

PG7005GA

GASTRONOMIA

# Vegan Dark Chocolate Mousse Pastry

## Bag – 500g

### Vegan dark chocolate mousse ready-to-use piping bag

High-quality professional pastry cream, full-flavoured and vegan, ready to use for filling tart shells, pastries, mini cones, cream puffs and éclairs, or verrines. Also perfect for decorating desserts or pastries.



#### INGREDIENTS / DETAILS

**SHELF LIFE** 18 months (frozen)  
After thawing : 4 days between  
32°F and 39°F (between 0°C et  
4°C).

**ORIGIN** Belgium

**FROZEN** 0°F / -18°C

**GTIN** 00841161000283

Contains: soy.  
Hahal certified.

Vegan  
Gluten-free  
No preservatives

#### FORMAT

- 6 units / case
- 195 cases / pallet

#### How to use

- Thaw in the refrigerator for 4 to 6 hours at a maximum temperature of 45°F / 7°C.
- Then allow to stand for 30 minutes at ambient temperature (approx. 70°F / 20°C).



## Key benefits

Food service  
top quality

Smooth and  
consistent texture



Time saving

Effective, no waste