

VEROLEC F-62

DESCRIPTION

VEROLEC F-62 is a liquid soybean lecithin that has been standardised to keep its properties constant. Additive for the food industry.

In accordance with the specific purity criteria laid down in Regulation (EU) 231/2012 for Lecithins (E-322) and with Codex Alimentarius of the World Health Organization (WHO) for Lecithin (INS No. 322(i)).

Local food laws should always be consulted regarding the use of this product in foodstuffs.

COMPOSITION

Soybean lecithin (INS-322).

PHYSICOCHEMICAL SPECIFICATIONS

Acetone Insoluble (%).....	min. 60
Hexane insoluble (%).....	max. 0.3
Acid value (mg KOH/g).....	max. 30
Moisture (%).....	max. 1.0
Gardner colour (10% in toluene).....	max. 12
Peroxide value (meq O ₂ /Kg).....	max. 5
Viscosity (Pa·s, 25 °C).....	max. 12
Lead (ppm).....	max. 2
Mercury (ppm).....	max. 1
Arsenic (ppm).....	max. 3

MICROBIOLOGICAL SPECIFICATIONS

Total plate count (per g).....	max. 3000
Yeast and moulds (per g).....	max. 100
Coliforms (per g).....	not detected
Salmonella (per 25 g).....	not detected

USES

The addition of VEROLEC F-62 in chocolate councing process reduces the viscosity of the mixture of cocoa powder, sugar and cocoa butter. As a result of that, it diminishes both the energetic cost and the cocoa butter amount to be added.

Slows down fat crystallisation and prevents fat bloom.

Likewise, the marked increase in viscosity that occurs when water is present is largely overcome by the addition of VEROLEC F-62. This is particularly useful in ice-creams coatings where moisture from the centre can cause excessive thickening of the chocolate in the coating machinery.

In cocoa powder for instant products, VEROLEC F-62 covers the fat powders with a thin hydrophilic film, allowing the water to wet and disintegrate the agglomerates.

Due to its reduced viscosity, VEROLEC F-62 is pumpable at moderate temperatures, permits automatic dosage and the supplying in containers.

Dosage: 0.3-0.5% in chocolate and 0.5-0.8% in cocoa powder for instant products.

VEROLEC F-62 has also application in other foodstuffs as margarines, cookies, instant food, bread and so on.

ALLERGENS

	ALLERGEN	YES	NO
01	Cereals containing gluten	<input type="checkbox"/>	<input checked="" type="checkbox"/>
02	Crustaceans and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
03	Eggs and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
04	Fish and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
05	Peanuts and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
06	Soybeans and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>
07	Milk and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
08	Nuts and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
09	Celery and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
10	Mustard and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
11	Sesame seeds and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
12	Sulphur dioxide and sulphites at concentrations of more than 10mg/Kg or 10mg/L expressed as SO ₂	<input type="checkbox"/>	<input checked="" type="checkbox"/>
13	Molluscs and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
14	Lupins and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>

NUTRITIONAL INFORMATION

(per 100 g of product)

Protein.....	0 g
Carbohydrates.....	5 g
of which	
sugar.....	2.2 g
Fibre.....	0 g
Water.....	1 g
Salt (Nax2.5).....	0.08 g
Total fat.....	94 g
of which	
saturated.....	21 g
monounsaturated.....	16 g
polyunsaturated.....	57 g
Trans fatty acids.....	<1 g
Energy.....	866 Kcal

STORAGE

During storage, the product should be kept at temperatures between 15°C and 30°C.

Due to its nature, the product may occasionally present separation; it can be homogenised by heating and remixing without loss of functionality.

When heating is necessary do not exceed 60°C.

Shelf life of 18 months.

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PACKAGING

20 kg buckets, 100 and 200 kg open head drums, 1000 kg containers and bulk.

GMO STATUS

The product is derived from genetically modified soybeans (Roundup Ready). Therefore, the product has to be labelled regarding GMO's according to regulations 1829/2003/EC and 1830/2003/EC.

DIETARY INFORMATION

The product is suitable for vegetarians, vegans, lactose intolerance and coeliacs.

BSE & TSE

The product is free of BSE disease (Bovine Spongiform Encephalopathy) and TSE (Transmissible Spongiform Encephalopathy).

NANO-TECHNOLOGY

The product has not gone through "nano-technology" and it has not been engineered at nano (1 to 100 nanometres) level.

IRRADIATION

The product is free of irradiation; there has not been any kind of irradiation or ionization that could damage the product or the consumer.

ADDITIONAL INFORMATION

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