



LECIDOR

BAKERY

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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 000431

Allergeni/cross contaminazioni

Allergens



frumento

Cross-contaminations



Soybeans



Mustard