



# ACTIWHITE

## OVERVIEW

Egg white mix for meringues, slices and royal icing.

Manufactured from specially treated, fresh egg whites which improves the whipping quality of egg whites, resulting in fast whipping to full volume.

## INGREDIENTS

Egg Albumen Powder, Sugar, Vegetable gums (412, 466), Acidity regulator (330)

## PACKAGING

Code	Size	Type	Palletisation
311002	2 KG	Pail	

## NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,510.00
Protein (g)	42.30
Fat- Total g	0.00
Fat - Saturated g	0.00
Carbohydrate (g)	44.00
Carbohydrate-Sugars g	41.10
Dietary Fibre g	4.20
Sodium mg	922.00

## METHOD

Group 1	
Ingredient	KG
Actiwhite	0.050
Water (cold)	0.500
	<b>Total Weight: 0.550</b>
Group 2	
Ingredient	KG
Sugar	0.800
	<b>Total Weight: 0.800</b>
Group 3	
Ingredient	KG
Sugar	0.400
	<b>Total Weight: 0.400</b>

## DESCRIPTION

Cold Meringues 1. Soak ACTIWHITE in water for 20 minutes. 2. Whip Group 1 on high speed to  $\frac{3}{4}$  volume (approx.) 3 minutes in a 20-quart bowl. 3. Add Group 2 in a steady stream and whisk till full volume. 4. Add Group 3 in a steady stream and whisk until evenly dispersed. 5. Oven temperature 100°C. Notes: ACTIWHITE may be used in most recipes which call for egg white and for this purpose should be used at the rate of 60 g per 500 ml of cold water. Whilst ACTIWHITE is traditionally looked upon as a product for meringue-type goods and Royal Icing, it can form the basis of many interesting slice recipes.



### STORAGE

Store below 25°C in clean, dry conditions and protected from direct sunlight.



### SHELF LIFE

273 days



### TYPE

Pail



### ALLERGENS

Egg, May be present due to shared equipment: gluten, milk, soy and sulphites



### CATEGORY

Meringue and Mallow Mixes



### FINISHED PRODUCT

Icings