

House-Autry Pre-Dip Batter Mix

#20543

Product:

House-Autry Pre-Dip Batter Mix #20543

The high quality ingredients are consistently blended to assure proper breading, a delicious flavor, and golden brown color.



Ingredients:

Wheat Flour, Yellow Corn Flour, Whey Protein Concentrate (Milk), Salt, Food Starch, Whey (Milk), Sodium Acid Pyrophosphate, Sodium Bicarbonate, Extractives of Paprika and Turmeric.

This product contains wheat and milk. It is blended on shared equipment and packaged in a facility that also makes products containing egg and soy ingredients.

Contains a bioengineered food ingredient

Ordering Information:

Product Code	#20543	Case Dimensions	18" x 8.25" x 7.5"
Manufacturer UPC	73484	Cube Dimensions	0.64
UPC	20543	Pallet Pack	12 cases/layer-6 layers high
Case Pack	6/5#	Shelf Life	1 Year/Stored Properly

Nutrition Facts

76 servings per container
Serving size 3 tbsp (30g)

Amount per serving
Calories 110

% Daily Value*

Total Fat 0g 0%
Saturated Fat 0g 0%
Trans Fat 0g

Cholesterol 0mg 0%

Sodium 430mg 19%

Total Carbohydrate 22g 8%

Dietary Fiber 0g 0%

Total Sugars 1g

Includes 0g Added Sugars 0%

Protein 1g

Vitamin D 0mcg 0%

Calcium 18mg 2%

Iron 1mg 6%

Potassium 76mg 2%

*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.

Directions:

1. Preheat oil to 350°F
2. Mix dry mix into cool water until it forms a smooth batter.
3. Dip meat, seafood or vegetable into batter. Shake off excess
4. Coat in your favorite House-Autry breading mix.
5. Fry until cooked through.

Can be used to pre-dust all meats, seafood, and vegetables.

Batter consistency similar to an egg and milk wash.

Batter Type	Ingredients	Large Batch	Small Batch
Thin Batter	Mix	5 lbs (1 bag)	1 lbs (3 cup)
	Cool Water	2 1/4 gallons (36 cups)	7 1/2 cups
Thick Batter	Mix	5 lbs (1 bag)	1 lbs (3 cup)
	Cool Water	1 1/2 gallons (24 cups)	5 cups

NOTE: Prepared batter made by blending water and batter mix can be left out at room temperature for up to 3 hours without presenting a food safety concern. Once batter has been used to dip raw meat or fish it must be kept below 41°F by placing in refrigerator or keeping on ice but can be left at room temperature while actively preparing meat or fish for up to 30 minutes, provided amount is not more than two quarts and mixture is kept below 70°F. After 30 minutes, discard mixture or rapidly cool to 41°F.

For Further Information: Please contact the customer service department at House-Autry Mills, Inc., 7000 US Hwy. 301 South, P.O. Box 460, Four Oaks, NC 27524-0460 or call (800) 849-0802

12/31/25