

LECIDOR

BAKERY LECIDOR

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).



MODALITÀ D'USO

For detailed product information (e.g. dietary suitability and certifications), please consult the technical data sheets or [contact our team](#).

No applications provided for this product.

DETTAGLI PRODOTTO

Codice prodotto 01070084

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Cereals

Cross-contaminations



Soybeans



Mustard

INFO

Description

improver in powder based on lecithin and enzymes. Its use is particularly recommended with controlled fermentation doughs.

Denomination

semifinished product for leavened bakery items

Directions for use

irca
GROUP

Extraordinary
made simple.

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 product's volume
- Improves friability and preservation.

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



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