



GRANULAR LECITHIN

Soybean-based granular lecithin.

Increases tenderness and improves shelf life in yeasted breads.

Use 1 to 2 tablespoons per 3 cups of flour.

1360

© NET WT 8 OZ (227g)

KING ARTHUR FLOUR | NORWICH, VERMONT 05055

kingarthurfLOUR.com | 800.827.6836

GRANULAR LECITHIN

Looking for recipes using this product?
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Nutrition Facts

Serving Size 1 Tbsp (7g)
Servings Per Container about 32

Amount Per Serving

Calories 50 **Calories from Fat** 35

% Daily Value*

Total Fat 3.5g **5%**

Saturated Fat 1g **5%**

Trans Fat 0g

Cholesterol 0mg **0%**

Sodium 0mg **0%**

Total Carbohydrate 1g **0%**

Dietary Fiber 0g **0%**

Sugars 0g

Protein 0g

Vitamin A 0% • **Vitamin C** 0%

Calcium 0% • **Iron** 2%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Store cool and dry.

INGREDIENTS: SOY LECITHIN.

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Produced on equipment that also processes
eggs, milk, wheat, almonds, hazelnuts,
pecans, and coconut.

