



LECISUPER

OVERVIEW

LECISUPER bread improver gives ultimate dough stability, strengthening, conditioning, Volume, appearance, crumb structure, improved softness, crust colour of loaf and optimum result in different dough & dough mixers.

USAGE

200 – 400g per 100kg flour

INGREDIENTS

Anticaking Agent (INS 170 (i)), Maize Starch, Antioxidant (INS 300), Enzymes

PACKAGING

Code	Size	Type	Palletisation
	25 KG	Kraft bag	



STORAGE

Cool and dry conditions 15-25°C, Store away from direct heat & sunlight, Store in cool, dry & hygienic conditions



SHELF LIFE

365 days



TYPE

Powder



CATEGORY

Bread Improvers



FINISHED PRODUCT

Bread