

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
	Total Weight: 2.889
Group 2	
Ingredient	KG
ROTITEX	0.068
	Total Weight: 0.068

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 shapes. 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