



SIMPLY **Meringue PB**

Holton Food Products®

Texture • Stability • Quality

Plant-Based Egg Functionality

in Desserts, Snacks,
Confectionery and Beverages

Benefits

- Highly whippable
- Creates a stable foam structure
- Binds water, prevents syneresis
- Provides freeze-thaw stability
- Light texture, smooth mouthfeel
- Replaces egg whites in many applications
- Easy to use dry powder

Features

- Clean taste
- Cold process, one-step preparation
- Clean label, non-GM
- Allergen-free
- Kosher
- Available as base or complete mix



**Distributed by
Mantrose UK Ltd.**

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