

Ovoneve®

STABILIZED HIGHLY WHIPPING ALBUMIN IN POWDER



Ovoneve in Pastry

It can be used for Spumiglie, Nougat, Italian Meringue, Macaroon, Marzipan, Icing and every recipe of Italian traditional pastry in which albumen is used; it can be used to stabilize together with fresh or pasteurised albumen and to whipping cream; to gelatinise Bavarian creams and "panna cotta" in order to reduce fat level.

Ovoneve in Professional Cooking

It is used for thickening the fillings and coverings of breadcrumbs, for whipping soufflés, for thickening sauces.



Ovoneve

Stabilized highly whipping albumin in powder only for professional cooking

Directions for use: mix slowly the product with 10 times its weight of water until completely melted, then whip normally.

Contents:

Proteins 80% Min.
Ashes 5% Max.
Humidity 8% Max.
Other microelement 6% + or - 1% c.a.
Nutritional values per 100 gr. of product
375 Kcal/1570 Kjj



Product lasting: 24 months

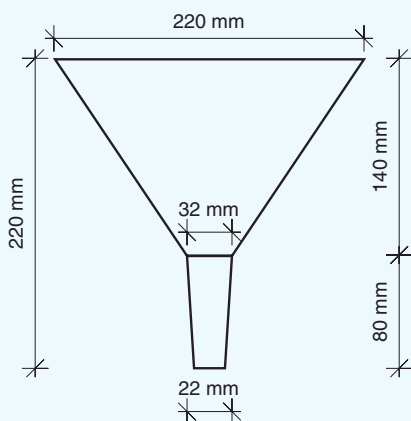
Packing: Boxes of 5 bags of 1 Kg each
Or 1 bag of 25 Kg

Chemical features/whipping capacity/stability

pH	5,30
Whipping* (cm)	14
Tightness* (minutes)	18
Dripped * for 30 minutes (ml)	6

Microbiologic features

Total bacterial contents	5,000 per g max
Yeast and mould	10 per g max
Salmonella	absent in 50 g



Stability and whipping test *

Hobart mixer Type N50 with one gallon cup

20 g. Ovoneve
200 ml water at 12 -15 C
A funnel
A 100 ml graduated bowl with a 27mm diameter

Pour the water into the mixer cup and then sprinkle over the albumin; switch the mixer on to speed 1 until the powder is completely dissolved; then change the mixer speed to 3 for 3 minutes; switch the mixer off and level the mousse, eventually smoothing lumps, and eliminating air bubbles. Measure the mousse height in the centre of the cup.

Just after that, fill the funnel with the mousse as shown on picture. Be careful to eliminate air holes. Place the funnel in the graduated bowl. Wait for 30' until the first drop of liquid albumen falls into the graduated bowl.