



LECICOOOL

OVERVIEW

Lecicool is a bread improver for products which are to be stored in a fridge or freezer. Ensures an excellent volume with the perfect baking result and contributes to making the dough more flexible and process resistant.

Contains components which affect the gluten quality, giving the dough the structure needed to retain the carbon dioxide developed by the yeast. The result is an evenly porous, soft and stable crust with good volume.

It is preferable to use with all kinds of yeast breads, sweet doughs as well as savory breads.

USAGE

2-3 % of flour weight.

INGREDIENTS

WHEAT flour, WHEAT GLUTEN, dextrose, diacetyltartaric acid esters of mono and diglycerides (E472e), sunflower lecithin, flour treatment agent ascorbic acid, enzyme

PACKAGING

Code	Size	Type	Palletisation
1942-0088	20 kg	Bag	



STORAGE

Dry conditions, room temperature up to 25°C,
relative humidity max 65%.



SHELF LIFE

240 days



TYPE

Powder



CATEGORY

Bread Improvers



FINISHED PRODUCT

Baguette, Brioche, Chilled dough, Croissant, Crusty bread, Fibre rich, Frozen
dough, Morning goods, Rolls, Rye bread, Tin bread, White bread