

# 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<sup>®</sup> lecithin: A series of standardized lecithins that provides moisture retention and emulsification in high-viscosity applications, such as caramels, toffee, and chewing gum.

Ultralec<sup>®</sup> 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<sup>™</sup> 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		
<b>STANDARD LECITHINS</b>			
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)
<b>PURIFIED LECITHIN</b>			
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)
<b>COMPLEXED LECITHINS</b>			
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)
<b>MODIFIED LECITHINS</b>			
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)
<b>DEOILED LECITHINS</b>			
Product	Typical Analyses		
<b>ULTRA-FILTERED DEOILED LECITHINS</b>			
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

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