



Caterers Choice Ltd.
Parkdale House
1 Longbow Close
Pennine Business Park
Bradley
Huddersfield HD2 1GQ

Tel: 01484 532666
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Web: www.catererschoice.co.uk

PRODUCT SPECIFICATION

PRODUCT NAME	CMX133 CUSTARD POWDER
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BRAND	Caterers Choice
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CASE SIZE	4 x 3.5kg
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NET WEIGHT	Net Weight: 3.5kg
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BARCODES	Inner:	5027974886572
	Outer:	05027974886503

PRODUCT DESCRIPTION	Custard powder, packed into bags and heat sealed.
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INGREDIENT DECLARATION <small>*Allergens highlighted in Bold</small>	Cornflour, Colour (E160b), Flavouring
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COUNTRY OF ORIGIN	EU
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NUTRITIONAL INFORMATION (/100g)			
Energy	1508 kJ /354 kcal	Fibre	1.0
Fat	0.7g	Protein	0.6g
of which saturates	0.1g	Salt	0.13g
Carbohydrates	92.0g		
of which sugars	0g	Method:	Provided by Supplier

INTOLERANCE INFORMATION – PRODUCT CONTAINS			
Celery / Celery Derivatives	N	Milk / Milk Derivatives	N
Crustaceans / Crustacean Derivatives	N	Mustard / Mustard Derivatives	N
Egg / Egg Derivatives	N	Nuts (Non Peanut)	N
Fish / Fish Derivatives	N	Nut Oils (Non Peanut)	N
Flavours – Natural	N	Peanuts	N
Flavours – Nature Identical	Y	Peanut Oil	N
Flavours – Artificial	N	Sesame Seeds / Sesame Derivatives	N
Genetically Modified Organisms	N	Soybean / Soybean Derivatives	N
Gluten	N	Sulphur Dioxide / Sulphites	N
Lupin / Lupin Derivatives	N	Wheat / Wheat Derivatives	N
Maize / Maize Derivatives	Y		



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DIETARY INFORMATION			
Coeliac	Yes	Halal	Not Certified
Vegan	Yes	Kosher	Not Certified
Vegetarian	Yes		

MAKE UP INSTRUCTIONS	For 100 x 55ml servings	
	Pouring	Trifle Topping
Custard Powder	260g	350g
Sugar	260g	350g
Milk	5.2 L	5.25 L
<ol style="list-style-type: none"> Blend the custard powder & sugar together with enough milk to form a smooth paste. Bring the remaining milk to the boil. Add the boiling milk to the blended custard powder & bring back to the boil, stirring continuously. Reduce the heat immediately & simmer gently for 1 minute, stirring continuously. Should you wish to reheat from cold, a little extra water may be required to obtain pouring consistency. 		

MICROBIOLOGICAL STANDARDS			
TVC	<10,000 cfu/g	E. Coli	Absent in 1g
Enteros	<10 cfu/g	Coliforms	<10 cfu/g
Listeria	Absent in 25g	S. Aureus	<10 cfu/g
Salmonella	Absent in 25g	B. Cereus	<10 cfu/g

ORGANOLEPTIC DESCRIPTION	
Appearance	As sold: a fine, free-flowing, off-white powder with a pink/yellow tinge. After cooking: a glossy, thick, creamy yellow pouring custard

SHELF LIFE	12 months from date of production
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STORAGE INSTRUCTIONS	Store unopened product in a cool dry place, away from strong odours and out of direct sunlight
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PACKAGING INFORMATION		
Dimensions	Can/Pot/Pouch: 390mm x 160mm x 100mm	Case/Tray: 333mm x 280mm x 242mm
Weight	Can/Pot/Pouch: 4g	Case/Tray: 14g
Pallet Layout	15 Cases per layer, 60 Cases per pallet	

SIGNED ON BEHALF OF CATERERS CHOICE LTD
Kate Vokes Technical Manager