



QUANTUM CLEAN LABEL IMPROVER

Quantum Clean Label Bread Improver delivers all the benefits of the [Lecitem](#) range of improvers, but with the added benefit of immediate crumb softness and being clean label.

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

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

BENEFITS INCLUDE:

- Designed to improve bread quality, especially immediate softness.
- Clean label.
- Produces dough which is easy to handle and process, offering consumers a delicious softer crumb.
- Delivers enhanced volume.
- Versatile in application.
- Flour optimisation.
- Produces a delicious white crumb.

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USAGE

0.5% on flour weight for bread.

1% on flour weight for rolls and wholemeal.

INGREDIENTS

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

PACKAGING

Code	Size	Type	Palletisation
194230A	15kg	Bag	40

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,630.00
Energy (Kcal)	387.00
Fat (g)	8.48
Fat (of which saturates)(g)	1.40
Available Carbohydrate (g)	52.62
Carbohydrate (of which sugars)(g)	4.76
Protein (g)	20.59
Fibre (g)	8.97
Salt (g)	0.06

ADDITIONAL INFORMATION

Alternative mixing:

Conventional 15 minutes.

High speed 2.5-3 minutes (if no water meter).

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, Soya



CATEGORY

Bread Improvers



FINISHED PRODUCT

Crusty bread, Crusty roll, Soft roll, Tin bread, Wholemeal