



Product Code: 41037

## ONE-STEP MERINGUE MIX

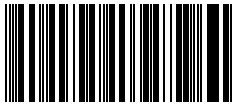
Very easy to use, one-step meringue mix. Packaged in 12 lb pail.

### SPECIFICATIONS & STORAGE

GTIN:	00049800410374
Kosher Status:	PARVE
Case Count:	1
Master Pack:	CASE
Net Case Weight:	12 LB
Gross Case Weight:	12.9 LB
Case Cube:	0.327
Pallet Pattern:	30 Ti x 4 Hi (120 Cases/Pallet)
Serving Size:	0.5 OZ MERINGUE MIX
Shelf Life from Manufacture:	365 DAYS
Storage Method:	Store Below 80 Degree F
Shelf Life Refrigerated, Prepared:	365 DAYS
Shelf Life Ambient, Prepared:	365 DAYS
Shelf Life Refrigerated, Thawed:	N/A
Shelf Life Ambient, Thawed:	N/A
Master Unit Size:	12 LB
Case Dimensions:	7.25 IN L x 7.25 IN W x 10.75 IN H



CASE GTIN



00049800410374

### PRODUCT INGREDIENTS

SUGAR, DEXTROSE, POWDERED EGG WHITES, CONTAINS 2% OR LESS OF THE FOLLOWING: CORN STARCH, CREAM OF TARTAR, SALT, XANTHAN GUM, LOCUST BEAN GUM, GUAR GUM, SODIUM ALUMINUM PHOSPHATE, ARTIFICIAL FLAVOR. CONTAINS: EGGS CONTAINS A BIOENGINEERED FOOD INGREDIENT

### TIPS & HANDLING

\*DIRECTIONS FOR USE USING A 20 QUART HOBART (OR EQUIVALENT) MIXER, BOWL AND WHIP: NOTE: Mixing bowl and whip should be clean, dry, grease-free and ambient temperature. 1. Add 24 oz. cold water (40-60°F) and 28 oz. of One-Step Meringue Mix to a 20 quart mixing bowl with wire whip. Quickly mix by hand or whisk to incorporate powder with water to avoid "caking" and settling. 2. Whip at medium speed for 2 minutes. 3. Whip at high speed for 5-6 minutes or until desired consistency. 4. Deposit on top of pies and bake until desired browning is achieved. • 425°F: conventional oven • 400°F: rack oven • Recipe may be doubled to accommodate a 40 quart mixer, bowl and whip attachment. • To avoid product breakdown, suggestion is not to make more than a double recipe at one time.

## Nutrition Facts

383 Servings Per Container

Serving Size 0.5 OZ MERINGUE MIX

Amount Per Serving

**Calories** **50**

**Total Fat** 0g **% Daily Value\*** **0%**

Saturated Fat 0g **0%**

Trans Fat 0g

**Cholesterol** 0mg **0%**

**Sodium** 20mg **1%**

**Total Carbohydrate** 13g **5%**

Dietary Fiber 0g **1%**

Total Sugars 13g

Includes 13g Added Sugars **26%**

**Protein** 0g **%**

Vitamin D 0mcg **0%**

Calcium 0mg **0%**

Iron 0mg **0%**

Potassium 10mg **0%**

Thiamin **0%**

Riboflavin **0%**

Niacin **0%**

Folate **0%**

\* The % Daily Value (dv) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

### 100g Nutrition Facts

Calories **384.12**

**Protein** **1.65 G**

**Carbohydrates** **94.38 G**

Sugars **91.95 G**

Added Sugars **91.95 G**

Sugar Alcohol **0 G**

**Water** **0 G**

**Fat** **0 G**

Saturates **0 G**

Trans Fat **0 G**

**Cholesterol** **0 MG**

**Fiber** **1.17 G**

**Minerals**

Ash **3.97 G**

Calcium **3.45 MG**

Iron **0.06 MG**

Sodium **139.82 MG**

Thiamin **0 MG**

Riboflavin **0.06 MG**

Niacin **0.02 MG**

Potassium **75.43 MG**

Vitamin D **0 MCG**

Folic Acid **0.36 MCG**