



### **FLUID SOYBEAN LECITHIN**

**Description:** Fluid Soybean Lecithin is manufactured from filtered and cleaned soybean oil. Used as emulsifier and wetting agent.

**Origin:** Europe.

**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:** Not 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. 0,8%
Peroxide value	Max. 1 meq/KG
Hexane insolubles	Max. 0,2%
Acid value	Max. 30 mg KOH/g
Colour	Max. 18 Gardner
Toluene insolubles	Max. 0,3%
Viscosity 25C	Max. 12500 mPa.s

#### **MICROBIOLOGICAL CONTROL**

TPC	Max. 1.000/g
Enterobacteriaceae	Max. 10 cfu/g
E-coli	Negative/1g
Yeasts and Moulds	Max. 10 cfu/g each
Salmonella	Negative/25g