

## **Soya Lecithin - BOL85**

Soya Lecithin-BOL85, a modified form of lecithin (lysolecithin), plays a pivotal role across industries due to its unique characteristics. This clear, viscous liquid is water-soluble and easily mixed with other ingredients, making it a common choice in the food industry for products like salad dressings, baked goods, and dairy items as an emulsifier, stabiliser, and dispersant. Its application improves the texture and appearance of food products by stabilising emulsions, enhancing the mouthfeel and creaminess of sauces and dressings, and extending the shelf life of baked goods. Additionally, it reduces the required amount of fat in certain food products by improving the emulsification process, creating a smoother texture, and minimising the need for excess fat or oil. In the pharmaceutical sector, Soya Lecithin-BOL85 is utilised as a solubilizer for poorly soluble drugs, contributing to enhanced bioavailability and absorption in the body. It's crucial to note that this ingredient is not suitable for individuals with soy or egg allergies, and checking the label and consulting with a healthcare professional is advised if any concerns arise.

### **Food Industry:**

- Clear, viscous liquid, water-soluble, easily mixed with other ingredients.
- Commonly employed in food products like salad dressings, baked goods, and dairy items as an emulsifier, stabiliser, and dispersant.
- Improves the texture and appearance of food products by stabilising emulsions.
- Enhances the mouthfeel and creaminess of sauces and dressings.
- Extends the shelf life of baked goods.
- Reduces the required amount of fat in certain food products by improving the emulsification process.
- Creates a smoother texture, minimising the need for excess fat or oil.

### **Pharmaceutical Application:**

- Used in the pharmaceutical industry as a solubilizer for poorly soluble drugs.
- Improves the bioavailability of medications by enhancing absorption in the body.