

# 311045 Vegan Actiwhite Meringue Mix

#### **TYPE**

A powdered product for the production of vegan top quality meringues.

### **USAGE**

110 Vegan Meringue Conc. 300g Water 368g (1) Caster Sugar

368g (2) Caster sugar

Whisk Meringue Conc. & Water on high speed for 5 mins.. Add  $1^{st}$  amount of sugar & mix further 2 mins high. Add 2nd amount of sugar & mix further 1 min high.

Pipe into desired shapes on silicone paper.

Bake 30 mins @ 90C Deck or 85C Rack oven. Bottom heat 1, top 3. After bake time, turn oven off & leave overnight in oven to dry out.

COMPOSITION	%	Country of Origin
Sugar	90-95	The UK, South Africa,
		Brazil, Argentina, Malawi,
		Zambia, Belize, Costa Rica,
		El Salvador, Fiji,
		Guadeloupe, Guatemala,
		Guyana, Honduras,
		Jamaica, Mozambique,
		Nicaragua, Reunion,
		Swaziland
Stabiliser: E464	5-10	France, United States,
Hydroxypropyl		Norway
Methyl cellulose		
Carrier: E170	trace	The UK
Calcium Carbonate		
Natural Flavouring	trace	The UK, France, United
		States, Germany, Austria,
		Spain, China
Maize Starch	trace	Germany, Italy, Spain,

**Ingredient Declaration:** Sugar, Stabiliser (E464 Hydroxypropyl Methyl cellulose), Natural Flavouring, Maize Starch.

Netherlands

## **NUTRITIONAL INFORMATION/100g**

Energy 1599 kJ / 377 kcal 0.00 gFat (Of which saturates) 0.00 gAvailable Carbohydrate 81.65 g (Of which sugars) 90.04 g Protein 0.00 gFibre 8.45 gSalt 0.01 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	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	No	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	Yes		
Vegans &			
Vegetarians			

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

Version:1	Issued By: SW	<b>Date:</b> 21/12/2021	Checked By: GS		
Reason for new version: new product					

### **PACKAGING**

2kg net in a food grade plastic pail

#### SHELF LIFE AND STORAGE

365 days, cool and dry conditions

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