



LECITHINS



BUNGE

Loders Crocklaan



LET'S CREATE TOGETHER

With extensive knowledge of ingredients, applications and processes, our food experts partner with your product developers to bring your ideas to life. In your production facilities or our Creative Studio, they help you design recipes for cost-competitive products that fit your existing production methods, meet your business goals and delight consumers' taste buds. They can even help you optimize your production processes.

In the dynamic food market, these first-class specialists constantly focus on understanding your business and the challenges you face. They also keep pace with technical developments so you can benefit from innovations that put you one step ahead.

BUNGEMAXX RANGE

Soya beans, rapeseeds and sunflower seeds are used to create BungeMaxx lecithins. And with our state-of-the-art processing, we can offer standard or customized lecithins to meet your product and manufacturing needs.

Soya lecithin

BungeMaxx Soya lecithin is well suited to chocolate manufacturing. Soya is a major source of lecithin and with our global scale and excellent position in North and South America, Europe, and Asia, we are able to source the highest quality beans. We supply both Genetically Modified (GM) and GM-free lecithins, depending on your needs.

Sunflower lecithin

BungeMaxx Sunflower lecithins are some of the purest products on the market due to our unique manufacturing process, dedicated staff and strict quality management. Manufactured close to the sunflower fields, BungeMaxx Sunflower offers an allergen-free, GM-free source of lecithin. Our outstanding quality ensures excellent application performance and minimal off-flavor.

Rapeseed lecithin

BungeMaxx Rapeseed lecithin is manufactured to the same high standards as our other lecithins. Rapeseed lecithin has less saturated fatty acids, as well as less poly-unsaturated fatty acids than soya lecithin. It is also less prone to oxidation, offering excellent product stability. The BungeMaxx Rapeseed lecithins are GM-free and non-allergenic products.



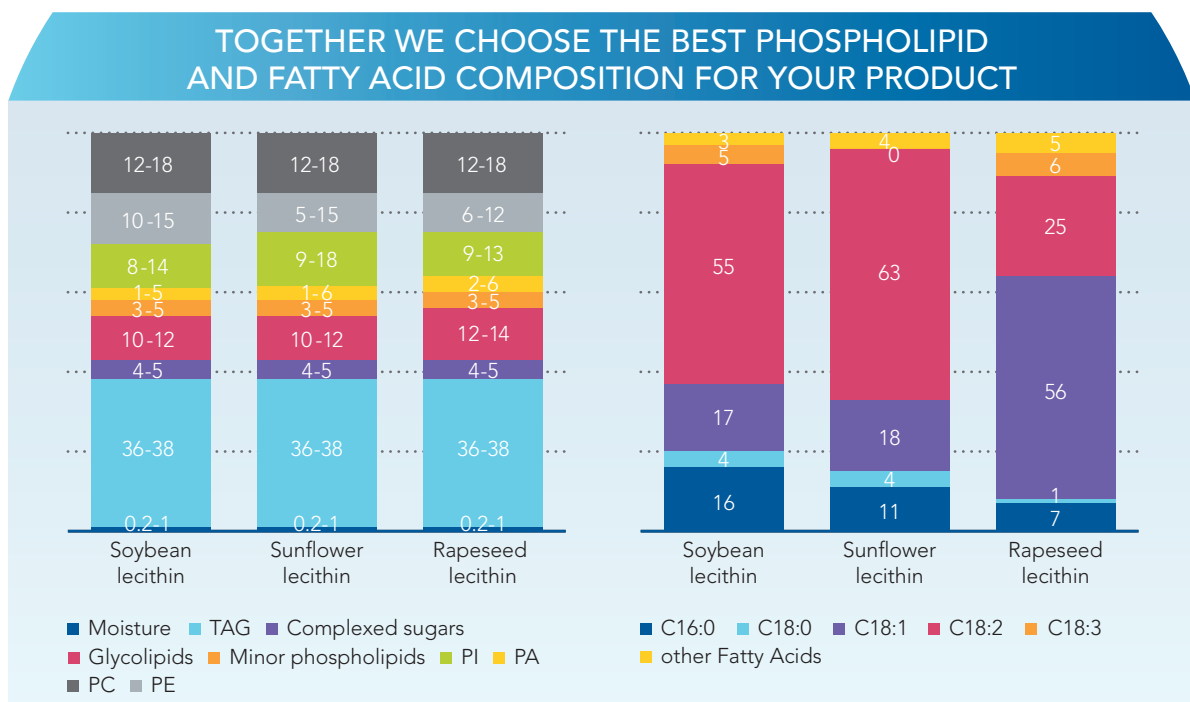
NATURAL INGREDIENTS THAT HELP YOU GROW YOUR BUSINESS

BungeMaxx offers high-performance lecithins for use in a wide range of food applications. Thanks to our integrated supply chain, we source soya beans, rapeseeds and sunflower seeds from reliable growers and process them into specialty lecithins in our manufacturing facilities. The result is high quality and full traceability from seed to ingredient. The excellent properties of our BungeMaxx range combined with our application knowledge allow you to deliver great-tasting food products made from natural ingredients. With benefits like these, you can stand out from the competition, satisfy demanding consumers and grow your business.

HIGH QUALITY FROM FIELD TO FOOD

BungeMaxx lecithins are manufactured with strict management of quality and product properties throughout the entire process. We help growers produce the best harvest and take great care in processing seeds so we can supply the best quality lecithins for your business. By owning the process, we can continuously innovate and improve quality. Our production facilities use the latest

technology and frequent process controls ensure consistency and purity. What's more, as a fully integrated manufacturer, you benefit from full traceability from raw materials right up to the final product. This commitment to quality, performance and sustainability enables us to supply solutions with a clear focus on your business needs.





A WEALTH OF APPLICATIONS

Thanks to their flexibility, quality and purity, BungeMaxx lecithins offer improved processing in a wide range of food applications. In confectionery products, they deliver reduced fat content, extended shelf life and appealing surface characteristics.

In bakery products they ensure even mixing of batter and decreased stickiness of dough. In powdered milk applications lecithins facilitates dispersion in the liquid. They also facilitate moisture retention and improve taste and freshness. Resulting in crustier bread, more mouth-watering chocolates and smoother, more elastic chewing gum.

also GM-free
and PCR-negative
available

Strict quality
management

Stable shelf
life





Let's create together

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