



BAKELS LECINTA PLUS

OVERVIEW

A dough conditioner that strengthens the extensible gluten starch film before this is stabilized by oven heat. It is a blend of emulsifier plus preservative that extends shelf-life from the usual 3 to 4 days to 6 to 7 days.

USAGE

0.5% to 1.0% based on flour weight.

INGREDIENTS

Emulsifier, Preservative, Starch, Sugar

PACKAGING

Code	Size	Type	Palletisation
AR0012	12 x 1 KG	Carton	



STORAGE

(27 – 33°C), Cool, clean and dry area



SHELF LIFE

365 days



TYPE

Slightly free-flowing



ALLERGENS

Wheat, Wheat Products, Soy, Soy Products, Sulphites



CATEGORY

Bread Lines, Bread Improvers/Conditioners



FINISHED PRODUCT

Artisan Breads, Breads



BRANDS

Bakels