



LECIMAX LOW

OVERVIEW

A low-dose bread improver for volume and a fine texture.

USAGE

Dosage on flour 0,5%-0,75%

INGREDIENTS

WHEAT flour, ascorbic acid (E300), enzyme

PACKAGING

Code	Size	Type	Palletisation
193510	20 kg	Bag	30x20

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,400.00
Energy (kcal)	330.00
Fat (g)	1.50
of which saturated (g)	0.50
Carbohydrate (g)	67.00
of which saccharides (g)	0.50
Protein (g)	9.00
Sodium (g)	0.50
Salt (g)	0.13



STORAGE

Dry, dark and not above 25 °C. Max
65 % relative humidity



SHELF LIFE

365 days



TYPE

Powder



ALLERGENS

Gluten (wheat)



CATEGORY

Bread Improvers



FINISHED PRODUCT

Baguette, Bread, Breakfast bread, Frozen dough,
Grain bread, Hamburger bun / sausage roll, Rolls,
Rye bread, Sweet dough, Tin bread, White bread



BRANDS

Bakels



FUNCTION

Stability, Texture, Volume