

JOHN E. KOERNER

COLD WATER STABILIZER

Product Description: 10# JEK COLD WATER STABILIZER

Item Code: STBCLDJEK-10

Product Cost: \$_____ (\$_____... per pound) FOB NO, LA

Net Weight: 10 pounds

Gross Weight: 12pounds

Case Size: 9 x 9 x 9 box

Pallet Tie/High: per customer request

DIRECTIONS:

A.) 8ozs. Cold Water Stabilizer ♦ 8ozs. Granulated Sugar

B.) 1 quart Water

C.) 1 quart Egg Whites ♦ 1/2oz. Salt (Optional)

D.) 2 ½ lb. Granulated Sugar

Dry mix "A", then add to "B" slowly, stirring with wire whisk.

Whip "C" to wet peak and add "A & B" while whipping.

Add "D" while continuing to whip.

Whip to desired consistency.

If meringue is too firm, reduce Cold Water Stabilizer accordingly.

INGREDIENTS:

Dextrose, sugar, xanthan gum.