



DEOILED SUNFLOWER LECITHIN

Description: Deoiled Sunflower Lecithin can replace Soybean Lecithin in a lot of applications. The main benefit is it's non-allergenic status. It can be used as emulsifier, wetting agent and instantising agent. Deoiled Sunflower Lecithin Powder is used as anti-oxidant and portrays dispersing properties.

HS-code: 29232000

Ingredients: sunflower lecithin.

Labelling: E322, Emulsifier Sunflower Lecithin.

Storage and transport conditions: Storage below 25°C and 70% humidity promotes shelf life in closed packaging. Deoiled lecithin is highly hygroscopic.

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: Poly inner bags in 20Kg boxes.

ORGANOLEPTIC CHARACTERISTICS.

Appearance	Powder
Colour	Yellowish, greyish
Smell	Neutral

PHYSICAL AND CHEMICAL CHARACTERISTICS.

Acetone insolubles	Min. 95%
Toluene insolubles	Max. 0,3%
Moisture	Max. 2%
Peroxide value	Max. 10 meq/KG
Acid value	Max. 35 mg KOH/g

MICROBIOLOGICAL CONTROL.

TPC	Max. 100.000/g
E-coli	Negative/1g
Yeasts and Moulds	Max. 100 cfu/g each
Salmonella	Negative/25g