

PRODUCT DESCRIPTION

Standard Soya Lecithin Liquid Non-GMO IP naturally occurring group of phospholipids found in nearly every living cell which a miracle emulsifier and world's only known natural emulsifier. It is obtained by dehydrating of gums recovered from refining of Soya oil which is extracted from 100% India Origin Non-GMO Soya bean seeds. It is a vital multifunctional active substance used in manufacturing a variety of food products, Cosmetics, Pharmaceuticals, Healthcare and Animal feeds among other wide ranging applications. It is used for its wide functional, Nutritional and therapeutic properties. Lecithin is natural dietary source of Essential Phospholipids-the valuable nutrients, Phosphatidylcholine, Phosphatidylethanolamine, Phosphatidylinositol & Phosphatidylserine. These phospholipids are the building blocks of life and are vital for healthy function of every cell membrane in the body.

PRODUCT APPLICATION

Standard Soya Lecithin Liquid Non-GMO IP is used in Food, Cosmetics, Pharmaceuticals and Healthcare Industries. It is used as Natural Emulsifier, Wetting agent, Dispersing agent, Stabilizing agent, Viscosity Reducing agent, Anti spattering agent, Mixing & Blending agent, Release agent, Conditioning, Lipotropic, Surface Active agent and Antioxidant.

PRODUCT PHYSICAL SPECIFICATION		
Parameter	Specification	Test Method
Color	Amber	AAPPL/SOP/01
Appearance	Viscous Syrup	AAPPL/SOP/02
Odour	Typical Predominantly Soya	AAPPL/SOP/03
Taste/Flavor	Characteristics Of Soya Beans	AAPPL/SOP/04
PRODUCT TYPICAL/CHEMICAL SPECIFICATION		
Parameter	Specification	Test Method
Acetone Insoluble	62 % Min	AOCS JA. 4-46 (2017)
Moisture / Loss On Drying	1% Max	AOCS JA 2B-87 (2017)
Acid Value	30 mg KOH / g Max	AOCS JA 6-55 (2017)
Peroxide Value	5 Meq/Kg Max	AOCS JA 8-87 (2017)
Viscosity @25 Degree By Brookfield Viscous Meter	12000 Cps Max.	AOCS JA 09-87 (2017)
Colour By Gardner In 5% Toluene	12 Gardner Max.	AOCS JA. 9-87(2017)
Hexane Insoluble	0.10% Max.	AOCS JA 3-87 (2017)
Toluene Insoluble	0.30% Max.	ISO 28198:20009
PRODUCT MICROBIOLOGICAL PARAMETERS		
Total Plate count	Max. 1000 CFU/g	ISO 4833 P-1:2013
Salmonella	Absent / 25 gm	ISO 6579-1:2017
E. Coli	Absent/gm	IS:5887(PART 1):1976
Entrobacteriaceae	Absent/gm	ISO:21528 (PART 1) 2017
Coliform	Absent (D.L.<3mpn/g)	ISO 4831:2006
Yeast & Mould	Max. 100 CFU/g	IS 5403:1999

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REGULATIONS

Standard Soya Lecithin Liquid Non-GMO IP conforms EU regulations 1829/2003 and 1830/2003 free from GMO-declaration and conforms Commission Regulation (EU) No 231/2012 of 9 March 2012 (E322) & Codex Alimentarius Lecithin (322(i) Emulsifier Lecithin.

According to the EC-directions 96/77 Lecithin (No. E322) is a generally permitted additive for the use in food and feed, Lecithin is Gras additive approved in EU and USA.

SHELF LIFE

Standard Soya Lecithin Liquid Non-GMO IP has minimum 24 months from the date of manufacture if retained in original packing away from direct sunlight, moisture and air. Recommended Storage at ambient temperature (16-32 °C).

PACKING

200 / 240 / 250 Kgs. MS / HDPE Barrels

1000 kgs IBC

Bulk in ISO Tank Containers.

Bulk in Flexi Tanks

GMO STATUS

Standard Soya Lecithin Liquid Non-GMO IP exclusively produced from Non-GMO soybeans of 100% Indian origin, every batch is (Triple Scan) analyzed for GMO content. Individual Analytical report for each batch produced follow separately. These values are typical. Seasonal deviations may occur. All recommendations as well as formulations made herein are based on data believed to be reliable.