

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

Full recipes available on request.

COMPOSITION	%	Country of Origin
Egg Albumin Powder	50-55	The UK, France,
		Denmark, 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,
	= 10	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 lined plastic pail with lid 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

486 kJ / 350 kcal
.02 g
.01 g
0.34 g
0.34 g
5.05 g
.24 g
.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		

FOOD INTOLERANCE DATA

	Present in	Present on Line	Present on Site
	Formulation		
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 &	Not suitable for vegans		
Vegetarians			

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

Version: 17	Issued By:	Date:	Checked By:		
	JH	06/03/2020	SW		
Reason for new version: 311050 pack size change from 10kg bag to 5x2Kg sachets. Removal of "A" from code. Additional countries of origin for sugar.					

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