

Moisture Control in Lecithin Powders

Lecithin is a natural emulsifier frequently used in the food industry and an essential component in many chocolate and candy formulations. When it comes to moisture control in the production of food grade lecithin, one of the world's largest manufacturers - Archer Daniels Midland Company (ADM) with its headquarters in Decatur, Illinois – relies on METTLER TOLEDO.

Lecithin - More Than an Emulsifier

Lecithin is a natural ingredient frequently used in the food industry for its emulsifying and stabilizing effects. Lecithin is an essential component in chocolate and confectionery production as it contributes to the smooth melt of chocolate, improves the softness of chewing gum, facilitates the cutting of caramels and minimizes oiling out of toffees. To meet the food manufacturers' demand for different functionalities, ADM's confectionery division provides different grades of lecithin. Archer Daniels Midland Company is one of the largest agricultural processors worldwide and provides over 1000 ingredients alone for food applications.

HB43-S for Efficient Process Control

ADM researchers have developed an ultra filtration process for de-oiled lecithin in powdered form. The moisture content of the de-oiled lecithin must lie between 7-8% to ensure the powder remains easy-to-mix and can be stored well. Every two hours during the 24/7 operations, the production lines are controlled by sample analysis in the QC labs. The HB43-S halogen moisture analyzers reliably cope with



Halogen Moisture Analyzer HB43-S

the large number of incoming samples. "Fast, simple, reliable—plus the METTLER TOLEDO service" these are the reasons why Mr. Mitch Ashley, Lab Manager East of ADM, has chosen the METTLER TOLEDO instruments. Based on good experiences with the approximately 30 HB43-S instruments at the Decatur Plant, Mr. Ashley is now standardizing his labs throughout the eastern USA with METTLER

TOLEDO halogen moisture analyzers. Today the *AOAC reference method is used for final product inspection only. The HB43-S halogen moisture analyzers efficiently control the rest of the entire production process.

► www.mt.com/moisture

*AOAC = Association of Official Analytical Chemists [sic]