

ULTRALEC[®] LECITHIN



FOOD
INGREDIENTS

BAKING &
CEREALS

BEVERAGES

CANDY &
CONFECTIONERY

DAIRY

MEAT PRODUCTS

OTHER PROCESSED
FOODS

SNACK FOODS



A MULTI-FUNCTIONAL INGREDIENT FOR EVERY APPLICATION

Ultralec[®] lecithin is an award-winning, deoiled lecithin that acts as a natural emulsifier in all of your food applications. This unique ingredient is created from an exclusive ultrafiltration process that ensures the unmatched quality, exceptional purity, and superior flavor profile your customers desire. A unique combination of form and function, Ultralec lecithin works effectively as an emulsifier, instantizer, and release agent without compromising flavor-sensitive foods.

As an emulsifier, Ultralec lecithin interacts with oil and water to help promote even blending, mixing, and ingredient distribution. In bakery applications, Ultralec lecithin increases moisture retention, extends shelf life, and controls greasiness.

KEY BENEFITS

- Acetone-free process/product
- Bland flavor and aroma profile
- Exceptional emulsification properties
- Excellent source of choline

ULTRALEC LECITHIN VS. FLUID LECITHIN

- Higher phospholipid content
- Convenient dry form
- Performs in dry and liquid applications
- Packaged in easy-to-use 20 kg boxes

Because it's dry and easy-to-use, Ultralec lecithin also works excellently as an instantizer, allowing product mixtures to disperse quickly. And as a release agent, it prevents foods from sticking to cooking and baking surfaces.

THE HEALTHY CHOICE

For your health-conscious consumers, Ultralec lecithin provides what they really want. Plus, it's an excellent source of choline, which plays a critical role in the function of the brain's neurotransmitters and is being studied for its connection to the prevention of Alzheimer's disease.

Studies have shown that choline supplementation early in life results in lifelong memory enhancement. In addition, recent research suggests that dietary choline may also be required for normal liver function. When you use Ultralec lecithin in your food applications, you provide powerful health benefits for your customers.

Healthy, multi-functional, and cost effective—Ultralec lecithin gives you options few other ingredients can provide.



ADM offers more than 500 high-quality ingredients, and the skill to combine them with any food or beverage. **RESOURCEFUL BY NATURE™**

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DEOILED LECITHINS				
PRODUCT	TYPICAL ANALYSES			APPLICATIONS
ULTRA-FILTERED DEOILED LECITHINS				
<i>Ultralec® P*</i>	AI, % 97 min. H ₂ O, % 1.0 max.	Color: Light gold Form: Powder	Viscosity: N/A	Baked goods, confections, dairy products, ice cream stabilizers, icings, frostings, instant beverage mixes, instant foods, and meat in sauces and gravies
<i>Ultralec F*</i>	AI, % 97 min. H ₂ O, % 1.0 max.	Color: Light gold Form: Fine granules	Viscosity: N/A	
<i>Ultralec G*</i>	AI, % 97 min. H ₂ O, % 1.0 max.	Color: Light gold Form: Granules	Viscosity: N/A	

* Also available with flow agents

APPLICATIONS

Baked goods

- Ensures even mixing
- Facilitates moisture retention
- Improves dough handling properties
- Enhances sheeting properties for sweet doughs
- Egg yolk sparing agent
- Improves release of doughs from equipment
- Augments crumb texture in cakes
- Reduces shrinkage of pie crusts and doughnuts
- Helps reduce drying and hardening in icings

Snack foods

- Excellent emulsifier
- Improves handling properties of blended ingredients
- Facilitates even distribution of all ingredients
- Improves extrusion
- Refines texture and mouthfeel

Confections

- Natural emulsifier
- Extends shelf life
- Improves equipment release
- Promotes easy extrusion
- Increases softness and decreases tackiness in chewing gum
- Suitable for reduced-fat confections

Reduced-fat and fat-free foods

- Improves moisture retention
- Increases shortening effect
- Decreases stickiness of doughs in reduced-fat baked goods
- Acts as an emulsifier in reduced-fat spreads
- Allows reduced-fat products to maintain desired characteristics of full fat products

Dairy

- Bland flavor and smell ideal for dairy applications
- Exceptional emulsifier in ice creams and liquids
- Instantizes dairy powders

Instant foods

- Improves wettability
- Makes surface particles more hydrophilic
- Instantizes beverage powders, soups, gravy mixes, etc.

Canned foods

- Acts as an emulsifier in canned stews, chilies, gravies, etc. to reduce the fat cap during the retort process
- Helps bind fat and keep it in suspension throughout the process