

Pastry Powders

FILLINGS

VERSATILE Custard Crèmes

Dawn fine custard powders offer premium quality for creating delicious baked or unbaked pastries and desserts. Hot, soluble 2-Step powder mixes give you the ultimate flexibility for all the crèmes, crème fillings and desserts you offer your customers. Dawn Parisian custard crème delivers a lighter European style custard while Bavarian provides a richer style of custard crème. Create delicious napoleons, tarts, fruit flans, mille-feuille, eclairs with Dawn custard crème fillings.



- Easy and quick preparation
- Convenient 2 step is cost effective while versatile
- Pleasant and light mouth feel for any dessert
- Bake stable
- Freeze and thaw stable (Bavarian)
- Smooth creamy texture

Specifications

Outside UPC #	Item #	Description	Case Count	Case Pack	Unit of Sale	Gross Cs Wt (kg)	Net Cs Wt (kg)	Case Cube (cu ft)	Tie (Cs)	Tier (Cs)	Pallet Count (Cs)
061752101124	00694259	Dawn® Bavarian Custard Powder	1	20 KG	Bag	20.292	20.000	1.377	5	10	50
061752247747	00840901	Dawn® Parisian Custard Powder	1	15 KG	Case	15.760	15.000	1.194	10	5	50

Why Dawn?

Our products work hard because we mix quality with well-researched insights. So when you choose Dawn for your bakery, you're choosing more than just a product to sell. You're choosing expert advice on the right way to sell the product. That means you'll get the return on your investment that will keep your shelves full and your bakery profitable.



While you're concentrating on bringing joy to your customers, we're bringing you the solutions that make your job easier. Contact us at **1.866.277.3663** or **dawnfoods.com**.

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