



NEUTRAL MOUSSE INSTANT MIX

Our versatile Foothill Farms® Neutral Mousse Instant Mix is a convenient, easy-to-use, dry blend you mix with heavy whipping cream and desired flavor(s) to create a smooth and creamy mousse. Create your own delicious, signature recipes with this versatile mousse mix. Freeze – thaw stable.

INGREDIENTS

Sugar, Maltodextrin, Modified Food Starch, Calcium Gluconate, Contains Less Than 2% Of Each Of The Following: Sodium Alginate, Sodium Phosphate, Salt, Soybean Oil, Mono & Diglycerides, Nonfat Dry Milk, Color (Yellow 5, Yellow 6).



PREP INSTRUCTIONS

Full Pouch Directions: Add contents of one pouch (16 oz) mix and 4 tsp desired flavor to 2 quarts (64 fl oz) heavy whipping cream in a mixing bowl. Mix on low speed using beaters or a wire whisk for approx. 2 minutes or until product is completely dissolved and uniform in appearance. Scrape sides of mixing bowl. Mix on high speed for 1-2 minutes until peaks form. Place in serving glasses and chill for at least 30 minutes. Suggested flavors might include banana, black walnut, butterscotch, coconut, coffee, kiwi, lemon, maple, orange, peppermint, pineapple and rum.

For Small Batch: Add 8 oz mix to 1 quart (32 fl oz) heavy whipping cream and mix as shown above.

SPECIFICATIONS

Product Code:	J260-H7800
UPC:	10072058500631
DOT Foods Code:	472572
Case Pack:	12/16 oz
Serving Size:	½ c prepared
Servings per Case:	348
Case Dimensions:	11.94”L x 9.94”W x 10.13”H
Cases/Layer:	16x4
Cases/Pallet:	64
Case Volume:	0.70 ft ³
Case Gross Weight:	13.0 lb
Kosher Status:	NO
Storage:	Dry
Shelf Life:	12 months
Allergens:	Milk

Nutrition Facts

About 29 servings per container
Serving size 1½ Tbsp (15g)

Amount per serving
Calories 60

	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 135mg	6%
Total Carbohydrate 14g	5%
Dietary Fiber 0g	0%
Total Sugars 10g	
Includes 10g Added Sugars	20%
Protein 0g	
Vitamin D 0mcg	0%
Calcium 31mg	2%
Iron 0mg	0%
Potassium 1mg	0%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet.