



ACTIWHITE

OVERVIEW

A powdered mix manufactured of egg albumen. Time-saving product to make top quality meringues.

USAGE

Dissolve the powder in the water. Let the mixture stand for 5-10 minutes. Add 1/3 of the sugar and whisk to full volume. Then add the rest of the sugar gently. Dry in the oven for approx. 100-125 ° C.

PACKAGING

Code	Size	Type	Palletisation
	8 kg	Bag	
	15 kg	Carton	
	25 kg	Bag	

**STORAGE**

Well sealed and not above normal room temperature (Max 25 ° C and max 65% humidity)

**SHELF LIFE**

730 days

**TYPE**

Powder

**ALLERGENS**

Egg

**CATEGORY**

Dessert mixes, Milk powder & egg products

**FINISHED PRODUCT**

Confectionery, Dessert, Meringue

**BRANDS**

Bakels