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Average nutritional values per 100g

Energy	405 Kcal / 1692.9 kJ
Fats	4.3g
Saturated fatty acids	3.9g
Trans fatty acids	0.1g
Carbohydrates	89.3g
Sugars	62.4g
Fibres	0.1g
Proteins	1.9g
Salt	0.762g
Sodium	0.3048g

DGF
Service

INSTANT CUSTARD CREAM MIX IN POWDER COLD PROCESS



Description

Instant custard cream mix in powder.



Ingredients

Sugar, modified starch, lactose, whey powder, vegetable fats, skimmed milk powder, stabilizers, glucose syrup, emulsifiers, salt, milk proteins, flavourings, colour.



Advantages for a Chef

This is an easy-to-use that can be baked and frozen. The custard cream reduces bacteriological risks and is a good value for money.



Popular applications

Tarts, choux, eclairs, custard cream.
Use 375 – 400g for 1L of cold water.



Targeted clientele

Bakeries, pastry shops, hotels.



Storage conditions

12 months in a cool and dry place, preserved from direct sunlight.

