



LECITEM® 2000

OVERVIEW

From the [Lecitem® range](#), Lecitem® 2000 is a more powerful general purpose improver in powdered form.

Formulated for the production of bread, rolls and morning goods, including wholemeal.

Containing a balanced blend of emulsifiers, soya flour, oxidants and enzymes.

BENEFITS INCLUDE:

- Lecitem® 2000 builds on the foundation of [Lecitem® 1000](#).
- Produces doughs with good stability, shock tolerance and volume.
- Processes on the no-time dough method.
- Versatile in application.
- Flour optimisation.

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USAGE

1% on flour weight for bread.

2% on flour weight for rolls and wholemeal.

INGREDIENTS

Wheat Flour (Statutory Additives: Calcium Carbonate, Niacin, Iron, Thiamine), Emulsifier (E472e), Soya Flour, Flour Treatment Agent (E300), Rapeseed Oil

PACKAGING

Code	Size	Type	Palletisation
197460	15kg	Bag	50

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,595.00
Energy (Kcal)	382.00
Fat (g)	21.84
Fat (of which saturates)(g)	19.21
Available Carbohydrate (g)	38.04
Carbohydrate (of which sugars)(g)	1.03
Protein (g)	6.85
Fibre (g)	2.97
Salt (g)	0.01

ADDITIONAL INFORMATION

All information and recommendations are based on tests and research believed to be reliable. No guarantee of their accuracy is made however. Since the manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers all recommendations are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has the authority to waive or change the above provisions, but our technical staff is available to assist purchasers in adapting the fore mentioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence.



STORAGE

Cool and dry conditions



SHELF LIFE

270 days



TYPE

Powder



ALLERGENS

Soya, Wheat



CATEGORY

Bread, Roll & Morning Goods,
Bread & Roll Improvers



INGREDIENT FEATURES

Vegan suitable, Vegetarian



FINISHED PRODUCT

Crusty Bread, Crusty Roll,
Tin Bread, Wholemeal



BRANDS

Lecitem®



FUNCTION

Enhance stability, Improve volume