



Das Brot, Inc. d/b/a

TEXAS CRUMB & FOOD PRODUCTS

ALL PURPOSE BATTER MIX

ITEM # 3014

DESCRIPTION: General Pick-Up or Fry Batter to be used for all types of frying. **All-Purpose Batter Mix** provides a consistent viscosity and a tremendous amount of adhesion and crispness. This product replaces Milk/Egg wash normally used in kitchens today. There is no added flavor or spice in this product and it can be mixed thicker or thinner with no adverse affects.

DIRECTIONS FOR USE: Fill a Tall Round container with 1-1/2 to 2 Quarts (6 – 8 Cups) cool water. Whisk in One-pound **All-Purpose Batter Mix**. Allow to stand 10 minutes prior to use. After being mixed, this product, as well as all batter mixes should be kept @ 41 degrees or less in order to minimize bacteria growth. 6 Cups of water will approximate the viscosity of Buttermilk. Eight Cups will approximate the viscosity of Milk.

USE WITH: #1002 Pre-Dust and All Texas Crumb and Food Product Breadings

STANDARD PACK SIZE: 1 Lb Heat Sealed, Gas Flushed bag, 20 per Case. 25 Lb poly lined box available.
Custom Packaging and/or Labeling is available on all our products.

FEATURES

More adhesion and crispness than other washes
Product can be easily mixed in desired amounts
Poly Lined Bag in Box (25 Lb Bulk)
Portion Pack Gas Flushed Package (1 Lb)
Dry Ingredients are Salmonella free.
Mix as thick or thin as you like

BENEFITS

Consistently crisp breading that doesn't fall off
No wasted or unused product
No wasted or spoiled product from torn or wet bags
Product stacks, stores and transports better than bags
No Guesswork on amount to use. Less wasted product. Extremely long shelf life.
Less chance of bacteria growth
Amount of Breading Pick Up can be easily controlled.

"Batters, Breadings and BreadCrumb Since 1975"

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