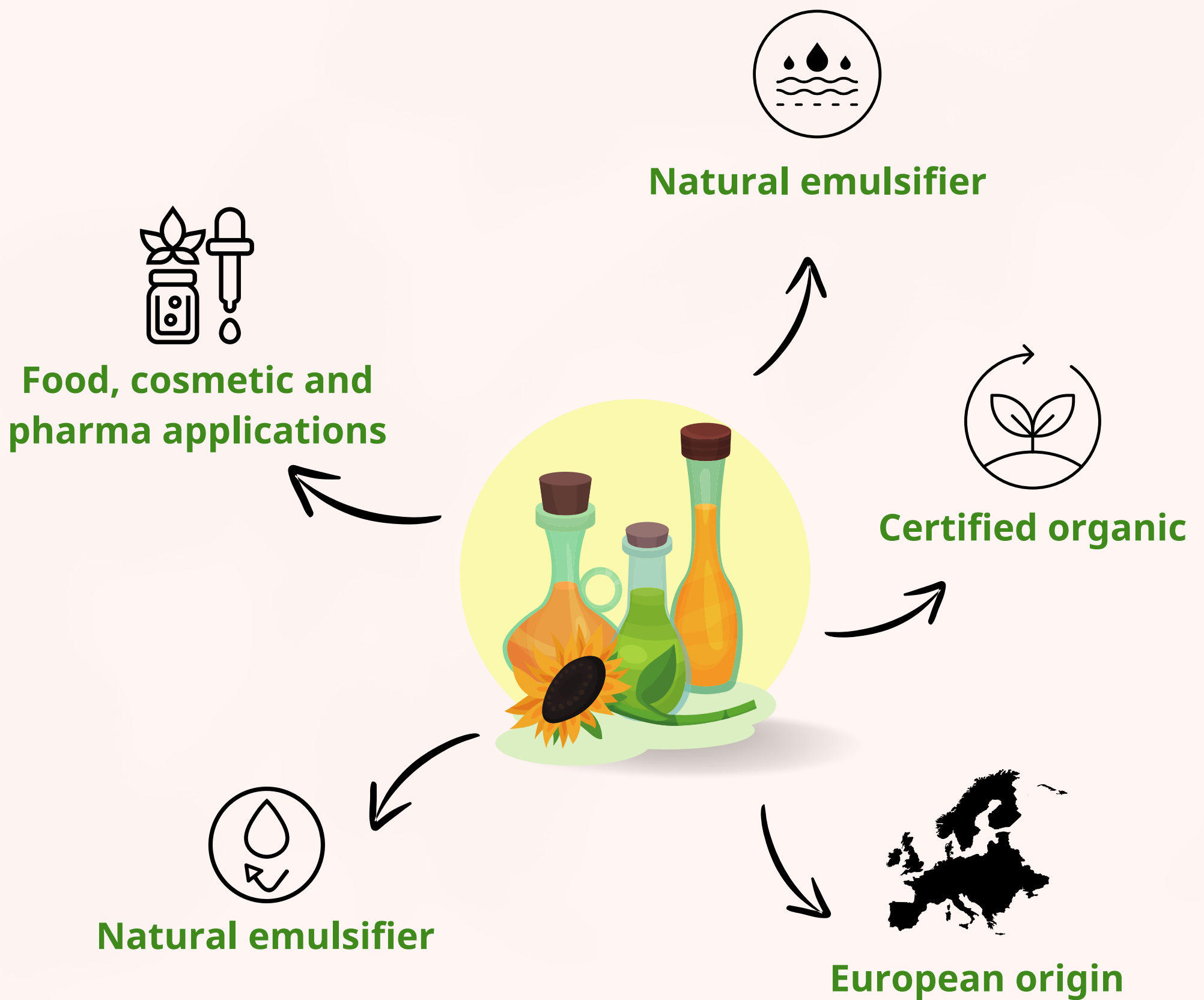


The story behind our Organic Lecithin





A key ingredient

Lecithin is one of those ingredients you don't always see, but once you start looking, you'll find it everywhere. From the chocolate you eat, to the lotion on your skin and even in capsules used in the pharmaceutical industry. Lecithin plays a key role.

Our lecithin has its roots in Europe, where soy, sunflower, and rapeseed are cultivated under the care of experienced farmers. At Sigma Oil Seeds, we only supply certified organic lecithin, because we believe transparency and organic sourcing are the foundation of lasting quality.



Organic Lecithin

We supply three types of organic-certified lecithin, each with its own unique benefits:

- Soy lecithin: Improves texture in baked goods and snacks, while adding moisturizing properties in skincare.
- Sunflower lecithin: A versatile option, widely used in smoothies, sauces, and cosmetics like lotions and make-up.
- Rapeseed lecithin: Naturally rich in alpha-linolenic acid, providing omega-3 benefits for food, feed, and pharma.

A natural connector

What makes lecithin truly special is its role as a natural emulsifier. It helps fats and oils blend seamlessly with water-based ingredients, keeping products smooth, stable, and consistent. A small but powerful component that connects different worlds from food to cosmetics to health.



For us at Sigma Oil Seeds, lecithin is more than just an ingredient. It's an example of how one natural component can make a big difference across industries, while staying true to organic and transparent sourcing.

Exactly what you'd expect from the new generation of oil producers.

Want to know more about our Organic Lecithin? Let's talk organic!

Get in touch via info@sigmaoilseeds.eu
Or visit us at www.sigmaoilseeds.eu