

TECHNICAL DATA SHEET

Product name

OPTIMOUSSE COFFEE

Product reference

GM203

Created:

28/05/2018

Product Information

Dimension (L x l x H - mm)	N.A				
Net Weight	N.A	g*	Bruto Weight	N.A	g* * average value
Comment	Coffee mousse mix (One step recipe, just add milk)				
Shelf Life	18		months		
Storage Conditions	12-25°C - Max 70% Rel humidity - closed packaging				



Packaging

		Carton dimensions (cm)			Net wt (kg)	Bruto (kg)	Crt/100x120 pal	Crt/euro pal
GM203s1	Optimousse Coffee 4/1 kg	26 x	17 x	20	4	4,5	200	147
GM203s25	Optimousse Coffee 25 kg	20 x	35 x	80	25	25,3	40	32

Ingredients

Ingredient list in decreasing order	E number	%
Sugar		
Dried Glucose Syrup		
Vegetable Fat (palm)		
Coffee Extract		
Gelatin		
Emulsifiers (Mono- & Di-glycerides, Polyglycerol Ester of Fatty Acids)	E471/E472a	
Milk protein		
Modified starch	E1422	
Stabilizer (Dipotassium phosphate)	E340ii	
Coffee flavour		

Recipe

500g Optimousse - 1 Liter Ice cold milk (full fat milk)

Mix and whip optimousse and the milk until you obtain the right mousse texture – Do not completely fill the bowl as the mix needs to yield. Portion into small cups with a piping bag – Allow to rest one hour in the fridge before serving.

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Analytical data

Average PH at 20°C		Humidity		%	Min Dry Cocoa Solid		%
Average Aw at 25°C	<0,7	Ashes		%	Min Dry Milk Solid		%
Average Brix at 20°C					Cocoa Butter		%
Average Density at 20°C							

Nutritional Facts

Total protein	6	g/100g
Total Carbohydrate	71	
Of which Sugar	62	g/100g
Of which Polyols	0	
Total Fat	18	
Of which Saturated fat	16	g/100g
Of which Trans Fat	0	
Fibres	1,20	g/100g
Sodium	60	mg/100g
Salt	140	mg/100g
Cholesterol	0	mg/100g
Calcium	10	
Iron	0	mg/100g
Potassium	270	
Vitamin D	0	
Energetic Value (Kcal)	473	Kcal/100g
Energetic Value (KJ)	1999	KJ/100g

The Nutritional information is given to the best of our knowledge and belief but cannot be regarded as guaranteed data.
The nutritional data is calculated and has not been analysed. - An empty value means it is not applicable for this product

Microbiological data

	CFU / g	Method
Total plate count	<5000/g	
Yeast	<100/g	
Moulds	<100/g	
Enterobacteriaceae	<10/g	
Coliform	<10/g	
E. Coli	<10/g	
Salmonella	0/25g	
Listeria Monocyt.		

Allergen data (EEC 2003/89 & 2006/142 & 1169/2011)

Cereals with gluten	?	Mustard	-
Crustacean	-	Sesame	-
Fish	-	Sulfites (SO2>10mg/Kg)	-
Soya products	-	Lupine	-
Egg products	-	Molluscs	-
Milk products	+	Azo colours	-
Nuts	?		
Peanuts	-	Present in ingredients	+
Celery	-	Cross contamination possible:	?
		Absent	-
Label	Contains milk - may contain traces of nuts and gluten.		

Other information

Custom tariff code:	21069098	Kosher:	on demand	Vegetarian:	
GMO free:	Yes	EC 1829/2003 & 1830/2003	Halal:	on demand	Vegans:
Product Line certification:	HACCP	Heavy metals & Contaminants:	conform to EC 1881/2006 and amendments		
Claim:					