

Product Specification

Thursday, 25 April 2024

Bread Mixes, Improver - Bread Improvers**08/2016**

Product Name:	LECITEM PUMPABLE S		
Product Code:	1936		
Description:	Vegetable oil – based liquid bread improver		
Function:	Easy to use, versatile and innovative all – purpose liquid improver suitable for all types of mixes. Especially designed for automatic batch control system		
Usage:	Recommended usage of 2.5% on flour weight.		
Ingredient Listing:	Vegetable Fats & Oils (Palm Based), Soy Flour, Emulsifiers (E481, E471, E472(E)), Flour Improver (E300), Enzyme.		
Packaging:	Pail 18 kg.		
Shelf Life & Storage:	Keep well at ambient (30 ± 5° C) and dry condition in its original packing away from direct sunlight and heat for at least 12 months		
Nutrition Information (per 100g):	Energy - kJ	3280	
	Energy - kCal	783	
	Protein- g	7.9	
	Fat - Total g	85.6	
	Fat - Saturated g	45.6	
	Carbohydrate - Total g	6.7	
	Carbohydrate - Sugar g	0	
	Sodium - mg	361	
	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		