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EFFECTIVE DATE:	REV:	DEPARTMENT: NPD	ISO Clause:	7.3.3
10.03.23	1.6	RESPONSIBILITY: NPD Technologist	Approved By:	National Product Development Manager
Product Information – ACTIWHITE				

Product Name: ACTIWHITE

Product Code: 31101

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 consumer 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).

Product Analysis:

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 Information – ACTIWHITE


Nutritional/Chemical			Physical	Microbiological																																			
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Food Allergens: Egg

Country of MNF: South Africa

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Product Information – ACTIWHITE				

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: 1 kg plastic bucket. 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).

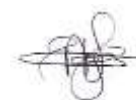
Accept and Rejection: Product will be rejected for the following criteria:

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



Compiled By: _____

Phumzile Ratshidi
NPD Technologist



Approved By: _____

Tebogo Ngcobo
National Product Development Manager

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