



HOME

LECITHINS

Versatile, label-friendly emulsifiers designed for wide-ranging applications in food, pharmaceutical, personal care, animal feed, agricultural and industrial markets.



CARGILL
ADVANTAGE



PRODUCT
PORTFOLIO



FOOD
APPLICATIONS



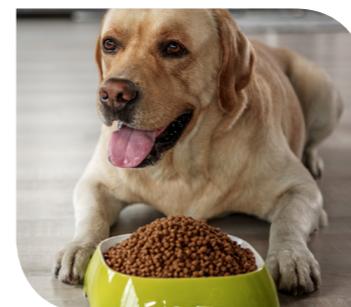
NON-FOOD
APPLICATIONS



CONTACT
& SAMPLES



BEGIN >





HOME



CARGILL
ADVANTAGE



PRODUCT
PORTFOLIO



FOOD
APPLICATIONS



NON-FOOD
APPLICATIONS



CONTACT
& SAMPLES

CARGILL ADVANTAGE

Why Cargill?

As a customer-focused supplier of ingredients for food, pharmaceutical, personal care, industrial and agricultural applications, Cargill is uniquely positioned to help develop new solutions for our customers and consumers.



Trusted ingredient experts with a broad portfolio of products and services



Deep R&D resources with expertise in regulatory compliance, applications and product development



Proprietary marketing data and unique insights to help create innovative product solutions



Reliable and sustainable global sourcing and supply chain



Quality guarantees and contaminant control to meet customer and regulatory requirements





HOME



CARGILL
ADVANTAGE



PRODUCT
PORTFOLIO



FOOD
APPLICATIONS



NON-FOOD
APPLICATIONS



CONTACT
& SAMPLES

PRODUCT PORTFOLIO

Lecithin

For nearly 100 years, lecithin has been an essential ingredient in formulators' toolkits. This plant-derived, versatile, label-friendly emulsifier seems to do it all. It improves blending and moisture retention in bakery, enhances mouthfeel in dairy alternatives, serves as a replacement to synthetic emulsifiers and disperses fat and water-binding ingredients in instant applications.

Cargill's line of high-quality lecithins is sourced exclusively from plants, offered with either GMO or non-GMO* sourcing, and is available in three formulations:

1

FLUID

2

DEOILED

3

FRACTIONATED

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

Lecithin

Lecithin
Functionality

Fluid
Lecithin

Deoiled
Lecithin

Fractionated
Lecithin

Cargill® Helping
the world
thrive



HOME



CARGILL
ADVANTAGE



PRODUCT
PORTFOLIO



FOOD
APPLICATIONS



NON-FOOD
APPLICATIONS



CONTACT
& SAMPLES

PRODUCT PORTFOLIO

Lecithin Functionality

Lecithin is composed of phospholipids, which hold the secret to its extensive functionality. On one side, phospholipids attract water; on the other, they attract oil. This amphipathic property allows lecithin to create strong oil-in-water and water-in-oil emulsions...and may provide a myriad of other benefits too.

- ✓ **Label-friendly alternative to synthetic emulsifiers**
- ✓ **Stabilization**
- ✓ **Homogenization**
- ✓ **Anti-oxidation**
- ✓ **Dispersant**
- ✓ **Wetting agent**



Lecithin

Lecithin
Functionality

Fluid
Lecithin

Deoiled
Lecithin

Fractionated
Lecithin



HOME



CARGILL
ADVANTAGE



PRODUCT
PORTFOLIO



FOOD
APPLICATIONS



NON-FOOD
APPLICATIONS



CONTACT
& SAMPLES

PRODUCT PORTFOLIO

Fluid Lecithin

Fluid lecithin products are blends of phospholipids and vegetable oils. Easily soluble in oil or fat, they are often used in confectionery, convenience, instantizing, animal feed, industrial and agricultural applications. Cargill's fluid lecithin portfolio includes both soy- and sunflower-sourced options.

