



LECISOFT-FREE

OVERVIEW

Lecisoft Free is an e-number free, powder-based bread improver which gives a softness over a more extended period, for all kinds of bread.

A unique combination of enzymes captures the moisture in the bread which makes it softer and reinforces the feeling of freshness. The bread becomes softer after a day, and the difference becomes more noticeable when stored for longer.

Softness and freshness are directly connected to quality. Lecisoft Free enhances the quality experienced in the baked product – even when the bread is a couple of days old.

USAGE

0.6-1.1% of flour weight.

INGREDIENTS

WHEAT flour, sugar, enzyme

PACKAGING

Code	Size	Type	Palletisation
1934-0088	20 kg	Bag	



STORAGE

Dry conditions, room temperature up to 25°C, relative humidity max 65%.



SHELF LIFE

240 days



TYPE

Powder



CATEGORY

Bread Improvers



INGREDIENT FEATURES

Palm-free



FINISHED PRODUCT

Baguette, Brioche, Croissant, Crusty bread, Hamburger bun / sausage roll, Morning goods, Rolls, Rye bread, Tin bread, White bread