

Product 11996991 vers. 1 TOP MERINGUE SML
Code: 01070542 TOP MERINGUE 6
State: Approved by RAQ on 08/05/2017

Product description

mix in powder for the realization of the Italian meringue based on selected egg whites with high stabilizing power for decorating cakes flambés and for the realization of mousses, bavarian creams and buttercreams.

Sales name

semifinished product for meringue.

Ingredients

sugar, maltodextrins, **egg white** in powder (7.5%), thickener E401.

The product may contain traces of **cereals containing gluten, soy, milk, nuts and sulphites.**

Physical-chemical analysis

moisture (K.F.) _____ 1 % approx.

Microbiological standards

aerobic plate count (1) _____ 5000 CFU/g max.
yeasts (2) _____ 50 CFU/g max.
molds (2) _____ 50 CFU/g max.
coliforms (3) _____ none detected/g
E.coli (4) _____ none detected/g
salmonella (5) _____ none detected/25 g

- (1) ISO 4833:91
- (2) ISO 7954:87
- (3) ISO 4832:91
- (4) ISO 16649-2:01
- (5) ISO 6579:93

Storage & shelf-life

at least two years in original package in cool (20°C max.), dry storage.

Packaging

6 kg carton containing 6 polythene bags of 1 kg net.

Directions to use

ITALIAN MERINGUE:
TOP MERINGUE 1000 g
Water (room temperature) 500-700 g

Whip the ingredients in the planetary mixer with adequate capacity for 6/7 minutes at high speed until you get a voluminous and compact mixture. Use then the obtained mixture to decorate cakes flambés or to realize mousses, bavarian creams or buttercreams.

MERINGUE FOR COOKING:
Using the same dosages of Italian Meringue, TOP MERINGUE can be employed to obtain

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meringues and spumiglie in the oven ; the whipped product must be baked at 80-100° C for at least 4 hours and however until you get a well-dried product.

MOUSSE:

LILLY (desired taste) 200g
 Water 300 g
 Italian Meringue 300-350 g
 whipped cream 650-700 g

Mix with whisk LILLY and water, incorporate the Italian meringue stirring gently, add then the whipped cream as last ingredient.

Nutritional information

NUTRITIONAL INFORMATION. TYPICAL VALUES PER 100 g
 (OBTAINED BY CALCULATION)

1. Energy_____	390	kcal
	1656	kJ
2. Protein (N*6.25)_____	6	g
3. Carbohydrate_____	91.4	g
of which sugars_____	84.9	g
4. Fat_____	0	g
5. Food fibre_____	0	g
6. Salt_____	0	g

Allergens

IN ACCORDANCE WITH REGULATION (EU) 1169/2011:

Cereals containing gluten and products thereof_____	CC
Crustaceans and products thereof_____	
Eggs and products thereof_____	X (egg white in powder)
Fish and products thereof_____	
Peanuts and products thereof_____	
Soybeans and products thereof:_____	CC
Milk and products thereof (including lactose)_____	CC
Nuts and products thereof_____	CC
Celery and product thereof_____	
Mustard and products thereof_____	
Sesame seeds and products thereof_____	
Sulphur dioxide and sulphites at conc. of more than 10 mg/kg_____	CC
Lupin and products thereof_____	
Molluscs and products thereof_____	

Key: X = present; (ingredient which contains it)

CC = the presence due to cross contamination cannot be excluded.