



## LECIMAX 3000

### OVERVIEW

We know that consistency is the key to success in the food industry. With **Lecimax 3000** by your side, you can confidently meet the consumer demands for high-quality products. Our technical solution offers functions that are designed to boost volume, improve texture and allow you to feel confident in getting the right results every production.

**Lecimax 3000** is a result of years of research, experience and development by our team of experts, who understand the unique challenges you face in your daily operations. As our customer, you will always have access to our entire team of application experts and technical specialists.

**Excellent volume at a low dosage – 1% on wheat flour.**

Embrace the future of bread-making with **Lecimax 3000** – your secret ingredient for success.

Read more about our Bread Improvers [here!](#)

### USAGE

Excellent volume at a low dosage - 1% on wheat flour.

### INGREDIENTS

WHEAT flour, emulsifier E472e, flour treatment agent ascorbic acid, enzyme

## PACKAGING

Code	Size	Type	Palletisation
190310	20 kg	Bag	36x20

## NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,714.00
Energy (kcal)	408.00
Fat (g)	16.00
of which saturated (g)	15.00
Carbohydrate (g)	57.00
of which saccharides (g)	<0,5
Fibre (g)	2.00
Protein (g)	7.00
Salt (g)	<0,01



### STORAGE

not above +25°C. (Max 65% relative humidity)



### SHELF LIFE

365 days



### TYPE

Powder



### ALLERGENS

Gluten (wheat)



### CATEGORY

Bread Improvers



### FINISHED PRODUCT

Baguette, Bread, Breakfast bread, Buns, Hamburger bun / sausage roll, Rolls, Semlor, Sweet dough, Tin bread, White bread



### BRANDS

Bakels



### FUNCTION

Texture, Volume