



# LECIMAX

## OVERVIEW

A pale yellow coloured, free flowing powder.

### INTENDED USE/ABUSE:

- A superior roll improver containing a balanced blend of bread improvers and emulsifiers. LECIMAX is suitable for crispy rolls.
- Intended for all types of consumers.
- Damaged packaging can result in product contamination. Prevent exposure to air, or strong vapour to maintain organoleptic and sensory properties of the product.

## USAGE

2.0% on flour weight.

## INGREDIENTS

Thickeners [Maize Starch, (E466, E412)], Modified Starch, Emulsifier [E472e, Anti-Caking Agent (E170)], Emulsifier (E481), Soya Flour, Emulsifier (E471), Anti-Caking Agent (E170), Oxidizing Agent (E300), Enzymes and Yeast

## PACKAGING

Code	Size	Type	Palletisation
19300	25 KG	Poly bag	

## ADDITIONAL INFORMATION

All information and recommendations are based on tests and research believed to be reliable. No guarantee of their accuracy is made however. Since the manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers all recommendations are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has the authority to waive or change the above provisions, but our technical staff is available to assist purchasers in adapting the fore mentioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence.



### STORAGE

Cool and dry conditions



### SHELF LIFE

365 days



### TYPE

Powder



### ALLERGENS

Soya



### CATEGORY

Bread and Roll Improvers



### INGREDIENT FEATURES

Halaal and Kosher certified