

Mousse Mix

NEW!

Available:
February 2016

Dear valued customer,

We herewith proudly announce to have extended our assortment with another high quality product range: mousse mix.

Based on made analyzes, we are convinced all top class hotels, restaurants and pastry shops, do produce a variety of mousses, bavaroises etc. All kind of cream stabilisers are used to do so. Our new products combine excellence with convenience!

Needless to state that an important part of the development also has been to secure the excellent combination with our actual fruit based assortment.

With this introduction we aim to not only allow you to present very interesting products to your markets.

We also expect this new introduction will increase our business volume, resulting in more frequent shipping of containers, which ultimately results in an overall better shelf life for all products.

But the most important target is to offer you another possibility to satisfy your customer once more with high quality convenience products, allowing to produce attractive highly profitable pastries!

We do wish you tasteful testing, resulting in a successful introduction!

MOUSSE MIX

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Tiramisu



Advocaat



Chocolate



Neutral



Strawberry



Mango

Main characteristics

- The first Mousse Mixes that really taste home-made
- Easy preparation, saving time, ready in record time
- Rich texture, perfect for preparing cakes or piping in glasses
- High quality Mousse Mixes, by adding natural ingredients
- Consistent quality of texture, colour and taste
- Easy to use, adding only water and unsweetened whipped cream
- Cut-resistant and freeze solid
- Freeze and thaw stable

How to use

Ingredients : 200 gr mousse mix - 250 gr water - 1 Liter whipped cream

- Whip the unsweetened whipped cream and keep cool
- Mix together the Mousse Mix with the specified amount of water at 25°C (all varieties) or at 30°C (MM Tiramisu)
- Fold in the unsweetened whipped cream
- Afterwards, store in the freeze



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Certificates:
FDA
registered



ISO 9001



HACCP



HALAL

Varieties available

- Advocaat
- Chocolate
- Mango
- Neutral
- Strawberry
- Tiramisu

Shelflife

- 15 months

Packaging

- 2,5 kg foil bag / 4 per outer-case



General

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Sales

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