



BAKELS LECITEX

OVERVIEW

A non-bromated bread improver and conditioner and anti-staling properties.

USAGE

0.8% based on total flour weight.

INGREDIENTS

Emulsifier, Starch, Calcium Propionate, Enzyme, Ascorbic Acid

PACKAGING

Code
AR0014

Size
12 x 1 KG

Type
Carton

Palletisation



STORAGE

Cold and dry conditions (27-33°C)



SHELF LIFE

365 days



TYPE

Free flowing powder



ALLERGENS

Wheat, Wheat Products, Soy, Soy Products



CATEGORY

Bread Improvers / Conditioners, Bread Lines



FINISHED PRODUCT

Artisan Breads, Breads



BRANDS

Bakels