



### **DEOILED SOYBEAN LECITHIN POWDER 95% - IP**

**Description:** Deoiled Soybean Lecithin 95 – IP is manufactured for food and nutritional applications. It is used as emulsifier, as instantizer or wetting agent. Deoiled Soybean Lecithin Powder stabilizes systems in which lipophilic and hydrophilic components need to be dispersed.

**Origin:** India.

**HS-code:** 29232000

**Ingredients:** soybean lecithin.

**Storage and transport conditions:** Storage below 25°C and 70% humidity promotes shelf life in closed packaging.

**Shelf life:** 18 months from manufacturing date in original packaging.

**Compliance with EU regulations:** Exempt from Regulation on the traceability and labeling of genetically modified organisms (Regulation EC 1830/2003) and genetically modified food and feed (Regulation EC 1829/2003).

**BSE/TSE statement:** Product does not contain any ingredients from animal origin.

**Packaging:** 20Kg boxes

#### **ORGANOLEPTIC CHARACTERISTICS:**

Appearance	Powder
Colour	Yellowish
Smell	Typical soy.

#### **PHYSICAL AND CHEMICAL CHARACTERISTICS:**

Acetone insolubles	Min. 95%
Moisture	Max. 1,5%
Peroxide value	Max. 5 meq/KG
Acid value	Max. 35 mg KOH/g

#### **MICROBIOLOGICAL CONTROL:**

TPC	Max. 3.000/g
E-coli	Negative/1g
Yeasts and Moulds	Max. 100 cfu/g each
Salmonella	Negative/25g