

LEXIN® K LECITHIN

DESCRIPTION: LEXIN K is a unique, solid lecithin that contains an oil-free lecithin base combined with a special carrier.

SPECIFICATIONS:

Physical State	Solid
Acetone	75-79%
Hexane Insolubles	0.1% Maximum
Moisture	1% Maximum
Acid Value	36 Maximum
Color (Gardner)	14 Maximum

CHARACTERISTICS/USES: LEXIN K can modify the texture, flavor and chewing properties of chewing gum. In chewing gum systems, Lexin K will improve shelf life, reduce undesirable tackiness, enhance gum stretch and resiliency, heighten flavor perception and longevity, and promote excellent product softening. Lexin K is also compatible with hard butters used in chocolate manufacture. Lexin K is an excellent viscosity modifier.

METHODS OF INCORPORATION:

Added to Insoluble Gum Base: Use level is typically 0.5% to 3.0% and should be incorporated during the melting and compounding of the gum base.

Added to soluble portion of chewing gum: Typical use level is 0.2% to 1.0% and may be added with flavoring and sweetening agents.

LABELING: LEXIN K should be labeled "SOY LECITHIN". Lecithin is generally recognized as safe (GRAS) under 21CFR 184.1400. LEXIN K is Kosher approved.

PACKAGING: LEXIN K is packaged in 10-pound cubes, 5 cubes per carton, with a net weight of 50 pounds.

STORAGE: Storage should be at 60° - 80°F. Typical shelf life is approximately 18 months in original unopened container.

