

Product fact sheet

Knorr® Neutral Mousse

Product Details

SCC	10048001920603
Container	Case
Packaging	10 X 5.8 oz
Brand	KNORR

Properties

The perfect "blank canvas" for your dessert creations- add your choice of flavorings for a signature treat that will long be remembered.



Preparation

Directions:1. Into a mixing bowl, pour 16oz (2 cups) of cold milk (below 50F). Add contents of pouch.2. Beat at medium speed for 2 minutes, scrape down sides of bowl, then beat at high speed for 3 to 5 minutes until fluffy and airy.Add desired flavoring and beat for 2 more minutes. Do not overbeat.For multiple pouch preparation, additional whipping time at high speed will be required to produce an airy mousse.3. Pipe into serving dishes or use in various applications.Refrigerate. Best served when chilled 2 to 4 hours prior to service. Yield will be approximately 16 (4floz) servings.

Ingredients

SUGAR, HYDROGENATED COCONUT OIL, GLUCOSE SYRUP SOLIDS (WHEAT, CORN AND/OR POTATO), GLYCERYL-LACTO ESTERS OF FATTY ACIDS, SODIUM CASEINATE (MILK), HIGH OLEIC SUNFLOWER OIL, TETRASODIUM PYROPHOSPHATE, CALCIUM LACTATE, XANTHAN GUM, MALTODEXTRIN, MODIFIED CORN STARCH, NATURAL FLAVOR.

Yield

160 ave. servings per case

Tips

Perfect filling for tarts and other desserts.

Benefits

Legout offers quick, easy desserts that boost check averages and deliver smooth, creamy textures that your patrons will love. Products come in a wide variety of flavors that are customizable for signature desserts.

Shelf Life

730 Days

Packaging

Case Dimensions (in) LxWxH	13.6 x 8.6 x 7.9
Case Volume (Cu-Ft)	0.53
Case Gross Weight	4.58 LB
Case Net Weight	3.6 LB



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Nutrients per serving		% Daily Value
Serving Size 10 G		
Calories 60		
Total Fat	3.5 g	5%
Saturated Fat	3.5 g	18%
Trans Fat	0 g	
Cholesterol	0 mg	0%
Sodium	35 mg	1%
Total Carbohydrate	6 g	2%
Dietary Fiber	0 g	0%
Sugars	5 g	
Protein	0 g	
Vitamin A		0%
Vitamin C		0%
Calcium		0%
Iron		0%

Allergens: Milk, Wheat