Confection
The making of confections is perhaps the most widely known and firmly established application for lecithin products. Lecithin acts as a natural emulsifier, instantizer, antioxidant, and flavor protector in chocolates, hard candy, and other related products. ADM offers an outstanding range of high-quality lecithin products, supported by excellent service.

For Chocolates and Compound Coatings
- Facilitates high-speed production by lowering viscosity
- Lowers cost by reducing cocoa butter requirement
- Reduces effects of fat and sugar bloom

For Caramels and Fudge
- Facilitates cutting
- Minimizes oiling out
- Improves texture and chewiness
- Reduces sticking to wrapper
- Prevents clumping in caramel corn

For Toffee and Brittles
- Decreases sticking between individual servings
- Minimizes oiling out

Recommended ADM Lecithins
Yelkin® lecithin: A series of standardized lecithins that provides moisture retention and emulsification in high-viscosity applications, such as caramels, toffee, and chewing gum.

Ultralec® lecithin: ADM’s exclusive, ultrafiltered, deoiled lecithin is used in hydrophilic instantizing applications, and it provides excellent emulsification properties in reduced-fat and flavor-sensitive applications.

Beakin™ lecithin: A series of complexed lecithin products with low viscosity, sprayable at ambient temperature and used in lipophilic instantizing applications, also used as a coating for dried fruits and gummi-type candies to act as a moisture barrier and improve gloss.

Thermolec lecithin: An acetylated, water-dispersible lecithin specifically for high-moisture applications.

Typical Concentrations
The following chart suggests ADM lecithin concentrations for various confectionery applications.

<table>
<thead>
<tr>
<th>Application</th>
<th>Concentration</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chocolate</td>
<td>0.25-0.50%</td>
</tr>
<tr>
<td>Compound coatings</td>
<td>0.25-0.60%</td>
</tr>
<tr>
<td>Caramels/fudge</td>
<td>0.20-0.40%</td>
</tr>
<tr>
<td>Toffee/brittles</td>
<td>0.20-0.40%</td>
</tr>
<tr>
<td>Chewing gum (gum base)</td>
<td>0.50-5.00%</td>
</tr>
<tr>
<td>Syrups/toppings</td>
<td>0.20-0.60%</td>
</tr>
<tr>
<td>Cocoa powders/mixes</td>
<td>0.50-5.00%</td>
</tr>
</tbody>
</table>

Improvements in Candy Applications
- Provides moisture barrier to minimize sticking
- Improves mixability
- Prolongs shelf life
- Improves flavor retention
- Improves extrusion
- Facilitates equipment release when incorporated in spray oils

For customers around the world, ADM draws on its resources—its people, products, and market perspective—to help them meet today’s consumer demands and envision tomorrow’s needs.

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# Lecithin, Candy & Confection

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## Fluid Lecithins

<table>
<thead>
<tr>
<th>Product</th>
<th>Typical Analyses</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Standard Lecithins</strong></td>
<td></td>
</tr>
</tbody>
</table>
| Yelkin T | AI, % 65 min.  
H2O, % 1.0 max.  
HI, % 0.05 max.  
Color: 17 max.  
AV: 30 max.  
Form: Opaque plastic  
Viscosity: N/A |
| Yelkin TS | AI, % 62 min.  
H2O, % 1.0 max.  
HI, % 0.05 max.  
Color: 17 max.  
AV: 30 max.  
Form: Translucent fluid  
Viscosity: 100 max. (Stokes, 25°C) |
| Yelkin SS | AI, % 62 min.  
H2O, % 1.0 max.  
HI, % 0.05 max.  
Color: 14 max.  
AV: 30 max.  
Form: Translucent fluid  
Viscosity: 100 max. (Stokes, 25°C) |
| Yelkin DS | AI, % 62 min.  
H2O, % 1.0 max.  
HI, % 0.05 max.  
Color: 12 max.  
AV: 30 max.  
Form: Translucent fluid  
Viscosity: 100 max. (Stokes, 25°C) |

| **Purified Lecithin** | |
| Yelkin Gold | AI, % 62 min.  
H2O, % 0.5 max.  
HI, % 0.05 max.  
Color: 14 max.  
AV: 30 max.  
Form: Translucent fluid  
Viscosity: 100 max. (Stokes, 25°C) |

| **Complexed Lecithins** | |
| Beakin LV1 | AI, % 50 min.  
H2O, % 0.8 max.  
HI, % 0.05 max.  
Color: 14 max.  
AV: 25 max.  
Form: Translucent fluid  
Viscosity: 20 max. (Stokes, 25°C) |
| Beakin LV3 | AI, % 32 min.  
H2O, % 0.8 max.  
HI, % 0.05 max.  
Color: 14 max.  
AV: 25 max.  
Form: Translucent fluid  
Viscosity: 10 max. (Stokes, 25°C) |
| Beakin LV30 | AI, % 32 min.  
H2O, % 0.8 max.  
HI, % 0.05 max.  
Color: 14 max.  
AV: 25 max.  
Form: Translucent fluid  
Viscosity: 10 max. (Stokes, 25°C) |
| Performix™ CC | AI, % 50 min.  
H2O, % 0.8 max.  
HI, % 0.05 max.  
Color: 14 max.  
AV: 28 max.  
Form: Translucent fluid  
Viscosity: 30 max. (Stokes, 25°C) |
| Performix™ E | AI, % 50 min.  
H2O, % 0.8 max.  
HI, % 0.05 max.  
Color: 14 max.  
AV: 26 max.  
Form: Translucent fluid  
Viscosity: 30 max. (Stokes, 25°C) |
| Performix PS | AI, % 50 min.  
H2O, % 0.8 max.  
HI, % 0.05 max.  
Color: 14 max.  
AV: 26 max.  
Form: Translucent fluid  
Viscosity: 65 max. (Stokes, 25°C) |

| **Modified Lecithins** | |
| Yelkin 1018 | AI, % 58 min.  
H2O, % 1.0 max.  
HI, % 0.05 max.  
Color: 17 max.  
AV: 38 max.  
Form: Opaque fluid  
Viscosity: 250 max. (Stokes, 25°C) |
| Thermolec® 57 | AI, % 56 min.  
H2O, % 0.8 max.  
HI, % 0.05 max.  
Color: 14 max.  
AV: 28 max.  
Form: Translucent fluid  
Viscosity: 30 max. (Stokes, 25°C) |
| Thermolec 200 | AI, % 62 min.  
H2O, % 0.8 max.  
HI, % 0.05 max.  
Color: 14 max.  
AV: 30 max.  
Form: Translucent fluid  
Viscosity: 75 max. (Stokes, 25°C) |
| Thermolec WFC | AI, % 60 min.  
H2O, % 1.0 max.  
HI, % 0.05 max.  
Color: 13 max.  
AV: 30 max.  
Form: Translucent fluid  
Viscosity: 100 max. (Stokes, 25°C) |

| **Deoiled Lecithins** | |
| **Ultra-Filtered Deoiled Lecithins** | |
| Ultralec® P | AI, % 97 min.  
H2O, % 1.5 max.  
Color: Light gold  
Form: Powder  
Viscosity: N/A |
| Ultralec F | AI, % 97 min.  
H2O, % 1.5 max.  
Color: Light Gold  
Form: Fine granules  
Viscosity: N/A |