



## Product Specification

Friday, 17 May 2024

### Bread and Yeast Compounds - Emulsifiers and Improver Compounds

01/10-D

<b>Product Name:</b>	<b>LECINTA SPECIAL</b>		
<b>Product Code:</b>	<b>1917</b>		
<b>Description:</b>	Powdered bread emulsifier		
<b>Function:</b>	All purpose emulsifier, softener especially designed to suit all types of mixers. Gives added volume crumb softness and increases shelf life.		
<b>Usage:</b>	1.25% - 1.5% on flour weight.		
<b>Ingredient Listing:</b>	<b>Wheat</b> Flour, Emulsifier (472e,481,471), <b>Soya</b> Flour, Free Flow Agent (170), Enzymes.		
<b>Packaging:</b>	1917-50 Plastic bag 12.5 kg.		
<b>Shelf Life &amp; Storage:</b>	Cool, dry and dark conditions up to 9 months		
<b>Nutrition Information (per 100g):</b>	Energy - kcal	670.3	
	Energy - kj	2801.9	
	Protein g	9.2	
	Fat - Total g	21.6	
	Fat - Saturated g	13.1	
	Carbohydrate - Total g	49.1	
	Carbohydrate - Sugar g	0.9	
	Dietary Fibre g	2.5	
	Sodium mg	627.5	
	<b>Soya Flour</b>		
	<b>Gluten</b>		
<b>GMO Status:</b>	Does not require any GM label statement under Standard 1.5.2 of the ANZFA regulations.		
<b>General:</b>	This product shall at the time of delivery conform in every respect to the provisions of the Australia/NZ food standards and regulations made there under. Customers exporting this product or items made using this product should check compliance with the importing country regulations.		
	Product manufactured on plant that handles wheat, soy, milk, egg, nut and seed products.		