BungeMaxx®

Lecithin portfolio

Our lecithin brings it all together

- Integrated & traceable
- Versatile functionality
- Creating together

BUNGE

BungeMaxx®

Helping your brands grow confidently with Bungemaxx lecithin

Integrated & traceable

Bunge is an integrated manufacturer of lecithin from the seeds through to standardized lecithin. Our processes ensure a high degree of transparency and purity of BungeMaxx lecithins, delivering high quality and fully traceable lecithins.

Versatile functionality

BungeMaxx lecithins delivers premium functionality across a range of applications. BungeMaxx can be used for emulsification, crystallization control, wetting powders, release agent, water retention and more.

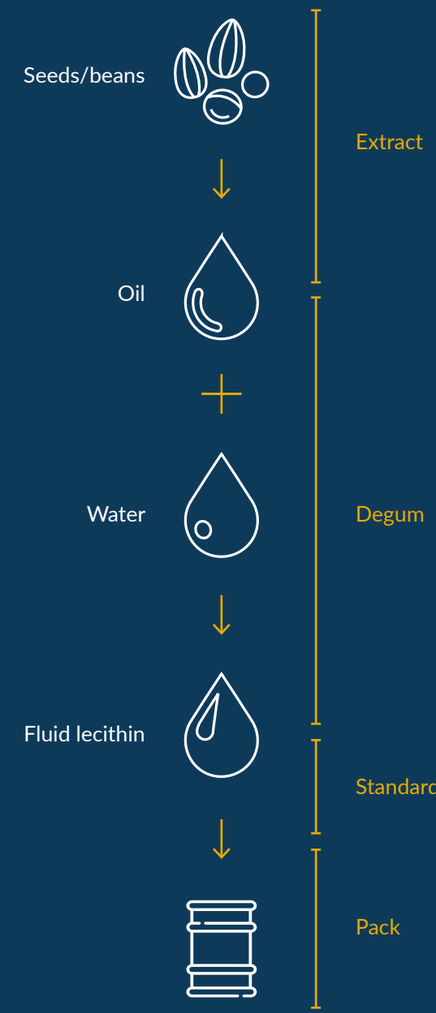
Creating together

With extensive knowledge of ingredients, applications and processes, our food experts partner with you to bring your ideas to life, helping brands of all size grow with confidence.

Integrated supply chain

Bunge is a fully integrated manufacturer, your products benefit from full traceability from raw materials to the final product.

BungeMaxx®



Highest quality standards

Our lecithins are manufactured with strict management of quality and product properties throughout the entire process.

BungeMaxx®

Sunflower lecithins

BungeMaxx S 1000	Non-GMO Project Verified, fluid, unbleached sunflower lecithin
BungeMaxx S 1000 P	Non-GMO Project Verified deoiled, powder sunflower lecithin
BungeMaxx S 1000 H	Non-GMO, fluid, enzyme modified (partially hydrolyzed) sunflower lecithin
BungeMaxx S 1010 Organic*	Organic, Non-GMO Project Verified, fluid, sunflower lecithin
BungeMaxx S 2000	High Oleic, Non-GMO Project Verified, fluid, unbleached sunflower lecithin
BungeMaxx S 1030 to 1050	Low viscosity sprayable lecithin (AI 30 to 50)

Rapeseed lecithins

BungeMaxx R 1000	Non-GMO Project Verified, fluid, unbleached rapeseed lecithin
BungeMaxx R 1030 to 1050	Low-viscosity sprayable lecithin
BungeMaxx R 1000 H	Non-GMO, fluid, enzyme modified (partially hydrolyzed) sunflower lecithin
BungeMaxx R 1000 P	Deoiled, powdered, rapeseed lecithin

Soybean lecithins

BungeMaxx 5000	Non-GMO Project Verified, unbleached, fluid soybean lecithin (North America)
BungeMaxx 5200 TC	TC Non-GMO Project Verified, transparent and clear, bleached, fluid soybean lecithin
BungeMaxx 5010 Organic*	Organic, Non-GMO Project Verified, unbleached, fluid soybean lecithin
BungeMaxx 5000 P	Deoiled, powdered, Non-GMO Project Verified, soybean lecithin
BungeMaxx 5000 G	Deoiled, granulated, Non-GMO Project Verified, soybean lecithin
BungeMaxx 1000	Fluid, GM soybean lecithin
BungeMaxx 1000 P	Deoiled, powdered, GM soybean lecithin
BungeMaxx 1050 TC	Transparent and clear (TC), low viscosity, bleached, fluid soybean lecithin, GM soybean lecithin (North America)
BungeMaxx 1200	Unbleached, fluid soybean lecithin, GM soybean lecithin
BungeMaxx 1200 TC	Transparent and clear (TC), bleached, fluid soybean lecithin, GM soybean lecithin
BungeMaxx 2200 HO	High Oleic, GM soybean lecithin (North America)
BungeMaxx 1030 to 1050	Low-viscosity sprayable lecithin (AI 30 to 50)

