



## Product Specification

Tuesday, 20 May 2025

Bread and Yeast Compounds - Emulsifiers and Improver Compounds

07/23-F

<b>Product Name:</b>	<b>LECITEM UNIVERSAL</b>	
<b>Product Code:</b>	<b>1949</b>	
<b>Description:</b>	Premix in powder form	
<b>Function:</b>	All purpose improver for bread and other yeast goods.	
<b>Usage:</b>	1% on total cereal weight	
<b>Ingredient Listing:</b>	<b>Soya</b> Flour, Emulsifiers (481, 472e), <b>Wheat</b> Flour, Free Flow Agent (170), Flour Treatment Agents (300, 920), Enzymes, Folic Acid.	
<b>Packaging:</b>	1949-50 Plastic bag 12.5 kg.	
<b>Shelf Life &amp; Storage:</b>	Cool, dry and dark conditions up to 12 months	
<b>Nutrition Information (per 100g):</b>	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
	<b>Gluten</b>	
	<b>Soya Products</b>	
	<b>Wheat</b>	

### 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.