



Product Specification

Sunday, 19 May 2024

Bread and Yeast Compounds - Emulsifiers and Improver Compounds

05/16-F

Product Name:	LECITEM MDD		
Product Code:	1937		
Description:	Premix in powder form		
Function:	Bread improver with excellent fresh keeping qualities		
Usage:	Use at 0.75% on flour weight		
Ingredient Listing:	Soya Flour, Emulsifier (472e,481,471), Free Flow Agent (170), Flour Improver (300), Enzymes.		
Packaging:	1937-50 Plastic bag 12.5 kg.		
Shelf Life & Storage:	Cool, dry and dark conditions up to 6 months		
Nutrition Information (per 100g):	Energy - kcal	506	
	Energy - kj	2220	
	Protein g	16	
	Fat - Total g	39	
	Fat - Saturated g	29	
	Carbohydrate - Total g	25	
	Carbohydrate - Sugar g	3	
	Dietary Fibre g	4	
	Sodium mg	900	
Soy			
Gluten			

GMO Status:	Does not require any GM label statement under Standard 1.5.2 of the ANZFA regulations.
General:	<p>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.</p> <p>Product manufactured on plant that handles wheat, soy, milk, egg, tree nut and seed products.</p>