

Product Specification



Product name	Chocolate Flavoured Mousse Mix
Product brand	Edlyn
Product codes	I02508
Product pack sizes	2 x 2 kg
Product description	A light brown powdered mousse mix for preparation with chilled milk or chilled water to produce a rich chocolate flavoured set dairy dessert. This product is made in accordance with good manufacturing practices and FSANZ standards.

Ingredients	<p><i>Ingredients when reconstituted with skim milk:</i></p> <p>Skim Milk, Sugar, Milk Solids, Cocoa, Hydrogenated Vegetable Oil, Glucose Syrup, Emulsifier (472a), Gelatine, Flavours, Stabilisers (407, 450), Colour (155).</p> <p><i>Ingredients when reconstituted with water:</i></p> <p>Water, Sugar, Milk Solids, Cocoa, Hydrogenated Vegetable Oil, Glucose Syrup, Emulsifier (472a), Gelatine, Flavours, Stabilisers (407, 450), Colour (155).</p>
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Allergens	Milk
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Nutritional Information Panel	Nutrition Information		
	Servings per package:	192	
	Serving size:	100 mL (10.4 g Powder)	
	Average Quantity	*Per 100 mL serving when made with skim milk	*Per 100 mL serving when made with water
	Energy	232 kJ	201 kJ
	Protein, total	2.7 g	2.0 g
	– gluten	Not detected	Not detected
	Fat, total	1.8 g	1.7 g
	– saturated	1.7 g	1.7 g
	Carbohydrate	6.8 g	5.8 g
– sugars	5.9 g	4.9 g	
Sodium	33 mg	24 mg	
<p>*All specified values are based on theoretical calculations. These values refer to the mousse when prepared according to the directions using chilled skim milk or water.</p>			

Issued by	Johanna Henderson	Issue Date	13.05.2019	Version number	14
Approved by	Aida Golneshin	Supersedes	16.10.2018, V13		
Reason for change	Updated NIP, ingredient dec			Specification template version number:	4

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Country of origin																
Directions for storage	Store in a cool, dry place. Once opened, reseal for maximum freshness.															
Shelf life	Unopened packs have 12 months' shelf life from date of manufacture, recorded as best before.															
GMO status	Does not contain genetically modified ingredients															
Claims	Gluten free															
Certification/ Suitability <ul style="list-style-type: none"> - Halal - Kosher - Vegan[#] 	Certified Certified Not suitable															
Preparation instructions	<p>Mixing Directions:</p> <ol style="list-style-type: none"> 1. Measure chilled skim milk or water (2-4°C) and mousse mix into a mixing bowl. 2. Mix on medium speed for 1 minute or until combined. 3. Scrape down sides and bottom of bowl with spatula. 4. Mix on high speed for 6 minutes. 5. Spoon or pipe into individual dishes. Chill for 1 hour or until set. 6. Garnish as desired and serve. <p>Note: For a richer mousse, replace part or all of the skim milk or water with chilled full cream milk.</p> <p>Mixing Quantities:</p> <table border="1" data-bbox="513 1294 1409 1518"> <thead> <tr> <th>Chilled Skim Milk/ Water</th> <th>Mousse Mix</th> <th>**Approximate Yield</th> </tr> </thead> <tbody> <tr> <td>1 L</td> <td>500 g</td> <td>48</td> </tr> <tr> <td>2 L</td> <td>1 kg</td> <td>96</td> </tr> <tr> <td>3 L</td> <td>1.5 kg</td> <td>144</td> </tr> <tr> <td>4 L</td> <td>2 kg</td> <td>192</td> </tr> </tbody> </table> <p>**Based on 100 mL serving size. Yield volume is approximate and may vary slightly depending on milk or water temperature and mixer used.</p>	Chilled Skim Milk/ Water	Mousse Mix	**Approximate Yield	1 L	500 g	48	2 L	1 kg	96	3 L	1.5 kg	144	4 L	2 kg	192
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The above information to the best of our knowledge is correct at the time of printing. Product specifications may change without notice. Any recommendations if made are without warranty or guarantee since the conditions of use are beyond our control.

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Microbiological specifications	Microbiological test	Test range
	Total Plate Count	<5,000 cfu/g
	Yeast & Mould	<100 cfu/g
	Coliforms	<10 cfu/g
	E. coli	<3 cfu/g
	Salmonella	Not Detected /25g
Packaging	2 kg pails with a tamper evident lid, packed 2 per carton.	
Distribution	Non-refrigerated transport	
Palletisation	Cartons per Layer	24
	Layers per Pallet	5
	Cartons per Pallet	120
EAN	9332216015877	
TUN	19332216015874	

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