



WHITE MOUSSE MIX

USAGE

Add 500gms BAKELS WHITE MOUSSE MIX to 750gms (chilled 10-15°C) water. Blend together on low speed for 1 minute. Scrape down. Whisk on top speed for 5 minutes. Deposit as desired. Allow a minimum of 1 hour refrigeration before serving.

INGREDIENTS

Sugar, Whipping agents (glucose, vegetable oil, emulsifier [472a], milk solids), Milk Solids, Vegetable fat (vegetable oil, glucose, milk solids, mineral salt [340], emulsifiers [322 soy, 433, 471], vegetable gum [466], flavour, colour [160a], anti-oxidant [306]), Vegetable Gum (407), Modified Starch (1414), Maize Starch, Flavours, Acidity Regulator (341, 450), Colour (160a)

PACKAGING

Code	Size	Type	Palletisation
4148-30		Cardboard Carton	



STORAGE

Cool, Dry & Dark Conditions, Made up
with Chilled Water Stored at< 8°C for up
to 9 Days



SHELF LIFE

9 Months (270) days



ALLERGENS

Milk Products, Gluten



CATEGORY

Desserts & Patisserie, Mousse Mixes



INGREDIENT FEATURES

Halal, Vegetarian