

**Sec. 21a-156-4. Custard or cream defined**

For the purpose of sections 21a-156-5 to 21a-156-7, inclusive, a cream or custard mix or cream or custard filler is defined as a material consisting principally of sugar, eggs and milk, either with or without a thickening agent, heated, cooled and applied to pastry without subsequent heating to a temperature of 180°F. or higher.

(Effective July 27, 1984)