



## Lecithin for Dairy Alternatives

# Deliver on consumer taste and sensory expectations.



Plant-based dairy alternatives have dramatically widened their consumer base in recent years, thanks to a multitude of trends and influences. And while consumers seek the health benefits of plant-based alternatives, they expect taste and sensory performance comparable to traditional dairy.

Lecithin is a label-friendly emulsifier that can help manage texture in dairy alternative products.

### **Benefits of lecithin in dairy alternatives:**

- Improves mouthfeel
- Enhances creamy texture
- Lecithin's innate release functionality aids in reducing the UHT cleaning cycle time

Cargill offers an extensive range of plant-based lecithins from soy, sunflower and canola sources.

## Suggested usage rates

Usage rates in non-dairy plant-based milks may vary from 0.1-0.3% of a product formulation, based on the specific application, process conditions and type of lecithin used.



### CARGILL LECITHIN PRODUCTS

Product Name	Product description
Topcithin™ SF	Fluid sunflower lecithin
Emulpur™ SF	De-oiled sunflower lecithin
Emulpur™ RS	De-oiled canola lecithin

**Partner with Cargill to create consumer-pleasing products.**

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

*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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