



ACTIWHITE

OVERVIEW

ACTIWHITE is a well-known quality product for meringues and royal icing. However ACTIWHITE is a very versatile product and can be used in a range of lines including meringue toppings, macaroons, slices and Pavlovas. In this set we have included several recipe suggestions but this is only part of the possible varieties. Other ingredients can be substituted into these recipes and the only limit is your imagination. The slice recipes in this recipe set produce chewy type slices, which are generally very popular. These are baked on a sweet pastry base so the ingredient costs are very reasonable. ACTIWHITE is very convenient to use and can be stored under dry conditions for at least 6 months. Whipping properties are excellent resulting in fast whipping to high volume. The meringues are crisp and keeping qualities are excellent. We recommend ACTIWHITE for economy. There are no eggs to separate so labour is saved and there are no yolks left over to use up in other recipes. Remember a little ACTIWHITE goes a long way.

USAGE

To replace egg whites soak 50g Actiwhite in 500g cold water for 10-12 minutes.

INGREDIENTS

Sugar, Egg White Powder, Stabiliser (466, 412), Maize Starch, Acidity Regulator (330)

PACKAGING

Code

3110-10

Size

Type

Plastic Bag

Palletisation



STORAGE

Cool, Dry & Dark Conditions



SHELF LIFE

12 Months (365) days



TYPE

Powder



ALLERGENS

Egg



CATEGORY

Desserts & Patisserie, Meringue & Marshmallow



INGREDIENT FEATURES

Halal