## **Crown Iron Works Company** Edible Lecithin Processing



### Lecithin Uses

### **Number One: Food Products**

Chocolate
Margarine
Baking



### Lecithin Uses

### Number Two: Health Supplement

- 16% Phosphatidycholine (PC)
- 14% Phosphatidylethanolamine (Cephalin or PE)
- 12% Inositol Phosphatides



## Lecithin Uses

# Number 3: Industrial Applications

Textiles
Paints
Insecticides



#### **Basic Lecithin Production**

Oil Filtration

Special Degumming

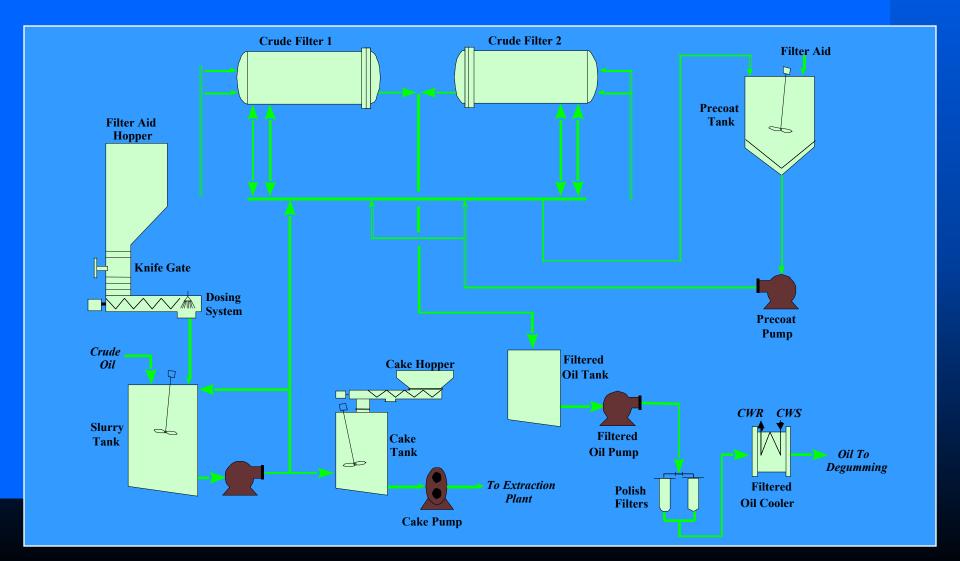
Lecithin Processing

### Filtration

 Removes Hexane Insoluble (HI) materials.

 Commonly performed in extracted oil stage.

### Filtration



#### **Filtration**

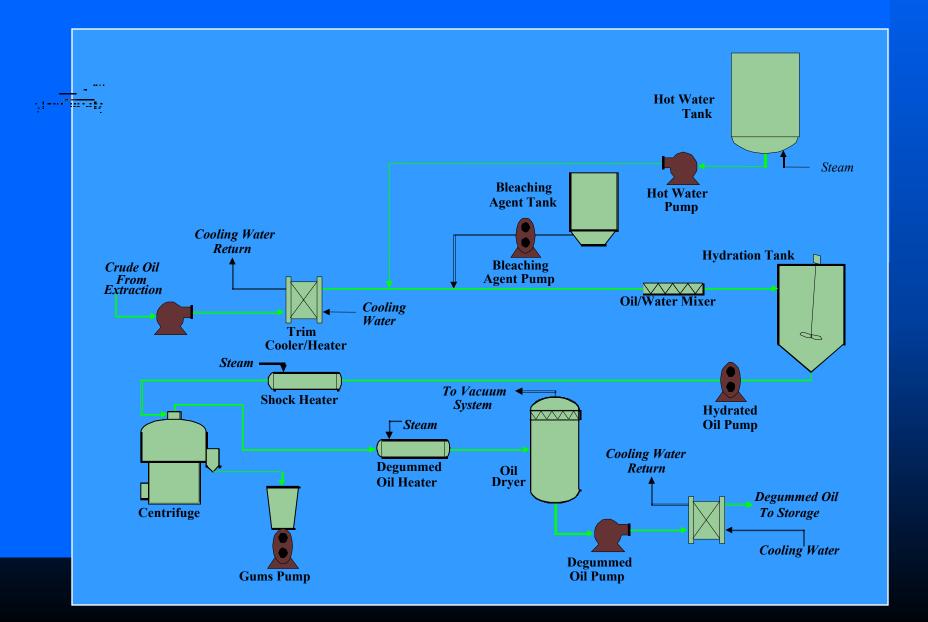


# Degumming

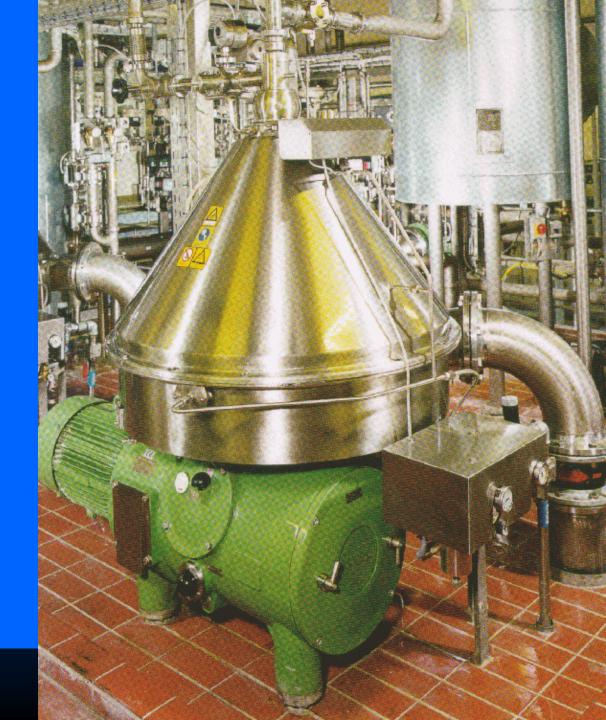
- Removes phoshatides (gums) from oil
- Normally includes bleaching agent addition

