



CIRANDA

ORGANIC LECITHIN POWDER



EASY TO DOSE AND DISPENSE

Deoiled organic lecithin powder is the concentrated form of organic liquid lecithin. It has a minimum of 95% acetone insolubles (a measure of the surface active properties), allowing manufacturers to use up to 30% less than its liquid counterpart in many formulas.

As with liquid lecithin, lecithin powder contains both lipophilic (oil-friendly) and hydrophilic (water-friendly) properties, making it a useful ingredient for stabilizing emulsions like ice cream, nut butters and fillings.



Lecithin powder is preferred for convenience products like dry beverage and soup mixes due to its excellent wetting and instantizing properties which aid in stabilizing the reconstituted product. It is also better-suited for bakery applications to effectively disperse ingredients throughout the dough, resulting in improved machineability, greater loaf volume, more even browning and a uniform crumb structure.

LECITHIN EXPERTISE

Ciranda's organic liquid lecithin is produced by Lecico, an established German company focused solely on the production of high quality lecithins and phospholipids.

PRODUCTS

- Organic Soy Lecithin Powder
- Organic Sunflower Lecithin Powder

Contact us for information about conventional non-GMO sunflower and soy lecithin powder; and organic or conventional non-GMO liquid lecithin.

ORGANIC LECITHIN POWDER

PACKAGING

BOX 44.09 lb (20 kg) box with poly liner, 24 per pallet



Soy Lecithin



Sunflower Lecithin

KEY BENEFITS

- Organic, non-GMO, kosher, gluten-free
- Highly concentrated active substance
- Use up to 30% less compared to liquid lecithin
- Soluble in oil/fat phase, dispersible in water
- Easier to handle, dose and dispense

PHYSICAL PROPERTIES

ASPECT	Powder
AROMA	Typical
COLOR	Yellow to brown
FLAVOR	Typical



APPLICATION	EXAMPLES	FUNCTION
BAKERY, CEREALS & SNACKS	Bread; cookies; muffins; waffles; breakfast cereals; pretzels; crackers	Improves distribution of ingredients throughout the dough; stabilizes and elasticizes the gluten structure; produces greater loaf volume and cookie spread; creates even browning and uniform crumb structure; improves mixability and machineability; preserves freshness; provides fermentation stability; aids in mold and belt release; adds lubricity in reduced fat products; inhibits ice crystal formation in frozen doughs; reduces fragility in cookies and wafers; aids in extrusion processing
CONFECTIONERY	Chocolate; chewing gum	Inhibits sugar recrystallization and fat migration; improves viscosity; allows cocoa butter reduction in chocolate systems; extends shelf life; enhances product softness and smoothness; provides hydration effect and extends flavor longevity in chewing gums
DAIRY & NON-DAIRY	Ice cream	Disperses fat to create a more stable emulsion; controls the formation of ice crystals in frozen dairy
INSTANT PRODUCTS	Infant formula; soup mixes; baking mixes; creamers	Improves wettability and dispersibility; aids agglomeration; stabilizes the reconstituted product; dust control; nutritional ingredient
NUTRA & PHARMA	Meal replacement powders and drinks; capsules	Wetting and instantizing agent to improve solubility in dry powders; emulsion stabilizer in liquid meal replacement; nutritional ingredient
PET & ANIMAL NUTRITION	Pet food; treats	Uniform ingredient distribution; extrusion and release aid in formed kibble; emulsifier for fat antioxidants; dust control; nutritional ingredient
SPREADS & FILLINGS	Bakery filling; nut butter	Improves texture and flow properties; inhibits sugar recrystallization and fat migration; aids in uniformity and stability

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