



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 and moisture retention as well as dough release and flexibility in bakery, enhances mouthfeel in dairy alternatives, enhances viscosity and reduces cocoa butter use in chocolate, can serve as a release agent, as a replacement to synthetic emulsifiers, and disperses fat and water-binding ingredients in instant applications. Lecithin also has multiple uses in pet food, industrial and cosmetic/personal care applications.

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.

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

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™ NGM [‡]	60%	NGM fluid soy lecithin with amber to tan color; cost-effective solution
	—	Topcithin™ SF [‡]	60%	Fluid sunflower lecithin; not a major food allergen
	LOW VISCIOUS 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™ S40 NGM	40%	Low viscous soy lecithin
	—	Metarin™ EWD S40 NGM	40%	Low viscous hydrolyzed soy lecithin; superior wetting & dispersibility
	—	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	—	>50%	Excellent source of choline; ideal for pharmaceutical & personal care; increases water dispersibility; enhanced emulsification & suspension; prevents crystallization
	Epikuron™ 200	—		
	Epikuron™ 130	—		
	Emulfluid™ F30	—		
	Epikuron™ 145	—		
	Epikuron™ 170	—		

APPLICATIONS



Bakery



Beverages



Confectionery



Convenience



Dairy/Dairy Alternatives



Industrial



Instant Powders



Personal Care/
Cosmetics



Pet food/
Feed



Nutritional
Supplements

Partner with Cargill to create consumer-pleasing products.

Contact your sales representative, call us at **1-877-SOLUTNS (765-8867)** or visit www.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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the world
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