FLUID LECITHIN	BENEFITS
Soy lecithin	Cost-effective solution
Non-GMO* soy lecithin	Non-GMO Project Verified Option of expeller-pressed lecithin, processed without chemical solvents
Non-GMO* sunflower lecithin	Non-GMO Project Verified Not a major food allergen
Modified soy lecithin	Better water dispersibility Good for oil-in-water emulsion Offers heat resistance
Low-viscosity lecithin	Enhanced with specialty oils and co-emulsifiers Superior wetting and dispersibility properties



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

Lecithin

Lecithin
Functionality

Fluid
Lecithin

Deoiled
Lecithin

Fractionated
Lecithin



HOME



CARGILL
ADVANTAGE



PRODUCT
PORTFOLIO



FOOD
APPLICATIONS



NON-FOOD
APPLICATIONS



CONTACT
& SAMPLES

PRODUCT PORTFOLIO

Deoiled Lecithin

Deoiled lecithin products are free of residual vegetable oil, providing more concentrated phospholipids for enhanced dispersion in water and easier handling. Neutral in both color and flavor, their improved functionality makes them a popular choice for a wide range of bakery, beverage, snack and instantizing applications. Cargill's deoiled lecithins are available in both granular and powder forms, sourced from soy, sunflower or canola.

DEOILED LECITHIN	BENEFITS
Soy lecithin	Cost-effective solution
Non-GMO* soy lecithin	Non-GMO Project Verified May be used in organic products**
Non-GMO* sunflower lecithin	Non-GMO Project Verified Not a major food allergen May be used in organic products**
Non-GMO* canola lecithin	Non-GMO Project Verified Not a major food allergen in the U.S. May be used in organic products** Clean flavor profile



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

**Under certain circumstances per 7 CFR §205.606.

Lecithin

Lecithin
Functionality

Fluid
Lecithin

Deoiled
Lecithin

Fractionated
Lecithin



HOME



CARGILL
ADVANTAGE



PRODUCT
PORTFOLIO



FOOD
APPLICATIONS



NON-FOOD
APPLICATIONS



CONTACT
& SAMPLES

PRODUCT PORTFOLIO

Fractionated Lecithin

(PC-Enriched Fluid Lecithin, PC-Concentrates and Isolates)

Fractionated lecithin offers increased concentrations of phosphatidylcholine (PC) or acidic phospholipids. Used primarily in dietary supplements, pharmaceutical and personal care applications, fractionated lecithin provides increased water dispersibility, enhanced emulsification and suspension properties, and can serve as an anti-crystallization agent. Cargill's fractionated soy lecithin is available in both deoiled and fluid forms.



Lecithin

Lecithin
Functionality

Fluid
Lecithin

Deoiled
Lecithin

Fractionated
Lecithin



HOME



CARGILL
ADVANTAGE



PRODUCT
PORTFOLIO



FOOD
APPLICATIONS



NON-FOOD
APPLICATIONS



CONTACT
& SAMPLES

FOOD APPLICATIONS

Dairy & Dairy Alternatives

Consumers have high expectations for dairy products, with satisfaction often dependent on delivering a creamy, smooth mouthfeel. In the rapidly growing dairy-alternative space, getting texture and mouthfeel right is even more challenging. In both applications, lecithin can help achieve the sensory performance consumers expect.

APPLICATION	BENEFITS	LECITHIN / USE RATE
Dairy beverages	Evenly blended ingredients	Fluid: 0.5-1%
Ice cream	Mouthfeel	Deoiled: 0.2-0.7%
Sliced cheese	Release agent (e.g., sliced cheese)	
Dairy-alternative products	Creamy texture	Fluid: 0.5-1%
<ul style="list-style-type: none"> • <i>Coffee creamer</i> • <i>Ice cream</i> • <i>Plant-based milks</i> • <i>Protein beverages</i> • <i>Plant-based yogurts</i> 	<ul style="list-style-type: none"> Replaces synthetic emulsifiers Release functionality aids in reducing the UHT cleaning cycle time Improves mouthfeel 	Deoiled: 0.2-0.7%



