



# LECITHIN RELEASE

## ADM LECITHIN

In food applications, release agents are most often used to ensure the separation of a cooked product from the cooking surface. Lecithin is an all-natural, label-friendly ingredient that enhances any food-grade release agent, improving separation and lowering costs.

Lecithin has a simultaneous affinity for both oils and water, which makes it an effective ingredient in pan releases and other lubricants.

When mixed with vegetable oils or other lubricants (the bases of most release formulations), lecithin acts as a surfactant. This reduces surface tension and creates a thin, even release barrier not achieved by oil alone. The result is a more effective and efficient release agent that will improve your results while saving you money.

## ADM LECITHIN IN RELEASE APPLICATIONS

Lecithin is an excellent release agent in food applications including pan release, belt release and product release.

### PAN RELEASE

- Lecithinated release agents form fluid lipid barriers
- Ensure quick, clean separation
- Available for spray or brush applications
- Aerosol pan release
- Bread pan formulas
- Cakes, cookies and other high-moisture speciality product formulas

### BELT RELEASE

- Useful in continuous cooking and baking processes using belts or conveyors
- Typically included in oil or melted shortening
- Water-dispersible lecithin for use in dip tank
- Water-dispersible product provides release and assists in cleanup

### PRODUCT SEPARATION

- Prevents sticking in finished food products
- Allows for separation of slices of high-moisture pasteurised cheese

## HEAT-RESISTANT APPLICATIONS

- For use during prolonged heating periods
- Modified lecithin resists darkening and build-up
- Mold release, pan sprays, griddle and frying operations

Lecithin has a simultaneous affinity for both oils and water, which makes it an effective ingredient in pan release. In food applications, release agents are most often used to ensure the separation of a baked product from the baking surface.



## RECOMMENDED ADM LECITHINS

- Beakin™: Low viscosity, complexed lecithins specifically designed for spray applications
- Thermolec®: Standardized, enzymatically modified. These products exhibit the properties of being not only water-dispersible, but also heat resistant (up to 350°F).
- Performix™: Designed for applications requiring a highly water dispersible product with a high HLB. Performix products are ideal for applications requiring aqueous release, such as continuous cooking belts and netting material for cooked meats.
- Yelkin™: Standardized, multi-purpose lecithins



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FLUID LECITHINS				
Product	Typical Analyses			Applications
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)	Instant beverage mixes, instant foods, release agents, and spray oils
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)	Agglomerated powders, aqueous release agents, instant beverage mixes, and instant foods
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)	Baked goods, dairy products, instant beverage mixes, instant foods, release agents, and confections
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)	
STANDARD LECITHINS				
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	Baked goods, cheese products, confections, dairy products, icings, frostings, instant beverage mixes, instant foods, margarines, and release agents
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)	Baked goods, confections, instantized foods, instant beverage mixes, and dairy products
DEOILED LECITHINS				
Product	Typical Analyses			Applications
ULTRA-FILTERED DEOILED LECITHINS				
Ultralec® P	AI, % 97 min. H2O, % 1.5 max.	Color: Light gold Form: Powder	Viscosity: N/A	Baked goods, confections, dairy products, ice cream stabilizers, icings, frostings, instant beverage mixes, instant foods, and meat in sauces and gravies
Ultralec F	AI, % 97 min. H2O, % 1.5 max.	Color: Light Gold Form: Fine granules	Viscosity: N/A	

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