



# BungeMaxx™ Specialty Lecithin Ingredients

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**BUNGE**

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FOOD INGREDIENTS

## About BungeMaxx™

BungeMaxx is a specialty range of premium lecithin ingredients from soya, rapeseed and sunflower seeds for the food market. Being an integrated manufacturer of lecithin from the seeds through to standardised lecithin, BUNGE is able to deliver high quality and fully traceable lecithin. Our processes ensure high degree of transparency and purity of BungeMaxx lecithin. Kosher and Halal standards are met and certifications such as, ISO 22000 and Cert ID ensure that our customers can rely on a quality supply of premium products anytime and anywhere in the world.

In terms of variety, quality, purity and traceability, BungeMaxx lecithins offer a multitude of uses in a variety of applications:

### › **Chocolate**

Lecithins allow improved cocoa processing, reduced cocoa butter input and improved chocolate quality. Increased temperature resistance, extended shelf life and the preservation of appealing surfaces of chocolate products for extended periods of time are just some benefits of using lecithin.

### › **Bakery Products**

Lecithins are commonly used to ensure even mixing of the batter, decreasing stickiness of the dough and reducing fat content. They facilitate moisture retention in the final product and improve taste and freshness. In addition, higher volume yield, finer pores and better crusts can be achieved with lecithins in bread and bread rolls.



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## › Margarines and Fats

When lecithin is added as an emulsifier in margarines, it helps to avoid spattering of hot fat and scorching of milk casein when food is pan fried. The composition of the lecithin can be adjusted to suit the requirements of the margarine and its application.

## › Chewing Gum

Adding a small amount of lecithin to the chewing gum formulations keeps it elastic, soft and ensures a homogenous mixture of all ingredients.

## › Instant Products

Lecithin is one of the key ingredients used to improve the dispersability of powders with high fat contents. Lecithin also enhances the wettability of ingredients which are high in protein.

## › Nutritional Supplements

Lecithin plays an active role in human metabolism. It is added to many nutritional supplements. Lecithin enriched products such as capsules, powders and granulates are used by health conscious consumers.



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## The BungeMaxx™ Soy Lecithin Range:

Product	Type	State	GMO	Applications
BungeMaxx 1000	Deoiled mixture of phospholipids	Liquid	GMO origin	Broad field of applications
BungeMaxx 1200 TC	Mixture of phospholipids	Liquid	GMO origin (PCR negative)	Mayonnaise, ice cream, food spreads or fillings for bakery goods
BungeMaxx 1200	Mixture of phospholipids	Liquid	GMO origin	Chocolate, margarine, mayonnaise and bakery goods
BungeMaxx 5000	Mixture of phospholipids	Liquid	Non-GMO	Broad field of applications
Bungemaxx 5002 (Brazil origin)	Mixture of phospholipids	Liquid	Non-GMO	Broad field of applications



## The BungeMaxx™ Sunflower Lecithin Range:

Product	Type	State	GMO	Applications
BungeMaxx S-1000 P	Deoiled mixture of phospholipids	Powder	Non-GMO	Applications in which allergen free and NON GMO ingredients are required
BungeMaxx S-1000	Mixture of phospholipids	Liquid	Non-GMO	Applications in which allergen free and NON GMO ingredients are required

## The BungeMaxx™ Rapeseed Lecithin Range:

Product	Type	State	GMO	Applications
BungeMaxx R-1000	Mixture of phospholipids	Liquid	Non-GMO	Non-GMO ingredients are required



# Your **EX**pert for Ingredients

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