

## 121412 - Golden Dipt Fish N Chip English Style Breader, 1 x 5 ...

Provides a light coating with a homemade appearance and exceptional flavor that enhances fish and seafood. Can be used in multiple applications to create signature items.



## MARKETING



## PRODUCT SPECIFICATIONS



Code	Dist Prod Code	GTIN	Calculated Pack
G7078.21	121412	00763089500884	6 x 5 LBR

Brand	Brand Owner	GPC Description
Golden Dipt	Kerry Group Plc	Flour - Cereal/Pulse (Shelf Stable)

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
5.23 LBR	5 LBR	No	United States	Yes	No

Shipping						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
4.488 INH	6.603 INH	12.992 INH	0.223 FTQ	11x6	365 Days	50 FAH / 70 FAH

## ALLERGENS



C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; 30 = 'Free From Not Tested'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - UN
- Eggs - UN
- Soy - UN
- Wheat - C
- Sesame - UN
- Peanuts - UN
- Tree Nuts - UN
- Fish - UN
- Shellfish - UN

## HANDLING SUGGESTIONS



Dry Storage

## MORE INFORMATION



Telephone : 800-325-3383

## Nutrition Facts

1 Servings per container

**Serving Size** 100g

**Amount Per Serving**  
**Calories** 328.1

% Daily Value\*

**Total Fat** 1.6 0%

Saturated Fat 0.2 g 0%

Trans Fat 0 g

**Cholesterol** 0 mg 0%

**Sodium** 2780.5 mg 0%

**Total Carbohydrates** 72 g 0%

Dietary Fiber 6.6 g 0%

Total Sugars 0.7 g

Includes Added Sugars %

**Protein** 6.6 g

Vitamin D %

Calcium 25.5 mg 0%

Iron 1.4 mg 0%

Potassium %

\* 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.

## SERVING SUGGESTIONS



If using a fryer basket, submerge basket first, then hold battered food portion 3/4 submerged in oil for 3-4 seconds, then release. This prevents sticking to the bottom of the basket. Always prepare fresh batter, and discard used batter. To make beer batter, replace 1/2 of water with fresh beer, or if using stale beer replace all of water. Fresh beer will result in a lacier fried batter coating.

## PREPARATION &amp; COOKING SUGGESTIONS



Easy just add water preparation - place 2 1/2 to 2 3/4 cups cool water in a bowl, then add 1 lb. dry Fish N Chips Batter Mix. Blend with a wire whisk until no visible lumps are present. Dust food with dry Fish N Chips Batter Mix. Pre-dusting allows for more uniform batter coverage and prevents batter blow-off during frying. Dip pre-dusted food into prepared batter. Drain slightly (2-5 sec.) and place directly into fryer. Fry in preheated 350°F to 375°F oil. Fry time will vary depending on type and size of foods fried.

## INGREDIENTS



Bleached Wheat Flour, Yellow Corn Flour, Food Starch-Modified, Salt, Monosodium Glutamate, Leavening (Sodium Bicarbonate, Sodium Aluminum Phosphate, Monocalcium Phosphate), Dextrose, Guar Gum, Spices, and Natural Flavor. CONTAINS WHEAT

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## NUTRITIONAL ANALYSIS



Calories	328.1
Protein	6.6 g
Total Carbohydrates	72 g
Sugars	0.7 g
Dietary Fiber	6.6 g
Lactose	
Sucrose	
Vitamin A (IU)	60
Vitamin A (RE)	60
Vitamin C	0 mg
Magnesium	
Monosodium	

Total Fat	1.6
Trans Fat	0 g
Saturated Fat	0.2 g
Added Sugars	
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	0 mg
Vitamin D	
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	2780.5 mg
Calcium	25.5 mg
Iron	1.4 mg
Potassium	
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

## NUTRITIONAL CLAIMS



KOSHER	YES
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