

LECIMAX 3000

Item number	190310																
Product type	Bread Improver for volume.																
Usage	1 % counting on wheatflour.																
Composition	WHEAT flour, emulsifier E 472e, flour treatment agent ascorbic acid, enzyme.																
Nutritional information per 100 g	<table><tr><td>Energy value</td><td>1714kJ, 408kcal</td></tr><tr><td>Fat</td><td>16 g</td></tr><tr><td>of which saturated</td><td>15 g</td></tr><tr><td>Carbohydrate</td><td>57 g</td></tr><tr><td>of which saccharides</td><td><0,5 g</td></tr><tr><td>Fibre</td><td>2,8 g</td></tr><tr><td>Protein</td><td>7,7 g</td></tr><tr><td>Salt</td><td><0,01 g</td></tr></table>	Energy value	1714kJ, 408kcal	Fat	16 g	of which saturated	15 g	Carbohydrate	57 g	of which saccharides	<0,5 g	Fibre	2,8 g	Protein	7,7 g	Salt	<0,01 g
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Allergens	Contain GLUTEN (wheat), according to regulation 1169/2011/EC.																
GMO Status	The raw materials of this product are not genetically modified organisms (GMO) and they are not produced from GMO. According to regulations 1829/2003/EC and 1830/2003/EC.																
Microbiology Typical values	<table><tr><td>Total plate count</td><td>≤ 1000 000 cfu/g</td></tr><tr><td>Yeast</td><td>≤ 5 000 cfu/g</td></tr><tr><td>Mould</td><td>≤ 4 000 cfu/g</td></tr><tr><td>Enterobacteriaceae</td><td>≤ 5 000 cfu/g</td></tr></table>	Total plate count	≤ 1000 000 cfu/g	Yeast	≤ 5 000 cfu/g	Mould	≤ 4 000 cfu/g	Enterobacteriaceae	≤ 5 000 cfu/g								
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Pesticides/Heavy Metals Typical values	According to regulation 396/2005/EC and 1881/2006/EC.																
Storage	Dry and cool, not above +25 °C. (Max 65 % relative humidity)																
Shelf life, months	12																

All information and recommendations are based on tests and research believed to be reliable. No guaranty of their accuracy is made however. Since the manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers, all recommendations and sales are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has any authority to waive or change the above provisions, but our technical staff is available to assist purchasers in adapting the forementioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence. All ingredients and GMO or other ingredient statements for this product comply with Swedish food regulations and are subject to change. Customers exporting this product, or finished items made from this product, should check the regulations of the importing country.

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