



# **BAKELS CHOCOMOUSSE MIX**

## **OVERVIEW**

Brown-coloured, free-flowing fine powder.

## **INTENDED USE/ABUSE:**

- A blend of functional ingredients which, when blended with BAKELS DELIGHT or fresh cream and water, makes a smooth eating chocolate flavoured mousse.
- Intended for all types of consumers.
- Damaged packaging can result in product contamination. Prevent exposure to air, or strong vapour to maintain organoleptic and sensory properties of the product.

## **USAGE**

As per recipe.

## **INGREDIENTS**

Sucrose, Cocoa Powder, Vegetable Fat and/or Oil, Glucose Syrup, Emulsifiers (E471) (E472a), Milk Protein, Stabiliser (E340i), Modified Starch, Skim Milk Powder, Stabiliser (E404), Preservative (E202, E211), Flavouring

## **PACKAGING**

| Code  | Size | Туре     | Palletisat <mark>ion</mark> |
|-------|------|----------|-----------------------------|
| 76300 | 5 KG | Poly bag |                             |



## NUTRITIONAL INFORMATION

| Туре                     | Value  |
|--------------------------|--------|
| Energy (kj)              | 590.00 |
| Protein (g)              | 6.10   |
| Total Fat (g)            | 10.20  |
| Saturated fat (g)        | 8.80   |
| Mono-unsaturated fat (g) | 0.60   |
| Poly-unsaturated fat (g) | 0.10   |
| Ash (g)                  | 4.00   |
| Carbohydrates (g)        | 38.00  |
| Fibre (g)                | 5.90   |
| Sugars (g)               | 15.00  |
| Sodium (mg)              | 718.70 |

### **METHOD**

Group 1
Ingredient

Cold water

Bakels Delight Non-dairy Cream

Bakels Chocomousse Mix

SKG

0.800

1.200

1.200

1.200

1.200

Total Weight: 3.000

## **DESCRIPTION**

Place Cold Water and BAKELS DELIGHT into mixing bowl. Add CHOCOMOUSSE MIX to mixing bowl. Blend for 1 minute on low speed. Scrape down.

Whisk for 5 minutes on top speed. Use as desired. Store in refrigerator. NOTE: Prepared CHOCOMOUSSE will rapidly set into a smooth eating mousse. May be frozen & thawed (freeze/thaw stable). May be re-whipped.

### ADDITIONAL INFORMATION

All information and recommendations are based on tests and research believed to be reliable. No guarantee of their accuracy is made however. Since the manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers all recommendations are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has the authority to waive or change the above provisions, but our technical staff is available to assist purchasers in adapting the fore mentioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence.









Cool and dry conditions

365 days

Powder

Milk



