BAKELS
BAKERY INGREDIENTS SINCE 1904

www.maybakels.com

LECIVOL 6000

OVERVIEW

All purpose emulsifier, softener, especially designed to suit all types of mixers. Gives added volume with excellent crumb colour and crumb softness. In addition, LECIVOL 6000 is developed to give exceptionally keeping qualities. No additional soya flour required for optimum crumb colour.

USAGE

1.0% - 2.0% calculated on flour

INGREDIENTS

Wheat Flour, Permitted Emulsifier (INS481, INS472e), Permitted Emulsifier (INS471), Yeast Food (INS516), Enzyme

PACKAGING

Code	Size	Type	Palletisation
1924	20 KG	Bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	2,080.00
Energy (Kcal)	496.00
Protein (g)	8.50
Fat (g)	32.80
Fat (of which saturates)(g)	32.10
Carbohydrate (g)	44.90
Carbohydrate (of which sugars)(g)	0.00
Sodium (mg)	686.00

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STORAGE

Cool and dry conditions 18 ± 2°C

SHELF LIFE

365 days

TYPE

Bag

ALLERGENS

Wheat, Wheat Products

CATEGORY

Breads, Rolls & Pastry, Emulsifiers & Softener