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Birds Custard Powder Add Milk - Information

Custard Powder Made to a vegan recipe

TFS Product Code: 025125
Suppliers Product Code:
Information Last Updated: 15/09/2022
Date Produced: 11/11/2026



Allergy Information

Key: Contains | May Contain

Sesame | Gluten | Crustaceans | Eggs | Lupin | Nuts

Milk | Celery | Sulphur Dioxide | Soya | Cereal | Peanuts

Fish | Molluscs | Mustard

Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	349.00
Energy (kJ)	1483.00
Protein (g)	0.50
Carb (g)	86.70
Of Which Sugars (g)	0.50
Fat (g)	<0.50
Of Which Saturates (g)	0.10
Fibre (g)	0.50
Salt (g)	0.98

Dietary Information

Key: Suitable for

Kosher | Vegetarian | Halal | Vegan

Please Note: This information has been supplied by manufacturers and other third parties to Thompsons Food Service Ltd. Whilst we take steps to ensure the information is correct and regularly updated, we give no warranty and no guarantee to the accuracy of this information. Product information and ingredients may change; please always read product labels carefully in addition to this document for accuracy. Please also consider changes to ingredients when products have been substituted.

Registered Office: Nelsons Yard, South Denes Road, Great Yarmouth, NR30 3PR, England
Company No: 07107278 VAT No: GB 986 0801 93 Directors: E. Thompson, R. Thompson, T. Thompson

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Ingredients

Maize Starch, Salt, Colour (Annatto Norbixin), Flavouring.

Handling Information

Directions for Use

Custard Powder Make Up Instructions Custard Powder Sugar Milk 28g 28g 568ml 50g 50g 1 litre 250g 250g 5 litres ON THE HOB 1. Mix the custard powder and sugar with a small amount of the milk to form a smooth paste. 2. Bring the rest of the milk to the boil in a pan. 3. Gently whisk/stir the paste mixture into the boiling milk. 4. Bring back to the boil, stir until the custard begins to thicken. MICROWAVE COOKING INSTRUSTIONS To make 1 litre use the following quantities 1. Mix 50g Custard Powder and 50g Sugar with 200ml milk to a smooth paste. 2. Add a further 800ml milk and stir well. 3. Microwave on full power (1400 watt microwave) for 1 minute. 4. Stir well and microwave for a further 2 minutes. 5. Stir and serve.

Storage Instructions

Store in a cool, dry place. Keep bag tightly closed after part use. Contents likely to settle.

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