



# Strawberry Mousse Mix

Art. Nr. 21127

## Product Data

**Product Description:** Mousse Dessert

**Shelf life from production:** 360 Days

**Storage conditions:** 15-20 °C / in the unopened original packaging /  
Store cool after opening

## Ingredients:

Sugar, Glucose syrup, Emulsifier E472a, Gelatine instant, Modified starch E1422, Citric Acid, Flavours, Colours.

## Possible uses:

A dry mix containing strawberry flavor and other flavorings.

When prepared as directed with heavy cream, it yields a smooth creamy pink mousse with strawberry flavor. Prepared Strawberry Mousse has the texture of a dense, rich foam, giving it great versatility and wide appeal.

## Product characteristics:

The Extra Fruit Fillings mousse is easy to make, it will cost you approx. 5 minutes plus 2 hours chilling. Easily add the right amount of milk, mix it at high speed, spray it in the desired dish and let it stand in the fridge for at least 2 hours.

## Dosage:

Strawberry Mousse Mix	1000 g
Cold Milk	2500 g

## Preparation:

- Disperse powder mix in cold milk
- Whip with an electric wire whisk at highest speed for 3-5 minutes until the foam becomes creamy and aerated
- Prepare portions
- Refrigerate for setting 2 hours

## Packagings:

1000 gr bag in aluminum foil

10 kg paper bag with inner polyethylene layer

25 kg paper bag with inner polyethylene layer