



Lemon Mousse Mix

Art. Nr. 21128

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, Glucose syrup, Emulsifier E472a, Gelatine instant, Modified starch E1422, Citric Acid, Flavours, Colours.

Possible uses:

A dry mix containing Lemon flavor and other flavorings.

When prepared as directed with heavy cream, it yields a smooth creamy pink mousse with strawberry flavor. Prepared Strawberry 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:

Lemon 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