

smooth.

low sugar custard

Product Attributes:

- Low sugar
- No artificial colours
- Contains calcium

Aim:

To develop a low sugar custard to prove that products contain an unnecessary amount of sugar.

Iterative Processes:

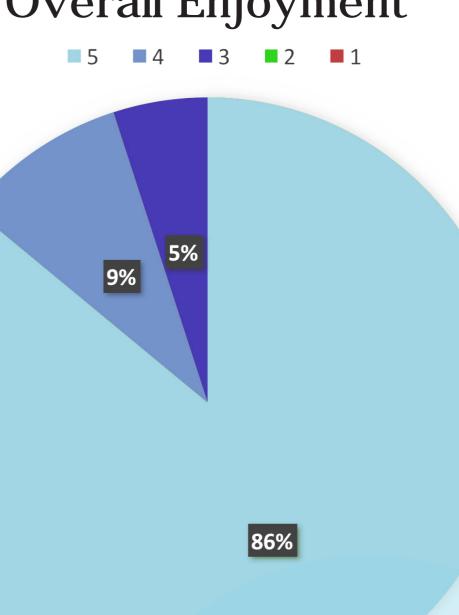
- Deciding on a product to develop
- Researching and trialling the current products on the market
- Testing and trialling followed with feedback
- Gathering information based on tests, trials and feedback
- Developing and refining product
- Final product



Final Product:

A low sugar custard

Overall Enjoyment



Challenges Faced:

- Getting the desired flavour
- Getting the desired consistency
- Determining the best way to approach these challenges

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