



**Your Trusted Source
for Premium Bulk
Soy Lecithin**

大豆磷脂 葵花磷脂 产品供应商



Company Profile

LeciPOW™ & LeciOIL™ - The Expert in Lecithin

Orison Chemicals Limited, we specialize in refining crude soy lecithin (phospholipids) to enhance its quality and its applicability. Our process improves the viscosity, color, and de-oiling to increase the concentration of Phospholipids. We also use chemical and enzyme modifications to improve Hydrophilic properties of phospholipids.

In addition to refining lecithin, we also focus on isolating individual phospholipids. Using advanced extraction methods, we developed Phosphatidylcholine (PC)-enriched lecithin.

Main Products:

- Refined Soy Lecithin Oil
- Deoiled Soy Lecithin (Powder & Granules)
- Sunflower Lecithin
- Phosphatidylcholine (PC)

We serve various industries, including health products, food, animal feed, cosmetics, and industrial applications. As a trusted supplier, we are committed to consistently delivering high-quality lecithin products.

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Why Choose Us



Global Supply Chain

As a global supplier of Lecithin, we have a strong supply chain network in China, enabling us to provide stable and timely product delivery to customers worldwide, ensuring efficient business operations.



Expert Team Support

Our procurement analysts and professional team bring years of Lecithin industry experience, offering tailored procurement solutions and technical support to help clients gain a competitive edge in a complex market environment.



Fast Response and Transparent Communication

We prioritize communication and collaboration with our clients, offering quick response times to ensure timely and accurate information at every stage.



Stable Pricing Advantage

With long-term partnerships with high-quality suppliers, we can offer competitive pricing to our customers while mitigating the risks associated with market fluctuations.



Soy Lecithin Liquid

Soy Lecithin Liquid (LeciOIL™60F)

LeciOIL™60F is a high-grade refined soy lecithin oil. It is amber in color, transparent, and has good fluidity. Its GMO status is “GMO-Free “ or “PCR-Negative”

Typical Specifications: AI: 60%, Viscosity: 12000 Cps\

Applications: Multi-functional food additive that acts as an emulsifier, wetting agent, stabilizer, dispersing agent, release agent, antioxidant, and nutritional supplement. It is a popular ingredient in a wide range of food products including bread, bakeries, chocolates, biscuits, wafers, margarine, pastries, instant food mixes, and whipped creams.

Packing: 200KG iron drums/1000KGS IBC drums

Low-Viscosity Soy Lecithin Fluid (LeciOIL™LV50)

LeciOIL™ LV50 is a type of soy lecithin that has a thinner, more fluid consistency compared to regular soy lecithin. It can be used in special applications such as spraying and is easy to process.

Typical Specifications: AI: 50%, Viscosity: 2000 Cps

Applications: LeciOIL™ LV50 can be used as an ingredient in capsule formulations.

High fluidity lecithin oil, specifically for spray processing

Packing: 200KG iron drums/1000KGS IBC drums



Hydrolyzed Soy Lecithin (LeciOIL™Hy50)

LeciOIL™ Hy50 is an enzymatically modified, hydrolyzed soy lecithin liquid. This makes soy lecithin highly hydrophilic and has excellent solubility in water.

Typical Specifications: AI: 50%, Viscosity: 10000 Cps

Applications: can be used in various applications such as animal feed, plastics, paints, coatings, cosmetics, pesticides, petroleum, etc.

Packing: in 200KG iron drums, 1000KGS IBC drums

Hydrolyzed Soy Lecithin Liquid (LeciOIL™601)

LeciOIL™ 601 is chemically modified soy lecithin liquid with higher HLB values. It has excellent dispersibility in water due to chemical hydrolysis treatment. It can form more stable oil-in-water (O/W) emulsions due to its hydrophilic nature.

Typical Specifications: AI: 55%, Viscosity: 12000 Cps

Applications: As a dispersing agent or lubricant in paints, coatings, and other technical products.

