

# LECTIFINE®



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# LECIFINE® 50

## Spray-dried Lecithin Compound

*LECIFINE® 50* is a spray-dried lecithin compound made from GMO-free (NON-GMO) soybeans. Spray drying converts the naturally high protein percentage to a powdery plant protein. *LECIFINE® 50* is used for frozen baked goods, waffles, ready-to-use flours and yeast doughs. Thanks to *LECIFINE® 50*, waffles are easier to remove from the waffle iron, flat wafer sheets more break-resistant and ice cream cones crispier. *LECIFINE® 50* saves fat and egg, increases the baking volume of yeast dough and improves the yield of extruded products.

### Storage and shelf life

In the original packaging and unopened, *LECIFINE® 50* has a shelf life of 24 months when stored at a temperature of below 25 °C and a relative humidity of max. 60%.

### Applicable regulations

*LECIFINE® 50* is a foodstuff. National laws and regulations must be observed.

*LECIFINE® 50* should be labelled as lecithin E322, glucose syrup, sodium caseinate, superplasticizer E551 = silicon dioxide.

### Packaging

Multi-ply paper sacks with a poly inner lining in 20 kg net cartons on pallets @ 600 kg, shrink wrapped.

