

Uncover the Silent Strength of Lecithin

About Us

More than 40 years of experience in lecithin modification, at the heart of our strategic vision is the urge to stay a step ahead, always to exceed your expectations.

Our lecithin expertise is second to none whether food, non-food, or feed products.

As an independent lecithin producer, we have the freedom of sales, R&D, production, and supply chain. This independence results in shorter lead times and high responsiveness.

We are there for you when you need us.

Partner With Us

Independent Lecithin Supplier
Tailored Lecithin Properties
Technical Support

Lecithin: The Unsung Hero of Everyday Enhancement

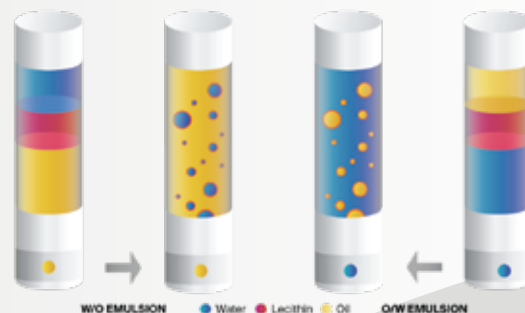
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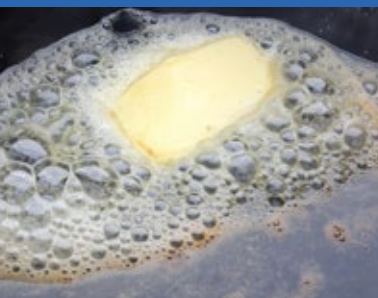
Lecithin might operate behind the scenes, but its impact is undeniable. Its versatility ensures it's an unsung hero in many products we encounter daily. It's a fatty substance found in many plants and animals. Extracted from oils, it's a mix of choline, fatty acids, glycerol, glycolipids, phospholipids, and phosphoric acid.

Lecithins, derived from plant-oils, have an array of versatile applications due to their unique properties. We offer a range of tailored EU approved food and feed additives with excellent emulsifying properties.

Our in-depth knowledge and experience of lecithin enables you to appreciate the subtle nuances that enhances your product with different Lecithin applications:



Margarine, Spreads, Liquid Margarines



- Improves anti-spattering
- Stable low fat/salt emulsions options
- Fine stabilised foam formation
- Improves melting profile of fat crystals
- Up to 30% smaller water droplets
- Easier to combine with other mono-glycerides

Nutrition and Dietetic



- Improves nutrient transportation
- Facilitates nutrient movement
- Supports plasma membrane integrity
- Customisable PC content
- Allergen-free options
- Good stability, functionality, and viscosity solutions

Chocolate and Confectionery



- Enhances stability and emulsification
- Improves tempering
- Prevents fat bloom
- Extends shelf life
- Improves texture and mouthfeel
- Reduces viscosity and improves flow properties

Animal Nutrition



- Healthier and faster growth of young animals
- Up to 9,5 times more LPC in hydrolysed lecithin
- Improves fat absorption and digestibility
- Superior wettability of milk replacers
- Effective surfactant for dispersing solid particles
- Promotion of health