

## PRODUCT SPECIFICATIONS

**PRODUCT NAME:** Dark Chocolate Mousse Mix



**DESCRIPTION:** Chocolate powder blend with added stabilizer designed to imitate a classic chocolate mousse.

**USES (RECIPE):** This Mousse can be instantly piped into molds and exceptionally suitable for food service.

**Basic Recipe:** You will need 32 ounces (1000 gr.) of milk and 21 ounces (595 gr.) of mousse powder (powder quantity can be adjusted based on desired color, and the firmer the mousse). Pour milk into mixing bowl, add the mouse powder, and whip ingredients on high speed for 3-5 minutes. Fill mouse into a pastry bag and pipe into dishes. Chill for at least 2 hours. Refrigerate overnight for best result.

**INGREDIENT STATEMENT:** Sugar, Topping Base (glucose powder, palm kernel oil, milk protein), Glucose Powder, Cocoa Powder, Food Starch, Gelatin, Carrageenan, Tetra Sodium Pyrophosphate, Calcium Lactate, Natural Flavor

### **PHYSICO-CHEMICAL CHARACTERISTICS AT 20°C:**

Properties	Target	Allowance	Units	Analysis Method	
Moisture	3.2	+/-	3	%	Infrared

\* The information provided is based upon laboratory testing. Test results may vary depending on testing conditions

### **ORGANOLEPTIC EVALUATION:**

<i>Flavor/Taste</i>	Sweet, Chocolate	Sensoric – Internal Method
<i>Appearance</i>	Very Fine Powder	Sensoric
<i>Powder Color</i>	Dark Brown	Visual

**SHELF LIFE & STORAGE:** Will maintain quality for 12 months under cool, dry conditions. To prevent condensate, do not refrigerate.

**LOT CODE EXPLANATION:** 180402 = 18 (year 2018); 04 (month of April); 02 (second batch of the month)

**COUNTRY OF MANUFACTURE:** USA

**CERTIFICATIONS:** Kosher

**GMO STATUS:** The above-mentioned product contains one or more Genetically Modified (GM) raw materials.

## DARK CHOCOLATE MOUSSE MIX

**MICROBIOLOGICAL:**

Microbiological Analysis	Minimum	Maximum
Aerobic Plate Count	0	1000
Total Coliforms	0	10
E. Coli	Negative	-
Genius Listeria	Negative	-
Salmonella	Negative	-
Yeasts and Mold	0	0

**ALLERGENS:**

*Column I indicates the allergen that may be present in a product as a result of an addition or by cross-contamination.*

*Column II indicates the allergens present in other products manufactured with the same equipment but at a different time.*

*Column III indicates the allergens present in the facility.*

Component	Column I <i>Present in the product</i>	Column II <i>Present in other products manufactured on the same line</i>	Column III <i>Present in the same manufacturing facility</i>
<b>Peanuts (including oil)</b>	NO	NO	NO
<b>Tree Nuts</b>	NO	YES	YES
<b>Sesame Seeds</b>	NO	NO	NO
<b>Milk and Milk Products</b>	YES	YES	YES
<b>Eggs</b>	NO	YES	YES
<b>Fish</b>	NO	NO	NO
<b>Shellfish</b>	NO	NO	NO
<b>Soy</b>	NO	YES	YES
<b>Wheat</b>	NO	YES	YES

**Gluten Free - <20 ppm**

The production plant is used for the processing of other gluten-containing products

## DARK CHOCOLATE MOUSSE MIX

### NUTRITIONAL:

<b>Nutrition Facts</b>	
servings per container	
<b>Serving size</b>	<b>(100g)</b>
<b>Amount per serving</b>	
<b>Calories</b>	<b>390</b>
<b>% Daily Value*</b>	
<b>Total Fat</b> 12g	<b>15%</b>
Saturated Fat 9g	<b>45%</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 140mg	<b>6%</b>
<b>Total Carbohydrate</b> 65g	<b>24%</b>
Dietary Fiber 0g	<b>0%</b>
Total Sugars 46g	
Includes 5g Added Sugars	<b>10%</b>
<b>Protein</b> 17g	
Vitamin D 0mcg	0%
Calcium 105mg	8%
Iron 7mg	40%
Potassium 895mg	20%
*The % Daily Value 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.	
Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4	

*100-gram panel is for the powder base only.*

*(1/2 cup / 113.4 grams – FDA recommended serving size for gelatin desserts, custards and puddings)*