



Mousse

... naturally fluffy!





Mousse Preparations

Consumers love the smooth, silky and airy consistency of finely sieved fruits without seeds or fruit fibers. The fine fruit foam is the natural upgrade to offer incomparable concepts for consumers to treat themselves.



Product Portfolio:

- Preparation for aerating, extra fine consistency
- Variable fruit content
- Stable consistency during shelf life
- From classic to trendy creations
- Also with Warm Flavors possible



Application Benefits:

- Variety and visibility
- Pure indulgence due to soft and airy texture
- Unique mouthfeel for customer experience
- Individual recipes, tailored to your application
- Many dietary needs possible:
 - Vegan, Gluten-free, Lactose-free
 - Organic, Kosher



Applications:

- Dairy & Dairy Alternatives:
 - Yogurt (spoonable)
 - Fresh Cheese
 - Desserts



Customer Benefits:

- Outstanding application expertise
- Ready-to-market solutions
- Quick customized development
- Broad portfolio & agile approach to innovations
- Support of customer trials
- In pergals (10 to 20 kg), Bag in Box (220 kg) or containers (200 to 1,000 kg)



Best-Sellers & Innovations:

- Cassis
- Strawberry
- Raspberry
- Black Currant
- Kiwi
- Mango
- Peach
- Lemon-Lime

