

Product Specification

Tuesday, 8 January 2019

Bread Mixes, Improver - Bread Improvers

08/2016

Product Name: LECITEM PUMPABLE S

Product Code: 1936

Description: Vegetable oil – based liquid bread improver

Function: Easy to use, versatile and innovative all – purpose liquid improver suitable for all types of

mixes. Especially designed for automatic batch control system

Usage: Recommended usage of 2.5% on flour weight.

Ingredient Listing: Vegetable Fats & Oils (Palm Based), Soy Flour, Emulsifiers (E481, E471, E472(E)), Flour

Improver (E300), Enzyme.

Packaging: Pail 18 kg.

Shelf Life & Keep well at ambient (30 ± 5° C) and dry condition in its original packing away from direct

Storage: sunlight and heat for at least 12 months

Nutrition Energy - kJ 3280 Information (per Energy - kCal 783

100g): Protein- g 7.9

Fat - Total g 85.6
Fat - Saturated g 45.6
Carbohydrate - Total g 6.7
Carbohydrate - Sugar g 0
Sodium - mg 361

Allergens: Wheat

Wheat Products

Soy

Soy Products

Typical Analysis: Total Plate Count< 1,000,000 cfu / g

Yeast & Moulds < 1000 cfu / g Coliforms < 100 cfu / g

General: All ingredients and GMO or other ingredients statement for this product comply with the

Malaysian Food Regulations and are subject to change. Customer exporting this product or finished items made from this product, should check the regulations of the importing country. The consumer product nutritional health claim may only be used if the advised recipe and process have been applied. This advice is given to the best of our knowledge. BAKELS (MALAYSIA) SDN BHD shall not be liable for any direct or indirect damages arising from

using the claim.

Product manufactured on plant that handles cereal containing gluten, soy, milk, egg, nut and

seed products