*For organic options, contact your accountmanager

No allergen labeling

Sunflower lecithin

Non-GMO sunflower lecithin

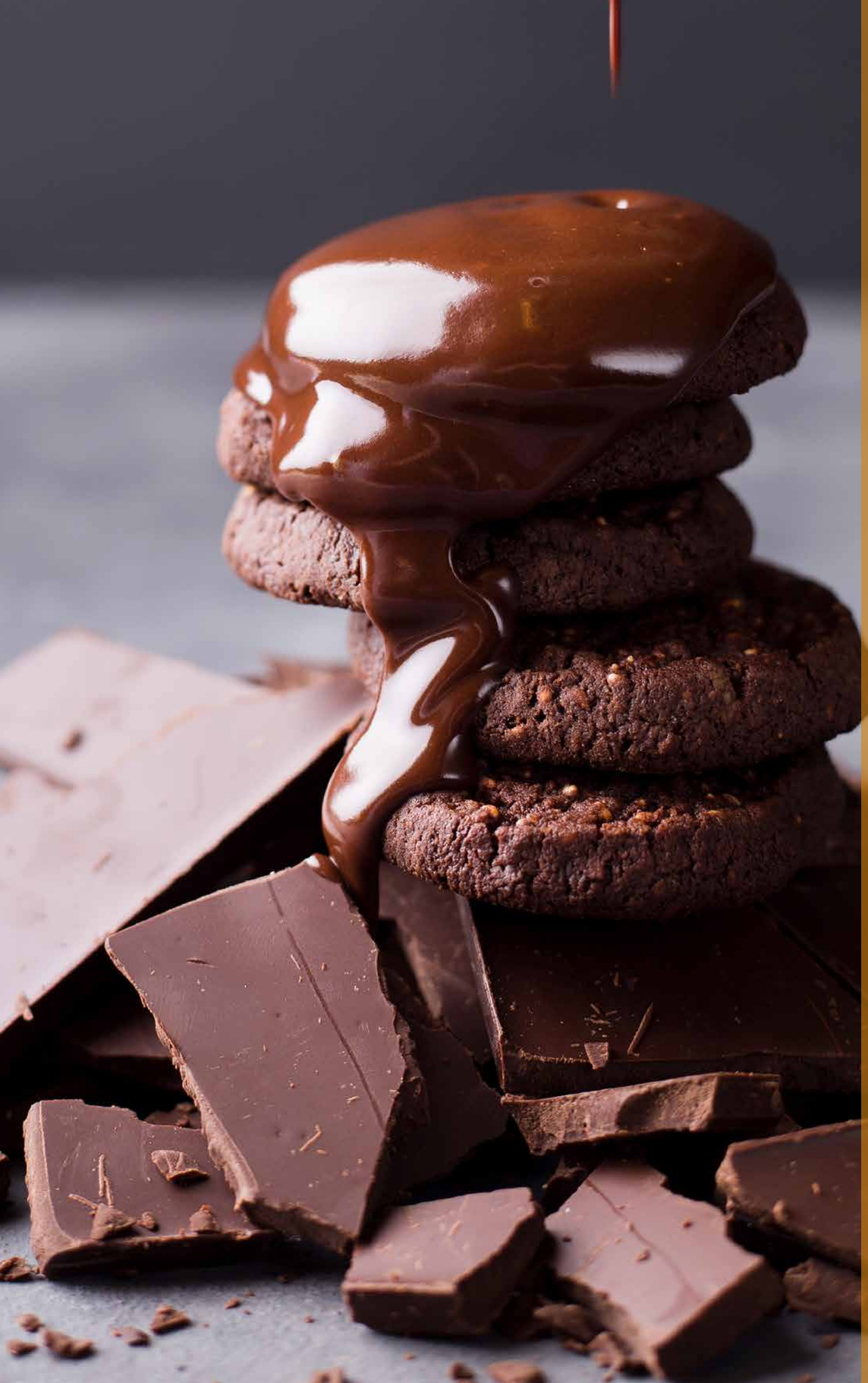
Bungemaxx sunflower lecithins have high purity due to our unique manufacturing process and strict quality management.
Our outstanding quality ensures excellent application performance and clean taste.

