



BAKERY INGREDIENTS SINCE 1904

Bakels product

LECIMAX - LECISOFT - LECICOOL
BREAD IMPROVERS

Improve volume, softness, and freshness

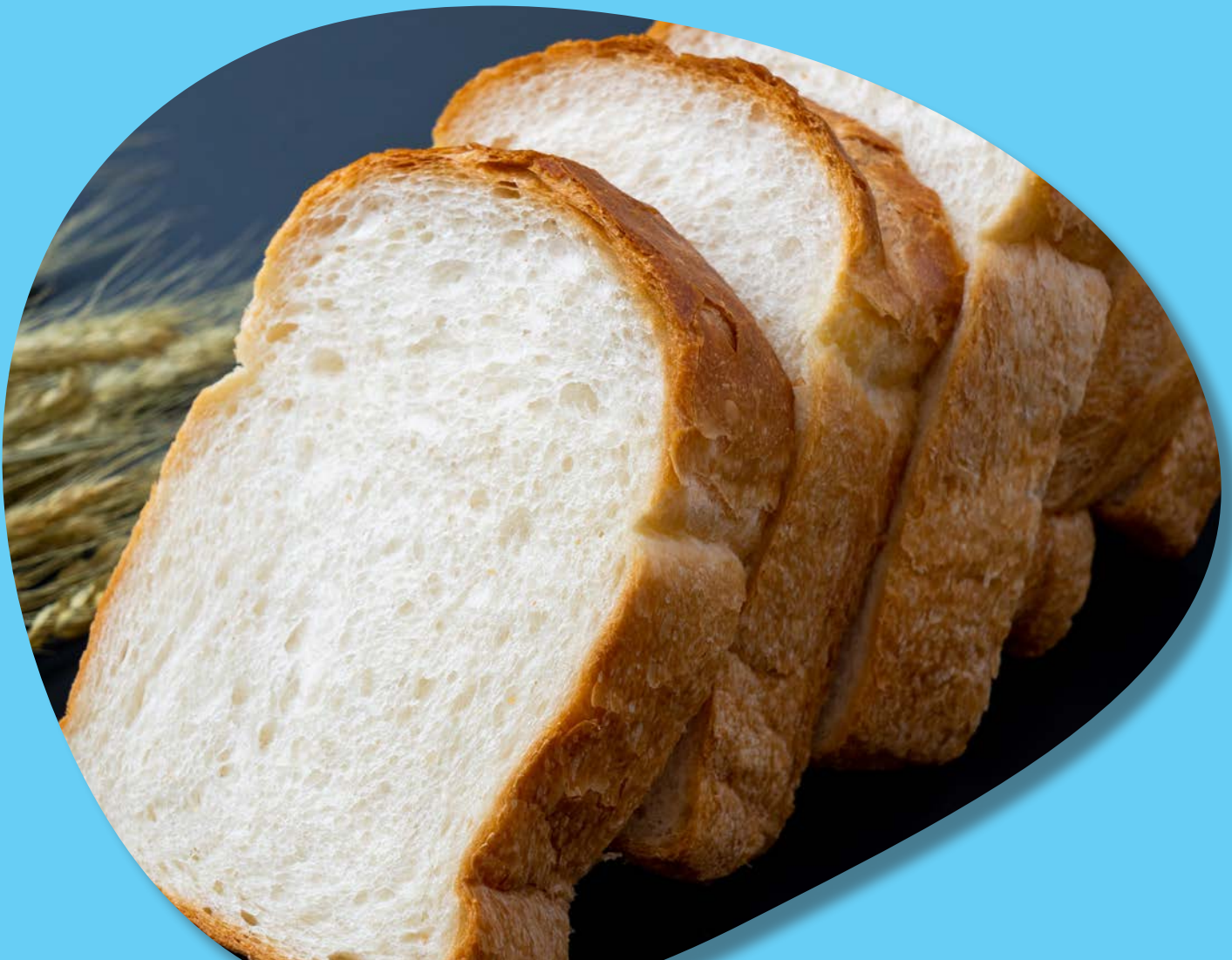
INNOVATIVE IMPROVERS FOR EFFORTLESS BREADMAKING

Bread serves as a cornerstone of food in cultures all around the world and bread improvers are staple ingredients in many bakeries. Unlocking a bread's full potential, a bread improver enhances selected properties and secures the production, among other benefits.

If you lack variety in your equipment, worry about the consistency or quality of your flour supply, or wish to increase the capacity of your bread production, bread improvers can lend a helping hand. Add improver technology to refine aspects of dispersion, dough behavior, and machineability with consistent quality.

Improvers comes in various formulas, so it's important to select a high quality improver that meets your exact needs and your specific bakery requirements. Consider softness, volume, stability, economy-in-use, and clean label.

Our team of experts in the field will help you with support and product guidance.





WHAT IS A *bread improver* ?

Improvers are mixtures of substances that each contribute to specific functions in the mixing, proofing, and baking of various bread and roll doughs.

Improvers fight against inconsistency and will prevent line stoppages caused by sticky or otherwise unusable dough. After all, one poor batch can be the difference which can affect your profit for the day.

