

Confectionery

ADM Lecithin

The making of confections is perhaps the most widely known and firmly established application for lecithin products. Lecithin acts as a natural emulsifier, instantiser, antioxidant and flavour protector in chocolates, hard candy and other related products. ADM offers an outstanding range of high-quality lecithin products, supported by excellent service.

For chocolates and compound coatings

- Facilitates high-speed production by lowering viscosity
- Lowers cost by reducing cocoa butter requirement
- Reduces effects of fat bloom

For caramels and fudge

- Facilitates cutting
- Minimises oiling out
- Improves texture and chewiness
- Reduces sticking to wrapper
- Prevents clumping in caramel corn

For toffee and brittles

- Decreases sticking between individual servings
- Minimises oiling out

For chewing gums

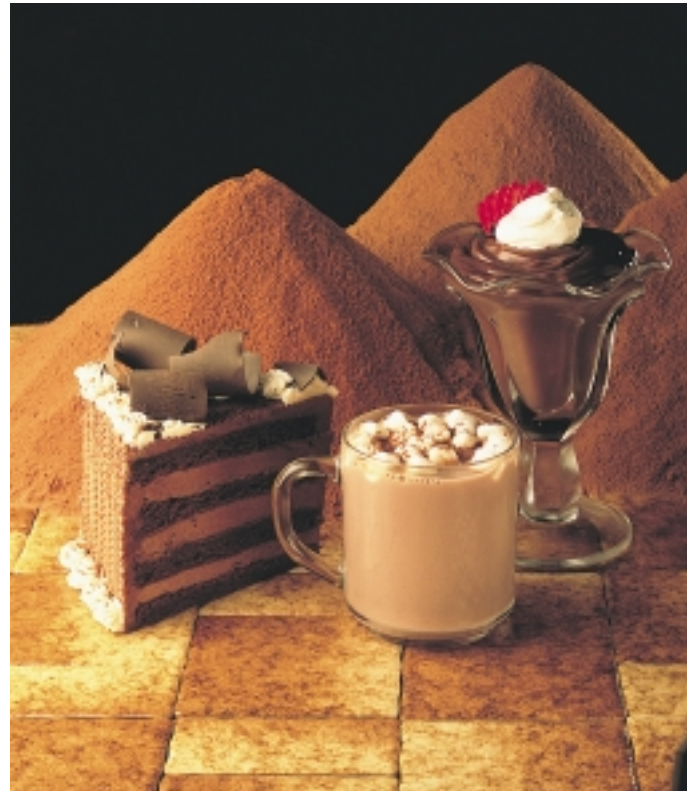
- Improves softness
- Reduces tackiness
- Improves moisture retention

For syrups and toppings

- Prevents separation
- Decreases viscosity

For cocoa powders and mixes

- Facilitates instantising



General improvements in candy applications

- Provides moisture barrier to minimise sticking
- Improves mixability
- Prolongs shelf life
- Improves flavour retention
- Improves extrusion
- Incorporated in spray oils for equipment release

Recommended ADM lecithins

Adlec™ and **Yelkin®**: A series of standardised lecithins that provide moisture retention and emulsification in high-viscosity applications such as caramels, toffee and chewing gum.

Ultralec®: ADM's exclusive, ultrafiltered, deoiled lecithin is used in hydrophilic instantising applications, and it provides excellent emulsification properties in reduced-fat and flavour-sensitive applications.

Adlec™ E: An enzymatically hydrolysed, water-dispersible lecithin used principally as an emulsifier in high-moisture applications.

Beakin™: A series of complexed lecithin products with low viscosity, sprayable at ambient temperature, and used in lipophilic instantising applications; also used as a coating for dried fruits and gummi-type candies to act as a moisture barrier and improve gloss.

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ADM's range of lecithin grades

Product	Typical Analyses		
STANDARD LECITHINS			
Adlec	Al, % 62 min. H ₂ O, % 0.8 max. HI, % 0.2 max.	Colour: 17 max. AV: 30 max. Form: Transparent fluid	Viscosity: 12.5 max. (Pa.S, 25°C)
Yelkin T	Al, % 65 min. H ₂ O, % 1.0 max. HI, % 0.05 max.	Colour: 17 max. AV: 30 max. Form: Opaque plastic	Viscosity: N/A
Yelkin TS	Al, % 62 min. H ₂ O, % 1.0 max. HI, % 0.05 max.	Colour: 17 max. AV: 30 max. Form: Translucent fluid	Viscosity: 10 max. (Pa.S, 25°C)
Yelkin DS	Al, % 62 min. H ₂ O, % 1.0 max. HI, % 0.05 max.	Colour: 12 max. AV: 30 max. Form: Translucent fluid	Viscosity: 10 max. (Pa.S, 25°C)
PURIFIED LECITHIN			
Yelkin Gold	Al, % 62 min. H ₂ O, % 0.50 max. HI, % 0.05 max.	Colour: 14 max. AV: 30 max. Form: Transparent fluid	Viscosity: 10 max. (Pa.S, 25°C)
ULTRAFILTERED DEOILED LECITHINS			
Ultralec P	Al, % 97 min. H ₂ O, % 1.0 max.	Colour: Light-gold Form: Powder	Viscosity: N/A
Ultralec F	Al, % 97 min. H ₂ O, % 1.0 max.	Colour: Light-gold Form: Fine granules	Viscosity: N/A
Ultralec G	Al, % 97 min. H ₂ O, % 1.0 max.	Colour: Light-gold Form: Granules	Viscosity: N/A
COMPLEXED LECITHINS			
Beakin LV1	Al, % 50 min. H ₂ O, % 0.80 max. HI, % 0.05 max.	Colour: 14 max. AV: 25 max. Form: Translucent fluid	Viscosity: 1.5 max. (Pa.S, 25°C)
Beakin LV3	Al, % 32 min. H ₂ O, % 0.80 max. HI, % 0.05 max.	Colour: 14 max. AV: 25 max. Form: Translucent fluid	Viscosity: 0.5 max. (Pa.S, 25°C)
Beakin LV6	Al, % 60 min. H ₂ O, % 0.80 max. HI, % 0.05 max.	Colour: 14 max. AV: 30 max. Form: Translucent fluid	Viscosity: 3.5 max. (Pa.S, 25°C)
MODIFIED LECITHIN			
Adlec E	Al, % 56 min. H ₂ O, % 1.0 max. HI, % 0.2 max.	Colour: 17 max. AV: 45 max. Form: Transparent fluid	Viscosity: 12-15 (Pa.S, 25°C)