

# SOY LECITHIN STD

## DESCRIPTION

It is a complex mixture of acetone-insoluble phosphatides, naturally combined with other substances such as triglycerides, fatty acids and carbohydrates. Its consistency can vary from plastic to fluid depending on the content of its components. Its color can vary from yellow to brown. It has a characteristic smell and taste  
The specified data is based according to our criteria established according to local norms, experiences and historical statistics.

## COMPOSITION

Soy Lecithin (INS-322).

## PHYSICOCHEMICAL SPECIFICATIONS

Acetone Insoluble (%)..... min. 60  
Hexane Insoluble (%)..... max. 0.5  
Acid value (mg KOH/g)..... max. 30  
Moisture (%) ..... max. 1.0  
Gardner colour (10% en tolueno)..... max. 13  
Peroxide value (meq O2/Kg)..... max. 5  
Brookfield Viscosity (Poises) ..... max. 180  
Heavy metals (mg/Kg) ..... statistic annual  
Contaminants ..... statistic annual

## USES

Lecithin works as an antioxidant, emulsifier, dispersant, wetting and anti-splashing agent in many food and industrial products, such as fertilizers, adjuvants, etc. It reduces the interfacial tension between the aqueous phase and the fat phase in the emulsions, providing a fine dispersion of water droplets. Thus lecithin can be used as a universal emulsifier and applied to multiple purposes..

## ALLERGENS

	ALLERGEN	YES	NO
01	Cereals containing gluten	<input type="checkbox"/>	<input checked="" type="checkbox"/>
02	Crustaceans and derived products	<input type="checkbox"/>	<input checked="" type="checkbox"/>
03	Eggs and egg products	<input type="checkbox"/>	<input checked="" type="checkbox"/>
04	Fish and fish products	<input type="checkbox"/>	<input checked="" type="checkbox"/>
05	Peanuts and peanut products	<input type="checkbox"/>	<input checked="" type="checkbox"/>
06	Soy and derived products	<input checked="" type="checkbox"/>	<input type="checkbox"/>
07	Milk and milk products	<input type="checkbox"/>	<input checked="" type="checkbox"/>
08	Nuts and nuts products	<input type="checkbox"/>	<input checked="" type="checkbox"/>
09	Celery and derived products	<input type="checkbox"/>	<input checked="" type="checkbox"/>
10	Mustard and mustard products	<input type="checkbox"/>	<input checked="" type="checkbox"/>
11	Sesame seed and sesame products	<input type="checkbox"/>	<input checked="" type="checkbox"/>
12	Sulphur dioxide and sulphites in concentrations greater than 10mg/kg or 10mg/L expressed as SO2	<input type="checkbox"/>	<input checked="" type="checkbox"/>
13	Molluscs and products derived from them	<input type="checkbox"/>	<input checked="" type="checkbox"/>
14	Lupines and derived products.	<input type="checkbox"/>	<input checked="" type="checkbox"/>

## STORAGE

Keep the product in dry conditions, at temperatures between 15°C and 30°C. If it is necessary to heat without exceeding 60°C, always for short periods of time

Shelf life: 18 months from date of manufacture

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## **PACKAGING**

IBC containers of 1000Kg, drums coated inside with epoxy of 200Kg and in bulk

## **NANOTECHNOLOGY**

The product has not gone through "nanotechnology" and has not been designed at the nano level (1 to 100 nanometers)

## **IRRADIATION**

The product is free of irradiation; there has been no irradiation or ionization that could damage the product

## **ADDITIONAL INFORMATION**

The product conforms to Jewish dietary laws (Kosher) and Islamic dietary laws (Halal)

SOY LECITHIN STD – EDITION 01 – MAY 2023