



## ENBELLET COLD CUSTARD MIX

### OVERVIEW

Cold custard mix, perfect for the production of custard slices, filling doughnuts and any application where top quality instant custard is required.

#### BENEFITS INCLUDE:

- Just add cold water.
- Is firm setting.
- Is freeze thaw stable.
- Has smooth mouth feel with a hint of vanilla.

With the addition of approximately 25% of water or milk, Enbellet is also suitable as a pouring custard where a softer eating custard is required.

Flavourings may also be added to provide a variety of flavoured fillings.

### USAGE

See recipe.

## INGREDIENTS

Sugar, Modified Potato Starch, Skimmed Milk Powder, Coconut Oil, Dextrose, Whey Powder (Milk), Gelling Agents (E516, E339, E450, E401), Colours (E160(b), E101), Dried Glucose Syrup, Preservative (E202), Flavouring

## PACKAGING

Code	Size	Type	Palletisation
336250	12kg	Bag	42

## NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,782.00
Energy (Kcal)	425.00
Fat (g)	9.90
Fat (of which saturates)(g)	8.90
Available Carbohydrate (g)	77.10
Carbohydrate (of which sugars)(g)	56.00
Protein (g)	5.70
Fibre (g)	0.20
Salt (g)	1.16

## METHOD

Group 1	
Ingredient	KG
Enbellet Cold Custard Mix	0.400
Cold water	1.000
Total Weight: 1.400	

## DESCRIPTION

1. Add water to the mixer, fitted with a whisk. 2. Gradually add Enbellet Cold Custard Mix to the bowl, whilst mixing on a low speed over 2 minutes until smooth. 3. Whisk for 3 minutes on second speed. 4. Leave to rest for a few minutes, then apply.

## ADDITIONAL INFORMATION

All information and recommendations are based on tests and research believed to be reliable. No guarantee of their accuracy is made however. Since the manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers all recommendations are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has the authority to waive or change the above provisions, but our technical staff is available to assist purchasers in adapting the fore mentioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence.



#### STORAGE

Cool and dry conditions



#### SHELF LIFE

270 days



#### TYPE

Powder



#### ALLERGENS

Milk



#### CATEGORY

Confectionery Ingredients,  
Custard Mixes



#### INGREDIENT FEATURES

Just-add-water, Vegetarian



#### FINISHED PRODUCT

Cake, Choux, Custard, Danish  
, Dessert, Doughnut, Muffin,  
Sliced Line, Sponge, Sweet  
Good



#### BRANDS

Enbellet