



Product Specification

Thursday, 28 March 2024

Bread Mixes, Improver - Emulsifiers & Softener

04/2018

Product Name:	LECIVOL 6000		
Product Code:	1924		
Description:	Powdered bread emulsifier		
Function:	All purpose emulsifier, softener, especially designed to suit all types of mixers. Gives added volume with excellent crumb colour and crumb softness. In addition, LECIVOL 6000 is developed to give exceptionally keeping qualities. No additional soya flour required for optimum crumb colour.		
Usage:	1.0% - 2.0% calculated on flour		
Ingredient Listing:	Wheat Flour, Permitted Emulsifier (E481, E472(E)), Permitted Emulsifier (E471), Yeast Food (E516), Enzyme.		
Packaging:	Bag 20 kg.		
Shelf Life & Storage:	Keep well in clean, cool (18 ± 2°C), dry conditions in its original packaging away from contamination and pests for at least 12 months		
Nutrition Information (per 100g):	Energy - kJ	2080	
	Energy - kCal	496	
	Protein- g	8.5	
	Fat - Total g	32.8	
	Fat - Saturated g	32.1	
	Carbohydrate - Total g	44.9	
	Carbohydrate - Sugar g	0	
	Sodium - mg	686	
	Wheat		
	Wheat Products		
	Soy		
	Soy Products		
Typical Analysis:	Total Plate Count	< 10000 cfu / g	
	Yeast & Moulds	< 100 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		