

Chef Williams Custard Mix Add Water - Information

A blend of dry ingredients to produce a custard mix.

TFS Product Code: 029757
Suppliers Product Code:
Information Last Updated: 06/12/2024
Date Produced: 27/06/2026



Allergy Information

Key: **Contains** **May Contain**



Sesame



Gluten



Crustaceans



Eggs



Lupin



Nuts



Milk



Celery



Sulphur Dioxide



Soya



Cereal



Peanuts



Fish



Molluscs



Mustard

Dietary Information

Key: **Suitable for**



Kosher



Vegetarian



Halal



Vegan

Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	374.00
Energy (kJ)	1587.00
Protein (g)	2.89
Carb (g)	88.63
Of Which Sugars (g)	52.92
Fat (g)	0.90
Of Which Saturates (g)	0.26
Fibre (g)	0.00
Salt (g)	0.92

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.

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Ingredients

Sugar, Maize Starch, Whey Powder (**MILK**), Skimmed **MILK** Powder, Natural Flavouring, Salt, Cream Powder (**MILK**), Rapeseed Oil, Modified Waxy Maize Starch, Ascorbic Acid E300, Colour: Annatto Norbixin

Handling Information

Directions for Use

200g of custard to 200ml of cold water to 800ml of boiling water. Measure required amount of cold water with the custard mix in a bowl mix gently to make a smooth paste. Bring the remaining water to the boil and add to the paste stirring continuously. Simmer for 1 minute and serve.

Storage Instructions

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

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