

# Product Information Sheet



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**PRODUCT:** MALORA INSTANT STRAWBERRY MOUSSE

**PRODUCT BRIEF:** Light fruit flavoured instant mousse.

**INGREDIENTS:** Sugar, Milk Solids Stabilizers, Emulsifiers, Flavour & Colour.

**PACK SIZES:** 2.5 kg

**MIXING RATIO:** To 2.5 Kg Strawberry Mousse powder add 3 litre chilled water.  
(1 : 1.2)

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.

**VOLUME:** 1 kg Powder + 1,2 Litre Water = 3 Litre Mousse.

**KEY FEATURES - MALORA INSTANT STRAWBERRY 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.

**NB – INSTANT CONVENIENCE.**

**NB – ONLY ADD WATER FOR LOWEST SERVING COST.**

**PRODUCT APPLICATIONS**

- For a softer texture, do not refrigerate for a long period.
- For a firm set texture, refrigerate overnight.
- For a more creamy texture replace the water with cold milk.

**Please visit our website for Recipes and Product Data Sheets if you require any further information**

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<b>MALORA DESSERTS</b>		
<b>STRAWBERRY MOUSSE</b>	Per 100 g Powder	Per 100 g Serving
Energy (kj)	1615	734
Protein (g)	4,2	1,9
Glyceamic carbohydrates (g)	78,8	35,8
of which total Sugars (g)	37,7	17,1
of which total Starch (g)	0,0	0,0
of which total Lactose (g)	7,1	3,2
Total Fat (g)	8,9	4,0
Saturated fat (g)	0,0	0,0
of which Trans fat (g)	0,0	0,0
Dietary Fibre (g)	0,8	0,3
Sodium (mg)	972	442
All results calculated		