



BAKELS LECITEM PUMPABLE S

OVERVIEW

Oil based, liquid improver that offers a cost effective process for the production of a wide range of breads, rolls, buns and other yeast raised goods.

USAGE

2.0-2.5% based on flour weight.

INGREDIENTS

Vegetable oil, Soy flour, Emulsifier, Stabilizer, Flour improver, Enzymes

PACKAGING

Code	Size	Type	Palletisation
1902-18	18 KG	Pail	



STORAGE

(25 – 35°C), Cool, clean and dry place



SHELF LIFE

365 days



TYPE

Thick Paste



ALLERGENS

Wheat, Wheat Products, Soy, Soy Products



CATEGORY

Bread Lines, Bread Improvers/Conditioners



FINISHED PRODUCT

Artisan Breads, Breads



BRANDS

Bakels