

Product: NON GMO Soya Lecithin Powder – Food Grade (Lecilite SP-97)

Soya Lecithin Powder is key ingredient used in various food applications. It is commonly used in breads, bakeries, chocolates, biscuits, wafers, margarines, pastries, instant food mixes, whipped creams etc. It has versatile function as emulsifier, wetting agent, stabilizers, dispersing agent, release agent, antioxidant & nutritional supplement which makes it an ideal food additive.

Physical Characteristics

Appearance: Cream colored powder

Odour: Flat, no extraneous flavor

Chemical Characteristics

Sr. No	Name Of Analysis	Specification
1	Phosphatidies (As Acetone insoluble %)	Min 97
2	Moisture (%)	Max 1
3	Acid Value (mgKOH/g)	Max 30
4	Peroxide Value (meq/kg)	Max 5
5	Hexane Insoluble (%)	Max 0.3
6	Heavy Metals (Lead & Arsenic)	Max 5 ppm

Microbiological Levels

1	Total Plate Count	Max 1000/g
2	Enterobacteriaceae	Absent in 1g
3	E.Coli	Absent in 1g
4	Yeast & Mould	Max 100 /g
5	Salmonellae	Absent

Shelf Life: 24 months from the date of manufacturing when stored in unopened original packing at < 25°C.

Storage: Should be kept in cool & dry place, away from direct sunlight. Area should be free from rodents, insects, and toxic chemicals.

Packing: Available in 20Kg Corrugated box.

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