

BungeMaxx® Deoiled Soy Lecithin

Powdered and Granulated
Portfolio

Deliver lecithin's benefits more efficiently and in more applications



ENHANCE SENSORY

- Neutral-flavored and light-colored lecithins
- Deliver uniform texture and appearance
- Enhance visual appeal and deliciousness

DRIVE PRODUCTIVITY

- Easy to handle powders and granules
- Incorporates rapidly into formulations
- Saves time and boosts productivity

MAXIMIZE APPLICATIONS

- Different-sized powders and granules
- Enables expanded application use
- Many foods, beverages, and more

BUNGE
Plant-Based@Bunge.com

BungeMaxx deoiled powders and granules help you bring lecithin's benefits to many foods, beverages, and supplements while also enabling you to win operationally.

APPLICATION BENEFITS



BAKERY

Extend
freshness



BEVERAGES

Smooth
texture



SNACKS

Promote
sheeting



DAIRY

Consistent
creaminess



SOUPS

Uniform
appearance



SUPPLEMENTS

Enhanced
nutrition

FORMATS AND OPERATIONAL BENEFITS



POWDER

BungeMaxx
5098-I P



GRANULE

BungeMaxx
5098-I G



CARTON

20 kg



EFFICIENCY

Save
time



PRODUCTIVITY

More
with less



SAFETY

Lighter
packaging



GROW EVEN FURTHER WITH BUNGE

Expanded deoiled lecithin capacity coming in 2025
at our fully integrated facility in Bellevue, Ohio

Our Lecithin Brings it All Together



FULLY INTEGRATED, AT SCALE

- Leading capacity for deoiled lecithin in U.S.
- Manage all stages from farmer to customer
- Grow brands of any size with confidence



WORLD-CLASS QUALITY & EXPERTISE

- Leading lecithin purity and consistency
- Top food scientists, analytics, and pilot plants
- Grow reliably, accelerate product development



NEXT-GENERATION SUSTAINABILITY

- Lower-carbon soy lecithin support
- Lower-carbon soybeans via regen ag
- Meet your carbon-reduction goals



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