

## MIX MERINGUES

### Preparation for MERINGUES

#### GENERAL CHARACTERISTICS

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

#### DESCRIPTION

<b>Function / Propriétés</b>	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
<b>Applications</b>	<p><u>Dosage :</u> 1 kg mix meringue + 1 Liter of water + 2 kg of fine sugar</p> <ul style="list-style-type: none"> <li>- Blend the powder with water in the blender slowly beating</li> <li>- Whip more rapidly and until the mix is very stiff</li> <li>- Take off the whisk and add slowly the sugar with the spatula.</li> <li>- Thanks to the piping bag, pipe into lined baking sheets</li> <li>- Bake slowly (140°C max) et let the baked meringues drying</li> </ul>

#### REGULATORY LIMITS

CATEGORIES OF FOODSTUFFS	MAXIMUM QUANTITY
<b>04 Fruit and vegetables</b>	
<b>04.2 Processed fruit and vegetables</b> <b>04.2.3 Canned or bottled fruit and vegetables</b>	9 000 mg/kg of Tartaric acid (E334) Maximum individually or for the combination of E334 – E337
<b>04.2 Processed fruit and vegetables</b> <b>04.2.4 Fruit and vegetable preparations</b> , excluding products covered by 5.4 - Decorations, coatings and fillings <b>04.2.4.1 Fruit and vegetable preparations excluding compote</b>	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
<b>04.2.6 Processed potato products</b>	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
<b>05 Confectionery</b>		
	<b>05.1 Cocoa and Chocolate products as covered by Directive 2000/36/EC</b>	5 000 mg/kg of Tartaric acid (E334)
	<b>05.2 Other confectionery including breath freshening</b> <b>microsweets</b> - 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
	<b>05.3 Chewing gum</b>	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
	<b>05.4 Decorations, coatings and fillings, except fruit-based fillings covered by category 4.2.4 - Fruit and vegetable preparations</b>	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
<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 félfarina 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
	<b>07.2 Fine bakery wares</b>	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
<b>16 Desserts</b> 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
<b>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.</b>		

## SPECIFICATIONS

Physico - chemical specifications	
<b>Moisture</b>	Max 2 %
<b>Bulk density (30 g of the mix + 350 mL water)</b>	> 0,13
<b>pH (sol 10%)</b>	5 - 7
Microbiological specifications	
<b>Total plant count</b>	Max 15 000 cfu/g
<b>Yeast / Mould</b>	Max 100 cfu/g
<b>Salmonella</b>	Absence in 25 grams

## NUTRITIONAL INFORMATION FOR 100G

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



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## ALLERGENS

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

## DIET

	Suitable for	Certified
<b>Halal</b>	X	
<b>Kasher</b>	X	
<b>Vegetarian</b>	X	
<b>Vegan</b>		

## DATA REGULATORY

<b>GMO</b>	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.
<b>Ionization</b>	The product hasn't been treated by ionization, and it is not made with raw materials treated by ionization.
<b>Nanoparticules</b>	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**

<b>Packaging</b>	1 Kg net plastic tin - 10 Kg net cartons
<b>Storage conditions</b>	Store under cool and dry conditions, in its unopened original packaging.
<b>Shelf life</b>	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.*

**Société Louis François S.A.S**

17 rue des Vieilles Vignes – Z.A Pariest – BP 86 – Croissy Beaubourg – 77314 Marne La Vallée Cedex 2 – France  
Tél : 01 64 62 74 20 | Fax : 01 64 62 74 36 | [clients@louisfrancois.com](mailto:clients@louisfrancois.com)



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