

Adhesion Batter 1.5kg



- Australian made
- Adheres crumb to food
- More cost effective
- Coat fish, poultry, meat and vegetables
- Keeps your oil clean
- than egg wash and flour

Newly Weds Foods Adhesion Batter 15kg



INSTRUCTIONS FOR USE

1. Pre-dust: Start with Newly Weds Foods Foodservice Adhesion Batter which provides a good binding surface to which breadcrumbs can attach. This will have a more uniform coating, improved appearance and texture.
2. Wet Mix: Mix the adhesion Batter Pre Mix with water (1 part batter mix to 1.7 parts water) and apply over the pre-dusted protein to act as a "glue" for the breadcrumb to adhere to the protein.
3. Coating: We recommend the "lift and shake" method for a light even coating. Avoid patting down the crumb. Try with Newly Weds Foods Panko breadcrumb for an unbeatable crisp finish or Executive Chef TLC for a more traditional style.



INGREDIENTS: Wheat Flour, Thickener (1404), Mineral Salts (500, 541, 450), Salt, Soy Flour, Emulsifier (322 (Soy)).

ALLERGENS: Wheat, Soy.

NUTRITIONAL INFORMATION

Per 100gm *calculated from supplier provided information

Energy	1354 kJ
Protein	8.3 g
Fat, total	1.1 g
- Saturated	0.2 g
Carbohydrates	67.5 g
- Sugars	0.5 g
Dietary Fibre	2.8 g
Sodium	1603 mg



For more information on how we can be of assistance to your business please contact us at:

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PRODUCT DESCRIPTION	BRAND	SUPPLIER PRODUCT CODE	GTIN INNER (TUN NUMBER)
Adhesion Batter 15kg Bag	Newly Weds Foods	3427403A15	09338219116412