Packing: in 200KG iron drums, 1000KGS IBC drums



De-Oiled Soy Lecithin

Soy Lecithin Powder (LeciPOW™97P)

Deoiled Soy Lecithin Powder (LeciPOW™97P) is a natural, non-GMO emulsifier made from soybeans. It undergoes a refining process to remove oil, resulting in a concentrated form of phospholipids with enhanced functionality.

Typical Specifications: AI: 97% min

Applications

Baked Goods: Enhances dough stability, improves texture, and extends shelf life.

Dairy and Non-Dairy Products: Improves creaminess and texture in products like ice cream, cheese, and plant-based alternatives.

Instant Foods: Enhances dispersion in powdered drink mixes and soups.

Confectionery: Prevents sugar bloom in chocolates and improves texture in candy and sweets.

Cosmetics and Personal Care: Functions as a natural emulsifier in lotions, creams, and skincare products.

Packing: 25 KGS net weight cartons: 5X5KGS alum-foil bags

20 KGS net weight cartons: 4X5KGS alum-foil bags





Soy Lecithin Powder (LeciPOW™95P)

LeciPOW™ 95P is a dark brown, unbleached, and undiluted soy lecithin powder. Made from genetically modified (GMO) soybeans, it offers an affordable solution with over 95% acetone-insoluble matter. This Deoiled lecithin is rich in phospholipids, containing around 95%, including phosphatidylcholine (PC), phosphatidylethanolamine (PE), and inositol-containing phospholipids (PI).

Typical Specifications: AI: 95% min

Applications: GMO acceptable food or industrial applications

Packing: 25 KGS net weight cartons: 5X5KGS alum-foil bags
20 KGS net weight cartons: 4X5KGS alum-foil bags

Soy Lecithin Granules (LeciPOW™ 97G)

LeciPOW™ 97G is made from Non-GMO crude soy lecithin oil. Soy Lecithin granules are a pale, yellow color granules with a soft, sticky texture. It contains concentration of phospholipids at 96% min. So that smaller amounts can obtain better results in the applications. Granules-shaped soy lecithin helps to improve certain food processing processes, such as reducing food powder dust, reducing the mixed node mass, and improving free flowing ability.

Typical Specifications: AI: 95% min

Packing: 25 KGS net weight cartons: 5X5KGS alum-foil bags
20 KGS net weight cartons: 4X5KGS alum-foil bags



Sunflower Lecithin

Sunflower Lecithin Liquid (LeciOIL™SF60)

LeciOIL™SF60 is a natural emulsifier derived from sunflower seeds. It is rich in phospholipids, essential fatty acids, and choline, making it a valuable ingredient in various industries such as food, cosmetics, and pharmaceuticals. Sunflower lecithin oil is often used as a healthier alternative to soy lecithin due to its non-GMO status and allergen-free properties.

Typical Specifications AI: 60%, Viscosity: 12000 Cps

Applications: LeciOIL™60SF is perfect for use in baking, confectionery, beverages, cosmetics, and pharmaceuticals. It helps improve texture, stability, and shelf life in various products while enhancing their nutritional profile.

Packing in: 200KG Iron drums; 1000KGS IBC drums





Sunflower Lecithin (LeciPOW™SF95)

LeciPOW™SF95 is a natural, plant-derived emulsifier and stabilizer extracted from sunflower liquid lecithin. Unlike traditional lecithin, which contains oil, Deoiled sunflower lecithin has had the oil removed, resulting in a concentrated powder rich in phospholipids 95% min (acetone insoluble). It offers a clean-label, non-GMO, and allergen-free alternative to soy lecithin, making it an ideal choice for products aiming to meet natural and allergen-conscious market demands.

