



| NULEC | Botanical Source | Function | Application |
|------------------------------|----------------------------|---------------------|---------------------|
| NULEC F | Soya/Sunflower | Emulsification | Ingredient for Food |
| Fluid Lecithins | Rapeseed | | Feed and Industrial |
| NULEC FE | Soya/Sunflower | Emulsification / | Ingredient for Food |
| Modified Fluid | Rapeseed | Enhanced Solubility | and Feed |
| NULEC P | Soya/Sunflower | Emulsification | Ingredient for Food |
| De-oiled Powder | Rapeseed | | and Feed |
| NULEC PE | Soya/Sunflower | Emulsification / | Ingredient for Food |
| Modified De-oiled | Rapeseed | Enhanced Solubility | and Feed |
| NULEC G De-oiled Granular | Soya/Sunflower Rapeseed | Source of Choline | Human Nutrition |

Lecithins are worlds only known natural emulsifiers. It can be derived from various botanical sources but majority of it comes from !







Such wide variety of botanical sources gives Lecithins a versatile range of applications with label friendly and natural traceability. Lecithins are the only emulsifiers with possibility of traceability upto farms and make Non GMO Claims.

LECITHIN > Synthetic Emulsifiers

Synthetic emulsifiers are produced using chemicals and may possess threat to health, which makes Lecithins only option for Healthy Natural Emulsifiers. Most of the Emulsifiers are replaceable by our range of Lecithins products. Make sure to get in touch with our experts who can guide you basis your applications.

POWDER LECITHINS v/s FLUID LECITHINS



Hydrophobic Powder lecithin is more hydrophobic than liquid lecithin. It binds better to fat. It keeps a large amount of fat suspended in a small amount of water. It is used for "water in oil" emulsions.



Liquid lecithin has a more hydrophilic nature than powder lecithin. It binds better to water. It keeps a small amount of fat suspended in a large amount of liquid. It is used for "oil in water" emulsions.









Natural Lecithins





Emulsification





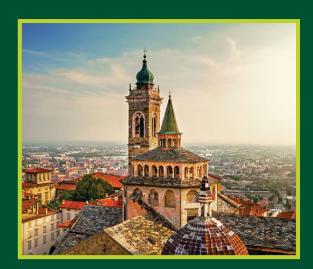
Stabilization

SHANKAR is a Global Lecithin and Phospholipids company headquartered in India, founded in 1984.

PRO NATURE.PRO FUTURE is the mission company chose in its new generation and avatar in 21st century. The Company and its people have committed themselves to develop and gain expertise in natural ingredients for Food, Feed, Health and Industrial applications.

All Products we work on have a clear goal of SUSTAINIBILITY and HEALTH. Thus, it supports our goal of commitment to Nature and Future. All Our products are derived from by-product/waste of the edible oil refining industry.





SHANKAR Europe is a Shankar India Initiative to provide end to end Lecithin solutions with full commercial and technical support in Europe with a base in Italy. Shankar has the most wide range of Lecithins and Phospholipids products and with this initiative it will bring the best in supply chain for applications of Food, Feed, Health and personal care under brand names of NULEC, INNO-P. A-POLLO



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