Thompsons Food Service Ltd. **Nelsons Yard** South Denes Road Great Yarmouth Norfolk NR30 3PR



Tel: 01493 249649 Fax: 0845 051 8772

E-Mail: accounts@tfsltd.co.uk Web: www.tfsltd.co.uk

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:** 05/11/2025



Allergy Information

Key: Contains















Eggs Lupin

Nuts













Milk

Celery Sulphur Dioxide

Soya

Cereal Peanuts



Fish

Molluscs Mustard

Nutritional Information

100g or 100ml Serving Unit:

185.00 Energy (kcal) 778.00 Energy (kJ) Protein (g) 4.00 25.00 Carb (q) Of Which Sugars (g) 22.00

Fat (g) 7.00

Of Which Saturates

6.00 (g) 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.

> 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

Thompsons Food Service Ltd.

Tel: 01493 249649

Carte D'or Strawberry Mousse Mix - Information

TFS Product Code: 029877

Suppliers Product Code:

Information Last Updated: 08/05/2024 **Date Produced:** 05/11/2025



Ingredients

Sugar, dried glucose syrup, palm fat fully hydrogenated, emulsifiers (acetic acid esters of 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