Dairy &
Dairy Alternatives

Convenience

Bakery

Confectionery
& Chocolate

Instant
Food & Beverages



HOME



CARGILL
ADVANTAGE



PRODUCT
PORTFOLIO



FOOD
APPLICATIONS



NON-FOOD
APPLICATIONS



CONTACT
& SAMPLES

FOOD APPLICATIONS

Convenience

In the convenience food category, lecithin's versatility shines. Margarines depend on lecithin to prevent water coalescence during heating, while keeping spattering to a minimum. In gravies, soups and sauces, lecithin's stabilizing, emulsifying and dispersion properties can help create the consistent, smooth textures consumers expect. It can also be used as a release agent, serving as a nonstick barrier between foods and contact surfaces.

APPLICATION	BENEFITS	LECITHIN / USE RATE
Margarines Spreads	Minimizes spattering Prevents coalescence during heating	Fluid: 0.3-1%
Gravies Sauces Soups	Dispersion Reduces fat separation Stabilizes emulsions	Fluid: 0.5-1% Deoiled: 0.2-0.7%
Release agents (pans, belts and molds)	Promotes separation Prevents build-up (modified lecithin only) Resists darkening (modified lecithin only)	Fluid: 2-5% in oil Deoiled: 10% in water



Dairy &
Dairy Alternatives

Convenience

Bakery

Confectionery
& Chocolate

Instant
Food & Beverages



HOME



CARGILL
ADVANTAGE



PRODUCT
PORTFOLIO



FOOD
APPLICATIONS



NON-FOOD
APPLICATIONS



CONTACT
& SAMPLES

FOOD APPLICATIONS

Bakery

Lecithin is a staple in bakery applications, where it delivers greater loaf volumes, superior ingredient mixing, increased moisture retention, improved release agent characteristics, plus so much more.



APPLICATION	BENEFITS	LECITHIN / USE RATE
Breads	Enhances dough release Increases loaf volume Extends shelf life Ensures uniform crumb texture Improves high-speed slicing	Deoiled: 0.2-0.7% based on flour weight
Cakes Doughnuts	Aids in fat-sparing Improves ingredient mixing Improves dough handling and release Increases fat absorption / sugar adherence (doughnuts) Ensures uniform browning Improves water retention	Deoiled: 1-3% based on dry mix ingredient weight
Cookies Crackers Muffins	Extends freshness Creates homogenous batter Improves crumb Improves processing Provides uniform browning	Deoiled: 0.2-0.5% based on flour weight
Fillings Icings	Enhances creaminess (icing) Improves moisture retention Creates smoother texture	Deoiled: 0.2-1% based on total formula weight
Pie crusts Pizza dough	Improves release Reduces dough stickiness	Deoiled: 0.2-0.5% based on flour weight
Flat breads Tortillas	Increases dough flexibility Reduces dough stickiness Aids in water retention	De-oiled: 0.2-0.5% based on total formula weight

Dairy &
Dairy Alternatives

Convenience

Bakery

Confectionery
& Chocolate

Instant
Food & Beverages

Cargill Helping
the world
thrive



HOME



CARGILL
ADVANTAGE



PRODUCT
PORTFOLIO



FOOD
APPLICATIONS



NON-FOOD
APPLICATIONS



CONTACT
& SAMPLES

FOOD APPLICATIONS

Confectionery & Chocolate

Confectioners rely on lecithin to reduce chocolate’s viscosity, making everything from plain chocolate bars to chocolate-covered pralines possible. It inhibits fat bloom, extending the shelf-life of chocolate confections, and even helps chocolate makers keep costs in check by reducing the amount of cocoa butter required. It’s also a key ingredient in chewing gum, where it helps control flavor release and improves “chewability.”

