

## **Product Specification**

Wednesday, 30 January 2019

Custard Mixes -

6 (30/01/2019)

Product Name: Bakels Instant Continental Custard Mix

Product Code: 336606

**Description:** A yellowish coloured powder. **Function:** Cold water instant custard.

Ingredient Sugar, Thickener (1414), Vegetable fat (vegetable fat (contain palm), glucose, milk solids,

**Listing:** mineral salt (340), emulsifiers (322 soy, 433, 471), vegetable gum (466), flavours, acidity

regulator (330), colour (160a)), Vegetable gums (401, 407, 410, 415), Mineral salt

(327), Salt, Flavour, Preservative (202), Colours (102, 110).

Packaging: Bag 12.5kg.

Shelf Life & Best before 9 months from date of manufacture. Store below 25°C in clean, dry conditions and

**Storage:** protected from direct sunlight.

NutritionEnergy kJ1880Information (per 100g):Protein g 1.21.2Fat - Total g 13.1

Fat - Saturated g 6.8
Carbohydrate g 80
Carbohydrate - Sugars g 55.8
Dietary Fibre g 2.3
Sodium mg 334

All quantities expressed in the nutrition information are average quantities only.

**Allergens:** Contains: milk and soy

May be present due to shared equipment: gluten, egg and sulphites

Country of

Origin:

Made in Australia from local and imported ingredients.

**GMO Status:** Does not require any GM label statement under Standard 1.5.2 of the ANZFA regulations.

Halal Status: Halal Approved

**General:** This product shall at the time of delivery conform in every respect to the provisions of the

Australia/NZ Food Standards and Regulations made there under. Customers exporting this product or items made using this product should check compliance with the importing country

regulations

Bakels does not accept responsibility for infestation related complaints once product has been

at the customer facility for more than 30 days from the date of receipt.

Product has been tested to perform in the finished product based on the recommended recipe and usage rate. Bakels cannot be held responsible for performance of the product if it is used

outside of the recommended recipe or usage rate.