

Soya Lecithin-BOL30

Instant food often contains challenging-to-disperse materials like proteins, fibres, vitamins, or minerals that must dissolve in cold water, milk, or other aqueous solutions. Hydrophobic powders, such as those with high-fat content, repel water, making dispersion difficult. Conversely, hydrophilic powders attract water, leading to immediate hydration and lump formation.

Soya Lecithin-BOL-30, a low-viscosity lecithin for instant powders, provides a solution. Spray and coat Soya lecithin-BOL 30 onto hydrophilic or hydrophobic powder surfaces, with usage ranging from 5-10%, depending on factors like fat and protein levels, particle sizes, and the desired degree of wetting.

Benefits:

- It is used in foods as a viscosity modifier, dispersant, and lubricant.
- Promotes even distribution of ingredients.
- Improves dispersal of high-fat powders.
- Enhances hydration of high-protein ingredients.
- Ideal for instantizing fatty powders such as milk powders.