



# 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

Kramess

Water

KG

0.300

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