Lecithin quality considerations

### Wet Degumming



### Degumming



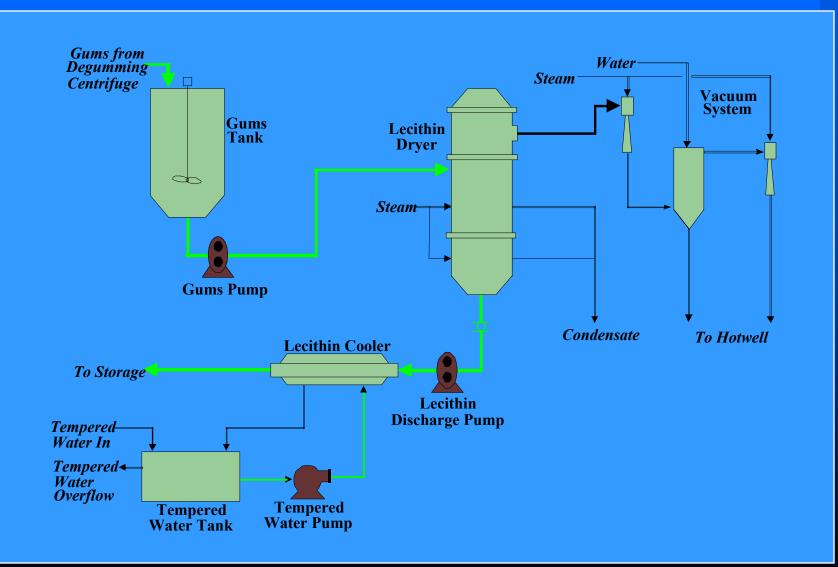
### **Lecithin Processing & Storage**

Removes moisture

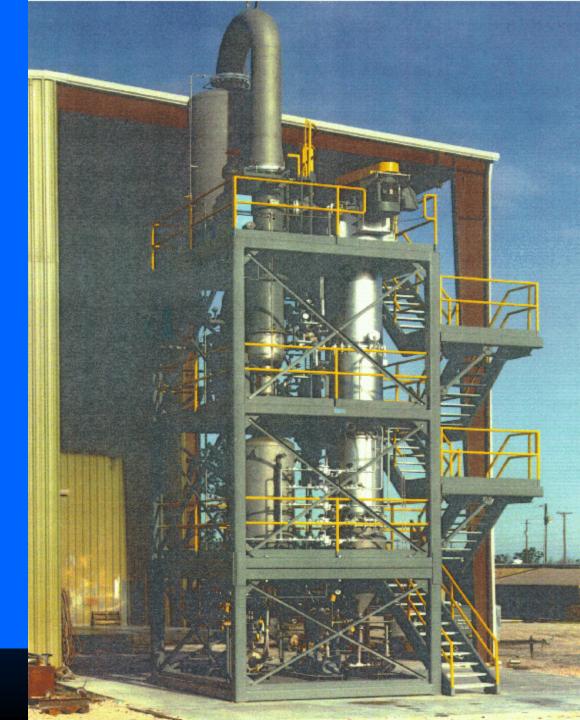
Dark color, high viscosity, AV concerns

Viscosity & acid value correction

#### **Lecithin Drying**



### **Lecithin Dryer**



### **Lecithin Dryer**



#### **Lecithin Commercial Specifications**

	Fluid Natural Lecithin	Fluid Bleached Lecithin	Fluid Double- Bleached Lecithin
Acetone-insolubles, min (%)	62	62	62
Moisture, max (%)	- [ <b>1</b> ]	1	1
Hexane-insolubles, max (%)	0.3	0.3	0.3
Acid value, max	<b>32</b> ]	32	32
Color, Gardner, max (diluted)	10	7	4
Viscosity, poises, @ 77F, max	150 	150	150
	Plastic Natural Lecithin	Plastic Bleached Lecithin	Plastic Double- Bleached Lecithin
Acetone-insolubles, min (%)		65	65
Moisture, max (%)	<b>1</b>	1	1
Hexane-insolubles, max (%)	0.3	0.3	0.3
Acid Value, max	30	30	30
Color, Gardner, max (diluted)	<b>10</b>	7	4
Penetration, max (mm)	22	22	22

Courtesy AOCS "Lecithin", edited by Bernard F. Szuhaj and Gary R. List, Copyright, 1985.

#### **Additional Lecithin Uses and Processes**

Blended lecithins

Deoiled lecithin

Fractionated lecithins

#### **Economics of Lecithin Production**

Lecithin value

#### Increased hull use value

#### **Lecithin Value**

Operating costs plus meal opportunity costs around \$0.19/lb.

Fluid lecithin market value \$0.28/lb

 Economic benefit of \$800,000 annually for 3,000 TPD crush

#### "Hidden" Meal Value

 In protein control situation, 1.23 lbs hulls can be added per lb of gums removed

Provides substantial benefit equal or greater than lecithin alone

### **Crown Iron Recent Lecithin Intallations**

- ADM Helena (600 tpd oil, 29 tpd lecithin). Helena, Arkansas, USA
- Chai Tai Harbin (60 tpd oil, 6 tpd lecithin). Harbin, China
- Chai Tai Jiamusi (60 tpd oil, 6 tpd lecithin). Jiamusi, China
- Southseas Oil (200 tpd oil, 8 tpd lecithin). Shenzhen, China
- CF Processing (200 tpd oil, 5 tpd lecithin). Creston, Iowa USA