

#### Cacao Noel

#### 12929 - White Chocolate Mousse Mix



Powdered cold soluble fresh cream stabilizer for the production of freeze and cut-stable fresh cream tortes and fillings. Refrigerate finished product for at least three hours. Used in production of tortes and cakes, and for mousse desserts. Requires between 4-6 minutes of whipping



### \* Benefits

Powdered cold soluble fresh cream stabilizer for the production of freeze- and cut-stable fresh cream tortes and fillings. Adding more liquid will result in a less stable finished product. Do not overwhip the heavy cream. Fold carefully into the fond. Refrigerate finished product for at least three hours. What is the product used for? To produce tortes and cakes and for the production of mousse desserts. Requires between 4-6 minutes of whipping

#### Ingredients

Dried Glucose Syrup, Sugar, Hardened vegetable fat, Cocoa butter, Emulsifier (E472b), Modified starch (E1422), Thickener (E410), Stabilizer (E404), Stabilizer (E450), Stabilizer (E339), Flavoring, Riboflavine coloring (E101)

A Allergens

#### **Contains:**



#### Free From:







### (%) sesame (%) soy ((1)) tree nuts (\$) wheat

# **Nutrition Facts**

Servings per Container **50** 100.0g (100g) Serving size

### Amount per serving

## **Calories**

% D	aily Value*
Total Fat 11g	14%
Saturated Fat 9g	45%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium Omg	0%
Total Carbohydrate 84g	24%
Dietary Fiber 0g	0%
Total Sugars 60g	
Includes 0g Added Sugar	0%
Protein 1g	_
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%

\* The % Daily Value (DV) tells you how much a nutrient in

a day is used for general nutrition advice.

a serving of food contributes to a daily diet. 2,000 calories

### **Handling Suggestions**

Recommended environment for optimal storage. Please contact administrator if new storage option is required.Dry and cool (68-72F, 20-22C)

#### Serving Suggestions

to produce tortes and cakes

### Prep & Cooking Suggestions

Exact recipe or dosage for usage.1000g White Chocolate Mousse preparation 1250g cold milk or 625g cold milk and 625g heavy cream

Combine and whip for 5 minutes.

### **Product Specifications**

Brand	Manufacturer
Cacao Noel	Paris Gourmet

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	NOE352	12929	00837775010954		1/11 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
12lb	11lb	Germany	No	

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
12in	9in	8in	0.5ft3	13x11	293days	60°F / 77°F





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### Nutrition Analysis - By Measure

Calories	444	Total Fat	11g	Sodium	0mg
Protein	1	Trans Fats	0g	Calcium	0mg
Total Carbohydrates	84g	Saturated Fat	9g	Iron	0mg
Sugars	60g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(IU)•		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites	_	Nitrates	

0	Additional Images							

