



BAKELS STRAWBERRY MOUSSE

OVERVIEW

A creamy-coloured free-flowing fine powder, with a strawberry aroma.

INTENDED USE/ABUSE:

- A blend of functional ingredients which, when blended with BAKELS DELIGHT or fresh cream and water, makes a smooth eating strawberry flavoured mousse.
- BAKELS STRAWBERRY MOUSSE is Freeze/Thaw stable and may be re-whipped if desired.
- 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 (52%), Glucose Syrup, Vegetable Fat and/or Oil, Emulsifiers (E472a, E471, E450) (16%), Milk protein (21%), Stabilisers (E340, E516), Skim Milk Powder, Full Cream Milk Powder, Modified Starch, Thickening Agent (E401) (4%), Acidity Regulator (E339ii), Flavour (1%), Preservatives (E202, E211) (0.28%), Colourant (E124) (0.02%)



PACKAGING

| Code | Size | Туре | Palletisat <mark>ion</mark> |
|-------|------|----------|-----------------------------|
| 76310 | 5 KG | Poly bag | |

NUTRITIONAL INFORMATION

| Туре | Value |
|--------------------------|----------|
| Energy (kj) | 6,129.00 |
| Protein (g) | 18.50 |
| Total Fat (g) | 8.40 |
| Saturated fat (g) | 1.40 |
| Monosaturated Fat | 0.00 |
| Poly-unsaturated fat (g) | 0.00 |
| Ash (g) | 5.00 |
| Carbohydrates (g) | 59.00 |
| Total Dietary Fibre (g) | 1.70 |
| Sugars (g) | 16.00 |
| Sodium (mg) | 352.50 |

METHOD

| KG |
|-------|
| 1.200 |
| 0.800 |
| 1.000 |
| |

Total Weight: 3.000

DESCRIPTION

Place Cold Water and BAKELS DELIGHT into mixing bowl. Add STRAWBERRY MOUSSE 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 STRAWBERRY MOUSSE 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



Dessert Mixes and Other Speciality Mixes





Halaal and Kosher certified