

PLANT-BASED LECITHIN INGREDIENTS FOR YOUR PRODUCTS

Native
Fractionated
Hydrolysed



BoLec
Soybean Lecithin

SunLec
Sunflower Lecithin

www.sdguthrie-international.nl

LECITHIN INGREDIENTS FOR YOUR PRODUCTS

NATIVE | HYDROLYSED | FRACTIONATED

DO YOU WANT SUPERIOR EMULSIFICATION IN YOUR APPLICATIONS?

Demand is growing for specialty lecithins that assist in specific emulsification and nutrition needs. Our Bolec and Sunlec lecithins improve the ease of processing and maximise the performance of your product.



Tailored functional properties

Our technology enables us to produce premium quality lecithin with unique properties to meet your requirements, such as high PC value or higher polarity of the phospholipid molecules.



Single point of contact

We are a technical partner in R&D and a single point of contact for customers for all their lecithin needs. We are able to supply from stock to reduce lead-times and improve flexibility in delivery.



Logistics expertise

We can help you with the arrangement of international transport, take care of the needed international import and export documents, and we can offer a customised supply and storage solution.



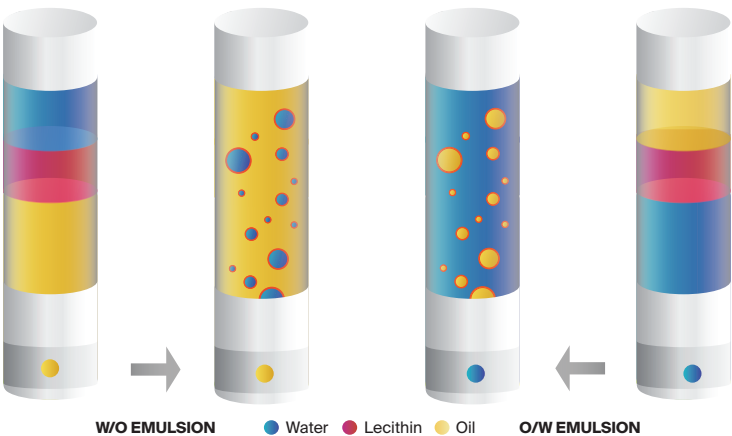
Independent lecithin supplier

We produce and source from various crushers around the world, and offer a full portfolio of lecithins to ensure a constant quality and supply of lecithin to our customers.

Fractionated lecithins are available as PC enriched and PC depleted. Lecithin can be used as health ingredient, wetting agent, emulsifier or stabiliser in various applications. Our customised fractionated lecithin ensures a specific PL profile which is beneficial for specific nutritional and pharmaceutical properties.

Hydrolysed lecithin is an enzyme-treated lecithin. This can be tailored with e.g. higher polarity of the phospholipid molecules. Hence, it gives superior emulsification in various applications.

In addition to hydrolysis and fractionation, we produce fluidised lecithins, filtered lecithins and compounded lecithins. We offer a complete portfolio of speciality lecithin products.



OUR PORTFOLIO OF QUALITY LECITHIN INGREDIENTS

Sunlec sunflower lecithin is non-GMO and allergen-free. Bolec soybean lecithin is available in GMO, GMO (PCR-ve) and Non-GMO (IP). Our Bolec and Sunlec lecithin product ranges comply with European food and feed legislation.

Main applications for Sunlec or Bolec lecithin			
Margarine, spreads, liquid margarines	- Improves anti-spattering - Stable low fat/salt emulsions - Fine stabilised foam formation - Improves melting profile of fat crystals 30% smaller water droplets - Easier to combine with other mono-glycerides	Release agent	- Improves sprayability - Stable colour and less browning at high temperatures - Dissolves more clear in vegetable oils and solvents - Easier product release from mould/pan/tray - Food grade and fog reducing - Safeguards against sediments when mixed in oil
Nutrition and dietetic	2-3 times more PC than fluidised lecithin - Improves Heart & Health - Proper nutrient transportation - Reduces blood cholesterol levels - Improves learning and memory functions - Improves structural integrity of cell membranes	Animal nutrition	- Healthier and faster growth of young animals - Up to 9,5 times more LPC than fluidised lecithin - Improves fat absorption and digestibility - Superior wettability of milk replacers - Effective surfactant for dispersing solid particles - Promotion of health

CONTACT US. WE'LL BE THERE FOR YOU!

EMAIL: NL.SALES@SDGUTHRIE.COM WEB: WWW.SDGUTHRIE-INTERNATIONAL.NL