



Bakels

LECISOFT MASTER



BAKELS

BAKERY INGREDIENTS SINCE 1904

Bakels product

LECISOFT MASTER

Let us introduce Lecisoft Master. A low-dose bread improver that gives both bread and sweet dough applications an outstanding softness over a longer period of time.

Contains modern and effective enzymes that prolong the feeling of a fresh and soft bread.

Free from E-numbers.



LECISOFT - OUR
SERIES OF EFFECTIVE
SOFTENERS

PRODUCT INFORMATION



Storage: dry and not over normal room temperature (max 77°F, max 65% humidity).



Package: 44 lb/20 kg bag. (30x20 kg/pallet)
Item #: 190710



Allergens: contains gluten (WHEAT)



Shelf life: 12 months.



Dosage: 0.5 - 1.0% of flour weight.
Mix with the other ingredients when weighing.

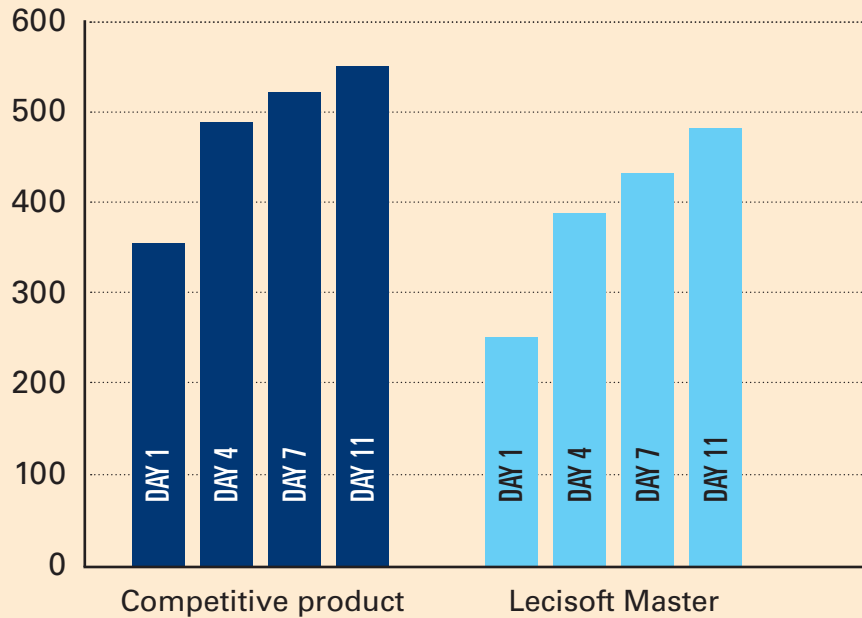
Why choose Lecisoft Master?

- Low dosage
- Completely free from E-numbers
- 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

PRODUCT COMPARISON

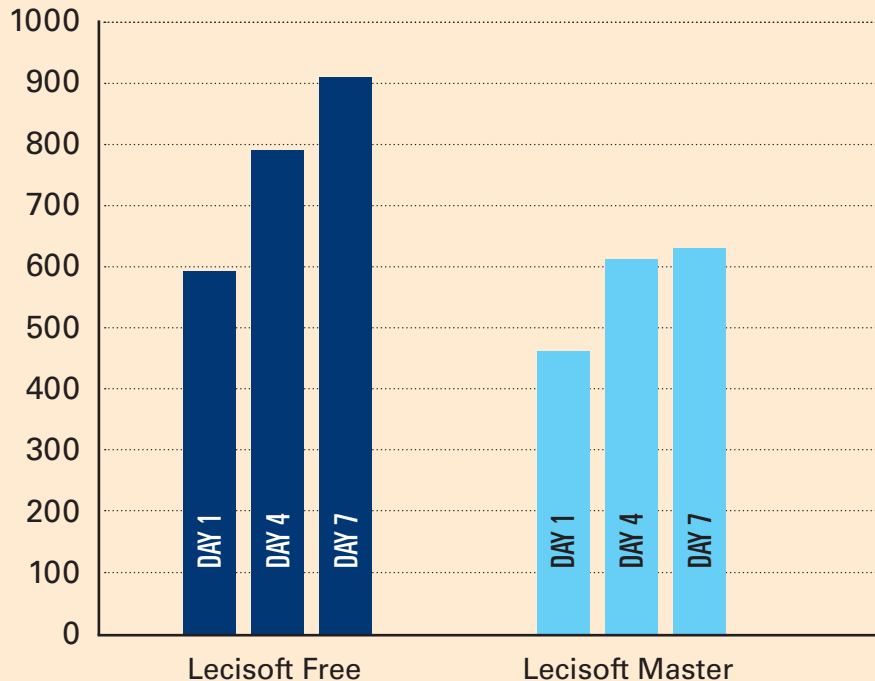
COMPETITIVE PRODUCT VS. LECISOFT MASTER

Here we compare Lecisoft Master with an equivalent product on the market. The lower the bar, the softer the result.



LECISOFT FREE VS. LECISOFT MASTER

Here we compare Lecisoft Master with one of our own softeners. The lower the bar, the softer the result.



Method of measurement: We use a texture measuring instrument to measure how much force is required to press down two exactly equal slices of bread. With the instrument, we push a probe .60 inches into the discs, then we get a measured value of how much force is required to push down .60 inches. The higher the bar, the more power is required, i.e. a harder bread.

*Read more about our
Bread and Roll improvers
on our website*



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