

## Carte D'or Strawberry Mousse Mix - Information

Strawberry Flavour Mousse Powder Mix

**TFS Product Code:** 029877  
**Suppliers Product Code:**  
**Information Last Updated:** 08/05/2024  
**Date Produced:** 16/12/2025



### Allergy Information

Key: **Contains** **May Contain**



Sesame



Gluten



Crustaceans



Eggs



Lupin



Nuts



Milk



Celery



Sulphur Dioxide



Soya



Cereal



Peanuts



Fish



Molluscs



Mustard

### Nutritional Information

|                        |               |
|------------------------|---------------|
| Serving Unit:          | 100g or 100ml |
| Energy (kcal)          | 185.00        |
| Energy (kJ)            | 778.00        |
| Protein (g)            | 4.00          |
| Carb (g)               | 25.00         |
| Of Which Sugars (g)    | 22.00         |
| Fat (g)                | 7.00          |
| Of Which Saturates (g) | 6.00          |
| Fibre (g)              | 0.20          |
| Salt (g)               | 0.11          |

### Dietary Information

Key: **Suitable for**



Kosher



Vegetarian



Halal



Vegan

**Please Note:** This information has been supplied by manufacturers and other third parties to Thompsons Food Service Ltd. Whilst we take steps to ensure the information is correct and regularly updated, we give no warranty and no guarantee to the accuracy of this information. Product information and ingredients may change; please always read product labels carefully in addition to this document for accuracy. Please also consider changes to ingredients when products have been substituted.

# Carte D'or Strawberry Mousse Mix - Information

**TFS Product Code:** 029877  
**Suppliers Product Code:**  
**Information Last Updated:** 08/05/2024  
**Date Produced:** 16/12/2025



## Ingredients

Sugar, dried glucose syrup, palm fat fully hydrogenated, emulsifiers (acetic acid esters of mono- and diglycerides of fatty acids, mono- and diglycerides of fatty acids), beef gelatin, strawberry powder (3.3%), modified potato starch, **MILK** protein, acid (citric acid), flavourings, stabiliser (potassium phosphate), colour (ammonia caramel, carminic acid).

## Handling Information

### Directions for Use

Based on 1x210g sachet with 0.5 litre of cold whole milk. Volumes may vary according to milk type and equipment used in preparation of mix. 1. Pour the cold milk (whole or semi – skimmed) into a bowl and add the mousse mix. 2. Whisk with an electric mixer for 2 minutes at low speed followed by 5 minutes at high speed 3. Portion with a piping bag and refrigerate for at least 90 minutes before serving.

### Storage Instructions

Store in a cool and dry place.

**Please Note:** This information has been supplied by manufacturers and other third parties to Thompsons Food Service Ltd. Whilst we take steps to ensure the information is correct and regularly updated, we give no warranty and no guarantee to the accuracy of this information. Product information and ingredients may change; please always read product labels carefully in addition to this document for accuracy. Please also consider changes to ingredients when products have been substituted.

Registered Office: Nelsons Yard, South Denes Road, Great Yarmouth, NR30 3PR, England  
Company No: 07107278 VAT No: GB 986 0801 93 Directors: E. Thompson, R. Thompson, T. Thompson