



LECIMAX 2000

OVERVIEW

Lecimax 2000 is a classic powder-based bread improver, providing volume and stability in all kinds of yeast bread. The product has been in the assortment for many years and has been developed to meet new requirements, but the foundation is the same.

The bread improver gives a dough which can withstand particularly rough processes. The result is a bread which is homogeneous with a nice crust and good volume. Lecimax 2000 also helps the bread to keep its softness by capturing the moisture.

Lecimax 2000 makes it possible to store dough pieces in the freezer.

USAGE

0,8-2.2 % of flour weight.

Only for the most demanding applications is the highest dosage recommended.

INGREDIENTS

WHEAT flour, diacetyltartaric acid esters of mono and diglycerides (E472e), sugar, flour treatment agent ascorbic acid, enzyme

PACKAGING

Code	Size	Type	Palletisation
1941-0088	20 kg	Bag	

**STORAGE**

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

**SHELF LIFE**

365 days

**TYPE**

Powder

**CATEGORY**

Bread Improvers

**FINISHED PRODUCT**

Baguette, Brioche, Croissant, Crusty bread, Frozen
dough, Hamburger bun / sausage roll, Morning
goods, Rolls, Rye bread, Tin bread, White bread

**BRANDS**

Bakels