



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 VISCOUS 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 |
| FRACTIONATED | DEOILED GRANULES | | | |
| | Epikuron™ 100 G | Epikuron™ 100 G IP‡ | 96% | Granular deoiled soy lecithin |
| | Epikuron™ 135F | — | >50% | Excellent source of choline; ideal for pharmaceutical & personal care; increases water dispersibility; enhanced emulsification & suspension; prevents crystallization |
| | Epikuron™ 200 | — | >50% | |
| | Epikuron™ 130 | — | >50% | |
| | Emulfluid™ F30 | — | >50% | |
| | Epikuron™ 145 | — | >50% | |
| | Epikuron™ 170 | — | >50% | |

APPLICATIONS



Bakery



Beverages



Confectionery



Convenience



Dairy/Dairy Alternatives



Industrial



Instant Powders



Nutritional Supplements



Personal Care/Cosmetics



Pet Food/Feed

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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