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J.O. Lake Trout Batter Spec Sheet

Description: A specially formulated batter designed to provide a light, crispy coating for lake trout, enhancing its natural flavor.

Application:

- Pat lake trout filets dry with paper towels. Dredge each fillet in the batter, ensuring its fully coated.
- -Carefully place battered filets into hot oil, ensuring not to overcrowd the fryer.
- -Fry until the batter is golden brown and the fish is cooked through.
- -Remove filets from the oil and place on paper towel-lined plate to drain access oil. Serve immediately.

Ingredients: Wheat Flour, Baking Powder, Non-fat Milk Powder, Salt, Spices, Egg Yolk Powder, Citric Acid, FD&C Yellow #5.

Appearance: Fine, off-white to light tan powder with visible spice particles.

Allergen Information: Contains Soy, Wheat, Milk, and Egg.

Microbiological: E. Coli, Salmonella

*Negative

*Contains ingredients that are negative per supplier certificates and environmental testing.

Storage: Store in a cool, dry place away from direct sunlight. Keep sealed.

Packaging: Available in various sizes from retail 10oz to bulk 50 LB.

Origin: This blend is processed in the United States.

General Requirements: This product conforms to all provisions of the Federal Food and Drug Cosmetic Act. This

product is manufactured in accordance with Good Manufacturing Practices.

Nutri	tion Facts	
Serving size 2 tbsp.		(15g)
Servings per co	ontainer	
Amount per se	erving	
Calories 50	Calories fro	om Fat 0
	% Daily Value	
Total Fat 0g		0%
Saturated Fat Og		0%
Cholesterol Omg		0%
Sodium 340mg		14%
Total Carbohydrate 11g		4%
Dietary Fiber Og		0%
Sugars Less tha	an 1g	
Protein 2g		
Vitamin A 0%	- Vitamin C 0%	
Calcium 0%	- Iron 09	%