

A label-friendly emulsifier for better-performing bakery.

Lecithin

	BAKERY APPLICATIONS AND BENEFITS	Suggested Inclusion Rate
	Breads <ul style="list-style-type: none"> Increases loaf volume and shelf life Creates a more uniform crumb texture Improves sheeting properties in yeast-raised baked goods Helps dough/bread release from cooking surface 	0.2-0.7%, based on flour weight
	Cakes and Doughnuts <ul style="list-style-type: none"> Improves ingredient mixing, water retention and fat-sparing properties Improves release, dough handling and machining properties Improves fat absorption and sugar adherence to doughnuts 	1.0-3.0%, based on shortening weight
	Cookies and Crackers <ul style="list-style-type: none"> Forms a homogenous batter Improves volume, crumb and freshness Provides uniform browning in final products 	0.2-0.5%, based on flour weight
	Icings and Fillings <ul style="list-style-type: none"> Imparts smoother texture and prevents drying Increases icing creaminess and stiffness 	0.2-1.0%, based on total formula weight
	Pizza and Pie Crusts <ul style="list-style-type: none"> Reduces dough stickiness and improves release 	0.2-0.5%, based on flour weight
	Tortillas and Flat Breads <ul style="list-style-type: none"> Improves flexibility and roll-ability of the dough Improves water retention and reduces dough stickiness 	0.2-0.5%, based on total formula weight
	Instant Noodles, Waffles and other Bakery Applications <ul style="list-style-type: none"> Improves ingredient mixing, release, fat absorption and water retention Provides uniform browning in final products 	0.2-0.5%, based on total formula weight

CARGILL LECITHIN PRODUCTS

Product Name	Description	Acetone Insoluble (%)	Color
Topcithin® 100	Fluid GM soy lecithin	Min. 62	Gardner color 16
Topcithin® SB	Fluid GM soy lecithin	Min. 62	Gardner color 14
Topcithin® DB	Fluid GM soy lecithin	Min. 62	Gardner color 12
Topcithin® NGM*	Fluid NGM soy lecithin	Min. 60	Iodine color 60
Topcithin® SF*	Fluid sunflower lecithin	Min. 62	Gardner color 16
Emulfluid™ E	Hydrolyzed GM soy lecithin	Min. 56	Gardner color 14
Lecigran® 1000 P	De-oiled GM soy lecithin	Min. 96.5	Yellowish to beige powder
Lecigran® 1000 P IP*	De-oiled NGM soy lecithin	Min. 96.5	Yellowish to beige powder
Lecimulthin™ 150 IP	Hydrolyzed de-oiled NGM soy lecithin	Min. 94.5	Yellowish to beige powder
Emulpur™ SF*	De-oiled sunflower lecithin	Min. 96.5	Grey-green to grey-brown powder
Emulpur™ RS*	De-oiled canola lecithin	Min. 96	Beige powder

Partner with Cargill to optimize your products' performance.

Contact your sales representative or call us at **1-877-SOLUTNS**
(765-8867) or visit **Cargill.com**.