Non-GMO sunflower lecithins*

BungeMaxx S 1000 Fluid Unbleached	**BungeMaxx S 1000 P** De-oiled/Powdered	**BungeMaxx S 1000 H** Fluid Enzyme Modified	**BungeMaxx S 1030 to 1050** Low-viscosity sprayable
• Non-GMO Project Verified • Improves blending & stabilization • Decreases viscosity and yield value in chocolate • Enhances baked goods • Excellent emulsification	• Non-GMO Project Verified • Higher phospholipid content • Improved dispersibility in water • Easy to handle and transfer • Neutral in color and flavor • Excellent emulsification	• Uniquely formulated to provide enhanced functionality • Highly dispersible in water • Provides excellent emulsification	• Instantizing of powders • Release agent • Unstick products, machines and belts • Less food waste • Reduced equipment downtime • Less cleaning

BungeMaxx S 1000 and BungeMaxx S 1000 P are Non-GMO Project Verified, the most trusted sign that a product is grown and made using best practices for GMO avoidance.

Our sunflower lecithins are available as ISCC+ certified



BungeMaxx S 1000

Non-GMO unbleached sunflower lecithin

Description
BungeMaxx S 1000 is derived from sunflower seeds and offers an ISCC+ certified and allergen free non-GMO project verified source of sunflower lecithin.

Shelf Life
BungeMaxx S 1000 can be stored for 24 months from date of manufacture at temperatures of 16 – 32°C (61– 90°F) in a dry place in unopened packaging.

Packaging
Drum 200kg / 450LB
IBC tote 1000kg / 2200LB
Bulk 24000kg / 53000LB

Applications
BungeMaxx lecithins are natural emulsifiers derived from plants with oil-bearing seeds, and form a label friendly alternative for chimically synthesized emulsifiers. Making it a great choice for your clean-label applications.

- Chocolate and confectioneries
- Bakery goods
- Margarine
- Plant-based icecream

Through its effect on surface tension it ensures even mixing of ingredients, changes the rhology of products and improves quality and shelf-life.

Chemical/ Physical Analysis

Parameter	Value	Unit
AI (acetone insoluble matter/phospholipids)	MIN. 60	%
HI (hexane insoluble matter/impurities)	MAX. 0.3	%
AV (acid value)	MAX. 35	mg KOH / g
PV (peroxide value)	MAX. 10	meq / kg
Gardner color (dilution 10% hexane)	MAX. 12	%
Moisture (Karl Fisher)	MAX. 1.0	%
Viscosity (25°C/77°F) (Brookfield)	MAX. 12,000	mPas

BungeMaxx S 1000 H

Non-GMO enzyme modified sunflower lecithin

Description

BungeMaxx S 1000 H is derived from sunflower seeds and offers an allergen free non-GMO source of sunflower lecithin. It is partially hydrolyzed due to a specific enzymatic treatment.
BungeMaxx S 1000 H has a light brown to brown color and has a typical sunflower flavor and odor.

Shelf Life

BungeMaxx S 1000 H can be stored for 18 months from date of manufacture at temperatures of 16 – 32°C (61– 90°F) in dry place in unopened packaging.

Packaging

Drum 200kg / 450LB
IBC tote 1000kg / 2200LB
Bulk 24000kg / 53000LB

Applications

BungeMaxx S 1000 H has a higher hydrophilic-lipohilic balance than standard lecithin. This higher affinity for water results in a better dispersibility in water. Its hydrophilic activity makes BungeMaxx S 1000 H the first choice for O/W emulsions. BungeMaxx S 1000 H can be used in a wide range of applications:

- Dairy milk and non-dairy milk alternatives
- Bakery goods
- Spreads, fillings and toppings for bakery goods
- Plant-based burgers

BungeMaxx S 1000 H has a special anti-spattering property when used in margarine formulas.
It helps to form Oil-in-Water emulsions and improves emulsion stability by decreasing the surface tension between two immiscible liquids.

Chemical/ Physical Analysis

Parameter	Value	Unit
AI (acetone insoluble matter/phospholipids)	MIN. 56	%
HI (hexane insoluble matter/impurities)	MAX. 0.3	%
AV (acid value)	MAX. 45	mg KOH / g
PV (peroxide value)	MAX. 5	meq / kg
Gardner color (dilution 10% hexane)	MAX. 13	%
Moisture (Karl Fisher)	MAX. 1.0	%
Viscosity (25°C/77°F) (Brookfield)	MAX. 12,000	mPas

No allergen labeling

Rapeseed/Canola lecithin

Rapeseed lecithin

Bungemaxx rapeseed lecithins have high purity due to our unique manufacturing process and strict quality management.
Our outstanding quality ensures excellent application performance and clean taste.

