

SUPERMOUSSES

Our wide range of Supermousses will allow you to create more natural semifreddoes and bavaroises, with fruit pieces and unique colour and taste. This range allows to characterize diverse neutral bases in colour and taste, guarantees stability, consistency and security, and supports freezing.

Usage: Add Supermousse to refrigerated vegetable cream (verify quantities in the table) and whip during 30 seconds to 1 minute, to obtain a Supermousse with a strong texture and intense taste.

SUPERMOUSSE	PIECES	USAGE (DILUTION)		FORMAT (KG)
		MOUSSE	BAVAROISE	
PASSION FRUIT	(SEEDS)	35%	20%	1,3
ORANGE	(FILAMENTS)	35%	20%	1,3
WILD FRUITS	✓	35%	20%	1,3
MANGO	✓	35%	20%	1,3
PINEAPPLE	✓	35%	20%	1,3
RASPBERRY	✓	35%	20%	1,3
BLUEBERRY	✓	35%	20%	1,3
STRAWBERRY	✓	35%	20%	1,3
CHOCOLATE		50%	30%	1,5
COFFEE		35%	20%	1,3
TIRAMISU		35%	20%	1,3
NEUTRAL		35%	20%	1,3

Shelf-life until 12 months.

Stock products, no minimum order quantity.

YOUR TAILOR-MADE SUPERMOUSSE FROM 150 KG

Are you looking for a different flavour, or a Supermousse with even more fruit perception?

We develop tailor-made Supermousses, in an agile way, for minimum orders of **only 150 kg**.

BRCS

Food Safety

CERTIFICATED



Decorgel develops Supermousses according to the following allegations



Decorgel