

High Whip Egg White Powder



A uniform, free flowing powder consisting of separated egg whites from quality farm fresh eggs, glucose reduced, spray dried and packaged

Applications

Ideally suited for recipes requiring the whipping and aerating properties of fresh egg whites with the convenience of a powdered product. For use by manufacturers of meringues, pavlovas, confectionery, glazed pastries, binders in small goods and dry packet mixes.

Advantages

Completely natural with the convenience and low cost storage characteristics of a powdered product, plus the whipping and aeration properties of fresh egg whites.

Quality Guarantee

Extensive controls and testing procedures as recommended by FSANZ are conducted in our "ON SITE" food laboratory to assure high quality. All products sold by us or our authorised distributors are fully guaranteed, if stored as recommended.

Packaging

High Whip Egg White Powder is available in 15 kg multi-walled bags with polyethylene liner.

Reconstitution

One part by weight of High Whip Egg White Powder to seven parts by weight of water. Determine the amount of water required, then add the powder to the water while mixing. Whisk or beat as required. Refrigerate any reconstituted High Whip Egg White Powder between 0°C and 4°C and use within 24 hours.

Storage

Store in a cool dry place away from highly scented, oily or odorous materials and harmful chemicals.

Shelf Life

24 months shelf life from date of manufacture if kept in original packaging and stored as recommended.

Shell Egg Equivalent

1kg of High Whip Egg White Powder when mixed with 7kg of water is equivalent to the whites separated from approximately 240 medium sized eggs.

Pallet Quantity

28 x 15kg bags per pallet.

For technical or further information

customer information service

1300 653 447

www.pacefarm.com