



CUSTARD & JELLY POWDERS

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Custard and jelly powder are two types of dessert mixes that are commonly used in baking and cooking. Custard powder is a mixture of corn starch, sugar, and flavorings used to make custard, a thick, creamy dessert.

- Jelly powder, or Jello or gelatin, is a mixture of gelatin, sugar, and flavorings used to make gelatin desserts. The powder is mixed with boiling water to dissolve the gelatin, then chilled until it sets. Both custard and jelly powder are popular dessert mixes that can be used to create various desserts.

Market scope

- The market scope for custard and jelly powder varies by region and country. Cultural preferences, consumer tastes, and economic conditions influence custard and jelly powder demand.
- In terms of market size, the global custard and jelly powder market was valued at USD 826 million in 2020 and is projected to grow at a CAGR of 4.7% during the forecast period from 2021 to 2028.
- Key players in the market include:

- | | |
|------------------------|------------------------------|
| 1. Nestle S.A. | 6. Conagra Brands, Inc. |
| 2. Unilever Group | 7. McCormick & Company, Inc. |
| 3. General Mills, Inc. | 8. TreeHouse Foods, Inc. |
| 4. Dr. Oetker GmbH | 9. Kerry Group Plc |
| 5. Premier Foods Plc | 10. J.M. Smucker Company |



Commercial Production

1. Ingredient selection:

- The primary ingredients used in custard and jelly powder include sugar, cornstarch or modified starch, milk powder, and flavorings such as vanilla.
- For jelly powder, additional ingredients such as pectin, acid, and food color may also be used.

2. Mixing:

- The ingredients are mixed together in a specific ratio to create a homogeneous mixture.

3. Heating and drying:

- The mixture is then heated to a specific temperature to activate the starch and create a thick, smooth texture.
- It is then dried using spray drying, roller drying, or drum drying to remove moisture and create a powder.

4. Packaging:

- The powder is then packaged in various sizes and forms such as sachets, cans, or jars.

Commercial production of custard and jelly powder may involve additional steps such as quality control, testing, and packaging.