

Product Specification

Friday, 19 April 2024

Bread Mixes, Improver - Bread Improvers**07/2018**

Product Name:	LECINTA XP		
Product Code:	1931		
Description:	Powdered bread improver		
Function:	Blended bread improver in powder form for all types of bread.		
Usage:	1.0% on total flour weight		
Ingredient Listing:	Yeast Food (E516), 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	22	
	Energy - kCal	5	
	Protein- g	0.3	
	Fat - Total < g	0.1	
	Fat - Saturated g	0	
	Carbohydrate - Total g	2.5	
	Carbohydrate - Sugar g	0	
	Sodium - mg	0	
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		