

AIMIA FOODS	Product Design & Development: Execution Phase	Issue No: 1
		Issue Date: 10.06.2022
PD009	Product Information/Specification Sheet	Page: 1 of 3

Issued By: J. Hammond	Issue Date: 19.07.2022 – Issue: 2
------------------------------	--

Product Information Sheets

AIMIA FOODS	Mixed Berry Moosebreak	AIMIA FOODS
------------------------	-------------------------------	------------------------

Legal Product Description:	Mixed Berry Flavoured Mousse Dessert Mix		
Product Code:	MB450		
Pack Size & Dimensions:	10 x 450g		
Ingredients List:	<p>Skimmed MILK powder, sugar, dried glucose syrup, palm oil, emulsifiers (E471, E472b, E472e, E450iii), stabilisers (E407, E340ii), MILK proteins, natural colours (E162, E163), natural flavouring, calcium carbonate, anti-caking agent (E551),</p> <p>Allergy Advice For allergens, see ingredients in CAPITALS.</p>		
Nutritional Information: Typical Values		Per 100g as Sold	Per 110ml Serving
	Energy – kJ	1815	273
	Energy - kcals	431	65
	Fat, g	12.6	1.9
	of which saturates, g	10.5	1.6
	Carbohydrate, g	62.4	9.4
	of which sugars, g	53.0	8.0
	Fibre, g	0.5	0.1
	Protein, g	16.7	2.5
Salt, g	1.4	0.21	
	Calcium, mg	802	120 (15% NRV*) *Nutrient Reference Value

Shelf Life: Unopened	12 months from date of manufacture
Shelf Life: Opened	N/A

This product complies with the Food Safety Act 1990, and all other current relevant EU and UK legislation

AIMIA FOODS	Product Design & Development: Execution Phase	Issue No: 1
		Issue Date: 10.06.2022
PD009	Product Information/Specification Sheet	Page: 2 of 3

Storage Instructions:	Store in a cool, dry place away from direct sunlight and strong odours
Usage Rate:	15g powder + 35ml cold water = 1 x 110ml serving 150g powder + 350ml cold water = 10 x 110ml servings 300g powder + 700ml cold water = 20 x 110ml servings 450g powder + 1050ml cold water = 30 x 110ml servings
Yield Information:	1 x 450g bag = 30 portions / 10 x 450g case = 300 portions
Usage Instructions:	To make mousse, pour the required quantity of cold water into a large bowl, add the required quantity of mousse mix and whisk on high speed for approximately 5 minutes until light and fluffy. Mousse can be served ambient – leave to stand for 1 hour before serving and use within 4 hours. For best results and a firmer set mousse serve chilled - refrigerate for 1 hour before serving and use within 24 hours.

Allergen Information Product Contains:	Yes/No	Dietary Needs Suitable for:	Yes/No
Cereals containing gluten	No	Vegetarians	Yes
Soybean and soybean products	No	Vegans	No
Milk and milk products	Yes	Sufferers of Lactose Intolerance	No
Crustacean and crustacean products	No	Coeliacs	Yes
Molluscs and mollusc products	No	Diabetics (As part of a balanced diet)	Yes
Fish and fish products	No		
Eggs and egg products	No		
Celery and celery products	No		
Mustard and mustard products	No		
Sesame seeds and products	No		
Peanuts and peanut products	No		
Nuts and nut products	No		
Lupin (Lupine) and lupin products	No		
Sulphites in concentration of more than 10mg/Kg	No		

Product Contains:	Yes/No	Details
Genetically Modified Ingredients	No	
Artificial Antioxidants	No	
Artificial Colours	No	
Artificial Preservatives	No	
Flavour Enhancers	No	
Sweeteners	No	
Hydrogenated Vegetable Oil	No	
Added Sugar	Yes	Sugars and dried glucose syrup

This product complies with the Food Safety Act 1990, and all other current relevant EU and UK legislation

AIMIA FOODS	Product Design & Development: Execution Phase	Issue No: 1
		Issue Date: 10.06.2022
PD009	Product Information/Specification Sheet	Page: 3 of 3

Product Highlights/ USP's:	✓	Easy to prepare – just add water & whisk
	✓	Light & fluffy texture
	✓	Serve ambient or chilled
	✓	Contains natural flavouring & colour
	✓	Source of protein
	✓	Source of calcium
	✓	Low sodium
	✓	Only 1.9g fat per portion

This product complies with the Food Safety Act 1990, and all other current relevant EU and UK legislation