



Chocolate Mousse Mix

Art. Nr. 21126

Product Data

Product Description: *Mousse Dessert*

Shelf life from production: *360 Days*

Storage conditions: *15-20 °C / in the unopened original packaging /
Store cool after opening*

Ingredients:

*Sugar, Cocoa powder, Glucose syrup, Emulsifier E472a, Skim milk powder,
Gelatine instant.*

Possible uses:

A dry mix containing cocoa and other flavorings.

*When prepared as directed with heavy cream, it yields a smooth creamy mousse
with an appealing chocolate flavor.*

*Prepared Chocolate Mousse has the texture of a dense, rich foam, giving it great
versatility and wide appeal.*

Product characteristics:

*The Extra Fruit Fillings mousse is easy to made, it will cost you approx.
5 minutes plus 2 hours chilling.*

*Easily add the right amount of milk, mix it at high speed,
spray it in de desired dished and let it stand in the fridge for at least 2 hours.*

Dosage:

Chocolate Mousse Mix 1000 g

Cold Milk 2500 g

Preparation:

- Disperse powder mix in cold milk*
- Whip with an electric wire whisk at highest speed for 3-5 minutes
until the foam becomes creamy and aerated*
- Prepare portions*
- Refrigerate for setting 2 hours*

Packagings:

1000 gr bag in aluminum foil

10 kg paper bag with inner polyethylene layer

25 kg paper bag with inner polyethylene layer