Supplier's Product Code: Product Added: Last Updated by Supplier: erudus id:

CHW-MO-W-F0-X27 29 February 2024 29 February 2024 d164ee792aae4bd5badd1390275d7d0d



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INSTANT POWDER FOR WHITE CHOCOLATE MOUSSE

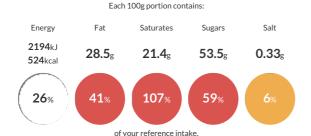
Short Product Name:

INSTANT POWDER FOR WHITE CHOCOLATE MOUSSE

 $Rich in white chocolate \ and \ ready in 1, 2, 3. \ Nothing \ beats \ homemade \ chocolate \ mousse. \ But \ with \ White \ Chocolate \ Mousse \ Powder \ you \ have \ a \ great-tasting \ alternative \ at \ your \ fingertips.$

Traded Unit GTIN: 5410522546026 Internal GTIN: 5410522546033 Supplier: Barry Callebaut Belgium NV & IBC Belgium Suppliers Product Code: CHW-MO-W-E0-X27

Reference Intake



Typical values per 100g: Energy 2194kJ 524kcal

Nutritional Information

Typical Values	Per 100g
Energy	2194kJ 524kCal
Carbohydrates	53.8g
of which sugars	53.5g
Fat	28.5g
of which saturates	21.4g
Fibre	Og
Protein	12.7g
Salt	0.33g

Allergy Information





Cereal/Gluten

Does Not

Contain

Fish



Does Not

Contair

Eggs



Does Not

Contain



Peanuts

Does Not

Contain



Nuts





Contain Mustard







Sulphur

Dietary Information











Allergen Statement CONTAINS MILK

Ingredients

White chocolate 58.5%,(sugar 45.5%,whole MILK powder 23.0%,cocoa butter 21.0%,skimmed MILK powder 10.5%,emulsifier SOYA lecithin <1%,natural vanilla flavouring <1%),skimmed MILK powder 16.5%, sugar 10.5%, fully hydrogenated vegatable fat (palm kernel) 10.0%, MILK proteins 1.5%, emulsifier mono and diglycerides of fatty acids 1.5%, emulsifier E472a 1.5%, stabiliser E340ii < 1%, colour E160a < 1%