



CUSTARD K

OVERVIEW

Instant complete cold process vanilla custard mix with a rich vanilla flavour intended for Gateau, cream cake, fruit pie, muffin or similar. The custard may also be used in butter cream, cream, remonce or similar and is suitable for piping on buns and Danish pastries.

Custard K is easy to work with and quick to mix into a vanilla cream. Store in the fridge for longer shelf life.

USAGE

See recipe.

INGREDIENTS

sugar, modified starch (potato), SKIM MILK powder, vegetable oil (coconut), antioxidant E339 (ii), thickener E450 (ii), sodium alginate E401, salt, flavouring, vanillin, colour (E160a)

PACKAGING

Code	Size	Type	Palletisation
336917	12,5 kg	Bag	60x12,5 kg
336915	25 kg	Bag	20x25 kg

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,800.00
Energy (kcal)	430.00
Fat (g)	10.00
of which saturated (g)	9.00
of which trans fatty acids (g)	<0.5
Carbohydrate (g)	77.00
of which saccharides (g)	50.00
of which lactose	9.00
Protein (g)	7.00
Sodium (g)	0.50
corresponds to approx (g salt)	1.29

METHOD

Group 1	
Ingredient	KG
Water	1.000
Bakels Custard K	0.300
Total Weight: 1.300	

DESCRIPTION

Dosage of the powder depends on desirable consistency. Whisk the powder into the water. Whisk for 3-4 minutes until smooth. When storing until the next day, keep the cream in the fridge or in a cool room.

ADDITIONAL INFORMATION

May contain traces of egg.



STORAGE

Dry, dark and not above 25 °C. Max
65 % relative humidity



SHELF LIFE

240 days



TYPE

Powder



ALLERGENS

Milk (skimmed milk powder contains
lactose), May contain traces of egg



CATEGORY

Custards



FINISHED PRODUCT

Berliner, Cake, Cupcake, Danish pastry, Dessert,
Morning goods, Muffin, Swiss roll



BRANDS

Bakels