



Clarkson Specialty Lecithins Publishes Champaign Industry Report on Mechanical Extraction

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Clarkson Specialty Lecithins recently published an informational resource titled "Navigating Clean Label Extraction and FSMA Standards," released in September 2026 to detail the shift toward mechanical extraction processes within the natural ingredients sector. The newly released report highlights how consumer preferences for clean-label products are prompting commercial food, beverage, pharmaceutical, and personal care brands to reevaluate their ingredient sourcing methods. As regulatory frameworks evolve, industry professionals are increasingly analyzing the differences between traditional solvent-based processing and mechanical pressing. The detailed publication provides an objective look at how companies can approach functional product stability while aligning with specific USDA Organic and Non-GMO Project standards. By outlining the technical requirements of modern food safety legislation, the resource serves as a reference for supply chain managers assessing potential lecithin manufacturers.

For many years, standard procedures for extracting functional ingredients have utilized chemical solvents such as hexane or acetone to maximize yield. While this conventional method offers established efficiency for commercial production, the process can present challenges for brands seeking specific clean-label and organic certifications. The educational insight published by Clarkson Specialty Lecithins explains that

mechanical pressing presents a viable alternative by physically pressing the raw botanical source materials. This technique aims to retain the natural profile of the complex phospholipids without introducing synthetic chemicals during the extraction phase. Adopting a mechanical approach reduces the potential for solvent residue, which aligns directly with the stringent compliance requirements of various environmental and organic certification bodies. The publication examines industry data comparing the environmental footprint of both methods, noting that reduced solvent usage supports broader industrial sustainability objectives by lowering chemical emissions and minimizing hazardous waste disposal.

Finding sourcing partners equipped to execute physical extraction processes at a commercial scale requires comprehensively evaluating specific facility capabilities and compliance records. Because specialized mechanical processing demands dedicated facility infrastructure, the industry insight emphasizes the importance of verifying food safety documentation before finalizing procurement contracts. The recently published resource distinguishes between voluntary clean-label preferences and strict regulatory obligations, particularly focusing on the Food Safety Modernization Act introduced by the Food and Drug Administration. This federal legislation shifts the industry focus from responding to contamination events to proactively analyzing and mitigating risks at the processing level through preventative controls. Partnering with dedicated lecithin manufacturers that maintain recognized credentials, such as Safe Quality Food certification, provides product developers with documented compliance for highly sensitive applications. The report notes that such documentation is especially relevant for formulations requiring tight safety margins, including infant formulas, medical supplements, and pharmaceutical stabilizers.

The transition toward mechanical processing methods reflects a larger structural change currently taking place within global ingredient manufacturing ecosystems. Brands operating across the commercial food, premium pet care, and wellness sectors are increasingly integrating supply chain traceability into their baseline operational requirements. The new industry resource formally released by Clarkson Specialty Lecithins outlines the specific criteria that define an ingredient as mechanically pressed and certified organic under current North American regulatory guidelines and European equivalency standards. By making this technical analysis publicly available, the organization provides a practical reference for product developers seeking to fully understand the functional differences between chemically extracted and physically pressed commercial emulsifiers. Industry professionals researching modern extraction protocols and comparing specialized lecithin manufacturers can review the complete educational insights directly on the company website to comprehensively inform their upcoming procurement strategies and ingredient sourcing protocols.

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