

MIX MERINGUES

Preparation for MERINGUES

GENERAL CHARACTERISTICS	
Physical aspects	White powder
Organoleptic aspects	Lightly vanilla note
Composition	Sugar, powdered hen's egg albumen (foaming agent: triethyl citrate (E1505)), stabiliser: xanthan gum (E415), salt, acidity regulator: tartaric acid (E334), vanillin

DESCRIPTION	
Function / Propriétés	Instantaneous obtention of MERINGUES by a simple addition of water with a rapid beating: - Ready and easy to be used - Give an economy of time
Applications	<u>Dosage :</u> 1 kg mix meringue + 1 Liter of water + 2 kg of fine sugar - Blend the powder with water in the blender slowly beating - Whip more rapidly and until the mix is very stiff - Take off the whisk and add slowly the sugar with the spatula. - Thanks to the pipping bag, pipe into lined baking sheets - Bake slowly (140°C max) et let the baked meringues drying

REGULATORY LIMITS		
CATEGORIES OF FOODSTUFFS		MAXIMUM QUANTITY
04 Fruit and vegetables		
	04.2 Processed fruit and vegetables 04.2.3 Canned or bottled fruit and vegetables	9 000 mg/kg of Tartaric acid (E334) Maximum individually or for the combination of E334 – E337
	04.2 Processed fruit and vegetables 04.2.4 Fruit and vegetable preparations, excluding products covered by 5.4 - Decorations, coatings and fillings 04.2.4.1 Fruit and vegetable preparations excluding compote	3 000 mg/kg of Tartaric acid – tartrates (E334 – E337 and E354) The additives may be added individually or in combination. The maximum level is applicable to the sum and the levels are expressed as the free acid
	04.2.6 Processed potato products	240 mg/kg of Tartaric acid – tartrates (E334 – E337 and E354) The additives may be added individually or in



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		combination. The maximum level is applicable to the sum and the levels are expressed as the free acid
05 Confectionery		
	05.1 Cocoa and Chocolate products as covered by Directive 2000/36/EC	5 000 mg/kg of Tartaric acid (E334)
	05.2 Other confectionery including breath freshening microsweets - The substances listed under numbers E 400, E 401, E 402, E 403, E 404, E 406, E 407, 407a, E 410, E 412, E 413, E 414, E 415, E 417, E 418, E 425 and E 440 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 mini-capsule to project the confectionery into the mouth; E 410, E 412, E 415 E 417 may not be used to produce dehydrated foods intended to rehydrate on ingestion.	25 000 mg/kg of Tartaric acid – tartrates (E334 – E337 and E354) The additives may be added individually or in combination. The maximum level is applicable to the sum and the levels are expressed as the free acid
	05.3 Chewing gum	25 000 mg/kg of Tartaric acid – tartrates (E334 – E337 and E354) The additives may be added individually or in combination. The maximum level is applicable to the sum and the levels are expressed as the free acid
	05.4 Decorations, coatings and fillings , except fruit-based fillings covered by category 4.2.4 - Fruit and vegetable preparations	11 000 mg/kg of Tartaric acid – tartrates (E334 – E337 and E354) The additives may be added individually or in combination. The maximum level is applicable to the sum and the levels are expressed as the free acid
07 Bakery wares		
	07.1 Bread and rolls 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	15 000 mg/kg of Tartaric acid – tartrates (E334 – E337 and E354) The additives may be added individually or in combination. The maximum level is applicable to the sum and the levels are expressed as the free acid
	07.2 Fine bakery wares	18 000 mg/kg of Tartaric acid – tartrates (E334 – E337 and E354) The additives may be added individually or in combination. The

		maximum level is applicable to the sum and the levels are expressed as the free acid
16 Desserts excluding products covered in categories 1 Dairy products and analogues, 3 Edible ices and 4 Fruit and vegetables		3 000 mg/kg of Tartaric acid – tartrates (E334 – E337 and E354) The additives may be added individually or in combination. The maximum level is applicable to the sum and the levels are expressed as the free acid
Non exhaustive list – For others applications, it is your responsibility to check that it complies with regulation (EC) N° 1333/2008 on food additives of 16th December 2008 and amended versions.		

SPECIFICATIONS

Physico - chemical specifications

Moisture	Max 2 %
Bulk density (30 g of the mix + 350 mL water)	> 0,13
pH (sol 10%)	5 - 7

Microbiological specifications

Total plant count	Max 15 000 cfu/g
Yeast / Mould	Max 100 cfu/g
Salmonella	Absence in 25 grams

NUTRITIONAL INFORMATION FOR 100G

Carbohydrates	85.5 – 87.5 g
Protein	10,5 – 11,5 g
Fat	< 2 g
Ashes	< 2 g



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ALLERGENS

	Presence	Cross Contamination
Peanuts and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Celery and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Cereals, gluten and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Crustaceans and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Tree nuts and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Sesames seeds and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Molluscs and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Mustard and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Milk and milk products	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Lupin and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Eggs and products thereof	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Fish and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Soya and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Sulphur dioxide and sulphites > 10 ppm	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No

DIET

	Suitable for	Certified
Halal	X	
Kasher	X	
Vegetarian	X	
Vegan		

DATA REGULATORY

GMO	Referring to regulation EC N° 1829/2003 and N° 1830/2003, the product hasn't been produced of genetically modified organisms not contains genetically modified substance.
Ionization	The product hasn't been treated by ionization, and it is not made with raw materials treated by ionization.
Nanoparticules	The product isn't produced with nanotechnology, and don't contain any Nanomaterials within the meaning of regulation (EC) N° 1169/2011.



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PACKAGING / STORAGE	
Packaging	1 Kg net plastic tin - 10 Kg net cartons
Storage conditions	Store under cool and dry conditions, in its unopened original packaging.
Shelf life	24 months in its original and unopened packaging

CODE ARTICLE

1Kg ⇒ 1661B

10Kg ⇒ 1662B

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

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