



## ACTIWHITE® MERINGUE MIX

### OVERVIEW

Actiwhite® Meringue Mix 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.

Why not serve with the selection of premium [fruit fillings](#).

### USAGE

See recipe.

### INGREDIENTS

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

## PACKAGING

Code	Size	Type	Palletisation
311010	2kg	Lined carton	N/A
311050	5 x 2kg	Lined carton	72

## NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,486.00
Energy (Kcal)	350.00
Fat (g)	0.02
Fat (of which saturates)(g)	0.01
Available Carbohydrate (g)	40.34
Carbohydrate (of which sugars)(g)	40.34
Protein (g)	45.05
Fibre (g)	4.24
Salt (g)	0.84

## METHOD

Group 1	
Ingredient	KG
Actiwhite® Meringue Mix	0.100
Water	1.000
Sugar	2.000
<b>Total Weight: 3.100</b>	

## DESCRIPTION

1. Dissolve Actiwhite in the water and allow to soak for 5-10 minutes. 2. For a light meringue, add half the sugar, whip on high 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.

## 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 Ingredients,  
Meringue Mixes



#### INGREDIENT FEATURES

Vegetarian



#### FINISHED PRODUCT

Dessert, Meringue, Sweet  
Good



#### BRANDS

Actiwhite®