



9203 HWY 6 South, Suite # 124-202
Houston, TX 77083
info@levvon.com

PRODUCT DATA SHEET

PRODUCT DESCRIPTION:

A dough conditioner that helps in the machinability of the dough and improves the volume of the finished products.

ADVANTAGES:

- Clean label bread improver.
- Gives strength to the dough.
- Improves the volume of end product.
- Gives the final product a richer color.
- Produces a thinner and crustier outer crust.
- Improves gas retention within the dough.
- Lengthens the shelf life of bread.
- Multi-Purpose bread improver.
- Highly efficient and concentrated.
- Improves dough fermentation stability.

DIRECTIONS:

Pour LC20S:

Add directly to the flour 0.02% of the total flour weight. For 100 Kg of flour, you should use 20 gr of our LC20S.

Pour LC30S:

Add directly to the flour 0.03% of the total flour weight. For 100 Kg of flour, you should use 30 gr of our LC30S.

Pour LC200:

Add directly to the flour 0.2% of the total flour weight. For 100 Kg of flour, you should use 200 gr of our LC200.



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APPLICATIONS:

Mix Levvon LC Bread improver directly with other dries ingredients BEFORE adding water and starting the kneading process. It is recommended to use for milling, bakery (French Bread), Viennese bread, buns, samoli and all types of bread.

INGREDIENTS:

Wheat flour, Ascorbic acid, Enzymes. **NO GMO, NO BROMATE.**

PACKAGING:

Sachets LC20S, LC30S, and LC200
Plastic Buckets: 10 kg, 25 kg, 30kg

PRODUCT CODE:

LC20S, LC30S, LC200

HEALTH CERTIFICATE:

SGS Health Certificates. NAFDAC

SHELF LIFE:

Unopened: 18 months
Opened: 3 months

STORAGE CONDITION:

To keep in a dry and ventilated area away from light exposure. Please refer to MSDS for more details.