



LECITEM® 5000 PLUS

OVERVIEW

From the [Lecitem® range](#), Lecitem® 5000 Plus is a powerful general purpose powdered improver.

Incorporating the latest in enzyme technology, Lecitem® 5000 Plus is used in the production of top quality bread, rolls and morning goods, including wholemeal.

BENEFITS INCLUDE:

- Soya free.
- Best-in-class volume and stability.
- Processes on the no-time dough method.
- Versatile in application.
- Flour optimisation.

Not suitable for products containing butter.

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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), Emulsifiers (E481, E472e), Flour Treatment Agent (E300), Rapeseed Oil

PACKAGING

Code	Size	Type	Palletisation
199850	12.5kg	Bag	60

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,506.00
Energy (Kcal)	361.00
Fat (g)	21.09
Fat (of which saturates)(g)	19.10
Available Carbohydrate (g)	37.52
Carbohydrate (of which sugars)(g)	0.28
Protein (g)	4.31
Fibre (g)	1.85
Salt (g)	0.02

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

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, Reduce recipe cost