Rapeseed lecithin

BungeMaxx R 1000 Fluid Unbleached	**BungeMaxx R 1000 P** De-oiled/Powdered	**BungeMaxx R 1000 H** Fluid Enzyme Modified	**BungeMaxx R 1030 to 1050** Low-viscosity sprayable
• Improves blending & stabilization • Decreases viscosity and yield value in chocolate • Enhances baked goods • Excellent emulsification	• Higher phospholipid content • Improved dispersibility in water • Easy to handle and transfer • Neutral in color and flavor • Excellent emulsification	• Uniquely formulated to provide enhanced functionality • Highly dispersible in water • Provides excellent emulsification	• Instantizing of powders • Release agent • Unstick products, machines and belts • Less food waste • Reduced equipment downtime • Less cleaning

ISCC International Sustainability & Carbon Certification

Our Rapeseed lecithins are available as ISCC+ certified

Benefits of de-oiled lecithin:

- Easy of handling
- Accurate dosing
- High in phospholipids
- Flexibility in your production process
- Neutral color and taste

BungeMaxx R 1000 P

Non-GMO deoiled rapeseed lecithin

Description

BungeMaxx R 1000 P is derived from rapeseed seeds and offers an allergen free non-GMO source of rapeseed lecithin.
BungeMaxx R 1000 P is a deoiled mixture of phospholipids.
It has a light yellow-brownish color and a typical flavor and odor. BungeMaxx R 1000 P is milled into a fine powder, making it easy to use in a wide variety of food and non-food applications.

Shelf Life

BungeMaxx R 1000 P can be stored for 18 months from date of manufacture at temperature of 16 – 32°C (61– 90°F) with relative humidity of 60% in an unopened packaging.

Packaging

Box 20kg / 45LB

Applications

Lecithin is a substance with a high surface activity which makes it useful in a broad range of applications for food processors. Deoiled rapeseed lecithin can be used in applications which require allergen free and non-GMO ingredients. The applications for deoiled rapeseed lecithin include:

- Bakery goods
- Instant products
- Dry food mixtures
- Snacks
- Creams
- Food supplements and more

Deoiled rapeseed lecithin helps form stable emulsions, changes the rheology of products and influences surface tension.

Chemical/ Physical Analysis

Parameter	Value	Unit
AI (acetone insoluble matter/phospholipids)	MIN. 95	%
HI (hexane insoluble matter/impurities)	MAX. 0.3	%
Moisture (Karl Fisher)	MAX. 1.5	%

Non-GMO soybean lecithin

Non-GMO Project-Verified Soybean lecithin

Soybean lecithin is used as a processing aid and functional ingredient in a wide range of food applications including baked goods, chocolate, protein powders, release agents, margarines, and sauces. These lecithins are sourced from certified Non-GMO.
The certification applies throughout the supply chain (Identity Preserved/IP).

Non-GMO soybean lecithins

BungeMaxx 5000/5200 Unbleached fluid BungeMaxx 5200 TC Bleached fluid	BungeMaxx 5000 P Deoiled powder BungeMaxx 5000 G Deoiled granules
• Non-GMO Project Verified • Great for bakery and confectionery applications • Improves release • Aids in emulsification • Prevents oil separation in margarine and spreads	• Non-GMO Project Verified • Great for bakery and confectionery applications • Suitable for nutrional applications

