



LECITEX 20/30

OVERVIEW

A pale yellow-coloured, free-flowing powder.

INTENDED USE/ABUSE:

- A composite bread improver containing preservatives, emulsifiers, oxidising agents, yeast food and dough conditioners. LECITEX 20/30 is suitable for both white and brown bread.
- 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

1.0% on flour weight (0.3% fat may also be added).

INGREDIENTS

Sucrose, Preservative (E263), Emulsifier (E481), Modified Starch, Soya Flour, Anti-Caking Agent (E170), Hydrogenated Palm Kernel Oil, Oxidizing Agent (E300), Enzymes

PACKAGING

Code	Size	Туре	Palletisat <mark>ion</mark>
19220	25 KG	Poly bag	



NUTRITIONAL INFORMATION

Туре	Value
Energy (kj)	1,087.00
Protein (g)	6.70
Total Fat (g)	12.20
Saturated fat (g)	7.90
Mono-unsaturated fat (g)	0.10
Poly-unsaturated fat (g)	1.00
Ash (g)	10.00
Carbohydrates (g)	37.00
Total Dietary Fibre (g)	0.50
Sugars (g)	19.00
Sodium (mg)	308.00

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.









Cool and dry conditions

365 days

Powder

Soya

ALLERGENS



Bread and Roll Improvers



Halaal and Kosher certified