

# Organic Lecithin Liquid



**CIRANDA**

Ingredients That Inspire Change.

## Achieve More Stable Blends

Lecithin is widely used in chocolate manufacturing to modify viscosity and reduce cocoa butter content, but its functional properties extend far beyond chocolate.

### Products

Organic Soy  
Lecithin Liquid

Organic Sunflower  
Lecithin Liquid

*Contact us for conventional non-GMO soy and sunflower lecithin liquid, or conventional non-GMO soy and sunflower lecithin powder.*

Lecithin's dual surface-active lipophilic (oil-friendly) and hydrophilic (water-friendly) properties produce stable emulsions of water and fat. This unique characteristic makes lecithin very useful in applications like salad dressings and plant-based spreads to create shelf-stable products that resist separation.

In margarines and spreads, liquid lecithin is preferred for promoting soft, spreadable products. It creates an anti-spattering effect in frying oils and cooking sprays. In snack bars and soft confections, liquid lecithin acts as a release agent to reduce tackiness and prevent the product from sticking to packaging wrappers. These are just a few of the functions that have earned lecithin the title of one of the most versatile food ingredients.



# Key Benefits

- Organic, non-GMO, kosher, gluten-free
- Stabilizes water and fat systems
- Disperses and suspends powders into liquids
- Controls viscosity of liquids and semi-liquids
- Prevents foods from sticking to surfaces



Soy Lecithin



Sunflower Lecithin

Application	Examples	Function
<b>Bakery, Cereals &amp; Snacks</b>	Bread; cookies; muffins; waffles; breakfast cereals; pretzels; crackers; bars	Improves distribution of ingredients throughout the dough; stabilizes and elasticizes the gluten structure; extends shelf life; improves mixability and machineability; provides fermentation stability; aids in pan, mold and belt release; inhibits ice crystal formation in frozen doughs
<b>Confectionery</b>	Chocolate; caramel; toffee; soft chews; hard candies; chewing gum; fillings; icings	Inhibits sugar recrystallization and fat migration; improves viscosity; allows cocoa butter reduction in chocolate systems; extends shelf life; enhances product softness and smoothness; reduces tackiness; aids in distribution of colors and flavors; aids in fat reduction
<b>Cooking Spray</b>	Aerosol cooking oil spray	Improves dispersion and release; anti-splattering
<b>Dairy &amp; Non-Dairy</b>	Milk; butter; margarine; cheese; yogurt; ice cream; liquid creamer	Stabilizes emulsion of water and fat; wetting and instantizing agent for powders; inhibits crystallization in frozen products; aids in release of sliced products; creates softer, more spreadable and spoonable products
<b>Dressing, Sauces &amp; Spreads</b>	Salad dressing; mayonnaise; cooking sauces; nut butter; pudding	Stabilizes emulsion to prevent separation; soft texture and improved mouthfeel (especially in reduced-fat products); anti-splattering effect; increased shelf life; improves spreadability
<b>Instant Products</b>	Infant formula; soup mixes; powdered beverage mixes	Excellent wetting and instantizing agent; enhances powder solubility; dust control; nutritional ingredient
<b>Nutra &amp; Pharma</b>	Meal replacement powders and beverages; capsules	Wetting and instantizing agent to improve solubility in dry powders; emulsion stabilizer in liquid meal replacement; nutritional ingredient
<b>Pet &amp; Animal Nutrition</b>	Wet or dry pet food; treats; gravies and toppers	Uniform ingredient distribution; extrusion and release aid in formed kibble; emulsifier for fat antioxidants; dust control; nutritional ingredient
<b>Prepared Meals</b>	Rice and bean ready-packs	Reduces stickiness and clumping

Physical Properties		Packaging	
<b>Aspect</b>	Fluid	<b>Drum</b>	440.92 lb (200 kg) metal drum, 4 per pallet
<b>Aroma</b>	Typical	<b>Carboy</b>	55.11 lb (25 kg) HDPE plastic, 32 per pallet
<b>Color</b>	Yellow-brown (Soy) / Amber-brown (Sunflower)	<b>Tote</b>	2204.58 lb (1000 kg) IBC container, 1 per pallet
<b>Flavor</b>	Typical		



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