



ACTIWHITE

OVERVIEW

Actiwhite is a powdered product, manufactured from treated fresh hen egg white, for the production of top quality meringues.

In Actiwhite, the moisture attracting protein has been eliminated, therefore helping to ensure that the end product:

- Eats crisp and dry.
- Remains snowy white in colour.
- Is easy to cut and handle without breakage.

USAGE

See recipe.

INGREDIENTS

Egg Albumin Powder, Sugar, Stabilisers (E466, E412), Acidity Regulator (E330)

PACKAGING

Code	Size	Type	Palletisation
311010	2 KG	Lined pail	50

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,486.00
Energy (Kcal)	350.00
Fat (g)	0.02
Fat (of which saturates)(g)	0.01
Carbohydrate (g)	40.22
Carbohydrate (of which sugars)(g)	40.22
Protein (g)	45.17
Fibre (g)	4.22
Salt (g)	0.84

METHOD

Group 1	
Ingredient	KG
Actiwhite	0.100
Water	1.000
Sugar	2.000
Total Weight: 3.100	

DESCRIPTION

1. Dissolve Actiwhite in the water and allow to soak for 5-10 minutes. 2. For a light meringue, add half the quantity of sugar, whip on top speed to full volume and fold in the remaining sugar. 3. For a slightly heavier meringue, whip the entire quantity of sugar together with the Actiwhite solution. 4. Dry the meringues at low temperature, approximately 100°C-120°C (210°F-250°F).

ADDITIONAL INFORMATION

All information and recommendations are based on tests and research believed to be reliable. No guarantee of their accuracy is made however. Since the manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers all recommendations are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has the authority to waive or change the above provisions, but our technical staff is available to assist purchasers in adapting the fore mentioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence.



STORAGE

Cool and dry conditions



SHELF LIFE

360 days



TYPE

Powder



ALLERGENS

Egg



CATEGORY

Confectionery Mixes,
Meringue Mixes



INGREDIENT FEATURES

Vegetarian



FINISHED PRODUCT

Dessert, Sweet Good



BRANDS

Actiwhite