

Product Information Sheet



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PRODUCT:	MALORA INSTANT CHOCOLATE MOUSSE	KEY FEATURES - MALORA INSTANT CHOCOLATE MOUSSE
PRODUCT BRIEF:	Rich dark chocolate flavoured instant mousse.	Malora Instant Dessert Range was designed with the objective to deliver convenience and consistent quality to our customers. Only add water to the pre-mix mousse powder to deliver consistent flavoursome products.
INGREDIENTS:	Sugar, Milk Solids, Cocoa Powder, Stabilizers, Emulsifiers.	NB – INSTANT CONVENIENCE. NB – ONLY ADD WATER FOR LOWEST SERVING COST.
PACK SIZES:	2.5 kg	PRODUCT APPLICATIONS
MIXING RATIO:	To 2.5 Kg Chocolate Mousse powder add 4 litre Chilled water. (1:1.6) Add Mousse powder to chilled water, stir to dissolve all lumps. Whip at high speed for up to 10 minutes to achieve stiff and aerated consistency. Average setting time in refrigerator +/- 1 hour.	<ul style="list-style-type: none">• Pour into serving cups and refrigerate for 1 hour.• For a creamier texture replace part or all the water with chilled milk.
VOLUME:	1 kg Powder + 1,6 Litre Water = 4 Litre Mousse.	<u>Please visit our website for Recipes and Product Data Sheets if you require any further information</u>

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MALORA DESSERTS		
CHOCOLATE MOUSSE	Per 100 g Powder	Per 100 g Serving
Energy (kj)	1483	570
Protein (g)	7,8	3,0
Glyceamic carbohydrates (g)	70,8	27,2
of which total Sugars (g)	35,5	13,7
of which total Starch (g)	0,0	0,0
of which total Lactose (g)	7,7	3,0
Total Fat (g)	11,2	4,3
Saturated fat (g)	6,5	0,0
of which Trans fat (g)	0,0	0,0
Dietary Fibre (g)	6,8	2,6
Sodium (mg)	975	375
All results calculated		