

**Product Name:** **BP CREAMY INSTANT CUSTARD**

**Product Number:** **50027**

**Usage level:** Usage Rate: 3 LB BP Creamy Custard Mix to 1 GAL Water

**Application:** A complete instant mix for all types of fillings, parfaits and pastries

**Ingredients:** Sugar, Modified Food Starch, Whey (Milk), Skim Milk, Coconut Oil, Contains 2% or less of the following: Dextrose, Sodium Caseinate, Sodium Alginate, Calcium Carbonate, Beta Carotene (color), Natural Flavor, Enriched Wheat Flour (niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid).

**Product Appearance:** Creamy Light Yellow

**Shelf life:** Product performance is guaranteed for 6 months from the date of manufacture when stored below 85°F, excluding product infestation.

**Package:** 50 lb poly-lined bag

**Weight:** Net Weight: 50 LBS

**Pallet Size:** 40  
**Quantity per Layer:** 5

**Layers High:** 8

**Allergen Statement:** Products may be manufactured on equipment that processes products that may contain: Wheat, Eggs, Soy or Dairy.

The following ingredients are considered allergenic with protein present:			
X	Wheat		Eggs
X	Dairy		Peanuts
	Soy		Tree nuts

Kosher Status		Vegan Status	
	Kosher Parve	X	Non-Vegan
X	Kosher Dairy		Vegan
Kosher Supervision: Kof-K			

GMO Status	
	Non-GMO
X	Could be derived from raw materials and/or derivatives which are of genetically modified origin.

Microbiological (Typical):	
Total Plate Count	<50,000 cfu/gram
Coliform	<100 cfu/gram
E. Coli	<10 cfu/gram
Salmonella	Negative per 25 grams
Mold	< 1,000 cfu/gram
Yeast	< 1,000 cfu/gram
BreadPartners, Inc. products are not "ready-to-eat"	

This information is presented in good faith, but is not warranted as to the accuracy of results since conditions of use are beyond our control. The information is offered solely for your investigation, verification and consideration.

Item Number: 50027  
Spec Issued: 2/1/2019  
Version Number: 1.7