Data Sheets if you require any further information.

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IMPERIAL CATERING	
BATTERMIX	Per 100 g Powder
Energy (kj)	1258
Protein (g)	9,1
Glyceamic carbohydrates (g)	58,8
of which total Sugars (g)	0,0
of which total Starch (g)	50,4
of which total Lactose (g)	0,0
Total Fat (g)	1,0
Saturated fat (g)	0,0
of which Trans fat (g)	0,0
Dietary Fibre (g)	0,2
Sodium (mg)	5093
All results calculated	