CLAIMS

1. A packaged mix for fried food which is a mix for fried food and is filled in a container,

wherein the mix for fried food is a powder mixture comprising wheat flour and at least one selected from the group consisting of other cereal flour and starch at a mass ratio of 90:10 to 50:50, and

the mix for fried food has an angle of repose of 42 to 52 degrees, and

the container is a shaker container including one or more shaker holes, wherein a diameter or a longest diagonal length of each shaker hole is from 2 to 20 mm, and

the mix for fried food has a mean volume diameter of 40 μm to 200 μm.

2. The packaged mix for fried food according to claim 1, wherein the mix for fried food further comprises at least one selected from the group consisting of sucrose fatty acid ester and silicon dioxide.

3. A method for applying a mix for fried food, the method comprising:

shaking out a mix for fried food filled in a container from the container to apply the mix for fried food to an object,

wherein the mix for fried food is a powder mixture comprising wheat flour and at least one selected from other cereal flour and starch at a mass ratio of 90:10 to 50:50, and

the mix for fried food has an angle of repose of 42 to 52 degrees, and

the container is a shaker container including one or more shaker holes, wherein a diameter or a longest diagonal length of each shaker hole is from 2 to 20 mm, and

the mix for fried food has a mean volume diameter of 40 μm to 200 μm.

4. The method according to claim 3, wherein the mix for fried food further comprises at least one selected from the group consisting of sucrose fatty acid ester and silicon dioxide.

5. A method for producing a packaged mix for fried food, the method comprising:

mixing wheat flour with at least one selected from other cereal flour and starch at a mass ratio of 90:10 to 50:50 so as to obtain a powder mixture;

adjusting an angle of repose of the powder mixture to 42 to 52 degrees; and

filling the powder mixture in a container,

wherein the container is a shaker container including one or more shaker holes, wherein a diameter or a longest diagonal length of each shaker hole is from 2 to 20 mm, and where in the mix for fried food has a mean volume diameter of 40 μm to 200 μm.