

LECITEM SUPREME

OVERVIEW

Bromate-free powdered bread improver specially formulated to aid dough maturity and improve crumb and texture to all types of bread and yeast fermented goods with lesser dough fat and higher water inclusion in the recipe.

USAGE

0.9% - 1.0% on total flour weight.

INGREDIENTS

Soy Flour, Dextrose, Emulsifiers (INS481, INS471), -, Flour Improver (INS300), Enzyme

PACKAGING

Code	Size	Type	Palletisation
1917	10 KG	Bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,230.00
Protein (g)	11.60
Fat (g)	28.60
Fat (of which saturates)(g)	24.30
Carbohydrate (g)	35.60
Carbohydrate (of which sugars)(g)	24.90
Sodium (mg)	6.00

METHOD

Group 1	
Ingredient	KG
Sugar	0.060
BAKELS INSTANT ACTIVE DRIED YEAST	0.010
BUTTA BUTTEROILS SUBSTITUTE	0.040
Salt	0.020
Milk Powder	0.030
Bread Flour	1.000
Chilled Water	0.560
LECITEM SUPREME	0.008
Total Weight: 1.728	

DESCRIPTION

1. Place all ingredients in mixing bowl, mix into a well develop dough. 2. Allow dough to rest for 10 minutes, scale dough into 450 g each, mould into round shape and rest for further 10 minutes. Mould long and cut into 4 pieces. 3. Place into prepared greased baking tins. Proof for about 90 minutes at 35°C, 75% relative humidity. 4. Bake at 210°C for approximate 25 minutes.



STORAGE

Cool and dry conditions 18 ±
2°C



SHELF LIFE

365 days



TYPE

Bag



ALLERGENS

Wheat, Wheat Products, Soy,
Soy Products



CATEGORY

Breads, Rolls & Pastry, Bread Improvers