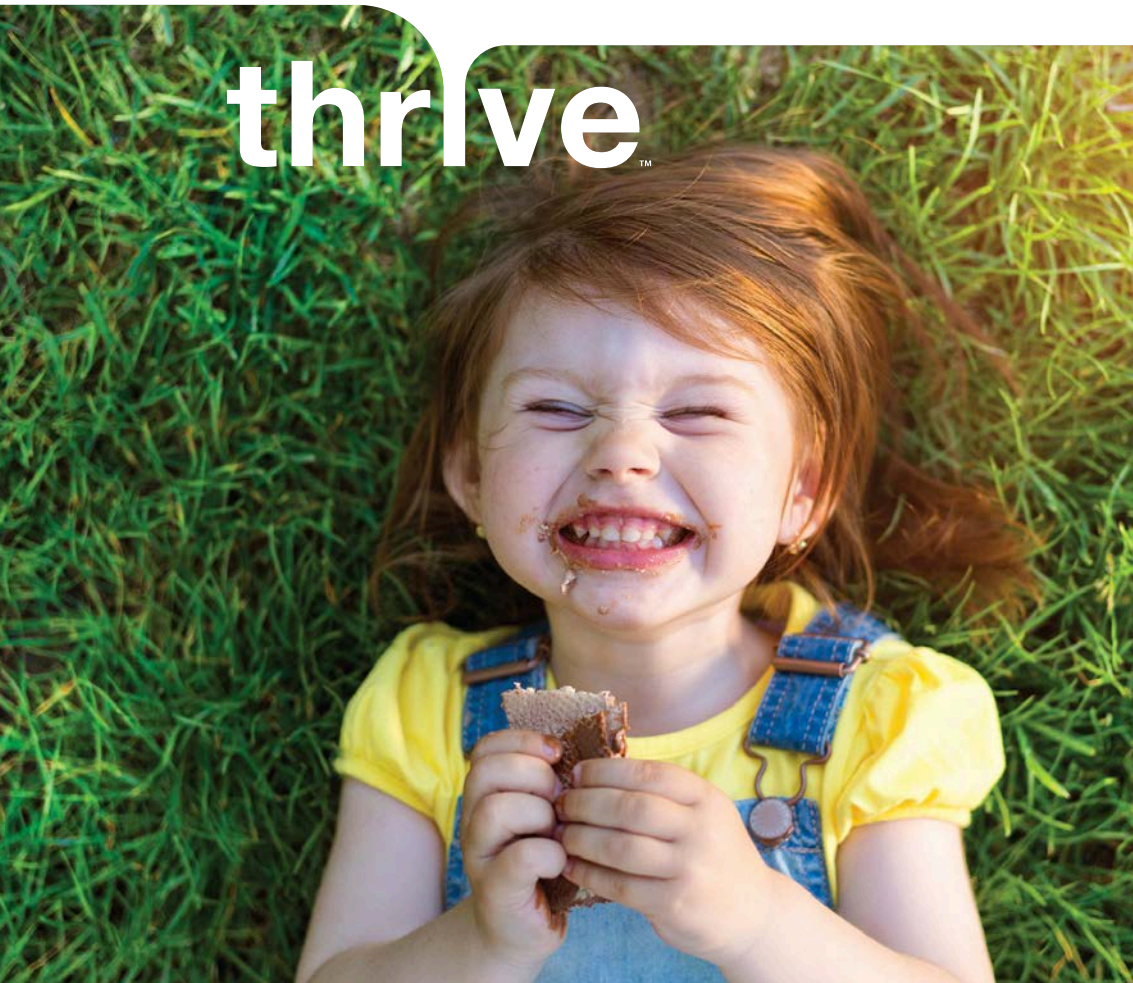


# thrive™



## Lecithin

Cargill  
Texturizing  
Solutions

## A label-friendly alternative to many common artificial emulsifiers

Cargill offers an extensive range of lecithin options. The functionality of our products will help you address process and product challenges that manufacturers face today. This may include: changing consumer trends to cost optimization, all while delivering a reliable solution.



### BENEFITS

**Canola:** Non-GMO, Not considered a major food allergen, Cost Competitive (compared to non-GMO soy)

**GM Soy:** Cost Effective, Regionally Sourced

**Non-GMO Soy:** Non-GMO, NOP Compliant\*

**Sunflower:** Non-GMO, Not considered a major food allergen, NOP Compliant\*

### FOR MORE INFORMATION

1-877-SOL-UTNS (765-8867)  
[www.cargill.com](http://www.cargill.com)

Non-GMO – there is no worldwide definition of the term “non-GMO.” The definition of “non-GMO” varies widely from country to country. Some countries have no regulatory definition of “non-GMO,” and some countries consider a product to be “non-GMO” if it is exempt from mandatory GMO-labeling in that country. Requirements for mandatory GMO-labeling also vary widely from country to country. Various private standards groups and certifying agencies have also developed their own definitions of and standards for non-GMO. As a general matter, Cargill considers a “non-GMO” ingredient to be an ingredient that is produced from crops or other raw materials that are not genetically modified via biotechnology and are “Identity Preserved” throughout the supply chain from cropcultivation to product delivery. \*Per listing of deoiled lecithin under 7 CFR §205.606. Nonorganically produced agricultural products allowed as ingredients in or on processed products labeled as “organic.”