



## Product Information Sheet

### **Creme-O-Fluff®** Egg White Product

#### **DESCRIPTION:**

**Creme-O-Fluff Egg White Product**, in combination with **Peak Stabilizer®**, is used to make a two-step meringue system. It may also be used alone to help incorporate air and volume into to baked, refrigerated or frozen foods.

#### **BENEFIT:**

**Creme-O-Fluff Egg White Product** along with hot Peak syrup, is designed to give meringues a smooth creamy texture and uniform browning while resisting shrinkage, collapsing and watering out. This stable meringue product withstands long distance truck transportation, multiple freeze-thaw cycles, months of frozen storage and days at room temperature. In other applications, using **Creme-O-Fluff Egg White Product** has remarkable whipping qualities, dispersion characteristics, controlled pH and resistance to coagulation. It gives superior performance in high speed, continuous mixing providing uniform aeration and specific gravity.

#### **APPLICATIONS:**

- Two-part Meringue Systems
- Baked Goods
- Cheesecakes
- Dessert Fillings
- Royal Icings
- Custom Formulations

#### **GENERAL INFORMATION:**

Appearance:	Uniform cream-colored powder
Taste:	Slightly sweet
Ingredients:	Dried Egg Whites, Sugar, Corn Starch, Sodium Phosphate, Sodium Aluminum Sulfate, Guar Gum, Cream of Tartar, Natural Flavor
Kosher Status:	Kosher- Pareve
Shelf-life:	Three years from production date
Storage:	Ambient
Allergen:	Egg

#### **USAGE:**

Add **Creme-O-Fluff Egg White Product** to cakes, muffins and other baked products to add light and airy texture. The volume increases substantially when adding 1.5%-2.0% total weight of batter. **Creme-O-Fluff Egg White Product** can be added directly to dry ingredients and requires no additional mixing.

**MERINGUE DIRECTIONS:** In a 5 quart bowl add 140 grams of water, then dissolve 20 grams of **Creme-O-Fluff Egg White Product**. Mix for 5 minutes on medium speed. In the meantime, dry blend 15 grams **Peak Stabilizer** with 240 grams of sugar to make blend. In a pot, add 240 grams water, then add **Peak Stabilizer**/sugar blend, dissolve and bring to a boil. Hold for 25 seconds. Cool to 160°F. Pour cooled syrup into bowl containing **Creme-O-Fluff Egg White Product** and mix additional 5 minutes on medium speed. Mix on high for approximately 15 seconds or until specific gravity is 0.20-0.22.

APPROVED BY:  
Holton Food Products  
Quality Assurance Department

Spec-B v20180823