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

# Moosebreak Strawberry Add Water Mousse Mix - 30 ptn - Information

Strawberry Flavoured Dessert Mousse Mix

**TFS Product Code:** 022953 **Suppliers Product Code: STRAW450 Information Last Updated:** 06/06/2022 **Date Produced:** 17/09/2025



## **Allergy Information**

Key: Contains















Sesame Gluten Crustaceans

Eggs Lupin Nuts











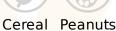


Milk

Fish

Celery Sulphur Dioxide

Soya



## **Nutritional Information**

Serving Unit: 100g or 100ml

Energy (kcal) 431.00 1817.00 Energy (kJ) Protein (g) 16.70 62.30 Carb (q) Of Which Sugars (g) 54.00 12.70

Fat (g) Of Which Saturates

10.60 (g) Fibre (g) 0.50 Salt (g) 1.50

## **Dietary Information**

Molluscs Mustard

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

## Moosebreak Strawberry Add Water Mousse Mix - 30 ptn - Information

TFS Product Code: 022953
Suppliers Product Code: STRAW450
Information Last Updated: 06/06/2022
Date Produced: 17/09/2025



## **Ingredients**

Skimmed MILK powder, sugar, dried glucose syrup, palm oil, emulsifiers (E471, E472b, E472e, E450iii), stabilisers (E407, E340ii), MILK proteins, natural flavouring, calcium carbonate, anti-caking agent (E551), natural colour (E162).

### **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.

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