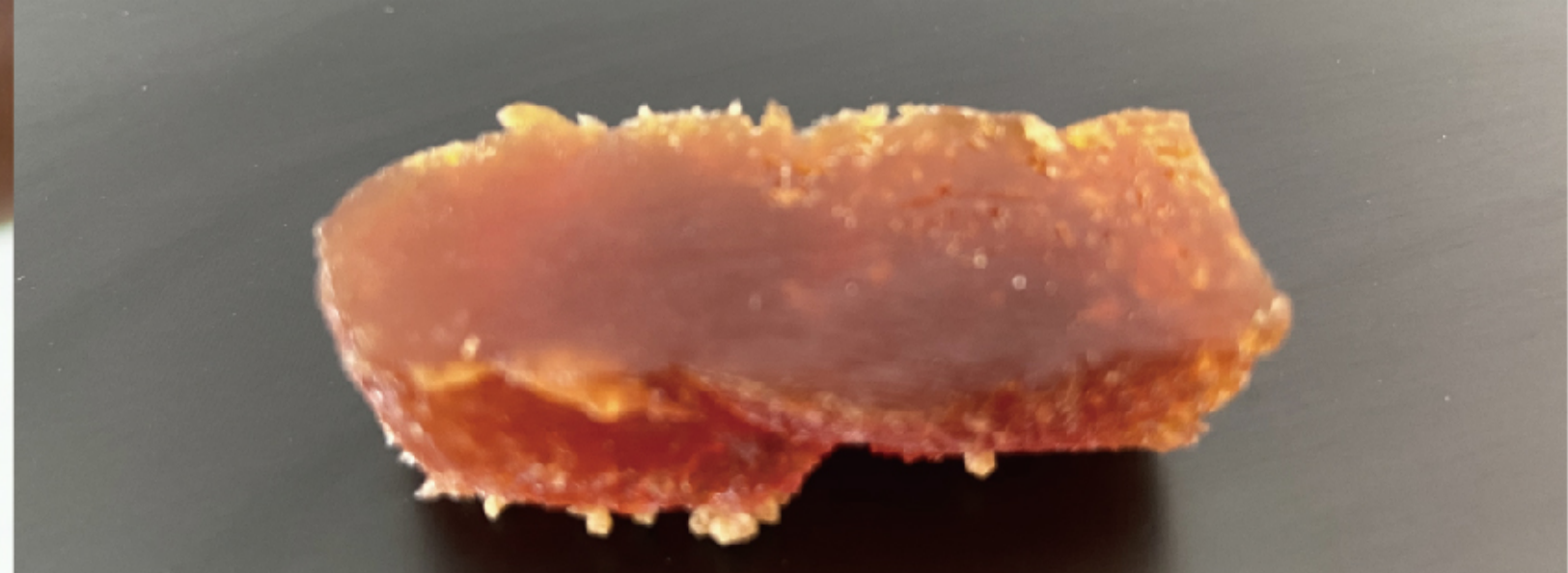
Typical Specifications: AI: 95% min

Applications: Used as an emulsifier and stabilizer in baked goods, chocolates, spreads, and dressings, helping improve texture, shelf life, and moisture retention.

Acts as a dispersing agent in powdered products like protein shakes, instant soups, and drink mixes, aiding in even mixing and smooth consistency.

Packing: 25 KGS net weight cartons: 5X5KGS alum-foil bags

20 KGS net weight cartons: 4X5KGS alum-foil bags



Soy Phosphatidylcholine (PC)

Sunflower Lecithin Liquid (LeciOIL™SF60)

Phosphatidylcholine (PC) as the most important fractionation of soy lecithin, we developed the enriched PC products with different content for different applications. Phosphatidylcholine (PC) can be used in food, cosmetic, Soy lecithin capsule, raw materials for synthetic PS.

Our Main PC:

- Phosphatidylcholine (PC) 30% Powder form
- Phosphatidylcholine (PC) 40% Powder form
- Phosphatidylcholine (PC) 50% Waxy Solid
- Phosphatidylcholine (PC) 80% Waxy Solid
- Phosphatidylcholine (PC) 90% Waxy Solid

