Lecithin

A multi-purpose, plant-based emulsifier.

LABEL-FRIENDLY

PLANT-BASED

NON-GMO PROJECT VERIFIED*

This plant-derived, versatile, label-friendly emulsifier seems to do it all. Lecithin improves blending, moisture retention, dough release and flexibility in bakery, enhances mouthfeel in dairy alternatives, improves viscosity and reduces cocoa butter use in chocolate, can serve as a release agent and label-friendly replacement to synthetic emulsifiers, and supports fat dispersion and water binding in instant applications. Lecithin also has multiple uses in pet food, industrial and cosmetic/ personal care applications.

Lecithin is a natural source of choline. PC-enriched lecithin offers unique nutritional and functional benefits in dietary supplements and pharmaceutical applications.

Robust, label-friendly functionality

- **Stabilizes emulsions**, both oil in water and water in oil
- **Improves texture, mouthfeel and viscosity** in a range of applications
- **Wets and evenly blends** dry ingredients into solution
- **Effective release agent** for food manufacturing and cooking
- **Anti-oxidation** for enhanced shelf life
- **Excipient for nutritional supplements** and pharmaceutical applications

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Cargill® Helping the world thrive

To support label-friendly formulation, Cargill's line of high-quality lecithin products is sourced exclusively from plants and is available with non-GMO* sourcing.

CARGILL PRODUCTS

	GM	Non-GMO†	Acetone Insoluble (%)	Key Properties/Benefits
FLUID	**STANDARD FLUID**			
	Topcithin™ 100	—	62%	Fluid soy lecithin with yellowish to amber color; cost-effective solution
	Topcithin™ SB	—	62%	
	Topcithin™ DB	—	62%	
	—	Topcithin™ SF‡	60%	Fluid sunflower lecithin; not a major food allergen
	LOW VISCOUS FLUID			
	Metarin™ DA 51	—	50%	Low viscous soy lecithin; superior wetting & dispersibility
	Metarin™ F	—	30%	Low viscous complexed soy lecithin; superior wetting & dispersibility
	Emulfluid™ E	—	56%	Hydrolyzed soy lecithin
	—	Metarin™ SF 50	50%	Low viscous sunflower lecithin; not a major food allergen
	MODIFIED FLUID			
	Emulfluid™ HL 33	—	60%	Chemically modified soy lecithin; enhanced water dispersibility; improved oil-in-water emulsification
	Emulfluid™ HL 66	—	58%	
	Emulfluid™ A	—	60%	Chemically modified soy lecithin; enhanced heat resistance; water dispersible
DE-OILED	**DEOILED POWDER**			
	Emulpur™ N	Emulpur™ IP‡	96%	Deoiled soy lecithin; yellowish to beige fine powder; neutral flavor; increases water dispersibility
	Lecigran™ 1000 P	Lecigran™ 1000 P IP‡	96%	Deoiled soy lecithin; yellowish to beige coarse powder; neutral flavor; increases water dispersibility
	Metarin™ P	Metarin ™ P IP	97%	Deoiled lecithin for more microbiologically sensitive applications
	—	Lecimulthin™ 150 IP	95%	Hydrolyzed, de-oiled NGM soy lecithin; yellowish to beige powder
	—	Emulpur™ SF‡	96%	Deoiled sunflower lecithin; not a major food allergen
	—	Emulpur™ RS‡	96%	Deoiled canola lecithin; not a major food allergen in U.S.; clean flavor profile
	DEOILED GRANULES			
	Epikuron™ 100 G	Epikuron™ 100 G IP‡	96%	Granular deoiled soy lecithin
FRACTIONATED	Epikuron™ 135F Epikuron ™ 200 Epikuron™ 130 Emulfluid ™ F30 Epikuron ™ 145 Epikuron ™ 170	—	>50%	Excellent source of choline; ideal for pharmaceutical & personal care; increases water dispersibility; enhanced emulsification & suspension; prevents crystallization

APPLICATIONS

Bakery | Beverages | Confectionery | Convenience | Dairy/Dairy Alternatives | Industrial | Instant Powders | Nutritional Supplements | Personal Care/ Cosmetics | Pet Food/ Feed

Partner with Cargill to create consumer-pleasing products.

Contact us at 1-800-932-0544, customerservice@cargill.com or visit cargill.com.

* There is no single definition of "non-GMO" in the USA. Contact Cargill for source and processing information.
‡ Non-GMO Project Verified

Claims: *The labeling, substantiation and decision making of all claims for your products is your responsibility. We recommend you consult regulatory and legal advisors familiar with all applicable laws, rules and regulations prior to making labeling and claims decisions.*

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