



BAKELS WHITE MOUSSE MIX

OVERVIEW

A mix for making a white mousse mix. Versatile, with a rich and light mouthfeel and excellent whipping properties. Use as a filling and for decorating mousses or tortes. Just add chilled water, or cream for a richer texture.

Add Bakels Flavouring Pastes for flavour and colour variations.

INGREDIENTS

Sugar, Whipping agent (glucose, vegetable oil, emulsifier (472a), milk solids), Milk Solids, Vegetable fat (palm oil, lactose, milk protein), Thickener (1414), Flavour, Vegetable Gum (407), Maize Starch, Mineral Salts (341, 450), Colour (160a)



PACKAGING

Code	Size	Type	Palletisation
414801	15 KG	Bag	
414802	5 KG	Carton	
414803	12.5 KG	Bag	

NUTRITIONAL INFORMATION

Value
2,170.00
7.80
25.50
21.20
64.00
53.10
0.50
140.00



STORAGE

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



SHELF LIFE

365 days



TYPF

Bag, Carton



ALLERGENS

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



Mousse Mixes



FINISHED PRODUCT

Mousses