



BAKELS STRAWBERRY FLAVOURED MOUSSE MIX

OVERVIEW

A mix for producing a strawberry flavoured mousse. Sweet, rich and light mouthfeel with excellent whipping properties.

INGREDIENTS

Sugar, Whipping agent (glucose, vegetable oil, emulsifier (472a), milk solids), Maltodextrin, Milk Solids, Vegetable Fat (Palm Oil, Lactose (Milk), Milk Protein), Thickener (1414), Maize Starch, Vegetable Gum (407), Flavour, Mineral Salts (341, 450), Acidity regulator (330), Colours (102, 122, 123)

PACKAGING

Code	Size	Type	Palletisation
414752	5 KG	Carton	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,970.00
Protein (g)	6.20
Fat- Total g	17.40
Fat - Saturated g	9.60
Carbohydrate (g)	71.60
Carbohydrate-Sugars g	59.90
Dietary Fibre g	0.90
Sodium mg	150.00

METHOD

Group 1	
Ingredient	KG
Water (chilled)	0.750
Bakels Strawberry Flavoured Mousse Mix	0.500
Total Weight: 1.250	

DESCRIPTION

Strawberry Mousse 1. Add BAKELS STRAWBERRY 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.

ADDITIONAL INFORMATION

Product Information:

Add water and/or cream.

Rich and creamy with a light mouth-feel.

Pre-flavoured for convenience ? also available in White and Chocolate varieties.

Used as a filling and for decorating mousses/tortes.

Excellent whipping properties.

Freeze/thaw stable.



STORAGE

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



SHELF LIFE

365 days



TYPE

Carton



ALLERGENS

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



CATEGORY

Mousse Mixes



FINISHED PRODUCT

Mousses