



## Product Specification

Tuesday, 21 April 2026

Icings and Fillings - Custards

07/17-F

<b>Product Name:</b>	<b>FINO CUSTARD POWDER</b>	
<b>Product Code:</b>	<b>3330</b>	
<b>Description:</b>	Premix in powder form	
<b>Function:</b>	A premix requiring the addition of milk and bringing to the boil for the production of a smooth firm custard.	
<b>Usage:</b>	For any type of custard product including vanilla slices, custard yeast buns, Danish pastry and pourable custards by the addition of extra milk.	
<b>Ingredient Listing:</b>	Maize Starch, <b>Wheat</b> Starch, Flavour, Colours (110,124,102,122 ).	
<b>Packaging:</b>	3330-40 Plastic bag 10 kg.	
<b>Shelf Life &amp; Storage:</b>	Cool, dry and dark conditions up to 12 months	
<b>Nutrition Information (per 100g):</b>	Energy - kcal	396
	Energy - kj	1655
	Protein g	0.49
	Fat - Total g	0.15
	Fat - Saturated g	0.07
	Carbohydrate - Total g	86.86
	Carbohydrate - Sugar g	0
	Dietary Fibre g	0.37
	Sodium mg	190.6
	<b>Gluten</b>	
	<b>Wheat</b>	
<b>GMO Status:</b>	Does not require any GM label statement under Standard 1.5.2 of the ANZFA regulations.	
<b>General:</b>	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. Product manufactured on plant that handles wheat, soy, milk, egg, and tree nut products.	