

# 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



0°C - 4°C | 4h minimum

Packaging	Unit weight	Pack	Pallet 800 x 1200	Pallet 1000 x 1200

#### **DISCOVER OUR RANGE**

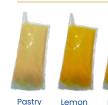
#### IN BRICKS















IN POUCHES







