

Product Information Sheet



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PRODUCT: MALORA PREMIUM TEMPURA BATTER MIX

PRODUCT BRIEF: Japanese style white tempura batter mix used to deliver a crispy batter to any deep fried product.

INGREDIENTS: Wheat flour, Corn flour, Salt, Baking powder, Thickener.

PACK SIZES: 1 Kg.

USAGE INSTRUCTIONS: 1 kg to 1,43 Litre water.
Mixing ratio (1:1,43)
Whisk until smooth. Dip meat, fish or vegetables in batter and deep fry until golden in medium hot oil.

YIELD: 1 kg powder + 1,43 Litre water = 2,4 Litre batter.

NB – Use only as wet batter in deep frying applications.

KEY FEATURES - MALORA PREMIUM PRODUCTS

Malora Premium Products was designed with the objective to fit into a lower salt diet, therefore we standardised our salt levels and added a minimum amount of flavour enhancers while still delivering a full rounded flavour to our products.

NB – Max. 10% salt in Batter Mix with no added MSG

PRODUCT APPLICATIONS

- **Meat Nuggets:** - dip cubes or strips of meat in batter, deep fry until golden brown.
- **Chicken Winglets** – cut chicken wings into portions, dip in batter and deep fry.
- **Tempura Vegetables** – dip portions of different vegetables in batter and deep fry.
- **Crumbed Mushrooms** – dip mushrooms in batter roll in breadcrumbs and deep fry.
- **Calamari** – coat calamari in dry batter powder first, dip into batter and deep fry.

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

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MALORA	
TEMPURA BATTER MIX	Per 100 g Powder
Energy (kj)	1449
Protein (g)	5,6
Glyceamic carbohydrates (g)	79,0
of which total Sugars (g)	10,0
of which total Starch (g)	53,9
of which total Lactose (g)	0,0
Total Fat (g)	0,7
Saturated fat (g)	0,0
of which Trans fat (g)	0,0
Dietary Fibre (g)	1,9
Sodium (mg)	2092
All results calculated	