

PRODUCT SPECIFICATIONS

PRODUCT NAME: Meringue Powder

DESCRIPTION: Natural powder blend, with added stabilizers, designed to produce classic meringue. The meringue powder blend can be reconstituted by adding water and sugar. This product is ideal for the preparation of baked Alaska and as a decoration for meringue pies.



USES (RECIPE): To make icing and toppings for cakes and ice cream.

Meringue Express.....8 oz. (225 g.)

Water.....1 qt. (907 g.)

Powdered sugar.....40 oz. (1134 g.)

Mix Meringue base with water. Whip until a soft peak is achieved. At low speed, add the sugar little. Adjust to high speed and continue whipping until peaks have formed and meringue has thickened. Pipe finished meringue as usual. Bake at 215°F for 35 minutes.

INGREDIENT STATEMENT: Sugar, Egg Whites, Food Starch, Vegetable Gums (guar, xanthan), Aluminum Sulfate, Salt, Ascorbic Acid, Natural flavor

PHYSICO-CHEMICAL CHARACTERISTICS AT 20°C:

Properties	Target	Allowance	Units	Analysis Method
Moisture	3.7	+/-	3	Infrared

* The information provided is based upon laboratory testing. Test results may vary depending on testing conditions

ORGANOLEPTIC EVALUATION:

<i>Flavor/Taste</i>	Sweet	Sensoric – Internal Method
<i>Appearance</i>	Very Fine Powder	Sensoric
<i>Powder Color</i>	Light Yellow	Visual

SHELF LIFE & STORAGE: Twelve months under cool, dry conditions. To prevent condensation, do not refrigerate.

LOT CODE EXPLANATION: 180402 = 18 (year 2018); 04 (month of April); 02 (second batch of the month).

COUNTRY OF ORIGIN: Product of USA

CERTIFICATIONS: Kosher Dairy,

GMO STATUS: The above-mentioned product contains one or more Genetically Modified (GM) raw materials.

STUITABLE FOR: Ovo-Vegetarian

MERINGUE POWDER

MICROBIOLOGICAL:

Microbiological Analysis	Minimum	Maximum
Aerobic Plate Count	0	1000
Total Coliforms	0	10
E. Coli	Negative	-
Genius Listeria	Negative	-
Salmonella	Negative	-
Yeasts and Mold	0	0

ALLERGENS:

Column I indicate the allergen that may be present in a product as a result of an addition or by cross-contamination.

Column II indicates the allergens present in other products manufactured with the same equipment but at a different time.

Column III indicates the allergens present in the facility.

Component	Column I <i>Present in the product</i>	Column II <i>Present in other products manufactured on the same line</i>	Column III <i>Present in the same manufacturing facility</i>
Peanuts (including oil)	NO	NO	NO
Tree Nuts	NO	YES	YES
Sesame Seeds	NO	NO	NO
Milk and Milk Products	NO	YES	YES
Eggs	YES	YES	YES
Fish	NO	NO	NO
Shellfish	NO	NO	NO
Soy	NO	YES	YES
Wheat*	YES	YES	YES

*May Contain

NUTRITIONAL:

Nutrition Facts	
Serving size	(100g)
Amount per serving	
Calories	360
	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 200mg	9%
Total Carbohydrate 61g	22%
Dietary Fiber 0g	0%
Total Sugars 49g	
Includes 48g Added Sugars	96%
Protein 26g	
Vitamin D 0mcg (0 IU)	0%
Calcium 29mg	2%
Iron 0mg	0%
Potassium 364mg	8%
*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	
Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4	

100-gram nutritional panel is for powder base only.

(2 Tbsp. / 28.3 grams – FDA recommended serving size for dessert toppings: meringue, frosting and whipped topping)