



LECISOFT MASTER

OVERVIEW

A low-dose bread improver that gives both bread and sweet dough applications an outstanding softness over a longer period of time.

Contains modern and effective enzymes that prolong the feeling of a fresh and soft bread. Free from E-numbers.

Why choose Lecisoft Master?

- Low dosage
- Completely free from E-numbers
- Contains no sugar
- Gives a soft and nice crumb
- Suitable for both bread and sweet dough
- Extends the softness and freshness of packaged bread with several days

Read more about Lecisoft Master in the sales folder. Download on the orange button.

USAGE

0.5 - 1% dosage based on the amount of flour.

INGREDIENTS

WHEAT flour, enzymes

PACKAGING

Code	Size	Type	Palletisation
190710	20 kg	Bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,450.00
Energy (kcal)	340.00
Fat (g)	1.50
Carbohydrate (g)	70.00
of which saccharides (g)	0.50
Protein (g)	9.50
Sodium (g)	0.50
Salt (g)	0.51



STORAGE

Cool and dry up to 15 °C,
max 65% humidity, Dry
conditions, room temperature
up to 25°C, relative humidity
max 65%.



SHELF LIFE

365 days



TYPE

Powder



ALLERGENS

Gluten (wheat)



CATEGORY

Bread Improvers



INGREDIENT FEATURES

Free from E-numbers



FINISHED PRODUCT

Baguette, Ciabatta, Crusty
bread, Focaccia, Grain bread,
Hamburger bun / sausage roll
, Rolls, Rye bread, Tin bread,
White bread



BRANDS

Bakels



FUNCTION

Freshness, Softness