

The key to consistent baking

LECIMAX 3000



BAKELS

BAKERY INGREDIENTS SINCE 1904



Are you tired of inconsistent results and unpredictable volumes? Do you dream of producing high-performing, mouthwatering bread every single time?

Look no further, because we've crafted a game-changer that will revolutionize your baking game.

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.

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

Let us introduce

LECIMAX 3000

**A functional solution that
provides amazing results at a low
dosage (1% on wheat flour)**

PRODUCT INFORMATION



Storage: dry and cool, (max 25°C,
max 65% humidity).



Package: 20 kg bag. (36x20 kg/pallet)
Art nr: 190310



Shelf life: 12 months.



Dosage: 1,0% of flour weight.

VISIT OUR WEBSITE
FOR MORE INSPIRATION



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