



LECITEM UNIVERSAL

Overview

Lecitem Universal is a premix in powder form.,Lecitem Universal is an all purpose improver emulsifier compound for bread and other yeast goods.,,It is ideal for use in smaller bakeries as this one product can be used in all yeast lines. For softer rolls and buns we recommend additional sugar and masterfat.,,The recommended usage rate for Lecitem Universal is 1% on cereal however this can be varied to suit the type of bread produced.



Storage

Cool, dry and dark conditions up to



Shelf Life

270 days



Allergens

Gluten, Soya Products



Category

[Bread and Yeast Compounds](#), [Emulsifiers and Improver Compounds](#)

Usage

1% on total cereal weight

Ingredients

Soya Flour, Emulsifiers (481, 472e), Wheat Flour, Free Flow Agent (170), Flour Treatment Agents (300, 920), Enzymes

Packaging

Code	Size	Type	Palletisation
1949-50	12.5 KG	Plastic bag	





Ingredients

Group 1		
Ingredient		KG
Flour		5.000
Salt		0.100
Lecitem Universal		0.050
Bake Safe (Instant Active) Yeast		0.065
Water (variable)		1.300
TOTAL WEIGHT		6.515
		Total Weight: 13.030

No Dough Time.,1. Place Group 1 ingredients in machine bowl and develop thoroughly.,2. Dough temperature 30-31°C.,3. Allow dough to recover for 5-10 minutes.,4. Scale and mould as desired.,5. Prover then bake at 250°C.,Yield 14 loaves scaled at 50g. Note: If using Compressed Yeast, use 200g.