



# Gelatin-free Instant Mousse

With GPI 1136



## Guide

When you need to create a gelatin-free instant powder mix for mousse, while still having a rich velvety texture that holds well and melts in your mouth,

**GPI is here to create your solution and guide you forward.**

## Perform

With our deep knowledge in functional hydrocolloid blends, we developed **GPI 1136** to replace the functionality of gelatin and stabilize the foam structure in instant mousse. GPI 1136 increases viscosity of the mousse, helping it hold air, structure, and stiff peaks. It is also designed to create a clean but rich mouthfeel; enhancing flavor release and creaminess.

**GPI understands your product's journey from formulation to processing.**

## Inspire

Use GPI 1136 in chocolate mousse, tiramisu, layered mousse cakes, and trifles!

**GPI is your hydrocolloid solutions provider for new product development and optimization. See our contact details at the end of the recipe.**

### INGREDIENTS

#### Gelatin-free Instant Mousse

500g	Heavy Cream (35% fat)	76.92%
75g	Water	11.54%
<b>31.50g</b>	<b>GPI 1136</b>	<b>4.85%</b>
25.50g	Sugar	3.92%
9.75g	Skim Milk Powder	1.5%
8.25g	Icing Sugar	1.27%
<b>650g</b>	<b>Total</b>	<b>100%</b>



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## PROCEDURE

### Mixing:

- Pre-mix **GPI 1136** and all dry ingredients together.
- Add the water in a stand up mixer with a whisk attachment.
- While whisking at medium speed, slowly add the dry mix. Continue until mixture is smooth. Scrape the sides as needed.
- Once the mixture is homogenous, add the heavy cream.
- Whisk for approximately 2 minutes or until soft peaks are formed.
- Transfer mousse into desired containers and store at 2° - 4°C.

## NUTRITIONAL FACTS

10 servings per recipe

**Serving size 65g**

Amount per serving

**Calories**

**189**

**% Daily Value\***

<b>Total Fat</b> 18.6g	<b>24%</b>
Saturated Fat 11.5g	<b>58%</b>
Trans Fat 0g	

**Cholesterol** 69mg **23%**

**Sodium** 25mg **1%**

**Total Carbohydrate** 5.3g **2%**

Dietary Fiber 0g **0%**

Total Sugars 3.9g	<b>8%</b>
Includes 3.3g Added Sugars	

**Protein** 1.4g

Vitamin D 29mcg **146%**

Calcium 45mg **3%**

Iron 0.3mg **0%**

Potassium 55mg **1%**

\*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

## ALLERGEN INFORMATION

CONTAINS: Dairy

GPI Global Inc. is a BRCS, HACCP and GMP certified company.



Food Safety

**CERTIFICATED**

Looking for inspiration?

Contact: [GPI@gpiglobal.com](mailto:GPI@gpiglobal.com)