

ABSTRACT

Process for the manufacture of food mousses, mousse obtained by this process, composition for the manufacture of this mousse, and process for the manufacture of this composition.

The invention relates to a process for the manufacture of food mousses such as fruit mousses, based on purée, gelatin and cream.

The purée is mixed with a composition consisting of gelatin containing a finely dispersed filler, a composition mainly consisting of a mixture of gelatin and emulsifier is incorporated into the mixture thus obtained, and the composition thus obtained, to which a cream-based composition has been added, is treated in a beater, which makes it possible to obtain the food mousse directly.

The invention also relates to the food mousse obtained by this process, as well as to a composition for producing the mousse, and to a process for the manufacture of this composition.

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