

Moosebreak Mixed Berry Add Water Mousse Mix - 30 ptn - Information

Mixed Berry Flavoured Dessert Mousse Mix

TFS Product Code: 024491
Suppliers Product Code: MB450
Information Last Updated: 23/08/2022
Date Produced: 25/07/2025



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) | 431.00 |
| Energy (kJ) | 1815.00 |
| Protein (g) | 16.70 |
| Carb (g) | 62.40 |
| Of Which Sugars (g) | 53.00 |
| Fat (g) | 12.60 |
| Of Which Saturates (g) | 10.50 |
| Fibre (g) | 0.50 |
| Salt (g) | 1.40 |

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.

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Ingredients

Skimmed MILK powder, sugar, dried glucose syrup, palm oil, emulsifiers (E471, E472b, E472e, E450iii), stabilisers (E407, E340ii), MILK proteins, natural colours (E162, E163), natural flavouring, 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 a cool, dry place away from direct sunlight and strong odours.

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