



BUNGE



February 2024

*Bunge***Maxx**[®]

**Low-viscosity
sprayable lecithin**

An even spray pattern without
clogged nozzles

bunge.com

BUNGE

Ideal for a range of applications

BungeMaxx® Low Viscosity Sprayable lecithin is ideal for instantizing of powders and effective release in a wide range of food applications:



Anti-stick and release agent

oil- and emulsion -based



Deli slices

anti-stick agent for cheese & deli meats



Instant powders

cocoa, protein, milk, coffee, desserts, soups



Human nutrition

sport, infant, medical, health supplements

Bungemaxx® Low Viscosity Sprayable lecithin

Bunge has decades of experience in fats, oils and lecithin solutions.

This allows us to deliver the right low-viscosity sprayable solution to serve your production process and final product applications.



Hands-on experience and industry contacts

that can help with equipment recommendations.



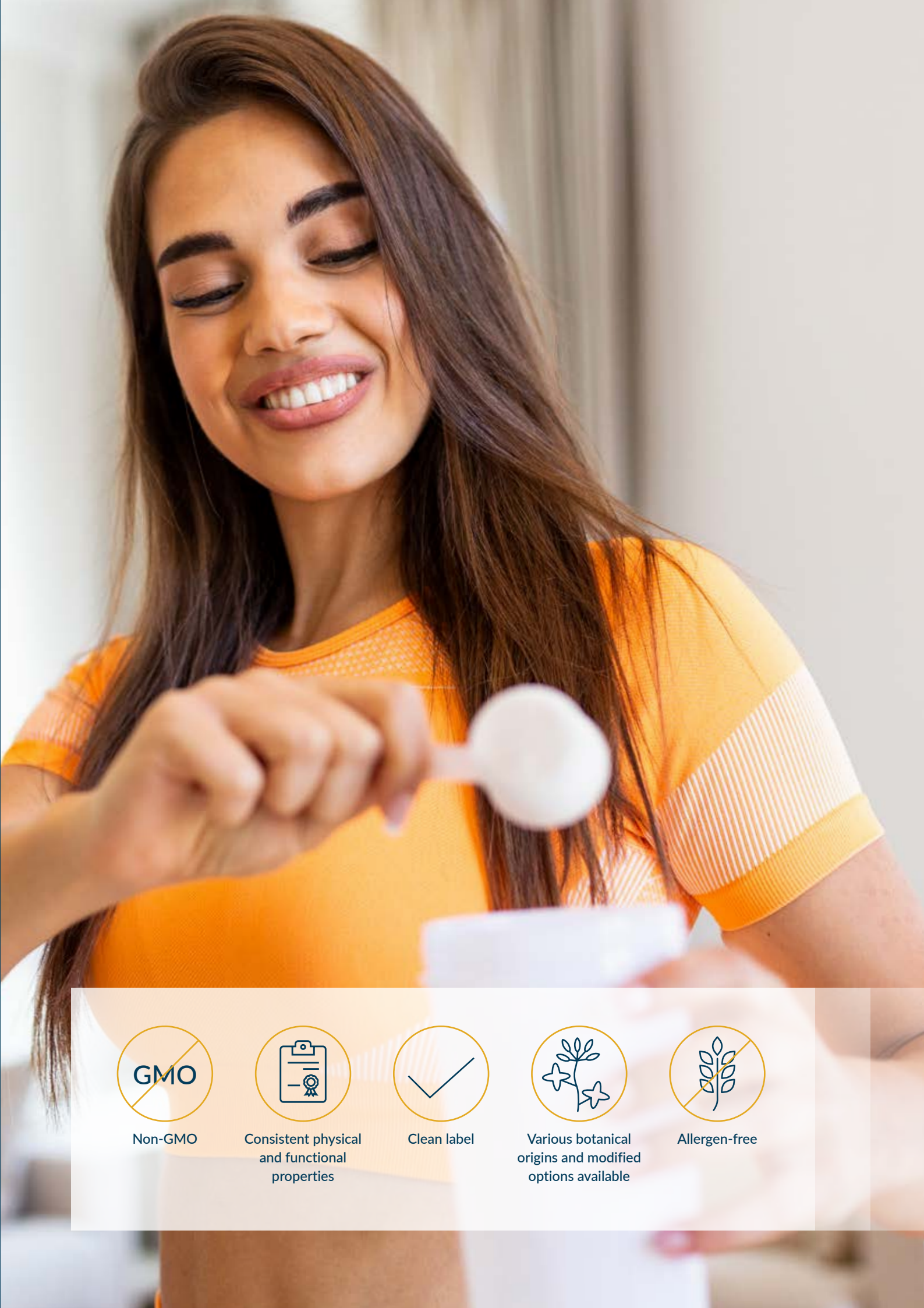
Global team of technical experts

that are available to provide online and on-site technical support.



Shelf-life expertise,

our team has experience with stability and knows how to maximize shelf-life.





GMO

Non-GMO



Consistent physical and functional properties



Clean label



Various botanical origins and modified options available



Allergen-free

Optimizing your process

BungeMaxx® Low Viscosity Sprayable lecithins are specifically formulated for ease of spraying, helping you to achieve a uniform spray and controlled coverage on food contact surfaces.

- Unstick products, machines and belts
- Less food waste
- Reduced equipment downtime
- Less cleaning
- High product quality and consistency



WITHOUT LECITHIN

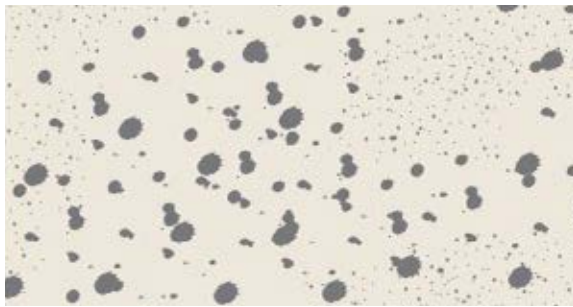
Slices stick together



WITH LECITHIN

Easy separation

Improve your spray pattern



Uncontrolled spray pattern

Excessive coverage, large droplets and wide range in size



Controlled spray pattern

Uniform dispersion of droplets