

CUSTARD POWDER WITHOUT MODIFIED STARCH



Based on profound knowledge of ingredients, and through on-going innovation, CREDIN A/S has supplied European industrial bakeries with customized custard powders for more than 20 years. To meet the individual requirements of today's consumers in different countries CREDIN A/S now introduces instant custard powder without modified starch.

Today's consumer trend moves towards foods from more and more natural ingredients and origin, and the natural step is, therefore, to focus in this direction.

Using Credin Custard Powder without modified starch will improve your total ingredients list, as modified starches are replaced by natural ingredients without e-numbers.

The functional and stabilizing system developed by CREDIN has made it possible to replace modified starches in custard powder without changing overall properties like bake/freeze stability, sensorial properties, taste and texture.

The overall composition may vary, but for most custard powders without modified starch the ingredients list would be: sugar, maize starch, whey powder, whole milk powder, vegetable fat, alginate (E 401), glucose syrup, natural flavouring, caseinate, beta carotene (E 160a).

Advantages:

- Fewer e-numbers
- Meets consumer demand
- Bake and freeze stable
- Excellent Taste
- Same functional properties as standard custard powder
- Easy to handle

Whom to contact

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