



Fluid Sunflower Lecithin

Description: Liquid Sunflower Lecithin is manufactured from sunflower oil. Widely used as emulsifier, release agent, lubricant, anti-oxidant, dispersing agent and flavour carrier in many food applications. Sunflower lecithin is non-allergenic and can replace Soybean lecithin in many applications. Sunflower lecithin is high in linoleic acid.

Origin: Europe – Russia – India – South America.

HS-code: 29232000

Ingredients: sunflower lecithin.

Storage and transport conditions: Storage below 25°C and 60% humidity promotes shelf life in closed packaging. Sensitive to light.

Shelf life: 24 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: 200KG drum, 1000KG IBC, Bulk.

ORGANOLEPTIC CHARACTERISTICS:

Appearance	Fluid.
Colour	Brownish.
Smell	Typical.

PHYSICAL AND CHEMICAL CHARACTERISTICS*:

Acetone insolubles	Min. 60%
Moisture	Max. 1,0%
Peroxide value	Max. 5 meq/KG
Hexane insolubles	Max. 0,3%
Acid value	Max. 35 mg KOH/g
Colour	Max. 13 Gardner 10%
Viscosity 25C	Max. 12500 mPa.s

MICROBIOLOGICAL CONTROL

TPC	Max. 3.000/g
Total coliforms	Negative/1g
Yeasts and Moulds	Max. 100 cfu/g each
Salmonella	Negative/25g