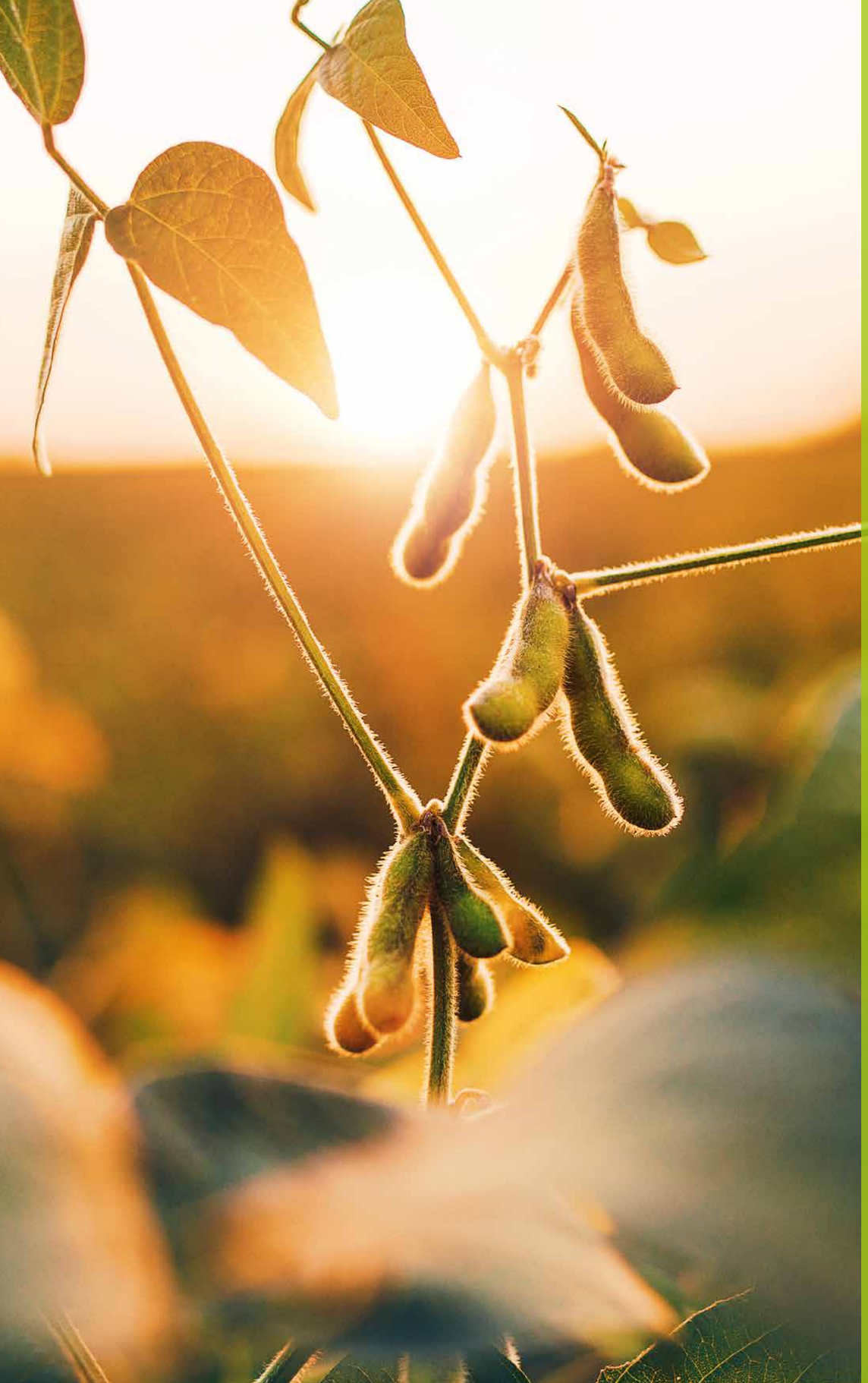
GM soybean lecitin

Conventional / GM soybean lecithin

Soybean lecithin is used as a processing aid and functional ingredient in a wide range of food applications including baked goods, chocolate, protein powders, release agents, margarines, and sauces.

Conventional soybean lecithins

BungeMaxx 1000 Unbleached fluid	BungeMaxx 1200 Unbleached fluid BungeMaxx 1200 TC Bleached fluid	BungeMaxx 1050 TC Bleached Low Viscosity Fluid
• Great for bakery and confectionery applications • Improves release • Aids in emulsification • Prevents oil separation in margarine and spreads	• Great for bakery and confectionery applications • Improves release • Aids in emulsification • Prevents oil separation in margarine and spreads	• Sprayable at room temperature or with slight heating without diluting • Release agent • Instantizing agent • Neutral in flavor



Non-GMO soybean lecithin

Non-GMO soybean lecithin

Bungemaxx soybean lecithins have high purity due to our unique manufacturing process and strict quality management.
Our outstanding quality ensures excellent application performance and clean taste.

Non-GMO soybean lecithins*

BungeMaxx 5000 Fluid Unbleached	**BungeMaxx 5000 P** De-oiled/Powdered	**BungeMaxx 5030-5050** Low-viscosity, sprayable
• Non-GMO Project Verified • Improves blending & stabilization • Decreases viscosity and yield value in chocolate • Enhances baked goods • Excellent emulsification	• Non-GMO Project Verified • Higher phospholipid content • Improved dispersibility in water • Easy to handle and transfer • Neutral in color and flavor • Excellent emulsification	• instantizing of powders • release agent • Unstick products, machines and belts • Less food waste • Reduced equipment downtime • Less cleaning

BungeMaxx 5000 Soybean lecithin is Proterra certified.

BungeMaxx 5000 Soybean lecithin is available as accredited by the Round Table of Responsibly Sourced Soybean.

BungeMaxx 5000 P & G

Deoiled (Powdered and Granulated) soybean lecithin

Description

BungeMaxx 5000 G is a deoiled NON GMO soya lecithin.
It consists of a granulated phospholipid mixture obtained from soybeans. It has a light yellow color and a typical flavor and odor.
The granulated powder is a ready to eat supplement. BungeMaxx 5000 G is derived from NON GMO soybeans IP.

