



## Lecithin as a Release Agent

# Simplify your process with an effective release agent.

Versatile, label-friendly lecithin not only serves as an excellent emulsifying ingredient; its inherent release properties also make it an effective release agent for food manufacturing and cooking.

Used in water- or oil-based release systems, lecithin creates a nonstick barrier between foods and contact surfaces that helps to minimize waste and simplify cleanup.

### As a release agent for pans, belts and molds:

- **Forms a stable film barrier** to promote separation of food from contact surfaces in dip tanks and spray applications
- **Ensures quick and clean separation** for easier cleanup
- **Resists darkening and build-up** during prolonged heating periods (when using modified lecithin)

### To maintain product separation:

- **Reduces sticking and waste** in finished food products
- **Facilitates cutting and shaping** on production lines

**SUGGESTED USAGE RATES**

Release Applications	Suggested Inclusion Rate
Pan/Belt/Mold Release	2-5% fluid lecithin in oil
Release – Dip Tank	10% de-oiled lecithin in water
Product Separation – Sliced Cheese and Bakery	0.3-1%

**Cargill Lecithin Products**

Cargill has a wide portfolio of plant-based lecithin products for all applications, sourced from soy, sunflower and canola oils.

Product Name	Product Description
Topcithin® 100	Fluid GM soy lecithin with amber to yellowish color
Topcithin® NGM	Fluid non-GMO soy lecithin with tan to amber color
Topcithin® SF	Fluid sunflower lecithin
Metarin™ DA 51	Low viscous GM soy lecithin (AI 50) designed for spray applications
Metarin™ F	Low viscous complexed GM soy lecithin (AI 30) with improved functionality for spray applications
Metarin™ S40 NGM	Low viscous non-GMO soy lecithin (AI 40) designed for spray applications
Metarin™ EWD S40 NGM	Low viscous hydrolyzed non-GMO soy lecithin (AI 40) with improved functionality for spray applications
Emulfuid™ A	Acetylated GM soy lecithin with improved water dispersibility and emulsification function in oil in water system; heat-resistant
Emulpur™ N	De-oiled GM soy lecithin
Emulpur™ IP	De-oiled non-GMO soy lecithin
Emulpur™ SF	De-oiled sunflower lecithin
Emulpur™ RS	De-oiled canola lecithin

**Request a sample.**

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

\* There is no single definition of “non-GMO” in the USA. Contact Cargill for source and processing information.

*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.*

[cargill.com](http://cargill.com)

© 2018 Cargill, Incorporated. All rights reserved.