



FLUID SOYBEAN LECITHIN IP

Description: Fluid Soybean Lecithin is manufactured from filtered and cleaned soybean oil. Used as emulsifier and wetting agent. Origin from selected conventional Non-GM soybeans. E322.

Origin: India.

HS-code: 29232000

Ingredients: soybean lecithin.

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

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.

ORGANOLEPTIC CHARACTERISTICS:

Appearance	Fluid.
Colour	Brownish.
Smell	Typical soy.

PHYSICAL AND CHEMICAL CHARACTERISTICS*:

Acetone insolubles	Min. 62%
Moisture	Max. 1,0%
Peroxide value	Max. 5 meq/KG
Acid value	Max. 30 mg KOH/g
Colour	Max. 13 Gardner
Toluene insolubles	Max. 0,3%
Viscosity 25C	Max. 12500 mPa.s

MICROBIOLOGICAL CONTROL

TPC	Max. 5.000/g
Enterobacteriaceae	Max. 10 cfu/g
E-coli	Max. 10 cfu/g
Yeasts and Moulds	Max. 100 cfu/g each
Salmonella	Negative/25g