BungeMaxx 5000 P is milled to a fine powder which makes it easy to use it in a huge variety of different applications – food and nonfood.

Shelf Life

BungeMaxx 5000 P and G can both be stored for 24 months from date of manufacture at temperatures of 16 – 32°C (61– 90°F) with a relative humidity of 60% in an unopened packaging.

Packaging

Box 20kg / 45LB

Applications

Lecithin is a substance with a high surface activity which makes it useful in a broad range of applications throughout the food industry. BungeMaxx 5000 P&G is plant based and allergen free. It has nutritional properties and therefore used in:

- powdered drinks
- food supplements
- sports nutrition

BungeMaxx 5000 P&G helps form stable emulsions, changes the rheology of products, and influences surface tension.

Chemical/ Physical Analysis

	BungeMaxx 5000 P	BungeMaxx 5000 G	
Parameter	**Value**	**Value**	**Unit**
AI (acetone insoluble matter/phospholipids)	MIN. 97	MIN. 97	%
HI (hexane insoluble matter/impurities)	MAX. 0.3	MAX. 0.3	%
AV (acid value)	MAX. 30	MAX. 30	mg KOH / g
PV (peroxide value)	MAX. 5	MAX. 5	meq / kg
Moisture (Karl Fisher)	MAX. 1.5	MAX. 1.0	%

BungeMaxx 5000 (EMEA)/5200 (NA)

Non-GMO unbleached soybean lecithin

Description

BungeMaxx 5200 is a fluid unbleached lecithin derived from soybeans that can be used as a processing aid or as a functional ingredient. BungeMaxx 5200 is non-GMO Project Verified.

Shelf Life

BungeMaxx 5200 can be stored for 18 months from date of manufacture at temperatures of 16 – 32°C (61– 90°F) in a dry place in unopened packaging.

Packaging

Drum 200kg / 450LB
IBC tote 1000kg / 2200LB
Bulk 24000kg / 53000LB

Applications

Lecithin is a substance with a high surface activity which makes it useful in a broad range of applications throughout the food industry. BungeMaxx 5200 is ideal for:

- Emulsification
- Chocolates
- Margarine and sauces
- Bakery goods
- Protein powders
- Release agents

BungeMaxx 5200 helps form stable emulsions, changes the rheology of products, and influences surface tension.

Chemical/ Physical Analysis

Parameter	Value	Unit
AI (acetone insoluble matter/phospholipids)	MIN. 62	%
HI (hexane insoluble matter/impurities)	MAX. 0.05	%
AV (acid value)	MAX. 30	mg KOH / g
PV (peroxide value)	MAX. 5	meq / kg
Gardner color	MAX. 17	%
Moisture (Karl Fisher)	MAX. 1.0	%
Viscosity (cP @ 25°C/77°F)	MAX. 12,000	cP

BungeMaxx 5200 TC

Non-GMO transparent and clear soybean lecithin

Description
BungeMaxx 5200 TC is a fluid bleached lecithin derived from soybeans that can be used as a processing aid or as a functional ingredient. BungeMaxx 5200 TC is non-GMO Project Verified.

Shelf Life
BungeMaxx 5200 TC can be stored for 18 months from date of manufacture at temperatures of 16 – 32°C (61– 90°F) in a dry place in unopened packaging.

