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# Moosebreak Mixed Berry Add Water Mousse Mix - 30 ptn - Information

Mixed Berry Flavoured Dessert Mousse Mix

Our Product Code: 024491 Suppliers Product Code: MB450

Information Last Updated: 23/08/2022 Date Produced: 30/06/2025



### **Allergy Information**

Key: Contains















Sesame Gluten Crustaceans

Eggs Lupin

Nuts



Milk











Soya Cereal Peanuts



Celery Sulphur Dioxide

Fish Molluscs Mustard

### **Nutritional Information**

Serving Unit: 100g or 100ml

Energy (kcal) 431.00 Energy (kJ) 1815.00 Protein (g) 16.70 Carb (g) 62.40 Of Which Sugars (g) 53.00 Fat (g) 12.60

Of Which Saturates

(g) 10.50 Fibre (g) 0.50

Salt (g) 1.40

### **Dietary Information**

Key: Suitable for









Kosher Vegetarian

Halal

Vegan

**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**

Skimmed MILK powder, sugar, dried glucose syrup, palm oil, emulsifiers (E471, E472b, E472e, E450iii), stabilisers (E407, E340ii), MILK proteins, natural colours (E162, E163), natural flavouring, calcium carbonate, anti-caking agent (E551),

### **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.

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