

Code: 01070542 TOP MERINGUE 6
State: Approved by RAQ on 28/01/2021

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 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.

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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 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

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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.

Statements

GMO Statement

Based on information from our raw material suppliers, the product is not derived from genetically modified raw material according to Regulation (EC) 1829/2003 - 1830/2003 concerning traceability and labelling of genetically modified organism.

HACCP Statement

This product is made in compliance with regulations in force in food sector and in compliance with the hygienic rules according to Regulation (EC) 852/2004.

Ionizing Radiation Statement

This product is not treated with ionizing radiation in any production steps.

Statement on Packaging Materials

The packaging materials used are in compliance with European Legislation (Regulation (EC) 1935/2004 - 1895/2005 - 2023/2006 - 10/2011) and with Italian Legislation (Decreto Ministeriale 21/03/1973 - DPR 777/82) and subsequent amendments and additions.

Traceability

Product traceability is made according to Regulation (EC) 178/2002.