

### 311010/311050 ACTIWHITE

### **TYPE**

A high-class meringue powder prepared from dried hen albumin for the production of all types of meringue and royal icing.

### **USAGE**

2.000kg Sugar 1.000kg Water 0.100kg Actiwhite

Dissolve Actiwhite in water and allow to soak for 5-10 mins For a light meringue add half the sugar

Whip on high speed to full volume and fold in remaining sugar

For a slightly heavier meringue whip all sugar with Actiwhite solution

Dry meringues at low temp approx. 100-120C

COMPOSITION	%	Country of Origin
Egg Albumin Powder	50-55	The UK, France, Denmark,
_88		Germany, Ireland, Italy,
		Austria, Belgium, Cyprus,
		Czech Republic, Estonia,
		Finland, Greece, Luxembourg,
		Poland, Slovenia, Hungary,
		Latvia, Malta, Portugal, Spain,
		Lithuania, Netherlands,
		Slovakia, Sweden, Romania,
		Bulgaria, Croatia
Sugar	35-40	The UK, South Africa, Brazil,
		Netherlands, Argentina,
		Malawi, Zambia, Belize, Costa
		Rica, El Salvador, Fiji,
		Guadeloupe, Guatemala,
		Guyana, Honduras, Jamaica,
		Mauritius, Mozambique,
		Nicaragua, Reunion, Swaziland
Stabilisers: E466 Sodium	5-10	France, China, India
Carboxymethylcellulose,		
E412 Guar Gum		
Acidity Regulator: E330	1-5	China, Colombia
Citric Acid		

**Ingredient Declaration:** Egg Albumin Powder, Sugar, Stabilisers (E466 Sodium Carboxymethylcellulose, E412 Guar Gum), Acidity Regulator (E330 Citric Acid).

# **PACKAGING**

311010: 2kg net in food grade polythene sachet in cardboard carton

311050: 5x2kg net in food grade polythene sachets in cardboard carton

### SHELF LIFE AND STORAGE

365 days ambient (5-25°C), cool and dry conditions

## **NUTRITIONAL INFORMATION/100g**

Energy	1486 kJ / 350 kcal
Fat	0.02 g
(of which saturates)	0.01 g
Available Carbohydrate	40.34 g
(of which sugars)	40.34 g
Protein	45.05 g
Fibre	4.24 g
Salt	0.84 g

### MICROBIOLOGICAL TARGETS

C. perfringens	<10 cfu/g
B. cereus	<100 cfu/g
E. coli	<10 cfu/g
Salmonella	Absent in 25g
Staphylococcus	<20 cfu/g
Yeast & Moulds	<1000 cfu/g

#### FOOD INTOLERANCE DATA

	Present in	Present on	Present
	Formulation	Line	on Site
Peanuts	No	No	No
Tree Nuts	No	No	No
Sesame Seeds	No	No	No
Milk (Including lactose)	No	Yes	Yes
Eggs	Yes	Yes	Yes
Fish	No	No	No
Crustaceans & Shellfish	No	No	No
Soya	No	Yes	Yes
Cereals containing Gluten	No	Yes	Yes
Celery	No	No	No
Mustard	No	No	No
Lupin	No	No	No
Sulphur dioxide and sulphites >10mg/kg	No	No	No
GM labelling		No	
required			
Suitable for	Suitable for vegetarians		
Vegans & Vegetarians	Not suitable for vegans		

Regulation (EC) No. 1272/2008 CLP: Not Classified

Version: 21	Issued By:	Date:	Checked		
	SW	23/01/2024	By:sw		
Reason for new version: Updated RSPO number on spec					

While Bakels endeavour to ensure that all information and recommendations for the application of Bakels products are accurate and based on reliable tests and research we do not guarantee performance as we have no direct control over distribution storage or use by purchasers. We warrant that we have exercised due diligence to ensure our products comply with all relevant UK regulation with regard to permitted and ingredients in force at the time of production. These regulations are subject to change and customers should satisfy themselves that at the time of use the products continue to comply with current regulations. Customers should ensure that the ingredients are permitted in the application in which the customer intends to use them. Non UK customers or UK customers exporting the products produced from then should ensure that the ingredients and their intended use comply with local regulations. All recommendations and sales are made on the basis that Bakels or their agents will not be held liable for damages resulting from the use of these products. No representative of Bakels has any authority to waive or change the above provision. Nothing contained here shall imply a recommendation to infringe on patents now or hereafter in existence.

Telephone (Sales) 01869 247098 Fax 01869 242979
Telephone (Sales) 01869 322440 Fax (Sales) 01869 369660
bakels@bakels.com