

Product Information Sheet



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| PRODUCT: | MALORA INSTANT WHITE CHOCOLATE MOUSSE | KEY FEATURES - MALORA INSTANT WHITE CHOCOLATE MOUSSE |
| PRODUCT BRIEF: | Creamy white 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, Stabilizers, Emulsifiers, Flavour. | |
| PACK SIZES: | 2.5 kg | |
| MIXING RATIO: | To 2.5 Kg White Chocolate Mousse powder add 3 litre cold 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. | NB – INSTANT CONVENIENCE. NB – ONLY ADD WATER FOR LOWEST SERVING COST. |
| VOLUME: | 1 kg Powder + 1,2 Litre Water = 3 Litre Mousse. | PRODUCT APPLICATIONS <ul style="list-style-type: none">• 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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| MALORA DESSERTS | | |
|-------------------------------|------------------|-------------------|
| WHITE CHOCOLATE MOUSSE | Per 100 g Powder | Per 100 g Serving |
| Energy (kj) | 1618 | 736 |
| Protein (g) | 4,3 | 1,9 |
| Glyceamic carbohydrates (g) | 78,6 | 35,7 |
| of which total Sugars (g) | 37,1 | 16,9 |
| of which total Starch (g) | 0,0 | 0,0 |
| of which total Lactose (g) | 7,4 | 3,4 |
| Total Fat (g) | 9,0 | 4,1 |
| Saturated fat (g) | 0,0 | 0,0 |
| of which Trans fat (g) | 0,0 | 0,0 |
| Dietary Fibre (g) | 0,7 | 0,3 |
| Sodium (mg) | 947 | 430 |
| All results calculated | | |