



KRAMESS

OVERVIEW

KRAMESS is a complete custard mix using a hot water process good for products such as Vanilla Slice.

USAGE

Add water and bring to the boil to give an excellent custard for all bakery uses.

INGREDIENTS

Maize Starch, Sugar, Whole Milk Powder, Whey Powder, Skim Milk Powder, Salt, Flavour, Colours (102, 124)

PACKAGING

Code	Size	Type	Palletisation
3370-51		Plastic Bag	

METHOD

Group 1	
Ingredient	KG
Kramess	0.300
Water	1.000
Total Weight:	1.300

DESCRIPTION

1. Make a paste of the powder and 250g of water at 40-49°C(104-118°F). 2. Boil remaining 750g of water, add the paste, and boil vigorously whilst stirring.



STORAGE

Cool, Dry & Dark Conditions



SHELF LIFE

9 Months (270) days



TYPE

Powder



ALLERGENS

Milk



CATEGORY

Custards, Icings, Toppings & Fillings



INGREDIENT FEATURES

Halal