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10.03.23	1.5	<b>RESPONSIBILITY:</b> NPD Technologist	<b>Approved By:</b>	National Product Development Manager
<b>Product Information – ACTIWHITE</b>				

**Product Name:** **ACTIWHITE**

**Product Code:** 31100

**Description:** Pale yellow free flowing powder of a fine particle size.

**Intended Use/Abuse:** **ACTIWHITE** is made from fresh egg albumen which has been specially treated so that moisture attracting proteins have been denatured.

**ACTIWHITE** has superior stability to fresh egg white which makes it ideal for use in meringues and royal icing.


**Not suitable for consumers suffering with Egg related allergies.**

Damaged packaging can result in product contamination. Prevent exposure to air or strong vapour to maintain organoleptic and sensory properties of the product.

**Ingredients:** Dried Egg Albumen, Sucrose, Thickeners (E466, E412) and Acidity Regulator (E330).

All information and recommendations are based on tests and research believed to be reliable. No guarantee of their accuracy is made however. Since the manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers, all recommendations and sales are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has any authority to waive or change the above provisions, but our technical staffs is available to assist purchasers in adapting the fore mentioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence.

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### Product Analysis:

Nutritional/Chemical			Physical	Microbiological																																																																					
<table><tr><th>Test</th><th>Units</th><th>Value</th></tr><tr><td>pH</td><td></td><td>4 - 5</td></tr><tr><td>Total Solids</td><td>g/100g</td><td>94 – 99</td></tr><tr><td>Moisture</td><td>g/100g</td><td>4 - 5</td></tr></table> <b>Nutritional info Per 100g product</b> <table><tr><th>Nutrients</th><th>Units</th><th>Value</th></tr><tr><td>Energy</td><td>kJ</td><td>1438</td></tr><tr><td>Protein</td><td>g</td><td>43.1</td></tr><tr><td>Carbohydrates</td><td>g</td><td>44</td></tr><tr><td>Total Sugars</td><td>g</td><td>38</td></tr><tr><td>Total Dietary Fibre</td><td>g</td><td>0.0</td></tr><tr><td>Total Fat</td><td>g</td><td>0.2</td></tr><tr><td>Mono-unsaturated Fat</td><td>g</td><td>0.1</td></tr><tr><td>Poly-unsaturated Fat</td><td>g</td><td>0.0</td></tr><tr><td>Ash</td><td>g</td><td>0.0</td></tr><tr><td>Sodium</td><td>mg</td><td>811.6</td></tr></table> *Above nutritional information based on calculation not tested.			Test	Units	Value	pH		4 - 5	Total Solids	g/100g	94 – 99	Moisture	g/100g	4 - 5	Nutrients	Units	Value	Energy	kJ	1438	Protein	g	43.1	Carbohydrates	g	44	Total Sugars	g	38	Total Dietary Fibre	g	0.0	Total Fat	g	0.2	Mono-unsaturated Fat	g	0.1	Poly-unsaturated Fat	g	0.0	Ash	g	0.0	Sodium	mg	811.6	<b><u>Appearance:</u></b> Yellow powder  <b><u>Aroma/flavour:</u></b> Neutral  <b><u>Texture/Mouthfeel:</u></b> Soft		<table><tr><th>Micro-organism</th><th>Units</th><th>Spec</th></tr><tr><td>TMA</td><td>cfu/g</td><td>&lt;100 000</td></tr><tr><td>Yeast Count</td><td>cfu/g</td><td>&lt;10 000</td></tr><tr><td>Mould Count</td><td>cfu/g</td><td>&lt;10 000</td></tr><tr><td>Coliform Count</td><td>cfu/g</td><td>&lt;1 000</td></tr><tr><td><i>Salmonella spp.</i></td><td>per 25g</td><td>Absent</td></tr><tr><td><i>Staph. aureus</i></td><td>per 1g</td><td>Absent</td></tr></table>			Micro-organism	Units	Spec	TMA	cfu/g	<100 000	Yeast Count	cfu/g	<10 000	Mould Count	cfu/g	<10 000	Coliform Count	cfu/g	<1 000	<i>Salmonella spp.</i>	per 25g	Absent	<i>Staph. aureus</i>	per 1g	Absent
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**Food Allergens:** Egg

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<b>Product Information – ACTIWHITE</b>				

**Country of MNF:** South Africa

**Usage Rate:** 1-part **ACTIWHITE** to 10-parts water

**Transportation & Storage:** Transport at ambient T°C. Store at cool, dry conditions for up to 12 months.

**Packaging & Labelling:** 4 kg poly lined plastic bag. Batch number, Production date and best before date.

**Kosher Status:** Parev certified by Beth Din of Johannesburg

**Halaal status:** Certified by MJC


**Legal Status:** Our product meets the specification and standard laid down in accordance to FOODSTUFF, COSMETICS AND DISINFECTANTS ACT 1972 (ACT NO. 54 of 1972).

**Accept and Rejection:** Product will be rejected for the following criteria:

- Non - conforming to product specification
- Wrong Expiry date
- Defective packaging
- Absence of Certificate of Conformance
- Presence of foreign objects
- Underweight mass


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**Compiled By:** \_\_\_\_\_  
Phumzile Ratshidi  
NPD Technologist



**Approved By:** \_\_\_\_\_  
Tebogo Ngcobo  
National Product Development Manager

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