

# LECINTA XP

## OVERVIEW

Blended bread improver in powder form for all types of bread.

## USAGE

1.0% on total flour weight

## INGREDIENTS

Yeast Food (E516), Flour Improver (E300), Enzyme

## PACKAGING

Code	Size	Type	Palletisation
1931	10 KG	Bag	

## NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	22.00
Energy (Kcal)	5.00
Protein (g)	0.30
Fat (<g)	0.10
Fat (of which saturates)(g)	0.00
Carbohydrate (g)	2.50
Carbohydrate (of which sugars)(g)	0.00
Sodium (mg)	0.00

## METHOD

Group 1	
Ingredient	KG
Bread Flour	1.700
LECINTA XP	0.017
Sugar	0.340
Salt	0.017
Calcium Propionate	0.005
Eggs	0.136
BAKELS INSTANT ACTIVE DRIED YEAST	0.034
Water	0.640
	<b>Total Weight: 2.889</b>
Group 2	
Ingredient	KG
ROTITEX	0.068
	<b>Total Weight: 0.068</b>

## DESCRIPTION

1. Mix ingredients Group 1 for 8 minutes. 2. Then add in Group 2 and mix for further 3 - 4 minutes or until the dough is well developed. 3. Allow dough to rest for 5 minutes, scale and mould the dough into desired shepes. 4. Prove the dough to height at 35°C, 75% relative humidity. 5. Bake at 220°C for approximate 25 minutes.



### STORAGE

Cool and dry conditions 18 ±  
2°C Cool and dry conditions  
18 ± 2°C



### SHELF LIFE

365 days



### TYPE

Bag



### ALLERGENS

Wheat, Wheat Products



### CATEGORY

Breads, Rolls & Pastry, Bread Improvers