



Specialty Lecithin

.....
The Co-Development Company

What is Lecithin?

A natural emulsifier derived from the processing of vegetable oils.

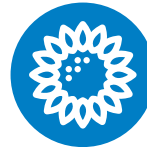
AAK's natural specialty lecithin emulsifiers, co-developed with our customers, deliver improved functionality and processing. Sourced from sunflower and soybean oils, our specialty lecithin products provide a healthier solution—clean label, non-GMO and organic—along with full traceability and globally recognized sustainability compliance.



Our natural and traceable lecithin solutions allow for better-for-you claims and provide a variety of functions to improve your final products:

- ◆ Natural emulsifying
- ◆ Smooth texture
- ◆ Homogenization
- ◆ Release agent
- ◆ Longer shelf life
- ◆ Added nutritional values
- ◆ Easier handling
- ◆ Viscosity adjuster

Sourced from:



Sunflower Oil



Soybean Oil

Available in:



Liquids



Powders



Fractionated

Certifications and labeling



Fully Compliant
with International
Standards



Non-GMO
Verified




Clean Label



Organic



Allergen Free



Specialty lecithin is used in a variety of different segments:

- ◆ Chocolate & Confectionery
- ◆ Bakery
- ◆ Special Nutrition
- ◆ Plant-based Dairy
- ◆ Plant-based Meat



Chocolate & Confectionery

Lecithin is a key ingredient that delivers improved functionalities in several applications. Our natural emulsifiers help you create chocolate that meets specific needs, including processability with reduced viscosity and control of product yield.



Special Nutrition

Our natural emulsifier solutions are consistently high quality, carefully tested to meet your needs and requirements, and include organic grades. Lecithin is rich in phospholipids that play an important role in liver and cell function, during pregnancy and in child development, and in both brain and cardiovascular support.



Bakery

Lecithin is widely used in bakery products to improve functionalities and optimize processing lines. In addition to giving your products the right taste and texture, our lecithin solutions also increase dough flexibility and help keep products fresh, longer.



Plant-Based Foods

Plant-Based Dairy

Our solutions take your plant-based dairy products to the next level. By using our traceable plant-based lecithin solutions in everything from plant-based cheese and drinks to whipped topping, spreads and frozen desserts, you can achieve the functionality you're looking for, without compromising on sustainability.

Plant-Based Meat

Our natural emulsifiers help create plant-based meat products such as burgers, sausages and nuggets with the taste and texture your customers crave and the sustainability they seek.

Sustainability and responsible growth

To ensure a sustainable business footprint, we have developed a model based on the UN Global Compact principles. This allows us to drive progress within our Corporate Social Responsibility (CSR) activities and focus efforts within five key areas.

We continuously achieve objectives within each area, thanks to internal and external performance benchmarks, sharing best-practice principles with our highly engaged global organization.

Our five key areas:



Our Customers



Our People



Our Suppliers



Our Neighbors



Our Planet

AAK Lecithin Solutions

	Product Name	A.I. %	Plant Origin	Non GMO	IP	Organic	Allergen Free	Halal	Kosher	Vegan	Gluten Free
LIQUID	AKOLEC SL Non-GMO IP	min 60	Soy	•	•			•	•	•	•
	AKOLEC SL GMO free PCR Tested	min 60	Soy	•				•	•	•	•
	AKOLEC SL-BIO	min 62	Soy	•		•		•	•	•	•
	AKOLEC SFL	min 60	Sunflower	•			•	•	•	•	•
	AKOLEC SFL-BIO	min 60	Sunflower	•		•	•	•	•	•	•
POWDER	AKOLEC SL-P-BIO	min 60	Soy	•				•	•	•	•
	AKOLEC SL-P Non-GMO	min 97	Soy	•	•	•		•	•	•	•
	AKOLEC SFL-P-BIO	min 97	Sunflower	•			•	•	•	•	•
	AKOLEC SFL-P	min 95	Sunflower	•		•	•	•	•	•	•

Certifications and labeling claims



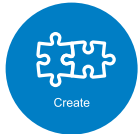
Why AAK?



Ideate

Bringing ideas to life, every day

- Market-focused solutions
- Using AAK Co-Development process, for best results



Create

Offering tailor-made solutions

- Customer-centric solutions, from tailored specifications to flexible packaging
- Multi-oil blending and neutral taste with oxidation stability



Prove

Making food safety a top priority, always

- Global and regional regulatory compliance
- Internal AAK vendor qualification program (audited and pre-approved suppliers)
- AAK production sites are each certified according to international standards
- Proprietary oil refining and contaminant mitigation processing



Implement

Implementing, successfully

- Global supply network from multiple facilities
- Supply chain leadership for simplified planning and reduced storage costs
- Scale-up production development with: benchtop, pilot and commercial batch evaluations



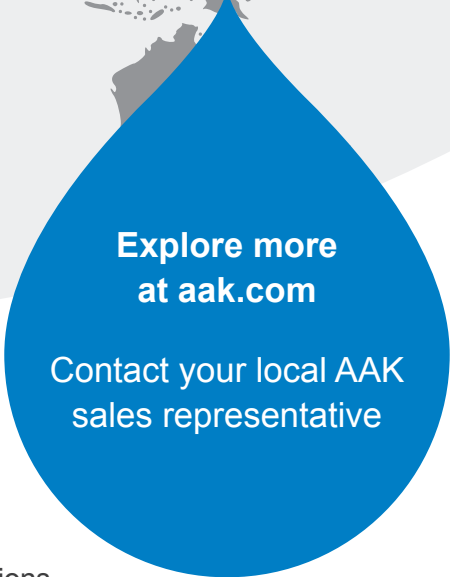
Launch

Getting you to market, more efficiently

- Global resources, with regional market expertise
- Customer-centric product launch support
- Proximity to a wide range of markets and consumers, due to global reach and coast-to-coast supply
- Access new markets, by meeting ever-changing consumer needs
- AAK Academy: onsite advanced training in lipid technology for your teams



For more information on our tailor-made solutions, please reach out to your local AAK sales representative.



We are AAK

AAK is a leading provider of value-adding vegetable oils & fats.

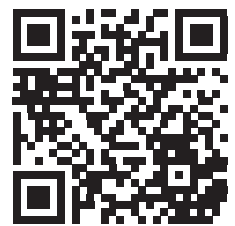
Our expertise in lipid technology within foods and special nutrition applications, our wide range of raw materials and our broad process capabilities enable us to develop innovative and value-adding solutions across many industries—Chocolate & Confectionery, Bakery, Dairy, Plant-based Foods, Special Nutrition, Foodservice, Personal Care, and more.

AAK's proven expertise is based on more than 140 years of experience within oils & fats.

Our unique co-development approach brings our customers' skills and know-how together with our own capabilities and mindset for lasting results.

AAK has 20 different production facilities, sales offices in more than 25 countries, sales in more than 100 countries, and more than 3,800 employees. Our headquarters is in Malmö, Sweden. The parent company, AAK AB, is a Swedish registered joint-stock company based in Malmö. The Company's shares are listed on the NASDAQ Stockholm, in the Large Cap segment, Food & Beverage sector.

So no matter where you are in the world, we are ready to help you achieve long lasting results.



AAK's Lecithin Solutions



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