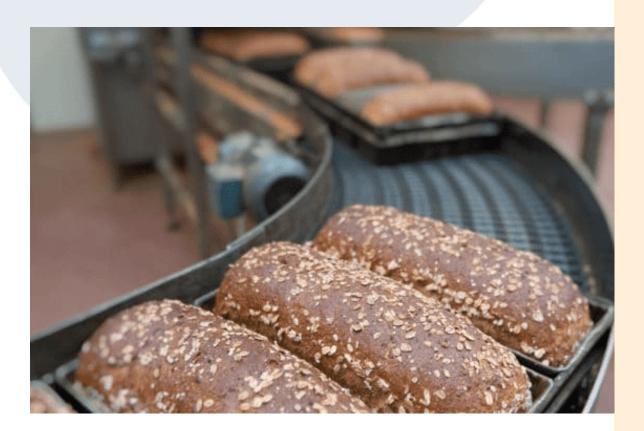


www.nzbakels.co.nz



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 1935-50

Size

Type Plastic Bag Palletisation

DESCRIPTION

USE AT 0.75% ON FLOUR WEIGHT.

