Experience the next level of lecithins!
Based on our expertise and competence in lecithin production, we introduce BungeMaxx as a globally standardised product line.

Following the procurement of quality raw material inputs, all manufacturing and processing steps are closely monitored at the BUNGE facilities. The strict implementation and frequent control of high quality and purity standards ensure the supply of high quality lecithins.

BungeMaxx – Premium Products
Within the BungeMaxx product range, we offer premium lecithins made from soya, rapeseeds and sunflower seeds. All of these products fulfil industry quality standards.

Individual products in the assortment of BungeMaxx can be offered in higher purity as “Transparent and Clear”. Additional filtration ensures that these products are amongst the best available on the market today.

BungeMaxx offers a reliable global source of high quality lecithins. BUNGÉ Specialty Ingredients is able to offer refined and standardised lecithins. Because BUNGÉ is a fully integrated manufacturer, we are able to offer full traceability and high quality. This type of integration is not well established in the current fragmented lecithin market.

Get to know more about the next generation quality lecithins – made by BUNGÉ, the world’s largest manufacturer of lecithin.
BungeMaxx is the global product line of specialty lecithins primarily developed and manufactured for the food and nutritional industry.

**Sustainable Raw Materials**
Encouraging sustainable agriculture is strategic for BUNGE to provide customers with products manufactured with efficient use of natural resources. A sustainable supply of quality assured raw materials is the starting point of the traceability of BungeMaxx. In North America, BUNGE is a founding member of “Field to Market” (www.fieldtomarket.org), an organisation dedicated to improving the productivity and environmental efficiency of agriculture across the entire food production chain.

In 2013 BUNGE launched a multi-year partnership with “The Nature Conservancy” (www.nature.org) in Brazil to help improve the sustainability of production agriculture in the country. In partnership with “Srijan” in India (www.srijanindia.org), BUNGE is working with small holders to help them increase their soya bean yields and improve their businesses. By teaching best practices which allow farmers to produce more crops on less land, BUNGE is helping farming families in India realise the full potential of soya beans as an important cash crop while improving agricultural productivity and sustainability in the country. These are examples of the efforts BUNGE has initiated to ensure the environmentally friendly supply of our premium raw materials.

**State of the Art Processing**
In all of BUNGE’s production sites, the latest technology is used and accompanied by frequent in process controls. In addition to the quality and purity, the direct supply to the market of lecithins from BUNGE as a fully integrated manufacturer means additional customer benefits including traceability through the entire process right up to the final product.

For example, even more rigorous process monitoring and additional filtration steps ensure a high level of purity for BUNGE sunflower lecithin. Quality and product properties can be matched to customer requirements. This demonstrates our ability to develop and supply solutions with a clear focus on the needs of each individual customer.

**BungeMaxx – Specialty Lecithins for Food Applications**
Specialty lecithins of the BUNGE group were developed for the food and nutritional industry. Outstanding product properties will make these lecithins the preferred choice for producing food emulsions, instant products, release agents and in other applications.

BUNGE is a leading global agribusiness and food ingredient company. BUNGE is always able to be close to its customers. We are capable of understanding their needs and can fulfil their requirements by delivering customised solutions.
PRODUCT RANGE

BungeMaxx lecithins are produced from soya, sunflower and rapeseed. BUNGE processes these seeds in order to extract the oil and meal which is rich in protein. After cleaning and drying, we extract the oil from the seeds. The oil is heated and mixed with water. The water binds to the phospholipids and forms a sludge which is then separated in high speed centrifuges. The lecithin is subsequently refined and standardised. Filtration steps in this process can help determine the final quality of the lecithin. We are able to offer either a standardised quality BungeMaxx lecithin or a specialised product developed to customer requirements when necessary.

Soya Lecithin
BungeMaxx SOYA lecithin is derived from soya beans. Due to the large scale of BUNGE and our excellent position in South America, North America, Europe, and Asia we are able to source high quality seeds.

The market for soya lecithin is divided into Genetically Modified (GM) and non-Genetically Modified (non-GM) soya. Depending on our customer’s need, we can secure the origin of the lecithin. BungeMaxx SOYA is particularly sought after in chocolate manufacturing as consumers have grown accustomed to its flavour in chocolate.

Sunflower Lecithin
BungeMaxx SUNFLOWER lecithin is an important part of our high quality portfolio. Manufactured at the heart of the sunflower fields, BungeMaxx SUNFLOWER offer an allergen free non-GMO source of lecithin. Our outstanding quality ensures good performance in our customers’ applications and minimal off-flavour.

These lecithins are some of the purest products available on the market due to the unique manufacturing process, dedicated staff and strict quality management in our production sites.

Rapeseed Lecithin
BungeMaxx RAPESEED lecithin is manufactured to the same high standards as our other lecithins. Rapeseed lecithin has less saturated fatty acids, however also less poly-unsaturated fatty acids compared to soya lecithin. This is generally considered less prone to oxidation and hence has positive implications for the product’s stability.

