

LECITHIN, CANDY & CONFECTION

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

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 CHEWING GUMS

- Improves softness
- Reduces tackiness
- Improves moisture retention

FOR SYRUPS AND TOPPINGS

- Prevents separation
- Decreases viscosity

FOR COCOA POWDERS AND MIXES

- Facilitates instantizing

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.

Chocolate	0.25-0.50%
Compound coatings	0.25-0.60%
Caramels/fudge	0.20-0.40%
Toffee/brittles	0.20-0.40%
Chewing gum (gum base)	0.50-5.00%
Syrups/toppings	0.20-0.60%
Cocoa powders/mixes	0.50-5.00%



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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FLUID LECITHINS

Product	Typical Analyses		
STANDARD LECITHINS			
Yelkin® T	Al, % 65 min. H2O, % 1.0 max. HI, % 0.05 max.	Color: 17 max. AV: 30 max. Form: Opaque plastic	Viscosity: N/A
Yelkin TS	Al, % 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	Al, % 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	Al, % 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	Al, % 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)
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COMPLEXED LECITHINS

Beakin® LV1	Al, % 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	Al, % 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	Al, % 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	Al, % 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	Al, % 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	Al, % 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	Al, % 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	Al, % 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	Al, % 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	Al, % 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

Product	Typical Analyses		
ULTRA-FILTERED DEOILED LECITHINS			
Ultralec® P	Al, % 97 min. H2O, % 1.5 max.	Color: Light gold Form: Powder	Viscosity: N/A
Ultralec F	Al, % 97 min. H2O, % 1.5 max.	Color: Light Gold Form: Fine granules	Viscosity: N/A

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