



LECIFRI-E

OVERVIEW

Lecifree-E is a bread improver for baking without emulsifiers which gives the end product a cleaner index. Furthermore, Lecifree-E does not contain any ingredients derived from palm.

The bread improver is based on enzymes and ascorbic acid which reinforces the gluten quality of the dough and gives it a more durable structure. This means that the dough becomes more flexible, process durable and gains a better volume. The result is an evenly porous, soft and stable crust.

Suitable for all kind of yeast doughs, such as light and dark bread, brioches, croissants and sweet doughs.

USAGE

0,9-1,2 % of flour weight.

PACKAGING

Code	Size	Type	Palletisation
1948-0088	20 kg	Bag	



SHELF LIFE

240 days



TYPE

Powder



CATEGORY

Bread Improvers



INGREDIENT FEATURES

Palm-free



FINISHED PRODUCT

Baguette, Crusty bread, Rye bread,
Tin bread, White bread