PRODUCT NAME: **LECITEM 2000**

Product Code: 19150

Description: An off-white, free-flowing powder.

Intended Use/Abuse: A superior emulsified bread improver to suit a variety of production methods.

Intended for all types of consumers.

Damaged packaging can result in product contamination. Prevent exposure to air or strong vapour to maintain organoleptic and sensory properties of the product.

Ingredients: Malt Flour, Soya Flour, Sucrose, Vegetable Fat [Emulsifiers (E481, E471), Hydrogenated Palm Kernel Oil, Anti-Caking Agent (E170)], Thickeners [Maize Starch, (E466, E412)], Emulsifier [E472e, Anti-Caking Agent (E170)], Dextrose, Modified Starch, Anti – Caking Agents (E341),Hydrogenated Palm Kernel Oil, Emulsifier (E322), Antioxidant

All information and recommendations are based on tests and research believed to be reliable. No guarantee of their accuracy is made however. Since the manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers, all recommendations and sales are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has any authority to waive or change the above provisions, but our technical staffs is available to assist purchasers in adapting the fore mentioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence.

(E300),Enzymes and Yeast.

Product Analysis:

Nutritional/Chemical	Physical	Microbiological

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SOUTH BAKELS (PTY) LTD
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A member of the
International BAKELS Group

Product Information – LECITEM 2000

Nutrient	Unit	Value
Energy	kJ	1623
Protein	g	8.90
Total Fat	g	12.35
▯ Saturated Fat	g	9.28
▯ Mono-Unsaturated Fat	g	0.82
▯ Poly-Unsaturated Fat	g	2.24
Total Dietary Fibre	g	9.20
Carbohydrates	g	55.40
Total Sugar	g	17.50
Ash	g	8.69
Moisture	g	5.50
Sodium	mg	185

Appearance:
Off white coloured powder.

Aroma/flavour:
Bland and neutral aroma

Micro-organism	Specification
Total Plate Count	<100 000cfu/g
Yeast Count	<10 000cfu/g
Mould Count	<10 000cfu/g
Coliform Count	<1 000cfu/g

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Product Information – LECITEM 2000

Food Allergens: Gluten, Soya.

Country of MNF: South Africa.

Usage Rate: 1.5 - 2.0% on flour weight

Transportation & Storage: Transport at ambient T°C. Store at cool, dry conditions for up to 9 months.

Packaging & Labelling: 25kg poly bag. Batch number, BB and expiry date.

Kosher Status: Parev certified by Beth Din of Johannesburg.

Halaal status: Certified by MJC.

Legal Status: Our product meets the specification and standard laid down in accordance to FOODSTUFF, COSMETICS AND DISINFECTANTS ACT 1972 (ACT NO. 54 of 1972).

Accept and Rejection: Product will be rejected for the following criteria:

- Non - conforming to product specification
- Wrong Expiry date
- Defective packaging
- Absence of Certificate of Conformance
- Presence of foreign objects
- Underweight mass

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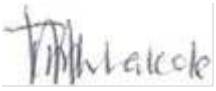

Compiled By: _____

Kate Netsianda

Food Technologist

Approved By: _____

Anneri Louw

National Technical Manager

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