The BungeMaxx RAPESEED lecithin is produced close to the growing areas. When produced in Europe, BungeMaxx RAPESEED lecithins are GM free and non-allergenic products. Filter technology is used to meet our defined purity and premium standards.
BungeMaxx lecithins are manufactured using a multitude of processes which may include filtration, standardisation, chemical or enzymatic modification and de-oiling. The molecular structure of lecithins can be changed by either enzymatic or chemical means.

The aim of these processes is to obtain a tailor-made technological and/or physiological property that differs from native lecithin.

We undertake these steps to modify the lecithins giving them different properties in order to suit our customers’ needs.

For instance when creating sensitive blends the amount of impurities in the lecithin can be crucial. Additional filtration steps can ensure the purity of the lecithin and hence the stability of the blended product.
**APPLICATION OVERVIEW**

**BungeMaxx Lecithins in Food**

In terms of variety, quality, purity and traceability, BungeMaxx lecithins offer a multitude of uses in food and nutritional products. The product range includes SOYA, both GM and non-GM, as well as non-allergenic and non-GMO SUNFLOWER and RAPESEED LECITHIN. Lecithins can be found in a broad range of foods in everyday life.

**Chocolate**

Lecithins allow improved cocoa processing, reduced cocoa butter input and improved chocolate quality. Increased temperature resistance, extended shelf life and the preservation of appealing surfaces of chocolate products for extended periods of time are just some examples of the positive lecithin effects on product properties.

**Bakery Products**

In bakery products lecithins are commonly used to ensure even mixing of the batter, decreasing stickiness of the dough and reducing fat content. They facilitate moisture retention in the final product and improve taste and freshness. In addition, higher volume yield, finer pores and better crusts can be achieved with lecithins in bread and bread rolls.

**Margarines and Fats**

When lecithin is added as an emulsifier in margarines, it helps to avoid spattering of hot fat and scorching of milk casein when food is pan fried. The composition of the lecithin can be adjusted to suit the requirements of the margarine and its application.

**Chewing Gum**

Keeping chewing gum nice and smooth when it is being chewed on can be a challenge for manufacturers. Adding a small amount of lecithin to the formulation keeps chewing gum elastic, soft and ensures a homogenous mixture of all ingredients. This creates the chewing gum properties to which we have grown accustomed today.

**Instant Products**

Cooking in industrialised countries is hardly imaginable without instant products. Lecithin is one of the key ingredients used to improve the dispersability of powders with high fat contents. Lecithin also enhances the wettability of ingredients which are high in protein.

**Nutritional Supplements**

Lecithin plays an active role in human metabolism. It is added to many nutritional supplements. Lecithin enriched products such as capsules, powders and granulates are used by health conscious consumers.
THE ADVANTAGE OF BUNGEMAXX PRODUCTS

BUNGE has a long history in lecithin manufacturing and is the largest manufacturer of lecithin in the world. BungeMaxx lecithins offer clear benefits to our customers worldwide. These include transparency, traceability, quality and purity of the product range.

BUNGE’s global presence enables us to provide a continuous supply of quality lecithin throughout the year. These capabilities will make BungeMaxx lecithin the preferred choice. BungeMaxx lecithins will be available and recognisable in the global marketplace.

Food safety is at the forefront of our strategy. Additionally, our customers can rely on global access to our standardised lecithins. Our global network of offices is able to service our customers locally and provide support where needed.

The Koninklijke BUNGE B.V. group is the knowledge centre for lecithins within Bunge. Through our dedicated team for supply chain, quality assurance and sales & marketing we provide you with the optimal solution.
BUNGE is one of the largest manufacturers of lecithins in the world. Now, in addition to being a producer, we are integrating our activities and launching our BungeMaxx lecithins globally.

BUNGE purchases oilseeds such as soya, rapeseed and sunflower from farmers and cooperatives. We bring these seeds into our facilities and process them into our products such as meal, oil and lecithin. BungeMaxx lecithins have been developed and subsequently manufactured for a variety of uses in the food and nutrition industry.

Processing and quality management adhere to strict procedures and processes. Product quality is frequently monitored. As a result of this, our BungeMaxx lecithins will be some of the best lecithin products available on the market.

We are able to offer traceability and quality and meet Kosher and Halal standards. With our fully integrated process management, we are able to supply lecithin products manufactured based on years of expertise. In addition, certifications such as ISO 9002, IFS and FSSC 22000 ensure that our customers can rely on a quality supply of premium products anytime and anywhere in the world.

Our processing expertise will enable us to manufacture products such as super clear lecithins, which will surpass the quality of conventional lecithins available in the market today.

BungeMaxx lecithins are our quality promise to our customers: A continuous and reliable supply of specialty lecithins.