

Mousse Coconut 520 g

Produktbild																			
Article Number	867414																		
Product Group	Desserts / Mousses																		
Description	Cuisine Pro – reliably efficient. Ready to use powder to prepare a fluffy, delicate coconut mousse.																		
Informationen	<ul style="list-style-type: none"> <input checked="" type="checkbox"/> Freezable <input checked="" type="checkbox"/> Granulated 																		
Ingredients	Sugar, dextrose, coconut milk powder 14 %, maltodextrin, hydrogenated palm and coconut fat, glucose syrup, gelatine, emulsifiers (E 477, E 472a, E 471), milk protein , iodized salt, gelling agent (carrageenan), flavour.																		
Nutritional Values	<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td colspan="2">100 g dry product contain:</td> </tr> <tr> <td>Energy value</td> <td>2150 kJ</td> </tr> <tr> <td></td> <td>512 kcal</td> </tr> <tr> <td>Fat</td> <td>24 g</td> </tr> <tr> <td>Saturates</td> <td>22 g</td> </tr> <tr> <td>Carbohydrate</td> <td>65 g</td> </tr> <tr> <td>Sugars</td> <td>45 g</td> </tr> <tr> <td>Protein</td> <td>9 g</td> </tr> <tr> <td>Salt</td> <td>0.4 g</td> </tr> </table>	100 g dry product contain:		Energy value	2150 kJ		512 kcal	Fat	24 g	Saturates	22 g	Carbohydrate	65 g	Sugars	45 g	Protein	9 g	Salt	0.4 g
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Additives	The recipe contains no <ul style="list-style-type: none"> - flavor-enhancing additives - artificial colorings - preservatives - antioxidants
Allergens and gluten / lactose	The recipe does not contain <ul style="list-style-type: none"> - gluten-containing ingredients - ingredients with allergenic potential; exception see list of ingredients (bold)
Dosage	520 g of product for 1 l whole milk (Past or UHT).
Preparation	Add contents of pouch to 1 liter of cold milk and beat with an electric mixer at the highest speed for 5 minutes. Chill for a minimum of 3 hours at 4°C. Serve cold. IMPORTANT: When preparing large quantities of mousse, increase beating time by 1 minute for every additional sachet.
Applications	Mostly used for desserts and sweet dishes.
Yield	520 g = approx. 25 servings (60 g per portion)
Shelf-life	12 months
Storage	Keep packaging tightly closed in a cool, dry place.
Packing	Plastified aluminium pouch with illustration.
Sales Unit	Pouch 520 g
Shipping Unit	Per case 6 pouches
	Layer per pallet 5
	Per pallet 60 cases
	Net weight p/case 3.120 kg
	Gross weight p/case 3.350 kg
	Measurements p/case 32.4 x 21.9 x 16.0 cm
EAN / UPC Code	7610121611035 (pouch) / 07610121951087 (case)
Disclaimer	The information on this data sheet and in HACO Foodservice pamphlets serves as an overview. Since HACO recipes are subject to continuous improvement, there may be differences to the information provided with the product. In such instances, the information given on the product packaging is definitive.