

GENERAL CHARACTERISTICS

Physical and organoleptic aspects	BLANC GALLIA is made of egg whites selected for their high expansion capacity, pasteurised and spray dried,
Composition	Powdered, dry and pasteurised eggs white, Stabilizer: Xanthan Gum (E415), Foaming agent: Triethyl citrate (E1505)

DESCRIPTION

Functions/Properties	<p>BLANC GALLIA expands nicely and holds better than beatened fresh egg whites. Added in low quantities to fresh or frozen egg whites, it keeps them from graining. It has coagulation and foaming properties: it is the capacity of holding air bubbles during the beating process. Traces of yolk or oils and fats weaken expansion possibilities.</p> <p>Used in combination with fresh or frozen egg whites, it is recommended to add between 2 and 5% BLANC GALLIA related to the quantity of egg whites used.</p> <ul style="list-style-type: none"> ➤ Pour the required quantity of cold water in the pan ➤ Turn the beater on at slow speed ➤ Sprinkle the required quantity of BLANC GALLIA ➤ Increase the speed little by little. Compact beatened eggs are obtained in about 10'. <p>Ideal beating temperature is around 21°C. It is thus preferable to bring the egg albumin at room temperature before use. Acidity of the media plays a large part in mousse stability (optimum pH is at 5,5)</p>
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RECOMMENDED DOSAGES

APPLICATIONS	RECOMMENDED DOSES
Mousse and soft meringue coating	150 g for 1 litre of water
Macarons and almond biscuits	75 g for 1 litre of water
Confectionery	160 g for 1 litre of water

REGULATORY LIMITS



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CATEGORIES OF FOODSTUFFS		MAXIMUM QUANTITY
03 Edible ices		Quantum Satis (Group I – Additives)
04 Fruit and vegetables		
	04.2.1 Dried fruit and vegetables – E 410, E 412, E 415 E 417 <i>may not be used to produce dehydrated foods intended to rehydrate on ingestion</i> 04.2.2 Fruit and vegetables in vinegar, oil, or brine 04.2.4.1 Fruit and vegetable preparations excluding compote 04.2.5.4 Nut butters and nut spreads 04.2.6 Processed potato products	Quantum Satis (Group I – Additives)
	04.2.3 Canned or bottled fruit and vegetables – only chestnuts in liquid	Quantum Satis
	04.2.5.2 Jam, jellies and marmalades and sweetened chestnut puree as defined by Directive 2001/113/EC 04.2.5.3 Other similar fruit or vegetable spreads	250 g of Blanc Gallia / Kg of Finish Product // 10 000 mg of xanthane Gum E 415 / kg of Finish Product - Maximum individually or in combination with E 400-404, E 406, E 407, E 410, E 412, E 415 and E 418
05 Confectionery		
	05.1 Cocoa and chocolate products as covered by Directive 2000/36/EC - only energy-reduced or with no added sugar 05.2 Other confectionery including breath refreshing microsweets - may not be used in jelly mini-cups, defined, for the purpose of this Regulation, as jelly confectionery of a firm consistence, contained in semi rigid mini-cups or mini-capsules, intended to be ingested in a single bite by exerting pressure on the mini-cups or minicapsule to project the confectionery into the mouth – may not be used to produce dehydrated foods intended to rehydrate on ingestion. 05.3 Chewing gum 05.4 Decorations, coatings and fillings, except fruit based fillings covered by category 4.2.4 Fruit and vegetable preparations, excluding products covered by 5.4	Quantum Satis (Group I – Additives)
07 Bakery wares		
	07.1 Bread and rolls except products in 7.1.1 Bread prepared solely with the following ingredients: wheat flour, water, yeast or leaven, salt and 7.1.2 Pain courant français; Friss búzakenyér, fehér és félbarna kenyerek 07.2 Fine bakery wares	Quantum Satis (Group I – Additives)
16 Desserts excluding products covered in categories 1 Dairy products and analogues, 3 Edible ices and 4 Fruit and vegetables		Quantum Satis (Group I – Additives)
Non exhaustive list – Refer to regulation (EC) N° 1333/2008 on food additives of 16th December 2008 and amended versions.		

SPECIFICATIONS



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Physical-chemical specifications	
Humidity	Max. 11%
Ashes	6 – 7 %
pH	6 - 8
Microbial specifications	
Total plate count	Max. 10000 cfu / g
Total Coliforms at 30°C	Max. 100 cfu / g
E. Coli	Max. 10 cfu / g
Staphylococcus aureus	Max. 10 cfu / g
Salmonella	Absence in 25 g

NUTRITIONAL INFORMATION FOR 100G	
Energetic Value	345 Kcal / 1447 kJ
Lipids	0.63 g
- Saturated Fatty Acid	0.24 g
Carbohydrates	3.47 g
- Sugar	3.47 g
Proteins	81.65 g
Fiber	3.2 g
Salt	2.7 g



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ALLERGENS		
	Presence	Cross Contamination
Peanuts and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Celery and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Cereals, gluten and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Crustaceans and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Tree nuts and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Sesames seeds and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Molluscs and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Mustard and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Milk and milk products	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Lupin and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Eggs and products thereof	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Fish and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Soya and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Sulphur dioxide and sulphites > 10 ppm	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Coconuts and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No

DIET		
	Suitable for	Certified
Halal	X	
Kasher	X	X
Vegan		
Vegetarian	X	

PACKAGING/STORAGE	
Packaging	1 Kg plastic tins – Box of 9 plastic tins – Pallet of 24 boxes (216 Kg)
Storage conditions	Keep from humidity and heat at all times, in an air tight packaging
Shelf life	2 years in its original and unopened packaging

CODE ARTICLE 1Kg⇒ 251B

We reserve the right to modify this data according to the evolution of our products.

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