

Product Specification

Friday, 19 April 2024

Bread Mixes, Improver - Bread Improvers

06/2018

Product Name:	LECINTA INSTANT NOBRO		
Product Code:	1930		
Description:	Bromate-free powdered bread improver with emulsifier.		
Function:	All purpose emulsifier, softener, flour improver specifically designed to suit the no time dough baking process. Gives added volume, crumb softness and increase shelf-life. The improvers incorporated in the product ensure optimum maturity giving exceptional tolerance and gas retention.		
Usage:	1.5% on total flour weight.		
Ingredient Listing:	Mineral Salt (E170), Sugar, Flour Improver (E300), Enzyme.		
Packaging:	Bag 20 kg.		
Shelf Life & Storage:	Keep well in clean, cool ($18 \pm 2^{\circ}\text{C}$), dry conditions in its original packaging away from contamination and pests for at least 12 months		
Nutrition Information (per 100g):	Energy - kJ	97	
	Protein < g	0.1	
	Fat - Total < g	0.1	
	Fat - Saturated < g	0.1	
	Carbohydrate - Total g	6.7	
	Carbohydrate - Sugar g	5.5	
	Sodium - mg	6	
Wheat			
Wheat 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		