



# **ACTIWHITE**

### **OVERVIEW**

Pale yellow free flowing powder of a fine particle size.

### **INTENDED USE/ABUSE:**

- ACTIWHITE is made from fresh egg albumen which has been specially treated so that moisture attracting proteins have been denatured.
- · ACTIWHITE has superior stability to fresh egg white which makes it ideal for use in meringues and royal icing.
- Not suitable for consumer suffering with Egg related allergies.
- Damaged packaging can result in product contamination. Prevent exposure to air, or strong vapour to maintain organoleptic and sensory properties of the product.

### **USAGE**

1 part ACTIWHITE to 10 parts water.

## **INGREDIENTS**

Dried Egg Albumen, Sucrose, Thickeners (E466, E412), Acidity Regulator (E330)

## **PACKAGING**

Code	Size	Туре	Palletisat <mark>ion</mark>
31101	1 KG	Plastic Bucket	



### NUTRITIONAL INFORMATION

Туре	Value
Energy (kj)	1,438.00
Protein (g)	43.10
Carbohydrates (g)	44.00
Sugars (g)	38.00
Total Dietary Fibre (g)	0.00
Total Fat (g)	0.20
Mono-unsaturated fat (g)	0.10
Poly-unsaturated fat (g)	0.00
Ash (g)	0.00
Sodium (g)	811.60

### **METHOD**

 Group 1
 KG

 Ingredient
 KG

 Actiwhite
 0.100

 Water (Luke Warm)
 1.000

 Castor Sugar
 2.000

 Total Weight: 3.100

### **DESCRIPTION**

Place water and Actiwhite into a mixing bowl. Mix thoroughly to disperse. Leave to stand for ±10 minutes. Add sugar, whisk ±7 minutes on fast speed until maximum volume is obtained. Pipe as required onto SILICONE RELEASE PAPER. Dry out at 110°C for ±3 hours or in a cooling oven overnight. For Royal icing use 65 grams Actiwhite per 500 grams of water.

### 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.



SHELF LIFE

Ã∕Ó TYPE



Cool and dry conditions

365 days

Powder

Egg



Egg Powders and Albumen



Halaal and Kosher certified