



is a standard quality grade deoiled lecithin powder and is well suited for food applications. It is functioning as an emulsifier and stabilizer agent.

CHEMICAL-PHYSICAL ANALYSIS

Acetone Insolubles	min. 97 %
Toluene Insolubles	max 0,3%
Acid Value	max. 35 mg KOH/g
Peroxide Value	max. 5,0 meq O2/kg
Moisture	max 1,5%
Color Gardner	max. 12 (10% diluted)
Viscosity	free flowing powder

MICROBIOLOGICAL ANALYSIS

Total Plate Count	max 1000 /g
Yeast	max. 30 CFU/g
Moulds	max. 30 CFU/g
Salmonella	neg / 25 g
Enterobacteriaceae	neg./g

GENETIC MODIFICATION STATUS

is of non-genetically modified origin. It has not to be labeled regarding regulations EC 1829/2003 and EC 1830/2003 because of its origin and PCR status.

REGULATORY STATUS

is of soy origin and corresponds to food additive emulsifier lecithin (E322). Acc. to regulations 1129/2011/EC and 231/2012/EC it is generally permitted to all food applications. Specific regulations for certain foodstuffs must, however, be observed Labeling has to be: Food Additive, Emulsifier Soylecithin (E322).

STORAGE CONDITIONS

should, due to the hygroscopic nature of lecithin, be kept in its original packaging until use. The material is sensitive to light. Shelf life is up to 24 months at temperature below 25°C and relative humidity of max. 70%.

PACKAGING

is available in - 20 kg net in paper boxes with polyethylene innerliner

Food Version 4, revised 01.09.2020 / replaces Food Version 3, revised 19.12.2018