

KRUSTEAZ PROFESSIONAL

10041449102808 - KR PRO TEMPURA BATTER

Oriental style batter mix. Perfect for seafood and vegetables. Crisp light crust and delicate seasonings. Compliments the flavors of the food



MARKETING

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.

Nutrition Facts

76 Servings per container

Serving Size1/4 cup mix

Amount Per Serving

Calories100

% Daily Value*

Total Fat 00%

Saturated Fat 0 g0%

Trans Fat 0 g

Cholesterol 0 mg0%

Sodium 590 mg26%

Total Carbohydrates 23 g8%

Dietary Fiber 0 g0%

Total Sugars 1 g

Includes 1 g Added Sugars1%

Protein 2 g

Vitamin D 0 mcg0%

Calcium 10 mg0%

Iron 0.9 mg6%

Potassium 20 mg0%

* The % Daily Values (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.

PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description		
733-0140		10041449102808				
Brand		Brand Owner		GPC Description		
KRUSTEAZ PROFESSIONAL		Continental Mills, Inc.		Baking/Cooking Mixes (Shelf Stable)		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
31.5 LBR	30 LBR	No	United States	Yes	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
9.5625 INH	15.4375 INH	11.25 INH	0.961 FTQ	12x4	365 Days	32 FAH / 90 FAH
Traceability Regulation						
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant		Regulation Restrictions and Descriptors		
N/A	N/A	N/A		N/A		

HANDLING SUGGESTIONS

Store in a cool, dry place. 365 days shelf life Cool Dry storage (32-95 degree F)

- ALLERGENS
- C = 'Contains' ; MC = 'May Contain' ; N = 'Free From' ; UN = 'Undeclared' ; INII = 'Intentionally nor Inherently Included' ; 50 = 'Derived from Ingredients' ; 60 = 'Not Derived From Ingredients' ; NI = 'No Info'
- Milk - MC

Eggs - C

Soybean - MC

Wheat - C

Sesame - INII

Peanuts - INII

Tree - INII

Fish - INII

Shellfish - INII

Crustaceans - INII

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.

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PREPARATION & COOKING SUGGESTIONS

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.

SERVING SUGGESTIONS

1/4 cup mix

MORE INFORMATION

