



BAKERY INGREDIENTS SINCE 1904

Bakels

LECISOFT RYE

Create rye bread with
outstanding softness.

Your secret ingredient for success




A revolutionary product

LECISOFT RYE

Adopted for baked products with a high amount of rye.

Discover our revolutionary solution for softness in bread with high rye content – Lecisoft Rye.

A unique product on the market providing excellent softness with a low dosage (1.5% counted on rye flour).



We know that consistency is the key to success in the food industry. With **Lecisoft Rye** by your side, you can confidently meet the consumer demands for high-quality products where softness and texture are key factors in keeping customers coming back again and again.

PRODUCT INFORMATION



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



Package: 15 kg bag. (40x15 kg/pallet)
Art nr: 198210



Shelf life: 12 months.



Dosage: 1.5% counted on rye flour.

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FOR MORE INSPIRATION**



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 **BAKELS**

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