



Product Specification

Monday, 25 October 2021

Desserts and Patisserie - Mousse mixes

02/20-D

Product Name:	BAKELS STRAWBERRY FLAVOURED MOUSSE MIX
Product Code:	4147
Description:	Light red coloured powder.
Function:	Complete premix with excellent whipping qualities to produce a freeze thaw stable strawberry mousse dessert.
Usage:	Add 500gms BAKELS STRAWBERRY 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 required. Allow a minimum of 1 hour refrigeration before serving.
Ingredient Listing:	Sugar, Whipping Agents (glucose, vegetable oil, emulsifier(472a), milksolids), Maltodextrin, Milk Solids, Vegetable Fat (palm oil, lactose, milk protein), Thickener (1414), Maize Starch, Vegetable Gum (407), Flavour, Mineral Salts (341, 450), Acidity Regulator (330), Colours (102, 122, 123).
Packaging:	4147-30 Carton 5 kg.
Shelf Life & Storage:	Made up with chilled water stored at < 8°C for up to 9 days Made up with chilled milk stored at < 8°C for up to 9 days Cool and dry condition (below 25°C) 12 months
Nutrition Information (per 100g):	Energy - kj 1970 Protein g 6.2 Fat - Total g 17.4 Fat - Saturated g 9.6 Carbohydrate - Total g 71.6 Carbohydrate - Sugar g 59.9 Dietary Fibre g 0.9 Sodium mg 150
Allergens:	Milk May be present due to shared equipment: gluten, egg, soy and sulphites.
GMO Status:	Does not require any GM label statement under Standard 1.5.2 of the ANZFA regulations.
General:	This product shall at the time of delivery conform in every respect to the provisions of the Australia/NZ food standards and regulations made there under. Customers exporting this product or items made using this product should check compliance with the importing country regulations.