



Product Specification

Sunday, 12 May 2024

Bread and Yeast Compounds - Emulsifiers and Improver Compounds

07/23-F

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, Folic Acid.		
Packaging:	1949-50 Plastic bag 12.5 kg.		
Shelf Life & Storage:	Cool, dry and dark conditions up to 12 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	
		Gluten	
	Soya Products		
	Wheat		
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.		