

SEMI-FINISHED ICE CREAM PRODUCTS



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 that is used to make custard, a thick, creamy dessert. The powder is mixed with milk and heated on the stovetop until it thickens, then chilled until it sets. Custard powder may be flavored with vanilla, chocolate, or other flavors.

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- A close-up photograph of a white bowl filled with a white, creamy custard. Several red, rectangular jelly cubes are floating in the custard, along with small green garnishes. A silver spoon is visible on the right side of the bowl, partially submerged in the custard. The background is a soft, out-of-focus light pink.
- Known as Jelly or gelatin, is a mixture of gelatin, sugar, and flavorings that is used to make gelatin desserts.
 - Powder is mixed with boiling water to dissolve the gelatin, then chilled until it sets and comes in a variety of flavors and colors.
 - Custard and jelly powder are popular dessert mixes that can be used to create a variety of different desserts. They are widely available in grocery stores and can be used in a variety of recipes.

Commercial Production

1. Ingredient selection:

Used in custard and jelly powder include sugar, corn-starch or modified starch, milk powder, and flavorings such as vanilla.

2. Mixing:

Mixed in a specific ratio to create a homogeneous mixture.

3. Heating and drying:

Heated to a specific temperature to activate the starch and create a thick, smooth texture then dried using spray drying, roller drying, or drum drying to remove moisture and create a powder.

4. Packaging:

Packaged in various sizes and forms such as sachets, cans, or jars.

