



LECISOFT RYE

OVERVIEW

Let us present a revolutionary product – Lecisoft Rye – a customised technical solution for softness in bread with high rye content. A unique product on the market that provides excellent softness with a low dosage (1.5% on rye flour).

We know that consistency is the key to success. With Lecisoft Rye by your side, you can confidently meet consumer demands for high-quality products where softness and texture are key factors to keep customers coming back again and again.

Read more about Lecisoft Rye [here!](#)

USAGE

Provides excellent softness with a low dosage (1.5% on rye flour).

INGREDIENTS

RYE flour, enzyme

PACKAGING

Code	Size	Type	Palletisation
	15 kg	Bag	40x15

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,445.00
Energy (kcal)	342.00
Fat (g)	2.50
of which saturated (g)	0.40
Carbohydrate (g)	68.00
of which saccharides (g)	1.50
Dietary fiber (g)	6.50
Protein (g)	8.50
Salt (g)	0.06



STORAGE

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, Grain bread, Hamburger bun / sausage roll, Rolls, Rye bread, Tin bread



FUNCTION

Softness



BRANDS

Bakels