

Product Specification

Thursday, 9 May 2024

Desserts and Patisserie - Meringue and Marshmallow

11/23-H

Product Name:	ACTIWHITE
Product Code:	3110
Description:	Powdered, activated hen egg white (albumen).
Function:	To replace fresh or frozen egg whites.
Usage:	To replace egg whites soak 50g Actiwhite in 500g cold water for 10-12 minutes.
Ingredient Listing:	Sugar, Egg White Powder, Stabiliser (466, 412), Maize Starch, Acidity Regulator (330).
Packaging:	3110-10 (plastic bag inside box) 1 kg 13.
Shelf Life & Storage:	Cool, dry and dark conditions up to 12 months
Nutrition Information (per 100g):	Energy - kcal378Energy - kj1580Protein g31.7Fat - Total g0Fat - Saturated g0Carbohydrate - Total g62.9Carbohydrate - Sugar g56.8Dietary Fibre g4.2Sodium mg730Egg
GMO Status:	Does not require any GM label statement under Standard 1.5.2 of the ANZFA regulations.
General:	This product shall at the time of delivery conform in every respect to the provisions of the Australia/NZ food standards and regulations made there under. Customers exporting this product or items made using this product should check compliance with the importing country regulations. Product manufactured on plant that handles wheat, soy, milk, egg, tree nut and seed products.