



FISH FRY BATTER

Seasoned crispy fish fry

BENEFITS

- Pre-seasoned & Blended
- Reduces Need for Skilled Labor
- Reduces Time and Labor Cost
- Consistency
- Quality of Product
- High Profitability
- No Allergens
- Reduces Storage Space
- Resealable Bag
- Predictable Food Cost
- 100% Yield
- MSG-FREE
- Reduces Order Guide

Nutrition Facts

Serving Size
1-1/2 tbsp (14g)

Servings
Per Container 810

Amount Per Serving:

Calories **50**

% Daily Value*

Total Fat 0g **0%**

Saturated Fat 0g **0%**

Trans Fat 0g

Cholesterol 0mg **0%**

Sodium 260mg **11%**

Total Carbohydrate 10g **4%**

Dietary Fiber 0g **0%**

Total Sugars 0g

Includes 0g Added Sugars **0%**

Protein 1g

Vitamin D 0mcg **0%**

Calcium 3mg **0%**

Iron 0mg **0%**

Potassium 23mg **0%**

*The % Daily Value 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.

Heating Methods

Rinse fish with ice water and coat with batter

Fry at 350°F until crispy

Pack Sizes Available

- 15lb cube (55kg)

Suggested Resale Options

- Coats approximately 18-20lbs of seafood



Shreveport

#HT136

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