



LECITEM® PREMIUM PASTE IMPROVER

OVERVIEW

From the [Lecitem® range](#), Lecitem® Premium Paste Improver is a general purpose improver in paste form.

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

Containing a balanced blend of emulsifiers, oxidants, enzymes and bread fat.

BENEFITS INCLUDE:

- Soya free.
- Includes bread fat.
- Reduces dust in the bakery.
- Processes on the no-time dough method.
- Versatile in application.
- Flour optimisation.
- Provides bread and rolls with good volume and stability.

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USAGE

0.5-1% on flour weight for bread.

1-1.5% on flour weight for rolls and wholemeal.

INGREDIENTS

Palm Stearin, Emulsifier (E472e), Rapeseed Oil, Flour Treatment Agent (E300), Enzyme (Wheat)

PACKAGING

Code	Size	Type	Palletisation
197590R	9kg	Lined pail	60

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	3,637.00
Energy (Kcal)	885.00
Fat (g)	98.23
Fat (of which saturates)(g)	50.74
Available Carbohydrate (g)	0.04
Carbohydrate (of which sugars)(g)	0.00
Protein (g)	0.11
Fibre (g)	0.00
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

Paste



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