APPLICATION	BENEFITS	LECITHIN / USE RATE
Chewing gums	<ul style="list-style-type: none"> Improves chewability Homogenizes ingredients Prevents sweetener recrystallization Extends shelf life Aids slow flavor release Softens gum base 	<ul style="list-style-type: none"> Fluid: 0.5-1% Deoiled: 0.25-0.5%
Chocolate	<ul style="list-style-type: none"> Enhances viscosity Extends shelf life (prevents fat bloom) Reduces cocoa butter use 	Fluid: 0.1-1%



Dairy &
Dairy Alternatives

Convenience

Bakery

Confectionery
& Chocolate

Instant
Food & Beverages





HOME



CARGILL
ADVANTAGE



PRODUCT
PORTFOLIO



FOOD
APPLICATIONS



NON-FOOD
APPLICATIONS



CONTACT
& SAMPLES

FOOD APPLICATIONS

Instant Foods & Beverages

Powdered foods and beverage mixes have lecithin to thank for reducing lumps and improving texture and mouthfeel. Its emulsifying properties effectively wet and disperse both water-binding and fat-binding ingredients in cold water, milk and other liquids.

APPLICATION	BENEFITS	LECITHIN / USE RATE
Beverage powders	Supports agglomeration	Fluid: 0.2-1%
Cocoa powders	Provides consistent mixing	Low Viscosity Fluid: 0.2-1%
Dairy and non-dairy powders	Enhances dispersion	Deoiled: 0.2-1%
High-protein powders	Reduces dust	
Infant formulas	Improves mouthfeel	
Instant noodles	Smooths out texture	
Sports nutrition powders	Aids wettability	
Soup and gravy mixes		



Dairy &
Dairy Alternatives

Convenience

Bakery

Confectionery
& Chocolate

Instant
Food & Beverages



HOME



CARGILL
ADVANTAGE



PRODUCT
PORTFOLIO



FOOD
APPLICATIONS



NON-FOOD
APPLICATIONS



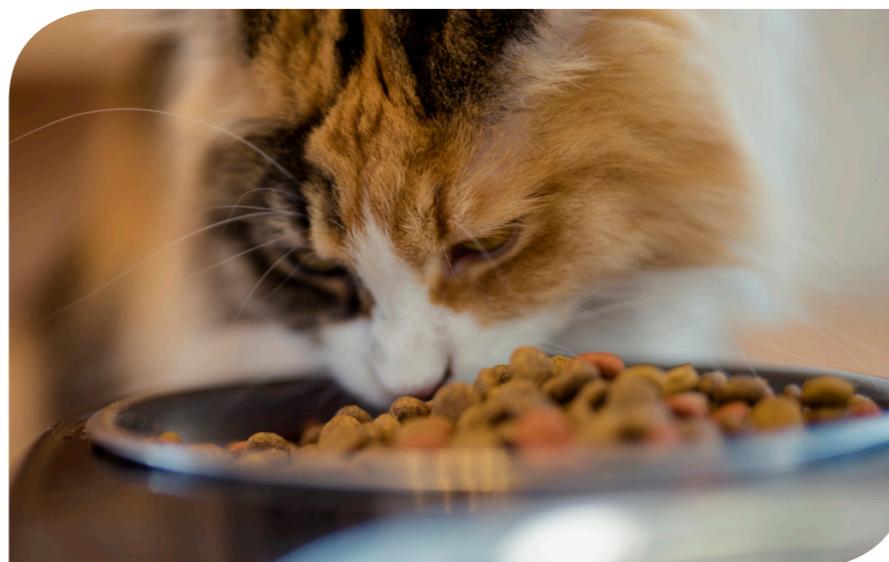
CONTACT
& SAMPLES

NON-FOOD APPLICATIONS

Animal Feed

In products like milk replacers, lecithin functions as an emulsifier, wetting agent and dispersant, filling three vital roles with a single ingredient. Feed makers also value the versatile ingredient in pelleted feed and pet food.

