



Product Specification

Saturday, 18 May 2024

Bread and Yeast Compounds - Emulsifiers and Improver Compounds

07/23-E

Product Name:	LECINTA SPECIAL		
Product Code:	1917		
Description:	Powdered bread emulsifier		
Function:	All purpose emulsifier, softener especially designed to suit all types of mixers. Gives added volume crumb softness and increases shelf life.		
Usage:	1.25% - 1.5% on flour weight.		
Ingredient Listing:	Wheat Flour, Emulsifier (472e,481,471), Soya Flour, Free Flow Agent (170), Enzymes, Folic Acid.		
Packaging:	1917-50 Plastic bag 12.5 kg.		
Shelf Life & Storage:	Cool, dry and dark conditions up to 12 months		
Nutrition Information (per 100g):	Energy - kcal	670.3	
	Energy - kj	2801.9	
	Protein g	9.2	
	Fat - Total g	21.6	
	Fat - Saturated g	13.1	
	Carbohydrate - Total g	49.1	
	Carbohydrate - Sugar g	0.9	
	Dietary Fibre g	2.5	
	Sodium mg	627.5	
	Gluten		
	Soya		
	Wheat		
GMO Status:	Does not require any GM label statement under Standard 1.5.2 of the ANZFA regulations.		
General:	This product shall at the time of delivery conform in every respect to the provisions of the Australia/NZ food standards and regulations made there under. Customers exporting this product or items made using this product should check compliance with the importing country regulations. Product manufactured on plant that handles wheat, soy, milk, egg, tree nut and seed products.		