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Chef Williams Custard Powder Add Milk - Information

A dry mix consisting of a blend of starch, flavouring and colouring. The addition of milk and sugar is required, and when reconstituted as instructed, a smooth custard is obtained.

TFS Product Code: 029529
Suppliers Product Code:
Information Last Updated: 21/10/2024
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)	353.00
Energy (kJ)	1499.00
Protein (g)	0.31
Carb (g)	87.93
Of Which Sugars (g)	0.24
Fat (g)	0.60
Of Which Saturates (g)	0.00
Fibre (g)	0.00
Salt (g)	0.02

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, Colour Annatto, Flavouring.

Handling Information

Directions for Use

1. Mix 50g of Custard Powder and 50g of sugar into a smooth paste, using a little milk taken from 1 litre. 2. Bring the remainder of the milk to the boil. 3. Add the milk to the paste, return to the pan and bring back to the boil, stirring continuously.

Storage Instructions

Store in a cool, dry place, free from the risk of contamination and ingress of moisture.

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