

BATTER MIX



Batter mixes are indispensable in the culinary world, adding a delightful crunch to fried dishes while maintaining their juicy tenderness.



SPECIFICATIONS:



Product Specification:
12x500g







Shelf Life:
12 months

FLAVORFUL CRISPY CRUNCH

An easy to use batter mix to create coated and fried dishes with consistently crispy texture and visual appeal.

Perfectly enhanced with a delightful blend of aromatic herbs and spices.

BENEFITS OF CUSTOM CULINARY® CHEF'S OWN BATTER MIX

Long lasting texture	Light and prolonged crispy texture.	 4 hours holding time of crispiness
Convenience	Effortless to create uniform crunchy texture, delicious flavor and good visual appearance.	 Easy to use
Excellent Coating	Enhanced adherence to food leading to superior crisp quality.	 Raise consumers' satisfaction
Healthier	Less oil is required to achieve a deliciously crispy texture that gives better health outcomes.	 Savings on oil usage

**DELIVERS PERFECTLY CRISPY AND BEAUTIFULLY COATED
FRIED DISHES EFFORTLESSLY**

RECOMMENDED USAGE

30%

30% PICK-UP

Recommended ratio: 1 part batter mix, 1.6 parts water for a thicker pick-up.

20%

20% PICK-UP

Recommended ratio: 1 part batter mix, 1.8 parts water

ONE PRODUCT FOR MULTIPLE USAGE

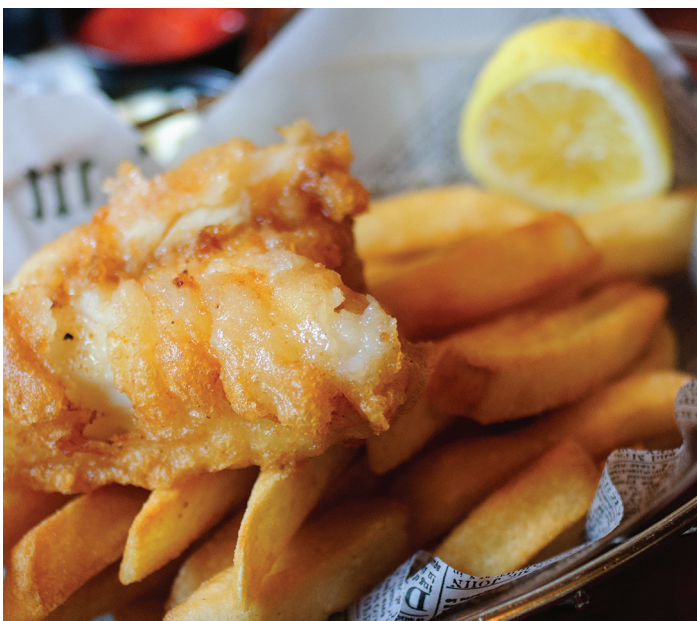
Korean, Japanese Thai, street food and Western menus in fried poultry, vegetables, corndog, seafood



Deep fried chicken wing



Deep fried vegetables and prawns



Fish and Chips



Deep-fried oysters



Contact us for a Demonstration!

We can share recipes to help you expand and differentiate your menu.

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