

LECITEM SUPREME

OVERVIEW

Bromate-free powdered bread improver specially formulated to aid dough maturity and improve crumb and texture to all types of bread and yeast fermented goods with lesser dough fat and higher water inclusion in the recipe.

USAGE

0.9% - 1.0% on total flour weight.

INGREDIENTS

Soy Flour, Dextrose, Emulsifiers (E481, E471), Mineral Salt (E170), Flour Improver (E300), Enzyme

PACKAGING

| Code | Size | Type | Palletisation |
|------|-------|------|---------------|
| 1917 | 10 KG | Bag | |

NUTRITIONAL INFORMATION

| Type | Value |
|-----------------------------------|----------|
| Energy (kJ) | 1,230.00 |
| Protein (g) | 11.60 |
| Fat (g) | 28.60 |
| Fat (of which saturates)(g) | 24.30 |
| Carbohydrate (g) | 35.60 |
| Carbohydrate (of which sugars)(g) | 24.90 |
| Sodium (mg) | 6.00 |

METHOD

| | |
|-----------------------------------|-------|
| Group 1 | |
| Ingredient | KG |
| Sugar | 0.060 |
| BAKELS INSTANT ACTIVE DRIED YEAST | 0.010 |
| BUTTA BUTTEROILS SUBSTITUTE | 0.040 |
| Salt | 0.020 |
| Milk Powder | 0.030 |
| Bread Flour | 1.000 |
| Chilled Water | 0.560 |
| LECITEM SUPREME | 0.008 |
| Total Weight: 1.728 | |

DESCRIPTION

1. Place all ingredients in mixing bowl, mix into a well develop dough. 2. Allow dough to rest for 10 minutes, scale dough into 450 g each, mould into round shape and rest for further 10 minutes. Mould long and cut into 4 pieces. 3. Place into prepared greased baking tins. Proof for about 90 minutes at 35°C, 75% relative humidity. 4. Bake at 210°C for approximate 25 minutes.



STORAGE

Cool and dry conditions $18 \pm 2^{\circ}\text{C}$
Cool and dry conditions
 $18 \pm 2^{\circ}\text{C}$



SHELF LIFE

365 days



TYPE

Bag



ALLERGENS

Wheat, Wheat Products, Soy,
Soy Products



CATEGORY

Breads, Rolls & Pastry, Bread Improvers