



BAKELS LECITEM SUPREME

OVERVIEW

A premium powdered bread improver for all types of breads that would allow lower shortening and sugar levels.

USAGE

1.0% based on flour weight.

INGREDIENTS

Emulsifier, Flour, Sugar, Starch, Dough conditioners, Maturing agents

PACKAGING

Code	Size	Type	Palletisation
1900-12	12 x 1 KG	Carton	



STORAGE

Dry conditions at (25-35°C)



SHELF LIFE

365 days



TYPE

Free flowing powder



ALLERGENS

Wheat, Wheat Products, Soy,
Soy Products, Sulphites



CATEGORY

Bread Lines, Bread
Improvers/Conditioners



FINISHED PRODUCT

Artisan Breads, Breads



BRANDS

Bakels