

Chefmaster®

deluxe meringue powder decorating icing concentrate

Filled by weight, not to volume. Contents may settle.

NET WT. 20 oz (568g)

Chefmaster® deluxe meringue powder instructions

2415
GLUTEN FREE
K

ROYAL ICING (A HARD DRYING ICING): MIX ¼ CUP MERINGUE POWDER WITH ½ CUP OF COLD WATER. BEAT UNTIL PEAKS FORM. ADD 4 CUPS SIFTED POWDERED SUGAR (4 – ½ CUPS IF FIRMER FINISHED ICING DESIRED), BEAT TO DESIRED CONSISTENCY. TO KEEP ICING SOFT ADD 3 OZ. GLYCERINE.

BUTTERCREAM ICING (A SOFT, CREAMY ICING): DISSOLVE ¾ CUP OF GRANULATED SUGAR IN ½ CUP OF BOILING WATER. COAT AND ADD ¼ CUP MERINGUE POWDER, BEAT TO PEAK. STIR IN 1 POUND OF SIFTED POWDERED SUGAR AND BEAT UNTIL WELL MIXED. MIX IN 2 – 2 ½ CUPS WHITE VEGETABLE SHORTENING. FLAVOR TO TASTE IF DESIRED.

BOILING ICING: DISSOLVE AND BOIL AT HIGH HEAT (240°F) 2 CUPS GRANULATED SUGAR IN ¾ CUP OF WATER, ¼ CUP CORN SYRUP AND A SMALL PINCH OF SALT. SEPARATELY DISSOLVE AND WHIP 3/8 CUP (6 TABLESPOONS) MERINGUE POWDER IN 1 CUP COLD WATER, ADD 1 CUP GRANULATED SUGAR WHILE BEATING MERINGUE MIX; SLOWLY ADD BOILED SUGAR MIX. WHIP AT HIGH SPEED UNTIL COOL.

MERINGUE TOPPING (FOR MERINGUE SHELLS, PIE TOPPINGS): DISSOLVE ¾ CUP GRANULATED SUGAR IN ½ CUP BOILING WATER, COOL. ADD ¼ CUP MERINGUE POWDER AND BEAT TO HIGH PEAK. EXTRA HINTS: KEEP UTENSILS GREASE FREE. ICINGS MAY BE REFRIGERATED IN AIRTIGHT CONTAINERS. BEAT AGAIN BEFORE USING. COVER BOWL AND TUBE ENDS WITH DAMP CLOTH. TRY MERINGUE POWDER IN COOKIES, DRINKS, DESSERTS AND OTHER RECIPES WHERE LIGHT AND FROTHY CONSISTENCY IS DESIRED. COLOR TO SUIT WITH Chefmaster® COLORS.

INGREDIENTS: POWDERED SUGAR, SUGAR, EGG WHITES, ARABIC GUM, AMMONIUM ALUMINUM SULFATE (FLAVOR ENHANCER), TRAGACANTH GUM, SALT, ARTIFICIAL FLAVOR, CALCIUM LACTATE (PRESERVATIVE).

CONTAINS: EGG.

Amount/Serving		% DV
Total Fat	0g	0%
Sat. Fat	0g	0%
Trans Fat	0g	0%
Cholest.	0mg	0%
Sodium	210mg	9%
Total Carb.	21g	8%
Fiber	0g	0%
Sugars	20g	40%
Includes 20g of Added Sugars		
Protein	3g	

17 servings per container
Serving size
1/4 Cup (33g)
Calories per serving **120**
Not a significant source of vitamin D, calcium, iron, and potassium

Made in a facility that also processes soy products.
MFG. BY BYRNES & KIEFER CO. • FULLERTON, CA 92833



20 oz Jar Side

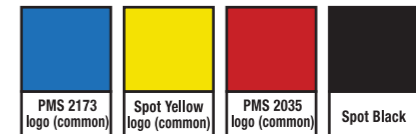
Size: 4" x 10.75" die

Unwind: 4

Date: 2/5/21

Material: white substrate

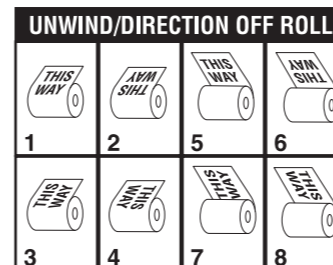
Inks/Plates:



17291 Mount Herrmann • Fountain Valley, CA 92708
service@richardslabel.com
fax (714) 529-1018

PLEASE READ CAREFULLY

This copy proof is for general appearance ONLY. It is to be used for proofing copy, layout & design ONLY. It is NOT TO BE USED FOR FINAL COLOR. If color accuracy is needed, a color key or digital proof may be requested for final approval. Correct colors for printing are to be conveyed by the customer to the printer using the PANTONE color system or sample to match. Tooling and material will NOT be ordered until we receive final approval. Richards Label does not guarantee the scanability of barcodes below 80% magnification.



- Approved
- Approved with changes
- Not approved, see updates

Signature

Date