



LECIMUL BREAD IMPROVER

OVERVIEW

A powdered bread improver specifically formulated for the production of Brown Breads & Rolls.

Benefits:

Addition of Malted Barley Flour adds an excellent lustre to the crumb and crust colour, enhances flavour and brings out the “Nutty Bread” taste.

USAGE

2% on Flour weight

INGREDIENTS

Malted Barley Flour, Dextrose, Soya Flour, Emulsifier (E472e), Flour Treatment Agent (E300), Enzyme (Wheat)

PACKAGING

Code	Size	Type	Palletisation
198310	25 KG	Bag	40

NUTRITIONAL INFORMATION

Type	Value
Energy (Kcal)	308.00
Energy (kJ)	1,290.00
Fat (g)	12.20
Fat (of which saturates)(g)	7.89
Carbohydrate (g)	37.40
Carbohydrate (of which sugars)(g)	22.27
Protein (g)	9.42
Fibre (g)	5.38
Salt (g)	0.02

METHOD

Group Brown Bread Pan

Ingredient	KG
Brown Flour	32.000
Bakers Flour	32.000
Lecimul	1.280
Salt	1.135
Yeast	0.700
Masterfat	0.620
Water	38.560
Total Weight:	106.295

Group Brown Rolls

Ingredient	KG
Bakers flour	32.000
Wheaten Meal / Wholemeal Flour	32.000
Lecimul	1.280
Salt	1.135
Yeast	0.700
Water	38.500
Total Weight:	105.615

Group Soft Brown Rolls

Ingredient	KG
Bakers flour	32.000
Wheaten Meal / Wholemeal Flour	32.000
Lecimul	1.280
Salt	1.135
Sugar	1.840
Masterfat	2.500
Yeast	3.000
Water	36.500
Total Weight:	110.255

DESCRIPTION

Approximate Mixing Times: Hi-Speed: 2.5 minutes to 3 minutes Spiral: 2 minutes Slow 8 minutes Fast Process: No Time
Dough Dough Temperature: 28C (82F) Proof: 1st Proof 8 minutes Final Proof 45-50 minutes Baking Temperature: 250C (480F) NOTE: The level of water in the recipe may vary according to the bakers flour used. Yeast level of water in the recipe may vary according to the bakery conditions and also will have to be adjusted if using liquid yeast.



STORAGE

Cool and dry conditions



SHELF LIFE

360 days



TYPE

Bag



ALLERGENS

Barley, Soya, Wheat



CATEGORY

Bread, Roll & Morning Goods, Bread & Roll Improvers



INGREDIENT FEATURES

Vegan, Vegetarian



FINISHED PRODUCT

Bread