



Product Specification

Monday, 2 August 2021

Bread and Yeast Compounds - Emulsifiers and Improver Compounds

04/11-E

Product Name:	LECITEM UNIVERSAL	
Product Code:	1949	
Description:	Premix in powder form	
Function:	All purpose improver for bread and other yeast goods.	
Usage:	1% on total cereal weight	
Ingredient Listing:	Soya Flour, Emulsifiers (481, 472e), Wheat Flour, Free Flow Agent (170), Flour Treatment Agents (300, 920), Enzymes.	
Packaging:	1949-50 Plastic bag 12.5 kg.	
Shelf Life & Storage:	Cool, dry and dark conditions up to 9 months	
Nutrition Information (per 100g):	Energy - kcal	483
	Energy - kj	2020
	Protein g	15.3
	Fat - Total g	35.9
	Fat - Saturated g	28.6
	Carbohydrate - Total g	28.6
	Carbohydrate - Sugar g	3.1
	Dietary Fibre g	4.2
	Sodium mg	415
Allergens:	Gluten Soya Products	
GMO Status:	Does not require any GM label statement under Standard 1.5.2 of the ANZFA regulations.	
General:	This product shall at the time of delivery conform in every respect to the provisions of the Australia/NZ food standards and regulations made there under. Customers exporting this product or items made using this product should check compliance with the importing country regulations. Product manufactured on plant that handles wheat, soy, milk, egg, tree nut and seed products.	