



LECILITE[🌿]

Ingredients for a healthy life

LECITHINS

A versatile, label-friendly emulsifier essential across various industries. Whether you are in the food, pharmaceutical, personal care, animal feed, agricultural, or industrial market, our lecithin products are crafted to meet your specific needs with the highest quality and reliability



**Lecilite is
Your Trusted
Source for
High-Quality
Lecithin
Products**

WHY LECILITE ?



Traceable Raw Materials sourced sustainably from the Soy belt of India that allows us to monitor and maintain quality of our raw materials at the source



State-of-the-art manufacturing facilities, certified by the international standards, to deliver consistent and premium products



In-House GMO, Microbiology, Chemical & Allergen testing laboratories ensuring comprehensive quality control and safety across our product range



For over 20 years, we have continuously advanced lecithin processing technology, creating superior products for food, pharmaceuticals, and feed markets

OUR PRODUCTS



Fluid Lecithin

Fluid lecithin retains its oil content, making it a liquid at room temperature. It is used in food, pharmaceuticals, and cosmetics, to blend fats and water, stabilize mixtures, and improve texture and shelf life



Deoiled Lecithin

Deoiled lecithin, produced by removing oil from fluid lecithin, comes in powdered or granular form. It is preferred in applications requiring lower fat content, such as baked goods, dietary supplements, and reduced-fat products



Fractionated Lecithin

Fractionated lecithin, processed to isolate specific phospholipids, enhancing its functional properties. It is used in pharmaceutical, nutraceutical, and advanced food formulations, for precise emulsification and stabilization

FLUID LECITHIN

Fluid lecithin, also known as liquid lecithin, is a versatile and widely used plant-based emulsifier



FLUID LECITHIN	CHARACTERISTICS
Non-GMO Soy Lecithin	Indian Origin, Non genetically modified
Non-GMO Sunflower Lecithin	Allergen-free
Non-GMO Canola Lecithin	Allergen-free

Lecilite's fluid lecithin acts as an emulsifier and stabilizer in chocolates and food products, and serves as an emulsifier and moisturizer in cosmetics

DEOILED LECITHIN

Deoiled lecithin has a neutral taste and colour, higher concentration of phospholipids, along with ease of handling, longer shelf life and compatibility with dry ingredients

Lecilite's deoiled lecithins available in powder and granular form help enhance functionality in bakery, food products, and animal feed

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Non-GMO Soy Lecithin	Indian Origin, Non genetically modified
Non-GMO Sunflower Lecithin	Allergen-free
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FRACTIONATED LECITHIN

Fractionated lecithin : PC-Enriched Fluid Lecithin, PC-Concentrates and Isolates offers improved emulsification, enhanced texture and prevents separation in various applications



Lecilite's fractionated lecithins, available in fluid and powdered forms, are ideal for pharmaceuticals, food processing, and cosmetics, providing superior blending and conditioning properties

APPLICATIONS



APPLICATION	CHARACTERISTIC	USAGE
Margarine & Spreads	Improved Texture, Spreadability & Stability	Fluid : 0.3 - 1%
Gravies & Sauces	Dispersion & Stability	Fluid : 0.5 - 1% Deoiled : 0.2 - 0.7%
Breads	Increases loaf volume & extended shelf-life	Deoiled : 0.2 -0.7%
Cakes	Aids fat-sparing & improved ingredient mixing	Deoiled: 1 - 3%
Cookies & Muffins	Uniform Browning & Homogenous Batter	Deoiled : 0.2 -0.5%

APPLICATIONS

APPLICATION	CHARACTERISTIC	USAGE
Chewing Gum	Improved Chewability & prevents sweetener recrystallization	Fluid : 0.5 - 1% Deoiled: 0.25 - 0.5%
Chocolate	Extends Shelf-life & reduces cocoa butter use	Fluid: 0.1 - 1%
Infant Formula	Aids Wetability & Enhances Dispersion	Fluid : 0.2 - 1% Deoiled : 0.2 - 1%
Animal Feed	Enhances Pellet structure & Dispersion	Fluid : 0.5 - 1% Deoiled : 0.2 - 0.7%
Creams, Lipsticks & Lotions	Forms rich gel, aids stabilization & Improves water retention	Fluid : 0.1 - 5% Deoiled : 0.1 - 5%




PC APPLICATIONS



PC APPLICATION	CHARACTERISTIC	USAGE
Glyceryl-phosphorylcholine (GPC) Capsule	Source of choline for high-quality GPC capsules	As per desired GPC concentration
Ointments	Aids emulsification & provides a refattening agent in ointments	Fluid : 1 - 3%
Tablets and Powders	Serves as wetting and dispersing agent	Deoiled : 0.5 - 6%

PRODUCTION CAPACITY


Plant 1


 Deoiled Lecithin : 1000MT/Annum

 Fluid Lecithin : 2500MT/Annum



Plant 2

 Deoiled Lecithin : 1000MT/Annum

 Fluid Lecithin : 2500MT/Annum

 Fractionated Lecithin : 500MT/Annum




QUALITY CONTROL

With cutting-edge in-house labs, we ensure every batch meets the highest standards of consistency and quality assurance. Continuous monitoring and precision-driven processes form the backbone of our quality commitment



Our testing capabilities include:

-  Chemical Analysis
-  Microbiological Testing
-  GMO Screening
-  Allergen Detection
-  Solvent Residue Analysis

CERTIFICATIONS

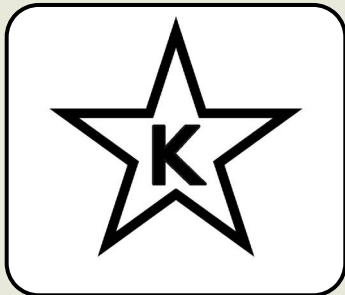
We are certified to meet the most stringent industry standards, ensuring consumer trust and credibility in our products



FSSC 22000



FOODCHAIN ID



KOSHER



HALAL



FSSAI



GMP+

GET IN TOUCH



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