Packaging
Drum 200kg / 450LB
IBC tote 1000kg / 2200LB
Bulk 24000kg / 53000LB

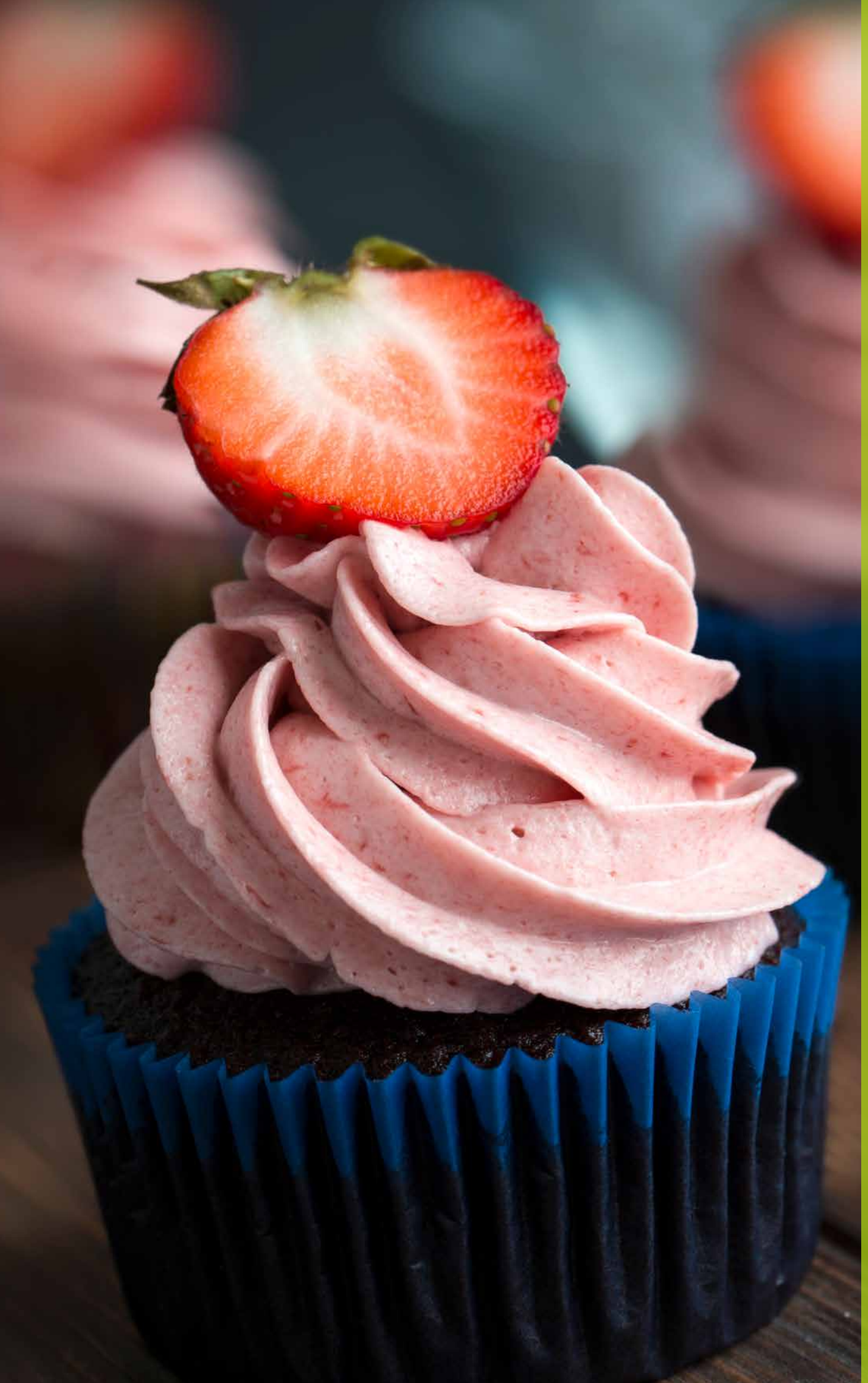
Applications
Lecithin is a substance with a high surface activity which makes it useful in a broad range of applications throughout the food industry. BungeMaxx 5200 TC is ideal for:

- Emulsification
- Chocolates
- Margarine and sauces
- Bakery goods
- Protein powders
- Release agents

BungeMaxx 5200 TC helps form stable emulsions, changes the rheology of products, and influences surface tension. BungeMaxx 5200 TC has a great shelf life.

Chemical/ Physical Analysis

Parameter	Value	Unit
AI (acetone insoluble matter/phospholipids)	MIN. 62	%
HI (hexane insoluble matter/impurities)	MAX. 0.05	%
AV (acid value)	MAX. 30	mg KOH / g
PV (peroxide value)	MAX. 10	meq / kg
Gardner color	MAX. 14	%
Moisture (Karl Fisher)	MAX. 1	%
Viscosity (cP @ 25°C/77°F)	MAX. 12,000	cP



BungeMaxx 1200

Standardized soybean lecithin

Description

BungeMaxx1200 is an unbleached lecithin with a high surface activity which makes it useful in a broad field of applications throughout the food industry.

Shelf Life

The recommended storage temperature for BungeMaxx 1200 is between 16 – 32°C (61– 90°F).

Packaging

Drum 200kg / 450LB
IBC tote 1000kg / 2200LB
Bulk 24000kg / 53000LB

Applications

Lecithin is a substance with a high surface activity which makes it useful in a broad range of applications throughout the food industry. BungeMaxx 1200 is ideal for:

- Emulsification
- Margarine and spreads
- Chocolate
- Bakery goods

Bungemaxx 1200 has a good shelf life, helps form stable emulsions, and changes the rheology of products, and influences surface tension.

