



BAKELS CHOCO MOUSSE MIX

OVERVIEW

A deliciously flavoured chocolate mousse mix with a rich and light mouthfeel and excellent whipping properties. Use as a filling and for decorating mousses or torte.

INGREDIENTS

Sugar, Whipping agent (glucose, vegetable oil, emulsifier (472a), milk solids), Cocoa Powder (13%), Milk Solids, Vegetable Fat (Palm Oil, Lactose (Milk), Milk Protein), Thickener (1414), Vegetable Gum (407), Maize Starch, Flavour, Mineral Salts (341, 450)

PACKAGING

Code	Size	Type	Palletisation
414702	5 KG	Carton	
414705	15 KG	Bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,950.00
Protein (g)	8.50
Fat- Total g	19.20
Fat - Saturated g	16.90
Carbohydrate (g)	62.40
Carbohydrate-Sugars g	50.30
Dietary Fibre g	4.70
Sodium mg	142.00

METHOD

Group 1	
Ingredient	KG
Water (chilled)	0.750
-	0.500
Total Weight: 1.250	

DESCRIPTION

Chocolate Mousse 1. Add BAKELS CHOCO MOUSSE MIX to chilled water. 2. Blend together on low speed for 1 minute. 3. Scrape down. 4. Whisk on top speed for 5 minutes. 5. Deposit as required. 6. Allow a minimum of 1 hour refrigeration before serving. Notes: Chilled water will give best results and fastest setting time. APITO FLAVOURING PASTES as well as liqueurs can be added to produce exciting flavour variations.



STORAGE

Store below 25°C in clean, dry conditions and protected from direct sunlight.



SHELF LIFE

365 days



TYPE

Bag, Carton



ALLERGENS

Contains: milk, May be present due to shared equipment: gluten, egg, soy and sulphites



CATEGORY

Mousse Mixes



FINISHED PRODUCT

Mousses