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Moosebreak Chocolate Add Water Mousse Mix - 30 ptn - Information

Chocolate Flavoured Mousse Dessert Mix

TFS Product Code: 022954
Suppliers Product Code:
Information Last Updated: 09/02/2024
Date Produced: 11/11/2026



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)	416.00
Energy (kJ)	1748.00
Protein (g)	18.50
Carb (g)	53.10
Of Which Sugars (g)	44.90
Fat (g)	13.40
Of Which Saturates (g)	10.90
Fibre (g)	0.00
Salt (g)	1.50

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

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Ingredients

Skimmed MILK powder, sugar, fat reduced cocoa powder (12%), dried glucose syrup, palm oil, emulsifiers (E471, E472b, E472e, E450iii), stabilisers (E407, E340ii), MILK proteins, natural flavourings, calcium carbonate, anti-caking agent (E551).

Handling Information

Directions for Use

To make mousse, pour the required quantity of cold water into a large bowl, add the required quantity of mousse mix and whisk on high speed for approximately 5 minutes until light and fluffy. Mousse can be served ambient – leave to stand for 1 hour before serving and use within 4 hours. For best results and a firmer set mousse serve chilled - refrigerate for 1 hour before serving and use within 24 hours.

Storage Instructions

Store in cool, dry conditions.

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