



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