



### **DEOILED SOYBEAN LECITHIN POWDER – ORGANIC**

**Description:** Obtained from selected Organic Non-GM soybeans. A lecithin from which oil is removed leaving a high concentration of phospholipids in a powder form. A natural source of essential fatty acids. Deoiled lecithin generally acts as emulsifier and instantizer. As instantizer, it improves wetting properties of powder used in drinks and enhances dispersability of hydrophilic and lipophilic components. A natural product which does not contain additives or preservatives. Can be used as dust controller and exhibits good solubility properties.

**HS-code:** 2923200

**Ingredients:** 100% soy.

**Suggested ingredient labelling:** can be labelled as SOYA LECITHIN (E322). No additional GMO labelling is needed.

**Allergen information:** contains soy.

**Shelf life:** 24 months in original packaging.

**Storage and transport conditions:** Storage below 25°C and 60% humidity. Keep in its sealed box until usage. Sensitive to light.

**Packaging:** 20kg, double layer craft bags with intermediate PVC layer.

**Compliance with EU regulations:** Exempt from Regulation on the traceability and labelling of genetically modified organisms (Regulation EC 1830/2003) and genetically modified food and feed (Regulation EC 1829/2003). Following EC 231/2012 and 1129/2011 for permitted use as food additive.

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

**Product safety status:** Product is safe for labelled intended use.

#### **Organoleptic characteristics:**

Appearance	Powder.
Color	Pale yellow.
Smell	Neutral.
Taste	Neutral.

#### **Chemical and Physical characteristics:**

Acetone-insolubles	Min. 96%
Toluene insolubles	Max. 0.3%
Moisture	Max. 1.5%
Peroxide value	Max. 5 meq/kg
Acid value	Max. 35 mg KOH/g

**Microbiological control:**

Total Plate Count	Max. 3000 cfu/g
Yeast and Moulds	Max. 100 cfu/g (each)
Total coliforms	Negative
E-coli	Negative
Salmonella	Negative per 25g

<b>Allergene overview.</b>	Present in the product as an ingredient:	May contain traces due to cross-contamination:
Cereals containing gluten and products thereof.	No	No
Crustaceans and products thereof.	No	No
Eggs and products thereof.	No	No
Fish and products thereof.	No	No
Peanuts and products thereof.	No	No
Soybeans and products thereof.	Yes	Yes
Milk and dairy products.	No	No
Nuts and nut products.	No	No
Celery and products thereof.	No	No
Mustards and products thereof.	No	No
Sesame and products thereof.	No	No
Sulphur dioxide and sulphates at concentrations of more than 10mg/kg or 10mg/liter expressed as SO <sub>2</sub> in the product.	No	No
Molluscs (gastropods, bivalves, cephalopods) and products thereof.	No	No
Lupin and products thereof.	No	No