



Product Information Sheet

Product Code

292125

Product Type

Individual

Product Name

Strawberry Mousse

Weight

65g

Nutrition (as consumed)

| | Quantity Units (per 100g) | Quantity Units (per portion) |
|-----------------|---------------------------|------------------------------|
| Energy (kj) | 548kj | 356kj |
| Energy (kcal) | 133kcal | 86kcal |
| Fat | 5.7g | 3.7g |
| Saturated | 4.9g | 3.2g |
| Monounsaturated | 0.5g | 0.3g |
| Polyunsaturated | 0.3g | 0.2g |
| Carbohydrate | 6.9g | 4.5g |
| of which sugars | 6.9g | 4.5g |
| Fibre | 20g | 13g |
| Protein | 3.6g | 2.3g |
| Sodium | 48mg | 31mg |
| Salt equivalent | 0.12g | 0.08g |
| Potassium | 158mg | 103mg |

Ingredient Declaration

water, oligofructose, chicory root fibre, whey (**milk**) proteins, coconut fat, skimmed **milk** powder, emulsifier (lactic acid esters of mono- and diglycerides of fatty acids), gelling agents (pectin, sodium alginate), lemon juice from concentrate, colours (beetroot red, carrot concentrate), natural strawberry flavouring, sweetener (steviol glycosides from Stevia).

Warnings:

⚠ May contain nuts.

| Diet Coding | | Made Without | | Free From | |
|-------------------|---|-------------------------|---|------------------------------------|---|
| 1 of 5 a Day | | Alcohol | ✓ | Alcohol | |
| Energy Dense | | Beef | ✓ | Beef | |
| Gluten Free | ✓ | Celery | ✓ | Celery | |
| Low Fat | | Cheese | ✓ | Cheese | |
| Low Salt | ✓ | Crustacean | ✓ | Crustacean | |
| Vegetarian | ✓ | Egg & Egg Derivatives | ✓ | Egg & egg derivatives | |
| Low Saturated Fat | | Fish | ✓ | Fish | |
| Healthier Choice | | Garlic | ✓ | Garlic | |
| Vegan | | Lupin | ✓ | Gluten | ✓ |
| Soft | | Milk & Milk Derivatives | | Milk & milk derivatives | |
| Reduced Sugars | | Mollusc | ✓ | Mollusc | |
| Low Sugars | | Mushroom | ✓ | Mushroom | |
| 2 of 5 a Day | | Mustard | ✓ | Mustard | |
| 3 of 5 a Day | | Nuts | ✓ | Nuts | |
| Reducing | | Onion | ✓ | Onion | |
| High Protein | | Peanut | ✓ | Peanuts | |
| Easy Chew | ✓ | Sesame | ✓ | Soya | |
| Free From Milk | | Soya | ✓ | Sulphur dioxide/sulphites >10mg/kg | ✓ |
| SourceFibre | | Tomato | ✓ | Tomato | |
| SourceOfProtein | | Yeast | ✓ | Yeast | |
| | | Almond | ✓ | | |
| | | Brazil | ✓ | | |
| | | Cashew | ✓ | | |
| | | Hazlenut | ✓ | | |
| | | Macadamia | ✓ | | |
| | | Pecan | ✓ | | |
| | | Pistachio | ✓ | | |
| | | Queensland | ✓ | | |
| | | Walnut | ✓ | | |
| | | Wheat | | | |
| | | Rye | | | |
| | | Barley | | | |
| | | Oats | | | |

Cooking Guidelines (all ovens may vary)

Leave in packaging and defrost for 3 hours in a refrigerator at 5°C. Once defrosted keep refrigerated and consume within 48 hours.

Store at -18°C, do not refreeze once thawed

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