



NEW

Dessert Mousses - no added sugar

Your benefits

- Dessert options for your guests who care about their sugar and carbohydrate intake
- one step preparation: add 1 pouch of product to 1 quart of milk - whip in a electric mixer for 5 minutes - refrigerate, done!
- cost effective, preparation with MILK not heavy cream
- volume triples while whipping, 1 pouch yields 25 servings
- enrich and refine (with alcohol, fresh fruits, fruit purées, chocolate chunks etc.) to create your own signature mousse

Art. no. **820 (868206) Chocolate Mousse - no added sugar**
 825 (868106) Vanilla Mousse - no added sugar

Packaging colored aluminium pouch (9,2 oz Chocolate / 5,8 oz Vanilla)

Carton contains 6 pouches

For additional information and/or recipes please contact our
 HACO Corporate Chef Klaus Mueller: chef.klaus@haco.ch

For a distributor in your area please check: www.scff.com



Swiss American Imports, LLC