

Product Information Sheet



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PRODUCT: MALORA CUSTARD POWDER

PRODUCT BRIEF: Creamy custard powder pre-mix with sugar and milk powder added.

INGREDIENTS: Corn Flour, Creamer (Malto Dextrin, Non-Hydrogenated Fat (Palm Fruit), Sodium Casienate, Stabilisers, Emulsifiers, Anti Caking Agent, Colourings), Milk Powder, Sugar, Flavours, Salt, Non-Nutritive Sweeteners (E952, E954, E950), Colours (E102, E110).

PACK SIZES: 2.5 kg and 10 kg

MIXING RATIO: To 1 litre cold water add 1 kg custard powder and mix well to prevent lumps. Add the paste to 7 litres boiling water. Simmer over low heat for 8 – 10 minutes.

VOLUME: 1 kg powder + 8 Litre water = 8,5 Litre custard.

KEY FEATURES – MALORA CUSTARD POWDER

Malora Custard powder was designed with the objective to deliver a complete product pre-mix (Milk powders and sugar are included) for lower serving cost.

NB – ONLY ADD WATER FOR LOWEST SERVING COST.

PRODUCT APPLICATIONS

- Serve hot over baked dessert (e.g. Malora Sponge Pudding).
- Cool Custard down to +/- 30 – 35° C and pour over jelly or cold desserts (e.g. Malora Jelly).
- Refrigerate Custard, whisk to prevent lumps and serve thick over all desserts (e.g. fruit salad).
- For creamier Custard replace 2 litres water with 2 litres milk. Follow mixing ratio for cooking instructions.

Please visit our website for Recipes and Product Data Sheets if you require any further information

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MALORA DESSERTS		
CUSTARD PREMIX	Per 100 g Powder	Per 100 g Serving
Energy (kj)	1594	177
Protein (g)	3,0	0,3
Glyceamic carbohydrates (g)	78,7	8,7
of which total Sugars (g)	6,2	0,7
of which total Starch (g)	24,9	2,8
of which total Lactose (g)	15,2	1,7
Total Fat (g)	6,2	0,7
Saturated fat (g)	0,7	0,0
of which Trans fat (g)	0,0	0,0
Dietary Fibre (g)	0,5	0,1
Sodium (mg)	553	61
All results calculated		