

1. PRODUCT DESCRIPTION

Soy Lecithin is a mixture of phospholipids that is composed of glycolipids, triglycerides and phosphatides. The main phosphatides compounds are phosphatidylcholine, phosphatidyl ethanolamine and phosphatidylinositol.

Selecta's soy lecithin is a non-transgenic product (NON-GMO) certified by Identity Preserved Program - HARD IP.

Other certifications: GMP B2 B3, Kosher, Halal, ProTerra

Formula: C₄₂H₈₄NPO₉

Appearance : Liquid fluid and viscous

Colour: Amber

Smell: Characteristic

Taste: Characteristic

Solubility: Insoluble in water, soluble in alcohol and ether

2. COMPOSITION

Gum, soybean oil, fatty acids and hydrogen peroxide.

GLUTEN FREE.

3. SPECIFICATIONS

Moisture, KF (%)	max. 0.7
Peroxides (mEq O ₂ /kg)	max. 3.0
Acidity Index (mg KOH/g)	max. 30.0
Acetone-Insoluble (%)	min. 62.0
Hexane Insoluble Matter (%)	max. 0.3
Color Gardner (Solution 10% p/p)	max. 10.0
Viscosity at 25°C (Poise)	max. 150.0
Cell Count Plates (UFC/g)	<1,0x10 ³
Molds and Yeasts (UFC/g)	<10 ²
Thermotolerant Colliforms (UFC/g)	<1,0x10 ¹
Salmonella / 25g	Absent

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This information is based on technical data that Selecta believes to be reliable. Selecta does not warrant that above information is absolutely accurate, although effort is made to ensure that above information is as accurate as possible. Selecta reserves the right to make changes to this information. Selecta encourages the clients to search for updates on this information periodically.

4. PACKAGING

Bulk (Isotanks, Flexitanks)

5. STORAGE

Keep in a dry place, at temperature below 30°C.

6. EXPIRE DATE

18 months from manufacturing date, under ideal conditions of storage.

7. MANUFACTURING

Sementes Selecta S.A – Rodovia MG-029 Km 2,6 – ZIP CODE 38.446-306 - Araguari – MG – Brazil.

Lecithin is produced according the criteria of Good Manufacturing Practices, in accordance with tolerable levels of raw material used. In accordance with specific regulatory laws for pesticides and inorganic contaminants.

8. APPLICATIONS

Lecithin is used as an emulsifying agent, wetting or dispersing additive in food products, pharmaceutical formulations, chemical industry and for human and animal nutrition.

For specific guidance on the different applications, consult a qualified professional.



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Revised: December, 2016