

GALLIMOUSSE LM1

Food foaming agent, for the manufacture of aerated dessert type foam

DESCRIPTION

white powder, odorless.

Composition

Hydrogenated vegetable fat, glucose syrup, emulsifier E472b, milk proteins.

Properties

Easily soluble in water or milk. Is easily dispersed in the powdery mixtures.

USES

Refrigerated or frozen aerated desserts, fruit or chocolate mousses, desserts with a soft center and decor.

Assays

Aerated desserts	60 - 100 g / L of milk
Powdered desserts	20 to 35% of the mix to be reconstituted in 250 ml of milk

Instructions

- Mix GALLIMOUSSE with powdered products before rehydration
- Fit the mixer for 3 minutes

Recipe GALLIMOUSSE LM1

Airy CREAM	Soft texture	Firm texture
GALLIMOUSSE LM1	22,0 g	28,0 g
Sugar	10,0 g	10,0 g
Stabilizing Sodium carrageenan (E407)	0	0,5 g
Xanthane Gum (E415)	0	ou 0,16 g
Aroma	sufficiency	
Colouring	sufficiency	
Refrigerated milk	125 ml	

Modus operandi

- Mix powders
- Pour powders in milk, with the whisk for 2 to 4 minutes
- Make Individual portions and refrigerate

MOUSSE	Chocolat mousse	Soft texture	Firm texture
GALLIMOUSSE LM1	30,0 g	15,0 g	25,0 g
Sucre	48,0 g	38,0 g	38,0 g
SNOWFLAKE 12616	4,0 g	6,0 g	4,0 g
Skimmed milk powder	10,0 g	0	0
Cocoa powder 10/12	12,0 g	0	0
Stabilizing Sodium carrageenan (E407)	0	1,0 g	1,0 g
Xanthane Gum (E415)	0	0,4 g	0,4 g
Aroma and et colouring	sufficiency		
Refrigerated milk	250 ml		

Modus operandi

- Mix powders
- Pour powders in milk, with the whisk for 2 to 4 minutes
- Make Individual portions and refrigerate

FROZEN DESSERT

GALLIMOUSSE LM1	20,0 g
Skimmed milk powder	8,0 g
Sugar	58,1 g
Stabilizer: Carrageenan / locust bean	0,7 g
Locust bean / Xanthane Gum	0,2 g
Salt	
Refrigerated milk	250 ml

Modus operandi

- Mix powders
- Pour powders in milk, with the whisk for 2 to 4 minutes
- Make and freeze individual portions

CREAM DECOR AND FODDER

GALLIMOUSSE LM1	60,0 g
Sugar	53,5 g
Skimmed milk powder	30,0 g
Pregelatinized and Modified Starch	5,0 g
Xanthane Gum (E415)	1,0 g
Sodium carrageenan (E407)	0,5 g
Refrigerated water	250 ml

Modus operandi

- Mix powders
- Pour in the milk, stirring with a whisk for 2 to 4 minutes

SPECIFICATIONS

Chemical characteristics

Water content	< 3,0 %
Fat	57 - 62 %
Protein (Nx6,25)	8 - 10 %

Microbiological characteristics

Total plate count	≤ 3000 UFC / g
Yeasts / moulds	≤ 100 UFC / g
Salmonella	0/50g

PACKAGING AND STORAGE

- Packaging : 1 KG net plastic tin – 25 KG net bag
Storage conditions Store in a cool (10-30°) and dry place in its original packaging
Shelf life : 2 years minimum, in the original closed packaging.

ARTICLE CODE 1 KG ⇒ 723A - 25 KG ⇒ 722F

This specification is correct at the time of issue, but may be subject to alteration. The information herein is to our best knowledge true and accurate, but all recommendation or suggestions are made without guarantee.

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