

Soya Lecithin - BOL62

Soya Lecithin-BOL62, a natural emulsifier derived from soybeans, is a versatile ingredient with applications across various industries. This yellow-brown viscous liquid, composed of phospholipids, glycolipids, and triglycerides, serves as an emulsifier in the food industry, preventing ingredient separation in chocolate, margarine, and processed foods while enhancing the texture and volume of baked goods. In the pharmaceutical sector, it acts as a binder and lubricant in tablets and capsules, improving drug and supplement absorption and preventing sticking to equipment. In the cosmetic industry, Soya Lecithin-BOL62 functions as an emulsifying agent in creams, lotions, and skincare products, facilitating the blending of oil and water-based ingredients for a smooth application. It stands as a multifaceted solution meeting the diverse needs of the food, pharmaceutical, and cosmetic sectors.

Food Industry:

- Used in chocolate, margarine, and processed foods as an emulsifier.
- Prevents ingredient separation, ensuring a smooth, uniform texture.
- Enhances texture and volume in baked goods.

Pharmaceutical Industry:

- Functions as a binder and lubricant in tablets and capsules.
- Improves drug and supplement absorption, preventing sticking to equipment.

Cosmetic Industry:

- Serves as an emulsifying agent in creams, lotions, and skincare products.
- Facilitates the blending of oil and water-based ingredients for a smooth application.