APPLICATION	BENEFITS	LECITHIN / USE RATE
Bulk pellets	Provides source of energy	Fluid: 0.5-1%
Calf milk replacer	Aids dispersion	Deoiled: 0.2-0.7%
Pet food	Reduces dust	
	Improves emulsification	
	Enhances pellet structure	
	Aids wettability	



Animal Feed

Industrial &
Agricultural

Pharmaceuticals

Personal Care



HOME



CARGILL
ADVANTAGE



PRODUCT
PORTFOLIO



FOOD
APPLICATIONS



NON-FOOD
APPLICATIONS



CONTACT
& SAMPLES

NON-FOOD APPLICATIONS

Industrial & Agricultural

In industrial and agricultural applications, lecithin offers a range of benefits, from lubricating drill bits to inhibiting rust. Sought after for its exceptional emulsifying and dispersibility properties, lecithin plays critical roles in oil fields, crop fields, textile factories and more.

APPLICATION	BENEFITS	LECITHIN / USE RATE
Agricultural spraying	Surfactant friendly Increases viscosity	Fluid: 1-50%
Coatings Inks Paints	Improves coat adhesion Aids color stability Enhances dispersion Speeds mixing time Improves pigment distribution Inhibits rust	Fluid: 1-4%, based on pigment weight
Industrial drilling	Lubricates drill bits Reduces friction Provides heat resistance Increases viscosity	Fluid: 1-5%
Leather Textiles	Aids dispersion Increases lubrication Smooths and softens leather and fibers	Fluid: 0.5-1%



Animal Feed

Industrial & Agricultural

Pharmaceuticals

Personal Care



HOME



CARGILL
ADVANTAGE



PRODUCT
PORTFOLIO



FOOD
APPLICATIONS



NON-FOOD
APPLICATIONS



CONTACT
& SAMPLES

NON-FOOD APPLICATIONS

Pharmaceutical

Fractionated lecithins, with their elevated levels of phosphatidylcholine (PC), are coveted in pharmaceutical applications. These lecithins can help deliver enhanced functionality, providing superior water dispersibility and increased emulsification properties, critical factors for many liquid and topical pharmaceutical formulations.

APPLICATION	BENEFITS	LECITHIN / USE RATE
Liquid dosage forms	Aids emulsification (liquid emulsions and ointments) Provides a refatting agent (ointments)	Fluid: 1-3%
Solid dosage forms	Delays fat crystallization (suppositories) Provides release agent (capsules) Serves as wetting and dispersing agent (tablets and powders)	Deoiled: 0.5-6%
Liposomal applications	Protects ingredients Increases bioavailability Provides transdermal support	Fluid: 1-5%



Animal Feed

Industrial &
Agricultural

Pharmaceuticals

Personal Care



HOME



CARGILL
ADVANTAGE



PRODUCT
PORTFOLIO



FOOD
APPLICATIONS



NON-FOOD
APPLICATIONS



CONTACT
& SAMPLES

NON-FOOD APPLICATIONS

Personal Care

Cargill's plant-based lecithins serve as label-friendly emulsifiers for many beauty applications. They can help create stable emulsions in creams, help keep lipsticks moist and smooth, and give lotions their rich, velvety feel.

APPLICATION	BENEFITS	LECITHIN / USE RATE
Creams	Prevents fat crystallization	Fluid: 0.1-5%
Lipsticks	Forms rich gel	Deoiled: 0.1-5%
Lotions	Aids stabilization (creams and lotions) Improves water retention (lipsticks)	
Liposomal applications	Protects ingredients Increases bioavailability Provides transdermal support	Fluid: 0.1-5% Deoiled: 0.1-5%



