



## LECIDOR 10

Dough improver made from malted cereal flour, lecithin, enzymes and ascorbic acid. It works very well with machinery in large production. Thanks to the special formulation, LECIDOR is specifically designed for dough that is addressed to be frozen: it helps keep quality unchanged during the distribution activities within the cold chain. Very useful in the making of bread, pizza, focaccia, breadsticks and pastry leavened products (croissants, brioches, krapfens).

### PRODUCT DETAILS

COD 01070084

CLAIMS

### DIRECTIONS FOR USE

1 kg per 100 kg of flour.

LECIDOR, thanks to its high content of sunflower lecithin, is especially suitable for improving doughs to be refrigerated since it:

- Reinforces the glutinous structure
- Improves the dough's workability
- Improves the capability to retain gas and the leavening tolerances Optimises the emulsion of the fats added to the dough
- Increases the products' volume
- Improves friability and preservation.

PRECAUTION: use of ice water (1-4°C) is recommended in preparing dough for controlled rising.

### TECHNICAL DENOMINATION

semifinished product for leavened bakery items

### ALLERGENS / CONTAMINATIONS

#### ALLERGENS



#### CONTAMINATIONS

