



LECINTA SPECIAL

OVERVIEW

Powdered emulsifier system that is designed to improve keeping qualities, crumb softness while giving the dough more stability. It is to be used in conjunction with certain Bakels bread improvers.

INGREDIENTS

Wheat Flour, Emulsifier (472e,481,471), Soya Flour, Free Flow Agent (170), Enzymes, Folic Acid

PACKAGING

Code	Size	Type	Palletisation
1917-50			



STORAGE

Cool, Dry & Dark Conditions



SHELF LIFE

9 Months (270) days



TYPE

Powder



ALLERGENS

Gluten, Soy



CATEGORY

Bread & Yeast Compounds, Crumb Softeners & Keeping Qualities



INGREDIENT FEATURES

Halal, Vegan, Vegetarian