

PRESS RELEASE

New to the world: the first high HLB lecithin from sun

New lecithin product opens up numerous application possibilities

Hamburg, June 2021 – In tune with immune, nutrition hacking, mood food – three of the current Top Ten Trends from Innova Market Insights are related to the major topic of health. Transparency is another factor. The focus is on ethical, ecological and clean label aspects. With its new SternPur S DH 50, Sternchemie brings a lecithin to market that is the perfect fit for these trends. And not just that – as a hydrolysed, de-oiled sunflower lecithin, it is an absolute innovation on the market that opens up many new applications.

This new product within the SternPur range is allergen-free, non-GMO and thus the ideal alternative to artificial emulsifiers. It has many uses and offers surprising functionality, as Dr. Waldemar Buxmann, Head of Applications and Technical Product Management, explains: “With this innovation we’re expanding the functional and application scope of lecithin. Currently we’re testing various application areas and are ourselves amazed at the range of possibilities.”



Its enzymatic treatment and effective removal of oils and flavours results in a pure, practically odourless and flavour-neutral lecithin. The easily miscible SternPur S DH 50 powder is of high purity and quality. It develops its full functionality without impairing the appearance and taste of the final product.

With SternPur, for the first time a label-friendly sunflower lecithin is available that has a high HLB value and outstanding emulsifying properties. This makes it very suitable for making stable oil-in-water emulsions, instead of the artificial emulsifiers or chemically modified lecithins frequently used. The latter are not approved in Europe but are used in food products in the US.

A multi-talent for all powder applications

Like all lecithins, SternPur S DH 50 is more than an emulsifier; it is also a stabiliser and release agent. In baked goods, it improves dough conditioning and machinability and gives a higher yield by volume. At the same time, through its unique structure it can delay the aging process of baked goods and reduce the use of mono- and diglycerides. In deep-frozen baked goods or in the controlled interruption of fermentation of unbaked dough pieces, this hydrophilic and

hydrolysed lecithin prevents the growth of large ice crystals. In this way, the new SternPur stabilises and protects the dough's yeast cells and gluten network from mechanical damage due to temperature fluctuations. Thus, it ensures top quality and longer freshness.

In fat powders like instant sauces, whole milk, coconut or cocoa powders, this new hydrolysed sunflower lecithin improves the wetting, sinking and distribution of the powder.

SternPur offers unusual benefits for beverages, especially plant-based milk alternatives. The lysophospholipids in the lecithin interact effectively with the proteins to build complexes, stabilising both emulsions and proteins during pasteurising and storage. These properties are of great interest for the growing plant-based milk alternative category.

It also has great promise for meal replacement products and nutritional supplements. Thanks to its ability to readily form aggregates – “micelles” – in watery environments, this sunflower lecithin has the potential to improve the digestibility and bioavailability of fat-soluble nutrients.

The right solution for every customer

Depending on the specific applications and processes, with this new hydrolysed, de-oiled SternPur powder and the proven SternPhil liquid Sternchemie offers the right solution for every requirement. Dr. Roland Rabeler, Business Development Manager Sternchemie, notes, “with the liquid solution SternPhil, we can adjust the degree of hydrolysis and so its affinity to water to customer needs, to ensure uninterrupted and reliable processing. The new de-oiled product completes our product range with a highly concentrated and highly functional solution. This offers new possibilities especially for processes that demand powdered ingredients.”

About Sternchemie

Sternchemie GmbH & Co. KG headquartered in Hamburg, Germany, has been recognised worldwide as a specialist in lecithin and food lipids for over 30 years. Its product range includes lecithins from IP soy, rapeseed and sunflower, and organic lecithins from soy and sunflower. It also supplies multifunctional MCT oils, vitamin-rich red palm oil and spray-dried coconut milk. With production facilities in Germany, the Netherlands, Poland, India, Singapore and the US, and an international network of 18 foreign subsidiaries and numerous qualified foreign representatives, the company is represented in the world's key markets. As a member of the independent, owner-operated Stern-Wywiol Gruppe with a total of twelve sister companies, Sternchemie can make use of many synergies. The company has access to the knowledge of some 150 R&D specialists and to the extensive applications technology of the large Stern-Technology Center in Ahrensburg, Germany, as well as the Group's shared production facilities and own logistics resources. Thus, it can offer customers a high degree of flexibility and

innovation capabilities. Stern-Wywiol Gruppe is one of the world's most successful international suppliers of food & feed ingredients.

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