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.

2. The packaged mix for fried food according to claim 1, wherein the mix for fried food has a mean volume diameter of 40 μm to 200 μm.

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

4. 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.

5. The method according to claim 4, wherein the mix for fried food has a mean volume diameter of 40 μm to 200 μm.

6. The method according to claim 4 or 5, wherein the mix for fried food further comprises at least one selected from the group consisting of sucrose fatty acid ester and silicon dioxide.

7. 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.