

PROFESSIONAL

CHOCOLATE MOUSSE

The quick and easy solution for this iconic French dessert. A simple whisk of the whip creates an airy, gourmet mousse.



Frozen ❄️

CHOCOLATE MOUSSE PREPARATION

Why choose it?

- Milk from France - Franche-Comté
- GMO-free and preservative-free
- Quick and easy to use
- Preserves the flavour and integrity of the ingredients, thanks to a freezing process that respects the recipe.

Storage conditions

- Shelf life: 24 months - Store at -18°C
- After thawing, store between 0°C and 4°C for 24 hours (unopened bag)
- Do not store after opening the bag
- Never refreeze a thawed product.

▶ [Watch a video of the procedure on our website](#)



DEFROST
0°C - 4°C | 12h



WHIP



FILL



REST
0°C - 4°C | 4h minimum

PACKAGING

Packaging	Unit weight	Pack	Pallet 800 x 1200	Pallet 1000 x 1200
Pouches 1kg	1	5 x 1Kg = 5Kg	182 cartons = 910Kg	234 cartons = 1170Kg

DISCOVER OUR RANGE

IN BRICKS



IN POUCHES

