

Organic Lecithin Liquid



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.

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.

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 Liquid
- Organic Sunflower Lecithin Liquid

Contact us for conventional non-GMO soy and sunflower powdered lecithin; and organic or non-GMO liquid lecithin from soy, sunflower and canola.

Organic Lecithin Liquid

PACKAGING

DRUM	440.92 lb (200 kg) metal drum, 3 per pallet
CARBOY	55.11 lb (25 kg) HDPE plastic, 32 per pallet
TOTE	2204.25 lb (1000 kg) IBC container, 1 per pallet



Soy Lecithin



Sunflower Lecithin

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

PHYSICAL PROPERTIES

ASPECT	Fluid
AROMA	Typical
COLOR	Yellow-brown (Soy) / Amber-brown (Sunflower)
FLAVOR	Typical



APPLICATION	EXAMPLES	FUNCTION
BAKERY, CEREALS & SNACKS	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
CONFECTIONERY	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
COOKING SPRAY	Aerosol cooking oil spray	Improves dispersion and release; anti-spattering
DAIRY & NON-DAIRY	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
DRESSING, SAUCES & SPREADS	Salad dressing; mayonnaise; cooking sauces; nut butter; pudding	Stabilizes emulsion to prevent separation; soft texture and improved mouthfeel (especially in reduced-fat products); anti-spattering effect; increased shelf life; improves spreadability
INSTANT PRODUCTS	Infant formula; soup mixes; powdered beverage mixes	Excellent wetting and instantizing agent; enhances powder solubility; dust control; nutritional ingredient
NUTRA & PHARMA	Meal replacement powders and beverages; capsules	Wetting and instantizing agent to improve solubility in dry powders; emulsion stabilizer in liquid meal replacement; nutritional ingredient
PET & ANIMAL NUTRITION	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
PREPARED MEALS	Rice and bean ready-packs	Reduces stickiness and clumping

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