

Product Specification

Saturday, 27 April 2024

Bread Mixes, Improver - Bread Improvers**05/2018**

Product Name:	LECITEM SUPREME		
Product Code:	1917		
Description:	Powdered bread emulsifier and improver		
Function:	Bromate-free powdered bread improver specially formulated to aid dough maturity and improve crumb and texture to all types of bread and yeast fermented goods with lesser dough fat and higher water inclusion in the recipe.		
Usage:	0.9% - 1.0% on total flour weight.		
Ingredient Listing:	Soy Flour, Dextrose, Emulsifiers (E481, E471), Mineral Salt (E170), Flour Improver (E300), Enzyme.		
Packaging:	Bag 10 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	1230	
	Protein- g	11.6	
	Fat - Total g	28.6	
	Fat - Saturated g	24.3	
	Carbohydrate - Total g	35.6	
	Carbohydrate - Sugar g	24.9	
	Sodium - mg	6	
	Wheat		
	Wheat Products		
	Soy		
	Soy Products		
Typical Analysis:	Total Plate Count	< 1,000,000 cfu / g	
	Yeast & Moulds	< 1000 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		