



SOOPER®
Since 1982

Golden Vanilla Custard Powder

**One Versatile Mix.
Endless Dessert Possibilities.**

SOOPER Golden Vanilla Custard Powder helps hotels, restaurants, caterers, bakeries, dessert manufacturers and institutional kitchens create smooth, colourful and consistently delicious custard-based desserts using simple kitchen inputs and familiar equipment. Make flowing custards, fruit custards, moulded puddings, layered desserts and selected bakery or frozen-dessert applications with confidence—every time.



Why Food Businesses Choose SOOPER

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| Simple, familiar preparation | Suitable for individual and bulk preparation | Suitable for hotel buffets and catering |
| Consistent colour, flavour and thickness | Easy portion and consistency control | Suitable for bakery and dessert production |
| Low skill dependency | Multiple desserts from one base | Ambient storage before opening |
| No specialised dessert chef required | Low preparation wastage | Cost-effective dessert menu expansion |

Made for Professional Foodservice



★ **Expand Your Dessert Menu Without Expanding Chef Dependency.** ★

Available Pack Sizes

1 kg Foodservice Pack
Ideal for restaurants, hotels, caterers, bakeries and institutional kitchens.

25 kg Industrial Pack
Designed for dessert manufacturers, ice-cream and kulfi producers, commercial bakeries, premix manufacturers and private-label buyers.

Custom Flavours Available in 25 kg Packs



Let's create delicious possibilities together.

Ask for samples, pricing, MOQ and private-label options.

One Product. Multiple Applications.

One versatile custard mix. Countless desserts. Consistent results every time.

1. Custard & Dessert Applications

- Pouring custard
- Thick dessert custard
- Fruit custard
- Moulded puddings
- Trifles and layered desserts
- Hotel buffet desserts
- Banquet and catering desserts
- Commercial dessert premixes



2. Manufacturing & Bakery Applications

- Ice-cream manufacturing
- Kulfi manufacturing
- Bakery applications like cookies
- Ready-to-cook dessert mixes
- Private-label repacking



3. Choose the Consistency You Need



Pouring Custard

- ✓ 20 g custard powder + 500 ml milk
- ✓ Approximate output from 1 kg pack: 25 litres
- ✓ Approx. 100 servings of 250 ml

Ideal for plated desserts, dessert sauces, buffet service and accompaniment applications.



Fruit Custard & Thick Dessert Custard

- ✓ 30 g custard powder + 500 ml milk
- ✓ Approximate output from 1 kg pack: 16.7 litres
- ✓ Approx. 66 servings of 250 ml

Ideal for fruit custard, thick chilled desserts, trifles and layered dessert cups.



Moulded Pudding

- ✓ 40 g custard powder + 500 ml milk + 80 g sugar
- ✓ Approximate output from 1 kg pack: 12.5 litres
- ✓ Approx. 50 servings of 250 ml

Ideal for moulded puddings and firm chilled desserts.



Actual finished yield may vary slightly depending on boiling, evaporation, ingredients added and desired consistency.

4. Simple Preparation

- 1. Make a smooth paste**
Measure the required custard powder into a bowl. Mix with a small quantity of milk to form a lump-free paste.
- 2. Heat the milk**
Heat the remaining milk with the required quantity of sugar.
- 3. Add and cook**
Add the prepared custard paste while stirring continuously.
- 4. Finish the custard**
Cook for approximately 2-3 minutes while stirring until the desired consistency is achieved.
- 5. Serve or chill**
Serve warm where appropriate or refrigerate for chilled desserts.

5. Flexible Preparation Options

- Full-fat milk
- Toned milk
- Skimmed milk
- Suitable plant-based milk
- Milk enriched with cream for premium dessert applications

Do not prepare using water alone.

Results with plant-based milk may vary according to its fat, protein and stabiliser content. Commercial trials are recommended before large-scale production.

6. Basic Equipment Required

- Cooking pan
- Whisk or stirrer
- Measuring scale or spoon
- Gas range, induction plate or commercial cooking kettle
- Refrigerator for chilled serving

7. Commercial Advantages

- ✓ Standardises flavour, colour and consistency
- ✓ Simplifies staff training
- ✓ Reduces dependence on specialised dessert chefs
- ✓ Supports quick individual or bulk preparation
- ✓ Helps control portions and ingredient usage
- ✓ Enables multiple menu items from one base
- ✓ Suitable for buffets, banquets and institutional service
- ✓ Useful for bakery and dessert manufacturing
- ✓ Easy to store at ambient temperature
- ✓ Supports cost-effective dessert menu expansion

8. Product Information

Product Name	Golden Vanilla Custard Powder
Category	Starch-Based Dessert Mix
Available Packs	1 kg and 25 kg
Shelf Life	12 months
Storage	Store in a clean, cool and dry place under ambient conditions. Protect from moisture, humidity, sunlight, pests, dust and strong odours. Transfer to an airtight container after opening.
Dietary Status	Vegetarian and Eggless
Country of Origin	India
Private Label	Available
Bulk Packaging	Available
Custom Flavours	Available in 25 kg packs
Export-Ready Packaging	Available



9. Certifications & Trust Markers



MADE IN INDIA

10. Bijur Sooper Foods Private Limited

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Kasheli, Kalher, District Thane,
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★ Consistent Taste. Faster Preparation. More Dessert Possibilities. ★

Ask for Samples, Pricing, MOQ, Private-Label Options and Technical Specifications.