



Special Ingredients Lecithin Powder

Product Images



Description

Lecithin Powder is an invaluable emulsifier, stabilizer and preservative, it is a natural product and has a high nutritive value, has emulsifying abilities and is easily digested. Useful for various kinds of food applications such as dry blends, baking, release agents and wetting agents. Suitable for Vegans & Vegetarians, Non-GMO, Gluten Free.

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About Producer	Special Ingredients are suppliers of the finest quality food ingredients and flavourings to the trade throughout United Kingdom, Europe and Worldwide. Due to the range and quality of their products they have built a customer base which includes some of the worlds leading Chefs, Restaurants, Manufacturers And Foodies. Offering the most innovative and latest products in modernist cuisine for the best price. Using the power of nature and science to develop new and exciting concepts.
Directions for use	Lecithin powder can be emulsified into liquid using a blender. Dosage rates: 5-9 grams per 1 litre of liquid.
Energy (Kcal)	760.0000
Energy (KJ)	3230.0000
Fat	91.0000
of which saturates	12.0000
Fibre	6.0000
Ingredients	SOYA Lecithin E322
Brands	Special Ingredients
Dietary & Lifestyle	Suitable for vegetarians, Suitable for vegans, Gluten Free
Protein	0.3000
Salt	0.0500
Size	500g
Pack Size	1
Storage Instructions	Store in dry, dark, very cool conditions away from direct sunlight. Sensitive to all light. Use within 6 months of opening.
Country of Origin	Great Britain

Additional Information

