



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery

ACTIWHITE

INGREDIENTS

Group Ingredients

Ingredient	KG
Actiwhite	0.100
Water (Luke Warm)	1.000
Castor Sugar	2.000
Total Weight:	3.100

METHOD

Place water and Actiwhite into a mixing bowl. Mix thoroughly to disperse. Leave to stand for ± 10 minutes. Add sugar, whisk ± 7 minutes on fast speed until maximum volume is obtained. Pipe as required onto SILICONE RELEASE PAPER. Dry out at 110°C for ± 3 hours or in a cooling oven overnight. For Royal icing use 65 grams Actiwhite per 500 grams of water.