



Product Specification

Wednesday, 13 November 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: 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.