



100% Organic Soy Lecithin

INCI: Lecithin

Characteristics: 100% Soy Lecithin

Certifications: NOP Organic by CCOF (California Certified Organic Farmers)

Per USDA NOP: No solvents were used in the production of this lecithin. Produced without the use of genetic engineering, irradiation, or sewage sludge.

General Description: Translucent, brown, viscous fluid for emulsification, lubrication and release.

Composition and Analytical Data: Natural mixture of triglycerides, phospholipids, and glycolipids, with a small amount of carbohydrates.

Analytical Details

Acetone Insolubles:

Moisture:

Acid Value:

Peroxide Value:

Hexane Insolubles:

Gardner Color:

Viscosity:

Specifications

> 60%

< 1%

< 25 mg KOH/g

< 10 meq/kg

< 1 %

< 18 (target but may vary)

18,500 cP (approx)

Microbiological Data

Total Plate Count:

3,000 cfu/g Max

Regulatory Status:

Generally recognized as safe (GRAS) as a multipurpose food additive under Title 21 CFR 184.1400.

Storage Conditions:

Store between 40°F and 100°F. Avoid excessive exposure to light and moisture. Shelf life is a minimum of 24 months when stored in unopened original container.

Packaging:

8 lb buckets, 50 lb pails and 450 lb drums.

Date: 07/10/08

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