



LECITEM MDD

OVERVIEW

A improver designed for mechanical dough development (MDD) that improves dough strength, stability, process tolerance and keeping qualities.

USAGE

Use at 0.75% on flour weight

INGREDIENTS

Emulsifier (472e,481,471), Soy Flour, Free Flow Agent (170), Wheat Flour, Flour Improver (300), Enzymes

PACKAGING

Code	Size	Type	Palletisation
1935-50		Plastic Bag	

DESCRIPTION

USE AT 0.75% ON FLOUR WEIGHT.



STORAGE

Cool, Dry & Dark Conditions



SHELF LIFE

9 Months (270) days



TYPE

Powder



ALLERGENS

Soy, Gluten



CATEGORY

Bread & Yeast Compounds, Bread & Roll Improvers



INGREDIENT FEATURES

Halal