



Powder mixture based on animal and plant proteins
«Confectionery protein No. 1, 2»

Use: recommended for fast preparation of aerated protein semi-products (meringues), aerated nut semi-products, protein and cream soufflés.

Advantages for use:

- increased whipping;
- keeps the product shape after billet formation;
- protein is suitable for making soufflés, meringues, marshmallows;
- in the manufacture of layers with nuts, candied fruits, holds the solid components throughout the volume, the components do not settle to the bottom;
- has persistent foaming properties.

Recipe for making semi-finished products:

Water	800-900 g
«Confectionery protein No. 1, 2»	100 g
Sugar or powdered sugar	2000 g

The ratio of components can be changed depending on the type of product (marshmallows, soufflés, protein cream, etc.), used equipment and technological schemes used by the company.

Technological recommendations for use:

Dissolve the protein in water and let it swell for 5-10 minutes. Add 100 g of sugar (or powdered sugar) and whip until increased in volume. Then, introduce the remaining sugar very gently and beat until the maximum volume is obtained. Then use the creamed mixture in the production according to technological schemes used by the company. For example: for meringues and marshmallows - dry in an oven at a temperature of 90-120°C.

Packing: multilayer bag with polyethylene liner; 10 kg and 25 kg.

Shelf life: 6 months from date of manufacture.

Production: OOO «VNPP «PLANETA»