

## BLANC GALLIA

GENERAL CHARACTERISTICS	
Physical and organoleptic aspects	BLANC GALLIA is made of egg whites selected for their high expansion capacity, pasteurised and spray dried,
Composition	Powdered, dry and pasteurised eggs white, Stabilizer: Xanthan Gum (E415), Foaming agent: Triethyl citrate (E1505)

DESCRIPTION	
Functions/Properties	<p>BLANC GALLIA expands nicely and holds better than beaten fresh egg whites. Added in low quantities to fresh or frozen egg whites, it keeps them from graining. It has coagulation and foaming properties: it is the capacity of holding air bubbles during the beating process. Traces of yolk or oils and fats weaken expansion possibilities.</p> <p>Used in combination with fresh or frozen egg whites, it is recommended to add between 2 and 5% BLANC GALLIA related to the quantity of egg whites used.</p> <ul style="list-style-type: none"> <li>➤ Pour the required quantity of cold water in the pan</li> <li>➤ Turn the beater on at slow speed</li> <li>➤ Sprinkle the required quantity of BLANC GALLIA</li> <li>➤ Increase the speed little by little. Compact beaten eggs are obtained in about 10'.</li> </ul> <p>Ideal beating temperature is around 21°C. It is thus preferable to bring the egg albumin at room temperature before use. Acidity of the media plays a large part in mousse stability (optimum pH is at 5,5)</p>

RECOMMENDED DOSAGES	
APPLICATIONS	RECOMMENDED DOSES
Mousse and soft meringue coating	150 g for 1 litre of water
Macarons and almond biscuits	75 g for 1 litre of water
Confectionery	160 g for 1 litre of water



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REGULATORY LIMITS	
CATEGORIES OF FOODSTUFFS	MAXIMUM QUANTITY
<b>03 Edible ices</b>	Quantum Satis (Group I – Additives)
<b>04 Fruit and vegetables</b>	
<b>04.2.1 Dried fruit and vegetables</b> – E 410, E 412, E 415 E 417 may not be used to produce dehydrated foods intended to rehydrate on ingestion <b>04.2.2 Fruit and vegetables in vinegar, oil, or brine</b> <b>04.2.4.1 Fruit and vegetable preparations excluding compote</b> <b>04.2.5.4 Nut butters and nut spreads</b> <b>04.2.6 Processed potato products</b>	Quantum Satis (Group I – Additives)
<b>04.2.3 Canned or bottled fruit and vegetables</b> – only chestnuts in liquid	Quantum Satis
<b>04.2.5.2 Jam, jellies and marmalades and sweetened chestnut puree as defined by Directive 2001/113/EC</b> <b>04.2.5.3 Other similar fruit or vegetable spreads</b>	250 g of Blanc Gallia / Kg of Finish Product // 10 000 mg of xanthane Gum E 415 / kg of Finish Product - Maximum individually or in combination with E 400-404, E 406, E 407, E 410, E 412, E 415 and E 418
<b>05 Confectionery</b>	
<b>05.1 Cocoa and chocolate products as covered by Directive 2000/36/EC</b> - only energy-reduced or with no added sugar <b>05.2 Other confectionery including breath refreshing microsweets</b> - may not be used in jelly mini-cups, defined, for the purpose of this Regulation, as jelly confectionery of a firm consistence, contained in semi rigid mini-cups or mini-capsules, intended to be ingested in a single bite by exerting pressure on the mini-cups or minicapsule to project the confectionery into the mouth – may not be used to produce dehydrated foods intended to rehydrate on ingestion. <b>05.3 Chewing gum</b> <b>05.4 Decorations, coatings and fillings</b> , except fruit based fillings covered by category 4.2.4 Fruit and vegetable preparations, excluding products covered by 5.4	Quantum Satis (Group I – Additives)
<b>07 Bakery wares</b>	
<b>07.1 Bread and rolls</b> except products in 7.1.1 Bread prepared solely with the following ingredients: wheat flour, water, yeast or leaven, salt and 7.1.2 Pain courant français; Friss búzakenyér, fehér és félbarna kenyerek <b>07.2 Fine bakery wares</b>	Quantum Satis (Group I – Additives)
<b>16 Desserts</b> excluding products covered in categories 1 Dairy products and analogues, 3 Edible ices and 4 Fruit and vegetables	Quantum Satis (Group I – Additives)
Non exhaustive list – Refer to regulation (EC) N° 1333/2008 on food additives of 16 <sup>th</sup> December 2008 and amended versions.	



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SPECIFICATIONS	
<u>Physical-chemical specifications</u>	
Humidity	Max. 11%
Ashes	6 – 7 %
pH	6 - 8
<u>Microbial specifications</u>	
Total plate count	Max. 10000 cfu / g
Total Coliforms at 30°C	Max. 100 cfu / g
E. Coli	Max. 10 cfu / g
Staphylococcus aureus	Max. 10 cfu / g
Salmonella	Absence in 25 g

NUTRITIONAL INFORMATION FOR 100G	
Energetic Value	345 Kcal / 1447 kJ
Lipids	0.63 g
- Saturated Fatty Acid	0.24 g
Carbohydrates	3.47 g
- Sugar	3.47 g
Proteins	81.65 g
Fiber	3.2 g
Salt	2.7 g



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## ALLERGENS

	Presence	Cross Contamination
Peanuts and products thereof		
Celery and products thereof		
Cereals, gluten and products thereof		
Crustaceans and products thereof		
Tree nuts and products thereof		
Sesames seeds and products thereof		
Molluscs and products thereof		
Mustard and products thereof		
Milk and milk products		
Lupin and products thereof		
Eggs and products thereof	X	
Fish and products thereof		
Soya and products thereof		
Sulphur dioxide and sulphites > 10 ppm		
Coconuts and products thereof		

## DIET

	Suitable for	Certified
Halal	X	
Kasher	X	X
Vegan		
Vegetarian	X	

## PACKAGING/STORAGE

Packaging	100g plastic tins – Box of 40 plastic tins – Pallet of 30 boxes ( 1200 plastic tins – 120 Kg) 1 Kg plastic tins – Box of 9 plastic tins – Pallet of 24 boxes (216 Kg) 10 Kg box – Pallet of 42 boxes (420 Kg)
Storage conditions	Keep from humidity and heat at all times, in an air tight packaging
Shelf life	2 years in its original and unopened packaging

ARTICLE CODE                      100g ⇒ 10045                      1KG ⇒ 251B                      10 KG ⇒ 250B

*We reserve the right to modify this data according to the evolution of our products.*

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