



# Sunflower Lecithin

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**Sunflower lecithin**, a natural emulsifier, provides food & bev formulators an **alternative to traditional soy-derived lecithin**. A combination of phospholipids & other minor substances like triglycerides and carbohydrates, lecithins are often used for emulsifying, smoothing food textures, homogenizing liquid mixtures and more.



## The Best Non-GMO Lecithin For A Variety of Uses

- Offers tremendous emulsification and adds viscosity <sup>(1,2,3)</sup>
- Avoids soy allergens and soy GMO issues
- Fabulous for any lecithin application, such as confectionaries, chocolate, soups, milk powders, etc...

## Why Our Sunflower Lecithin:

- **Most Competitive Pricing Globally**
- **Large volume available**
- **Traceable to source**
- 100% Non-GMO
- Allergen-free
- No Cholesterol
- Moisture: <1%



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