



LECISOFT MASTER

OVERVIEW

Lecisoft Master is a low-dose bread improver that gives both bread and sweet dough applications an outstanding softness over a long period.

Why choose Lecisoft Master?

- Completely FREE from E-numbers
- Low dosage
- Contains no sugar
- Gives a soft and nice crumb
- Suitable for both bread and sweet dough
- Extends the softness and freshness of packaged bread with several days

USAGE

0.5 - 1% dosage based on the amount of flour.

INGREDIENTS

Wheat flour, Enzymes

PACKAGING

Code
190710

Size
20 kg (44lb)

Type
Bag

Palletisation



STORAGE

Cool and dry up to 59°F, Dry conditions, max 65% humidity. Dry conditions



SHELF LIFE

365 days



TYPE

Powder



ALLERGENS

Gluten (Wheat)



CATEGORY

Bread Improvers



INGREDIENT FEATURES

Free from E-Numbers



FINISHED PRODUCT

Bread, Cinnamon Rolls, Danish Pastry, Wheat Dough



BRANDS

Bakels



FUNCTION

Freshness, Shelf-life extension, Softness, Texture