Chemical/ Physical Analysis

Parameter	Value	Unit
AI (acetone insoluble matter/phospholipids)	MIN. 62	%
HI (hexane insoluble matter/impurities)	MAX. 0.05	%
AV (acid value)	MAX. 25-30	mg KOH / g
PV (peroxide value)	MAX. 10	meq / kg
Gardner color	MAX. 17	%
Moisture (Karl Fisher)	MAX. 1.0	%
Viscosity (cP @ 25°C/77°F)	MAX. 12,000	cP

BungeMaxx 1200 TC

Standardized transparent and clear soybean lecithin

Description

BungeMaxx1200 TC is a standardized transparent and clear lecithin. It consists of a fluid phospholipid mixture obtained from soybeans. BungeMaxx 1200 TC has an amber-like color and a typical flavor and odor. BungeMaxx 1200 TC is PCR negative.

Shelf Life

BungeMaxx 1200 TC can be stored for 18 months from date of manufacture at temperatures of 16 – 32°C (61– 90°F) in a dry place in unopened packaging.

Packaging

Drum 200kg / 450LB
IBC tote 1000kg / 2200LB
Bulk 24000kg / 53000LB

Applications

Lecithin is a substance with a high surface activity which makes it useful in a broad range of applications throughout the food industry. BungeMaxx 1200 TC is ideal for:

- Salad dressings
- Ice cream
- Margarine and spreads
- Bakery goods and fillings for bakery goods
- Chocolate

Chemical/ Physical Analysis

Parameter	Value	Unit
AI (acetone insoluble matter/phospholipids)	MIN. 62	%
HI (hexane insoluble matter/impurities)	MAX. 0.05	%
AV (acid value)	MAX. 30	mg KOH / g
PV (peroxide value)	MAX. 10	meq / kg
Gardner color	MAX. 14	%
Moisture (Karl Fisher)	MAX. 1.0	%
Viscosity (cP @ 25°C/77°F)	MAX. 12,000	cP

Our Non-GMO soybean lecithin is Proterra Certified

Sustainable Sourcing

Sunflower, Rapeseed and Soybean Lecithin

Our vision is to build value chains that are integrated from farm to consumer, traceable and verifiable, and which create positive impacts on the ground for growers and producers. Our company is committed to applying policies that reflect this vision across our businesses and supply chains, and to collaborating with stakeholders and other value chain participants – from farmers to consumers – to realize them at scale.

Sustainability is core to us and we are a leader in our industry. We seek to feed the world while working to preserve it by minimizing our environmental footprint, promoting responsible agriculture and establishing accountability through tracking and disclosing progress on our commitments.

Action on Climate

We implement innovative solutions to minimize our environmental footprint and support projects and activities that strengthen our approach to fighting climate change.

Responsible Supply Chains

We promote sustainable agriculture and implement robust projects that protect and improve the environment, while supporting the social and economic well-being of growers and local communities.

Accountability

We aim to be an accountable leader within our industry, helping to raise the bar on our sector's performance by regularly tracking and disclosing progress on our commitments and sustainability performance.

Focus on Supply

Bunge's Grains & Oilseeds Commitment reflects our belief in sustainable value chains for major commodities such as soy, the world's second-most used oil. As a leading company operating in the three largest soybean producing countries in the world – Brazil, the United States, and Argentina – and also having a significant presence in the European Union, we work to ensure a supply of all our products that meet the highest standards of sustainability, nutrition, and good governance.

Focus on Carbon

We're helping to usher in a low-carbon future. This means reducing our emissions, promoting sustainable practices in the supply chain, and growing our business in low-carbon markets. We have adopted carbon-focused decision-making: a "climate lens" is now an integrated part of our business strategy, including how we source our key commodities. We are constantly working to minimize our environmental footprint and contribute to innovative solutions that cut carbon across our value chain while delivering value to stakeholders.

BungeMaxx®

BungeMaxx lecithins deliver functionality across a wide range of applications

Applications

BungeMaxx delivers functional versatility across a wide range of applications and functionalities

Emulsification

Keeps oil and water combined.

Instantizing

Improves dispersibility of difficult to disperse powders such as cocoa powder, dairy proteins, and hydrocolloids. Also acts as an anti-dusting agent for powdered applications.

Release Agent

Prevents sticking at food contact surfaces in applications like pan sprays, cheese slices, and sugar syrup coated snacks and bars.

Bakery

Improves dough machinability, crumb structure, and shelf life.

Lubricity

Aids in sheeting and extrusion of products such as crackers, potato chips, cereal, and pasta.

Chocolate

Improves chocolate flowability by reducing viscosity and yield value.

Margarine

Acts as a co-emulsifier with mono-glycerides, prevents spattering in pan frying applications.

Extruded snacks and cereals

Supplements

Sport nutrition

November 2023

BUNGE

bunge.com