Animal Feed

Industrial &
Agricultural

Pharmaceuticals

Personal Care



HOME



CARGILL
ADVANTAGE



PRODUCT
PORTFOLIO



FOOD
APPLICATIONS



NON-FOOD
APPLICATIONS

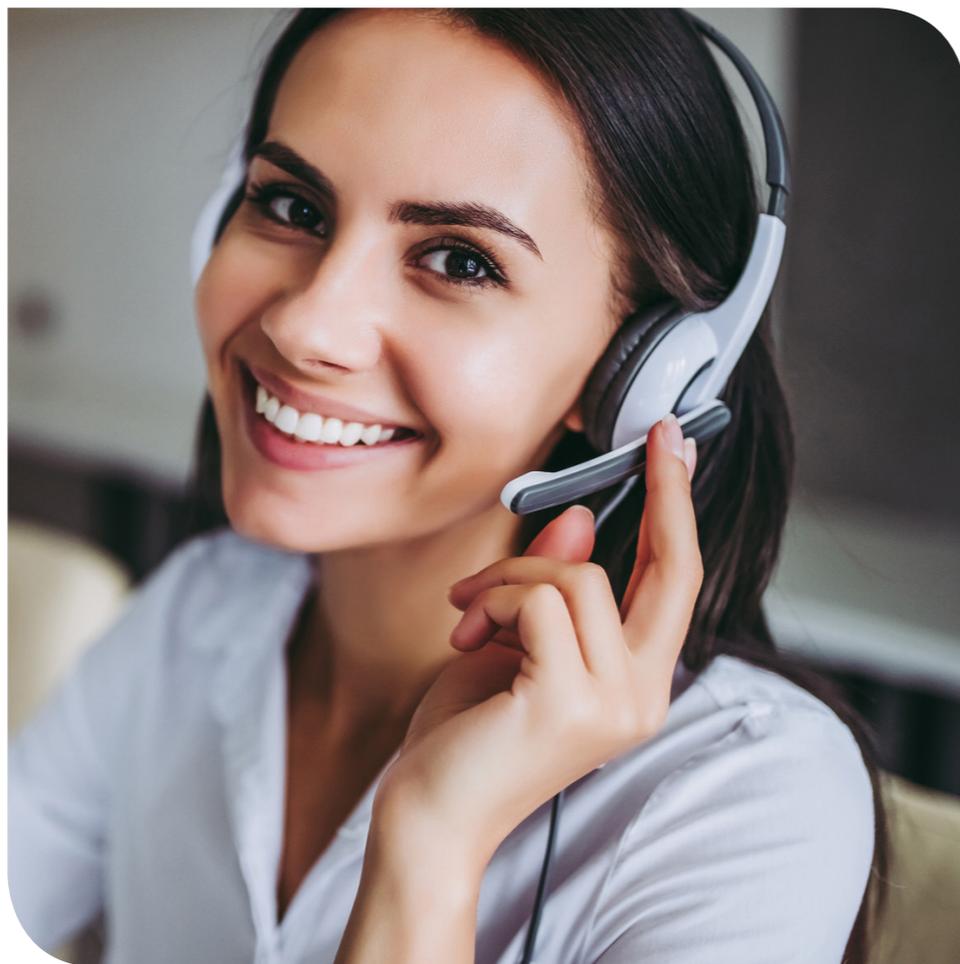


CONTACT
& SAMPLES

PRODUCT PORTFOLIO

Contact & Samples

To learn more, contact your Cargill sales representative.



Cargill

15407 McGinty Road West, MS 62

Wayzata, MN 55391

Phone: 866-456-8872

www.cargill.com/lecithin

This document is provided for your information and convenience only. All information, statements, recommendations and suggestions are believed to be true and accurate under local laws but are made without guarantee, express or implied. WE DISCLAIM, TO THE FULLEST EXTENT PERMITTED BY LAW, ALL WARRANTIES, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO WARRANTIES OF MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE and FREEDOM FROM INFRINGEMENT and disclaim all liability in connection with the storage, handling or use of our products or information, statements, recommendations and suggestions contained herein. All such risks are assumed by you/user. The labeling, substantiation and decision making relating to the regulatory approval status of, the labeling on and claims for your products is your responsibility. We recommend you consult regulatory and legal advisors familiar with applicable laws, rules and regulations prior to making regulatory, labeling or claims decisions for your products. The information, statements, recommendations and suggestions contained herein are subject to change without notice.