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# Carte D'or Mango Mousse Mix - Information

Mango Flavour Mousse Powder Mix

TFS Product Code: 029879

**Suppliers Product Code:** 

Information Last Updated: 09/05/2024 **Date Produced:** 14/07/2025



## **Allergy Information**









Sesame Gluten Crustaceans





Eggs





Lupin















Milk

Celery Sulphur Dioxide

Soya

Cereal Peanuts







Fish

Molluscs Mustard

#### **Nutritional Information**

100g or 100ml Serving Unit:

Energy (kcal) 133.00 549.00 Energy (kJ) Protein (g) 1.10 20.00 Carb (q) Of Which Sugars (g) 14.00

Fat (g) 5.20

Of Which Saturates

4.40 (g) Fibre (g) 0.20 Salt (g) 0.03

## **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, glucose syrup, palm fat, emulsifiers (acetic acid esters of mono- and diglycerides of fatty acids, mono- and diglycerides of fatty acids), mango puree powder (5.3%) (maltodextrin, mango puree), fully hydrogenated palm kernel fat, modified potato starch, pork gelatin, pea starch, MILK protein, acid (citric acid ), flavourings, turmeric, stabiliser (potassium phosphates).

#### **Handling Information**

#### **Directions for Use**

Based on 1 sachet 190g 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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