



Product Specification

Saturday, 18 May 2024

Bread and Yeast Compounds - Emulsifiers and Improver Compounds

07/23-E

Product Name: LECINTA SPECIAL

Product Code: 1917

Information: LECINTA SPECIAL is a powdered emulsifier product developed for all types of bread and may also be used very successfully in buns and rolls.

Because of the extremely good 'oven spring' obtained with LECINTA SPECIAL it should be used with some caution in standard open breads.

LECINTA SPECIAL is a blend of various emulsifiers that complex with both the starch and protein of the flour ensuring bread with optimum volume, fineness of texture, improved crumb colour and excellent fresh keeping qualities.

LECINTA SPECIAL is suitable for bulk fermented, no time and mechanically developed doughs with the following recommended levels:

Open Top breads 0.8% - 1.0% on flour
Lidded breads 1.0% - 1.25% on flour
Gluten enriched breads 1.25% - 1.5% on flour
Buns and rolls 1.25% - 1.5% on flour

LECINTA SPECIAL does not contain sugar but contains a level of soyabean flour for whiter crumb texture.

LECINTA SPECIAL does not contain oxidants, therefore Country Oven Dobrim 90 should be used at recommended levels.