A bread improver makes the baking process more manageable and reliable.



WHAT IS IN A *bread improver* ?

The most functional components of improvers are emulsifiers, enzymes, and flour treatment agents. Each ingredient provides technological benefits to the dough by interacting with the flour components. Some of these interactions complement those of others, so an improver needs to be carefully balanced to provide the correct characteristics in the finished baked product.



WHY YOU SHOULD USE A *bread improver*

Improve

Bread improvers are used to enhance the quality and palatability of short process bread would otherwise yield products with poor volume, rubbery crumb texture, and short shelf-life.

Consistency

For the manufacturer, a cost-effective and reliable baking process is important. Bread improvers streamline the production flow and will provide the same result every time. Of course, a good result is possible without a bread improver if the competence of the baker and the flour quality are two components that are in place. However, knowledge, time and resources are not always available, where instead a bread improver is a very good solution.

Low dosages

The individual ingredients in improvers have very low dosage rates and would be inconvenient to prepare in a factory or an in-store bakery.

Bread improvers deliver the correct dosages of these ingredients in a convenient and prepared mix.

Some applications require higher dosages or a combination of improvers than others. For example, the protein quality in wholemeal flour is lower than for white flour, so it needs more support during the whole process, whereas for rolls, the product needs extra stability because there is no tin to support the shape of the product during proofing and baking.



*We love to work in
close collaboration
with our customers.*

Together with large scale manufacturers,
we develop bespoke bread improvers
to meet the unique needs and
requirements of our customers.
Contact us for more information!

The benefits of enzymes

What are they?

Enzymes, like all proteins, are long chains of amino acids that make up all living organisms. The specific sequence of amino acids gives each enzyme its unique three-dimensional shape. This shape gives each enzyme its catalytic activity, and is tailored by nature to perform a specific task – much like a specific key is needed to open a lock.

How are they made?

In nature, enzymes are produced by living organisms according to a genetic code. Industrial enzymes are made by microorganisms like yeast and bacteria. The microorganisms are fermented and the conditions are carefully controlled so that they produce particular enzymes in sufficient quantity. The result is that the liquid is filtered, purified, stabilised, and standardised to the appropriate strength.

Enzymes in baking

The catalytic activities of enzymes are useful for bakers because they can modify mixing time, dough rheology, proof tolerance, bread volume, and crumb texture. They can even extend the shelf-life of bread, keeping it soft for several days. Each enzyme works on a specific component of the flour. For example, amylases breaks down starch whilst lipases modifies fats and lipids.

BAKELS LECI-RANGE OF BREAD IMPROVERS

Lecimax
FOR VOLUME

Lecisoft
FOR SOFTNESS

Lecicool
FOR FROZEN BREAD
APPLICATIONS

PRODUCT RANGE - BREAD IMPROVERS PROVIDING *volume*

	Information	Enzymes	Emulsifiers	Clean label	Dosage %
LECIFREE	 194811 20 kg paper bag  Dry and not above 25°C  365 days	✓		✓	0.9-1.2
LECIMAX 2000	 194111 20 kg plastic bag  Dry and not above 25°C  365 days	✓	E472e		0.8-2.2
<i>New!</i> LECIMAX LOW	 193510 20 kg plastic bag  Dry and not above 25°C  365 days	✓			0.4-0.8
LECIMAX ORGANIC	 195113 25 kg paper bag  Dry and not above 25°C  365 days	✓		✓	0.9-1.2
LECIMAX BREAD	 190411 20 kg plastic bag  Dry and not above 25°C  365 days	✓			1-2
LECIMAX UE	 191911 20 kg plastic bag  Dry and not above 25°C  365 days	✓			0.75-1.5
LECIMAX SWEET	 190211 20 kg plastic bag  Dry and not above 25°C  365 days	✓			1.5



Art no / Packaging












Storage



Shelf life

PRODUCT RANGE - BREAD IMPROVERS PROVIDING *softness*

	Information	Enzym	Emulsifier	Clean label	Dosage %
LECISOFT ORGANIC	 190512 20 kg plastic bag  Dry and not above 25°C  365 days	✓		✓	0.6-1.1
<i>New!</i> LECISOFT MASTER	 190710 20 kg plastic bag  Dry and not above 25°C  365 days	✓		✓	0.5-1
LECISOFT FREE	 193410 20 kg plastic bag  Dry and not above 25°C  365 days	✓		✓	0.6-1.1



Art no / Packaging






Storage



Shelf life



BREAD IMPROVERS FOR THE *freezer*

	Information	Enzym	Emulsifier	Clean label	Dosage %
LECICOOOL	 194212 20 kg plastic bag  Dry and not above 25°C  365 days	✓	E472e		2-3



Art no / Packaging



Storage



Shelf life





3 REASONS TO CHOOSE BAKELS BREAD IMPROVERS

- ✓ We have extensive experience and solid technical competence in the field.
- ✓ We work with the most modern enzymes.
- ✓ We help you with implementation on site.

Our highly competent and experienced technical team will help you find the right improver based on your unique needs. Contact us for guidance.

*Visit our website
for more information*

bakelssweden.se



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