

## Birds Custard Powder (4 x 3kg)

### **Product Information**

Product Code	S1546
Erudus ID	66a24eb532c0488da902575480318646
Traded Unit GTIN	05000117700751
Internal GTIN	5000354700651
Supplier Name	Premier Foods
Brand	birds
Storage	Ambient

### **Product Description & Ingredients**

Product Description	Bird's Custard Powder is a versatile addition to your professional kitchen. Known for its fine texture and superior taste, it is perfect for creating a classic custard tart or a delicious custard base for your fruit desserts. 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 INSTRUCTIONS 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.^Once made up, store in a refrigerator and treat as fresh food.
Erudus Ingredients	Maize Starch, Salt, Colour (Annatto Norbixin), Flavouring.

Celery	No	
Cereals Containing Gluten	No	
Crustacea	No	
Eggs	No	
Fish	No	
Lupin	No	
Milk	May Contain	

## Allergens

Molluscs	No
Mustard	No
Nuts	No
Peanuts	No
Sesame	No
Soybeans	No
Sulphites	<10mg

#### **Dietary Information**

Suitable for Coeliacs	No
Suitable for Lactose-Free Diet	No
Suitable for a Vegan Diet	Yes
Suitable for a Vegetarian Diet	Yes
Approved for a Halal Diet	No
Approved for a Kosher Diet	No

#### **Nutritional Information**

Energy per 100g (kcal)	349 kcal
Energy per 100g (kj)	1483 kJ
Carbs Per 100g	86.7 g
Carbs of which Sugars per 100g	0.5 g
Fat per 100g	0.5 g
Fat of which Saturates per 100g	0.1 g
Protein per 100g	0.5 g
Fibre per 100g	0.5 g
Salt per 100g	0.98 g

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