



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.

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		Plastic bag	

METHOD

Group 1 Ingredient	KG
Flour	5.000
Salt	0.100
Lecitem Universal	0.050
Bakels Instant Active Yeast	0.065
Water (variable)	1.300
TOTAL WEIGHT	6.515

Total Weight: 13.030

DESCRIPTION

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.



STORAGE

Cool, dry and dark conditions
up to



SHELF LIFE

9 Months (270) days



TYPE

Powder



ALLERGENS

Gluten, Soy



CATEGORY

Bread & Yeast Compounds, Bread Improvers