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(54) **Lecithin-containing product**

(57) An easily-workable lecithin-containing product, suitable for use in medicinal and dietetic preparations is prepared by combining lecithin with a

fat, such as soya oil, with the fat content at a minimum of 5% W/W. Lecithin is preferably from 20% to 75% W/W of the product which may include emulsifiers and carriers such as phosphates, carbonates, sulphates and polymer silicates.

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SPECIFICATION

Lecithin-containing product

This invention concerns a lecithin-containing fine-grained product produced from raw lecithin.

- 5 Raw lecithin, which is obtained from the soya plant, is currently known as a viscous pasty mass with a lecithin content of approximately 60% of its weight and a soya oil content of approximately 40% of its weight. This raw material can only be worked into a marketable product with difficulty because of its viscous consistency. It is difficult to measure out and residues of the material always remain adherent to the devices and apparatus with which the raw lecithin comes into contact, which makes frequent cleaning necessary.

In general, therefore, usually the vegetable raw lecithin is used for the production of viscous preparations for medicine and dietetics.

- 20 Lecithin has already been extracted from raw lecithin, so that after separation, pure lecithin is available in the form of thin platelets or crystals (German Patent Specification No. 973 741).

- The pure lecithin so produced has the disadvantage that its purity makes it specifically difficult soluble and the pure lecithin is in, sufficiently soluble in fat. In present day food technology, however, combination products of oils, fats and lecithin are of extraordinary importance, since they are of particular technological value.

- An object of the invention is to provide a lecithin-containing product whose lecithin content is variable to a substantial extent, a minimum fat content, such as soya oil, being present in order to guarantee the technological activity (including marginal surface activity) of the lecithin. A further object is to provide a lecithin-containing product as aforesaid which can be prepared in a form which is more-readily workable, e.g. in that it can be poured.

In accordance with the invention this problem is solved by a lecithin-containing fine-grained product which has a minimum fat content, such as soya oil, of 5% of its weight.

- 45 The lecithin-containing product in accordance with the invention in which the lecithin is combined with soya oil, when mixed with marginally surface-active materials (emulsifiers) such as, for example, DAWE or monoglycerides, as well as with carriers, is extraordinarily easily reabsorbable and dispersible, and can be adjusted to possess a high surface activity, according to need by means of additives, such as emulsifiers, according to its intended practical use. In the product in accordance with the invention, the natural bond of the raw lecithin with the soya oil remains complete which is very important for nourishment, particularly for dietetics.

- Lecithin and the soya oil combined with it, together with the carriers and emulsifiers, result in a product with an exactly-adjustable lecithin

content which is present in an easily dispersible form.

- In development of the invention the lecithin containing product in accordance with the invention is adjusted to a lecithin content equal to or greater than 20% of its weight.

- A particularly advantageous method of producing a lecithin-containing product in accordance with the invention consists in that the oily raw material is supplied to a heavy duty mixer and therein is transformed with carriers, such as for example polyphosphates, carbonates, sulphates or polymer silicates, with or without cooling, into a powdery product which can be poured and whose lecithin content can amount up to 75% of its weight.

- An important advantage of the method in accordance with the invention lies in the fact that, although a dry fine-grained pourable product can be obtained, it can very well be further worked with further surface-active materials such as emulsifiers, (for example diacetyl-tartaric acid ester or distilled mono- and di-glyceride) with success into a technologically-active product. In that case the natural combination of the lecithin with the soya oil is completely retained.

The essential minimum oil content guarantees an active form which is important for nourishment.

- 90 The method in accordance with the invention can, furthermore, be so adapted that, if necessary or desired, part of the soya oil is removed by extraction, e.g. by known processing, from the raw lecithin before it is subjected to processing in order to obtain by the process in accordance with the invention the final product with a particularly high lecithin content.

CLAIMS

1. A lecithin-containing fine-grained product characterised in that it includes a minimum fat content of 5% of its weight.
2. A lecithin-containing product as claimed in claim 1 wherein the fat content is soya oil.
3. A lecithin-containing product as claimed in claim 1 or 2 characterised in that it is mixed with emulsifiers and corresponding carrier material.
4. A lecithin-containing product as claimed in claim 1, 2 or 3 characterised in that the lecithin content is equal to or greater than 20% of the weight of the product.
5. A lecithin-containing product as claimed in claim 1 and substantially as hereinbefore described by way of example.
6. A method of producing a lecithin-containing product as defined in any of Claims 1 to 5 characterised in that the oily raw material is supplied to a heavy duty mixer and is therein transformed with carrier material with or without cooling, into a powdery product which can be poured and whose lecithin content amounts to up to 75% of its weight.

7. A method as claimed in claim 6 wherein the carrier material is selected from phosphates, carbonates, sulphates and polymer silicates.

8. A method of producing a lecithin-containing
5 product as claimed in claim 6 and substantially as hereindescribed.

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