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



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Carte D'or Lemon Mousse Mix - Information

Lemon Flavoured Mousse Powder Mix

TFS Product Code: 029876

Suppliers Product Code:

Information Last Updated: 06/03/2023 **Date Produced:** 14/07/2025



Allergy Information

Key: Contains











Eggs





Lupin Nuts













Milk

Celery Sulphur Dioxide

Soya

Cereal Peanuts

Nutritional Information

100g or 100ml Serving Unit:

167.00 Energy (kcal) 690.00 Energy (kJ) Protein (g) 4.10 23.00 Carb (q) Of Which Sugars (g) 19.00

Fat (g) 7.00

Of Which Saturates

6.00 (g) Fibre (g) 0.20 Salt (g) 0.15









Molluscs Mustard Fish

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

Sugar, dried glucose syrup, palm fat, emulsifiers (acetic acid esters of mono- and diglycerides of fatty acids, mono- and diglycerides of fatty acids), whey powder (MILK), fully hydrogenated palm kernel fat, modified potato starch, beef gelatin, acid (citric acid), MILK protein, natural lemon flavouring, pea starch, stabiliser (potassium phosphates), turmeric.

Handling Information

Directions for Use

Based on 1 sachet: 200g for 0.5 litre of cold milk. 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.

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