Why is Soy Lecithin now in SPR shakes?

Nutrition · https://thesixpackrevolution.com/docs/why-is-soy-lecithin-now-in-spr-shakes/

To maintain the same premium quality, taste and texture of our meal replacement shakes, we now use soy lecithin as a natural emulsifier. Soy lecithin is derived from the fatty part of the soybean rather than the protein and is used simply to help the ingredients mix smoothly. It does not affect the nutritional value, protein content or performance of the product, and is generally well tolerated by people with soy intolerance.