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### Carte D'or Lemon Mousse Mix - Information

Lemon Flavoured Mousse Powder Mix

029876 **Our Product Code:** 

**Suppliers Product Code:** 

Information Last Updated: 06/03/2023 **Date Produced:** 14/08/2025



# **Allergy Information**

Key: Contains















Sesame Gluten Crustaceans

Eggs Lupin

Nuts













Milk Celery Sulphur Dioxide

Soya Cereal Peanuts



Fish Molluscs Mustard

### **Nutritional Information**

100g or 100ml Serving Unit:

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

7.00 Fat (g)

Of Which Saturates

(a) 6.00 Fibre (g) 0.20 Salt (g)

0.15

# **Dietary Information**

Key: Suitable for









Vegan

Kosher Vegetarian Halal

**Please Note:** This information has been supplied by manufacturers and other third parties to Yare Food Services. 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.

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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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