

## Soya Lecithin – BOL 60

Soya lecithin-BOL60, a hydrolysed lecithin, undergoes a process involving water and enzymes, breaking it down into smaller, more easily incorporated molecules. Here's why it's a valuable ingredient:

### **Food Production:**

- Acts as an effective emulsifier and stabiliser in baked goods, chocolates, and margarine.
- Outperforms other emulsifiers, forming stable emulsions in products like salad dressings, sauces, and mayonnaise.
- Improves texture and mouthfeel, extending the shelf life of products.
- Used in low-fat and reduced-calorie products to mimic the texture of full-fat products.

### **Other Industries:**

- In the cosmetics industry, it serves as an emulsifier and stabiliser in creams and lotions.
- In the pharmaceutical industry, it functions as a solubilizing agent for poorly soluble drugs.