

BAKELS MOUSSE MIX

OVERVIEW

Easy to use product for the preparation of bavarois and mousses. The Mousse mix is cold-processible, cuttable and freeze stable and ensures high quality, consistent results.

USAGE

200gr Mousse Mix + 250 gr water + unsweetened whipped cream.
Whip the unsweetened whipping cream and keep cool.
Mix together the Mousse Mix with the specified amount of water at $\pm 25^{\circ}\text{C}$.
Fold in the unsweetened whipped cream.
After that, store in the freezer.

INGREDIENTS

Icing Sugar, Dextrose, Lactose, Gelling Agent (Beef Gelatine), Modified Starch, Whey Powder (Milk), Acidity Regulator (E330), Flavour

PACKAGING

Code	Size	Type	Palletisation
5797	2.5 KG	Carton	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,670.00
Fat (<g)	0.10
Fat (of which saturates)(<g)	0.10
Carbohydrate (g)	90.10
Carbohydrate (of which sugars)(g)	85.00
Protein (g)	7.50
Salt (<g)	0.10



STORAGE

Cool and dry conditions



SHELF LIFE

540 days



TYPE

Carton



ALLERGENS

Milk, Milk Products, Beef



INGREDIENT FEATURES

Not suitable for Vegan and Vegetarian