



## Product Specification

Friday, 17 May 2024

Bread and Yeast Compounds - Emulsifiers and Improver Compounds

01/10-D

**Product Name:** LECITEM UNIVERSAL

**Product Code:** 1949

**Information:** 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.