



## 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, Folic Acid

### PACKAGING

**Code**  
1949-50

**Size**

**Type**  
Plastic Bag

**Palletisation**

### METHOD

Group 1	
Ingredient	KG
Flour	5.000
Salt	0.100
Lecitem Universal	0.050
Bakels Instant Active Yeast	0.065
Water (variable)	3.000
Total Weight: 8.215	

### YIELD

14 loaves

### DESCRIPTION

No Dough Time. 1. Place ingredients in a 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. Note: If using Compressed Yeast, use 200g.



#### STORAGE

Cool, Dry & Dark Conditions



#### SHELF LIFE

9 Months (270) days



#### TYPE

Powder



#### ALLERGENS

Gluten, Soy



#### CATEGORY

Bread & Yeast Compounds, Bread & Roll Improvers



#### INGREDIENT FEATURES

Halal, Vegan, Vegetarian