



Product Specification

Friday, 29 March 2024

Bread Mixes, Improver - Bread Improvers

07/2018

Product Name:	LECITEM UNIVERSAL		
Product Code:	1913		
Description:	Powdered bread improvers.		
Function:	All purpose softener, flour improver especially designed for non-bromated and bromated flour, to suit the no time dough baking process		
Usage:	1-2% on total flour weight		
Ingredient Listing:	Starch, Soy Flour, Flour Improver (E300), Enzyme.		
Packaging:	Bag 10 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	1440	
	Energy - kCal	345	
	Protein- g	18.6	
	Fat - Total g	8	
	Fat - Saturated g	1.2	
	Carbohydrate - Total g	68.9	
	Carbohydrate - Sugar g	0	
	Sodium - mg	6	
	Wheat		
	Wheat Products		
	Soy		
	Soy Products		
	Sulphites		
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		