

Dawn Silvia Soft Meringue 2 x 2,5 kg 2.03652.114

General Information

Legal Name: Powder mix for the preparation of soft meringue type products

Product description: powder mix for the production of several products e.g. fruit tart case with

meringue character.

Application: Put 1000g mix and 500 ml water into a fat-free mixer and whisk up for 4-6

minutes on maximum speed.

Flame: Pipe on a grid-like pattern using a large star-shaped nozzle. Flame in

the oven at approx. 260°C for 6-8 minutes or with a Bunsen burner.

Bake: Put on a tight cover. Bake for approx. 20 minutes 180 °C with an open

oven draught

List of ingredients

sugar, EGG white powder, modified starch (potato), acid (citric acid), natural lemon flavouring with other natural flavouring.

Composition

Ingredient	Description	E-No.	Source
sugar			sugar beet
EGG white powder			hen's egg (barn)
modified starch	potato	E1414	potato
acid	citric acid	E330	synthetic
natural lemon			natural
flavouring with other			
natural flavouring			



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Nutritional Information

Nutritional information per 100 g of product

Nutrient	Value	Unit
Energy	1.675	kJ
Energy	394	kcal
Fat	0,01	go
of which saturates	0,01	g
Carbohydrate	93	g
of which sugars	88	ф
Fibre	0,00	g
Protein	5,1	g
Salt	0,22	g

Allergens

+ = present, - = absent, ? = may contain traces

Allergen	Value	Source
Cereals containing gluten (wheat, rye,		
barley, oats, spelt, kamut or their	?	
hybridised strains) and products	:	
thereof		
Wheat	?	
Spelt	-	
Kamut	ı	
Rye	-	
Barley	-	
Oats	-	
Crustaceans and products thereof	-	
Eggs and products thereof	+	EGG white powder
Fish and products thereof	-	
Peanuts and products thereof	-	
Soya beans and products thereof	-	
Milk and products thereof (including	?	
lactose)	ŗ	
Nuts, namely: almonds, hazelnuts,		
walnuts, cashews, pecan nuts, Brazil		
nuts, pistachio nuts, macadamia or	-	
Queensland nuts, and products		
thereof		
Almond	-	
Hazelnuts	-	
Walnuts	-	
Cashews	-	



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Pecan nuts	-	
Brazil nuts	-	
Pistachio nuts	ı	
Macadamia / Queensland nuts	-	
Celery and products thereof	-	
Mustard and products thereof	-	
Sesame seeds and products thereof	ı	
Sulphur dioxide and sulphites at		
concentrations of more than 10 mg/kg	_	
or 10 mg/litre in terms of the total	_	
SO2		
Lupin and products thereof	-	
Molluscs and products thereof	-	

Dietary Information

Diets	Suitability	
Halal	yes	
Kosher	yes	
Vegans	no	
Vegetarians	yes	
Kosher Certificate	no	
Halal Certificate	yes	

Sensoric Parameters

Taste: sweet, lemon Odor: odourless

Colour: white to light yellow

Texture: powder

Microbiological Parameters

Parameters	Target	Minimum	Maximum	Method
Total viable count			1,000 cfu	QC1520
Yeasts			100/g	QC1520
Moulds			100/g	QC1520
Salmonella			neg/25G	QC1520
Coliform bacteria			10/g	QC1520

Chemical / Physical Parameters

Parameters	Minimum	Maximum	Method
Bulk density	500.0 g/l	600.0 g/l	QC1521
Water content		4.0 %	QC1508

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Regulatory information

Food legislation Directives / Regulation:

Regulation (EC) 1333/2008 (food additives)

Regulation (EU) 231/2012 (specifications for food additives)

Regulation (EU) 1169/2011 on the provision of food information to consumers

Regulation (EC) 1334/2008 (flavourings)

Contaminants:

The content of certain contaminants corresponds to the requirements of the Regulation (EC) 1881/2006 (Maximum levels for certain contaminants) and its modifications

Pesticides Residues:

The product complies with Regulations (EC) 396/2005, 178/2006 and 149/2008 (Maximum residue levels of pesticides) and its modifications

Food Contact Material:

The packaging materials correspond to the requirements of the Regulation (EC) 1935/2004, Regulation (EC) 2023/2006 and Regulation (EU) 10/2011 for plastic materials and its modifications

GMO STATEMENT

This product will not be subjected to labeling as intended under article 13 of Regulation (EC) NO 1829/2003 and 1830/2003 on genetically modified food and feed of September 22, 2003. This declaration is based on the supplier's documentation from the source of the stated ingredients, supplemented with other data where necessary.

Storage instructions and shelf life

Storage conditions: Keep cool and dry.

Shelf life 24 months

Packaging Information

Primary packaging: pillow bag 2,5 KG

Secondary packaging: carton 2 X 2,5 KG

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