

Baking ingredient – Egg-white – dried

Article number: 303027



Powder – highly productive
filling quantity: 100 g

For sugar glazes (icing)

Vegetarian

Description

For creating meringue masses and sugar glazes

With our baking ingredients you buy professional high-quality products. They are produced of best raw material in Germany.

All products are easy to process and create a perfect baking result.

Sealed plastic container in folding box. With instructions.
The item is excluded from the exchange.

Manual

Basic recipe: Whisk 10 g egg white powder with 100 ml water.

Egg white sugar glaze (Icing):

sieve 500 g icing sugar twice, mix with 3 tbsp egg white powder and whisk with 6 tbsp water. Always cover the finished glaze when moist, such that it does not dry.

Meringue: mix 25 g egg white powder with 250 g granulated sugar and whisk with 125 ml water until stiff.

Further process as normal.

Kühl und trocken lagern!

Verpackung nach dem Gebrauch schließen!

Ingredients

EGG WHITE powder, sugar, salt

Contains chicken egg. May contain traces of soy and milk/dairy products (lactose).

10 g egg white powder ≈ ca. 1 egg white

Nutrition Facts

Nutritional value per	100 g
physiological energy value	1499 kJ / 353 kcal
fat	0.3 g
hereof saturated fatty acids	<0,1
carbohydrates	49.1 g
hereof sugar	49 g
Fibres	<0.1 g
protein	38.6 g
Natrium	1.2 g
salt	2.9 g

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