



NULEC

N A T U R A L L E C I T H I N S

SAY HELLO TO

NULEC

WHAT ARE LECITHINS?

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

SUNFLOWER

SOYA

RAPESEED

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.

NULEC BOTANICAL SOURCE FUNCTION APPLICATION

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

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 replacable 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 samll 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.



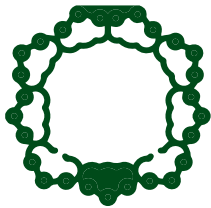
APPLICATIONS



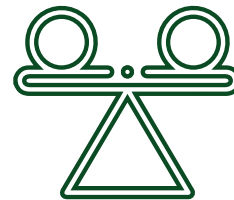
COLOUR ENHANCEMENT



HEALTH SUPPLEMENT



EMULSIFICATION



STABILIZATION

At the core of our mission, "PRO NATURE . PRO FUTURE," lies a deep commitment to traceability and sustainability in our Non-GMO soy lecithin production. We are dedicated to advancing expertise in natural ingredients for Food, Feed, Health, and Industrial applications. Our focus on traceability ensures transparency throughout the supply chain, while our sustainable practices promote environmental stewardship. We strive to deliver premium products that adhere to stringent quality standards, pledging to preserve the planet for future generations. Every product we develop aligns with our goals of sustainability and health, derived exclusively from by-products/waste of the edible oil refining industry.



SHANKAR INDIA

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

PRO NATURE, PRO FUTURE is the mission the company chose in its new generation and avatar in the 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 SUSTAINABILITY 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

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 Phospholipid 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 ACTISOME, ACTISERINE, NULEC, INNO-PC, INNO-PS, INNO-PHY and A-POLLO.





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SCAN FOR MORE DETAILS



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