

PRODUCT NAME: Instant White Chocolate Mousse

DESCRIPTION: White Chocolate Mousse powder blended with stabilizers designed to create a classic, white chocolate mousse, instantly!

USES (RECIPE): Perfect for banquets and catering. Mix 16 oz. of Instant White Chocolate Mousse mix per one quart of milk. Alternatively use ¾ cup water and ¼ cup milk. Pour liquid into a mixing bowl, add the powder, and whip for 3-5 minutes at high speed. Use a pastry bag to pipe mixture into dishes or shells. Chill for at least 2 hours.



INGREDIENT STATEMENT: *Sugar, Topping Base (*glucose syrup, palm oil, emulsifiers (*mono and diglyceride of fatty acid), milk protein, stabilizer (dipotassium phosphate), Non-Fat Milk Powder, Fat Powder (palm kernel oil, *glucose powder, milk protein), Gelatin, Sodium Caseinate, Carrageenan, *Natural Flavor, Natural Color (beta carotene)

*Non-GMO

PHYSICO-CHEMICAL CHARACTERISTICS AT 20°C:

Properties	Target	Allowance	Units	Analysis Method
Moisture	4	+/- 3	%	Infrared

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

ORGANOLEPTIC EVALUATION:

Flavor/Taste	Sweet	Sensoric – Internal Method
Appearance	Very Fine Powder	Sensoric
Powder Color	Off - white	Visual

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

LOT CODE EXPLANATION: 170402 = 17 (year 2017); 04 (month of April); 02 (second batch of the month)

COUNTRY OF MANUFACTURE: USA

CERTIFICATIONS: KOSHER

GMO STATUS: The above-mentioned product *does not* contain Genetically Modified (GM) raw materials.

White Chocolate Mousse

MICROBIOLOGICAL:

<u>Microbiological Analysis</u>	<u>Minimum</u>	<u>Maximum</u>
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 indicate 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.

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

Gluten Free - <20 ppm

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

White Chocolate Mousse

NUTRITIONAL:

Nutrition Facts	
servings per container	
Serving size	(100g)
Amount per serving	
Calories	440
	% Daily Value*
Total Fat 14g	18%
Saturated Fat 12g	60%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 160mg	7%
Total Carbohydrate 70g	25%
Dietary Fiber 0g	0%
Total Sugars 54g	
Includes 5g Added Sugars	10%
Protein 5g	
Vitamin D 0mcg	0%
Calcium 148mg	10%
Iron 0mg	0%
Potassium 206mg	4%
*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)