

Meringue Base

ITEM #MEP1076



Effortlessly create fluffy meringue topping & dessert fillings with one-step Satin Ice Meringue Base. Ready in minutes - just add sugar & water and whip for consistent results.

Nutrition Information	
Serving Size 1 tsp (8g)	Qty per 100 g
Energy	340 kcal/1423 kJ
Protein	13 g
Fat, Total	0 g
- Saturated	0 g
- Trans	0 g
Carbohydrate	74 g
- Total Sugar	57 g
- Added Sugar	57 g
- Fiber	9 g
Sodium	1190 mg
Iron	0 mg
Calcium	17 g
Potassium	196 mg
Vitamin D	0 mcg
* Not a significant source of vitamin A and vitamin C. Additional nutrition information is available upon request.	
**1 kcal = 4.184kJ	

Gluten Free • Dairy Free • Nut Free
Vegetarian • Kosher

Features & Benefits:

- Professional Performance
- Just Add Water, Sugar & Whip
- Save time & Effort
- Shelf Stable
- Consistent Results Every Time



Storage: Store sealed in a cool and dry place at conditions of <70°F and <65% relative humidity

Handling Procedures:

Add hot tap water (120-140°F) to a grease free mixing bowl. Add sugar and Meringue Base. With a whisk, hand stir to dissolve. Whip on medium speed for 2 minutes. Stop and scrape down. Continue to whip on high speed until meringue forms a medium peak. Suggested Specific Gravity = 0.18 - 0.20. Brown meringue to desired color.

	In a 5 quart bowl	In a 10 quart bowl	In a 20 quart bowl	In a 20 quart bowl	In a 20 quart bowl	In a 40 quart bowl	In a 40 quart bowl
YIELD	3 CUPS	6 CUPS	9 CUPS	12 CUPS	15 CUPS	18 CUPS	24 CUPS
HOT TAP WATER	13.5 fl oz	27 fl oz	40 fl oz	54 fl oz	67 fl oz	80 fl oz	107 fl oz
GRANULATED SUGAR	8.25 oz	1 lb 0.5 oz	1 lb 9 oz	2 lb 1.25 oz	2 lb 9.5 oz	3 lb 2 oz	4 lb 2.5 oz
MERINGUE BASE	1.75 oz	3.5 oz	5 oz	6.75 oz	8.5 oz	10 oz	13.5 oz
TOTAL BATCH WEIGHT	1 lb 8 oz	3 lb	4 lb 8 oz	6 lb	7 lb 8 oz	9 lb	12 lb

Shipping: All orders will be FOB from Chester, NY. You are free to choose your own freight company and pay transportation directly. You are required to keep all scheduled pick-up dates. If pickup scheduled is not met, penalties may apply. Satin Fine Foods can offer comparative transportation rates and transportation charges will be added to the product invoice.

Facility: Our 100,000 sqft custom built facility is Nut Free, Kosher & FSSC 22000 Certified.

Ingredients: Sugar, dextrose, dried egg whites, corn starch, xanthan gum, carob bean gum, sodium acid phosphate, sodium alum, guar gum, salt, vanillin. **Contains: Eggs.**

Product Characteristics

- Color - Uniform off-white
- Texture - Free-flowing fine powder
- Taste- Sweet
- Foreign Materials - None

Microbiological Specifications

- Total Coliforms <10 cfu/g
- Aerobic Plate Count <1,000 cfu/g
- Yeast <100 cfu/g
- Mold <100 cfu/g
- E Coli <10 cfu/g
- Staph. Aureus <10 cfu/g
- Salmonella Negative in 25 g
- Listeria Negative in 25 g

10 lb Box

Net Weight 10 lb / 4.53 kg

Gross Weight 10.6 lb / 4.8 kg

Package Dimensions
9" l x 9" w x 9" h

120 units per pallet

Ti Hi 20 x 6

Pallet Dimensions
48" L x 40" W x 59" H

Pallet Gr. Wt.
1272 lbs / 576 kg

