

# LECITEM PUMPABLE S

## OVERVIEW

Easy to use, versatile and innovative all – purpose liquid improver suitable for all types of mixes. Especially designed for automatic batch control system

## USAGE

Recommended usage of 2.5% on flour weight.

## INGREDIENTS

Vegetable Fats & Oils (Palm Based), Soy Flour, Emulsifiers (E481, E471, E472(E)), Flour Improver (E300), Enzyme

## PACKAGING

Code	Size	Type	Palletisation
1936	18 KG	Pail	

## NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	3,280.00
Energy (Kcal)	783.00
Protein (g)	7.90
Fat (g)	85.60
Fat (of which saturates)(g)	45.60
Carbohydrate (g)	6.70
Carbohydrate (of which sugars)(g)	0.00
Sodium (mg)	361.00

## METHOD

Group 1	
Ingredient	KG
Bread Flour	1.600
Chilled Water	1.050
FINO RYE BASE	0.400
Brown Sugar	0.080
BUTTA BUTTEROILS SUBSTITUTE	0.080
LECITEM PUMPABLE-S	0.040
Salt	0.022
Yeast	0.020
<b>Total Weight: 3.292</b>	

## DESCRIPTION

1. No time dough, place all ingredients in the machine bowl and develop thoroughly. 2. Dough temperature 29-31°C, allow dough to recover 5 minutes. 3. Scale and mould as desired. 4. Proof and bake at 210°C .



### STORAGE

Cool and dry conditions 30 ±  
5°C



### SHELF LIFE

365 days



### TYPE

Pail



### ALLERGENS

Wheat, Wheat Products, Soy,  
Soy Products



### CATEGORY

Bread Improvers, Breads, Rolls & Pastry