



Lecitem Universal

Overview

All purpose softener, flour improver especially designed for non-bromated and bromated flour, to suit the no time dough baking process



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, Sulphites



Category

[Bread Improvers](#), [Breads, Rolls & Pastry](#)

Usage

1-2% on total flour weight

Ingredients

Starch, Soy Flour, Flour Improver (E300), Enzyme

Packaging

Code	Size	Type	Palletisation
1913	10 KG	Bag	





Ingredients

Group 1	
Ingredient	KG
Bread Flour	1.000
Water	0.590
Salt	0.016
LECITEM UNIVERSAL	0.008
BAKELS INSTANT ACTIVE DRIED YEAST	0.008
Total Weight: 1.622	
Group 2	
Ingredient	KG
Olive oil	0.050
Total Weight: 0.050	

1. Place all ingredients in Group 2 in a mixing bowl. Mix for 2 minutes. 2. Then add in Group 2. 3. Develop dough as usual. 4. Ferment dough for 30 minutes. 5. Divide into 150 g each, rounded and rest for 15 minutes. 6. Mould oblong and place onto a baguette tray. 7. Give 3/4 proof (approximate 70 minutes). 8. Bake at 250°C then reduce to 210°C for 12 minutes. Notes: Best served warm, filled with mayonnaise, fresh lettuce, chopped cooked ham, sliced tomatoes and green bell pepper.

Nutritional Information

Type	Value
Energy (kJ)	1440
Energy (Kcal)	345
Protein (g)	18.6
Fat (g)	8
Fat (of which saturates)(g)	1.2
Carbohydrate (g)	68.9
Carbohydrate (of which sugars)(g)	0
Sodium (mg)	6