



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



Nutrition Facts

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

Amount per serving
Calories 444

% Daily Value*

Total Fat 11g	14%
Saturated Fat 9g	45%
Trans Fat	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 84g	31%
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 serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

* 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)

Allergens

Contains:



Free From:



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	Product Category
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	TlxHl	Shelf Life	Storage Temp From/To
12in	9in	8in	0.5ft3	13x11	295days	60°F / 77°F



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Nutrition Analysis - By Measure

Calories	444	Total Fat	11g	Sodium	0mg
Protein	1	Trans Fats		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(U)		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	

Additional Images

