

Specification code **SL/4/L/E**  
Date 12/12/2024**Product description**

Description	Soya lecithin liquid is a mixture of phosphatides and soya oil from soybeans comprising phospholipids
Colour	Yellow to dark brownish liquid
Taste and smell	Typical of soybean lecithin
Appearance	Homogenous, viscose liquid

**Physical chemical analysis**

Water content	Max. 1,5%
Peroxide value	Max. 10 meq O <sub>2</sub> /kg
Acid value	Max 35 mg KOH/g
Aceton insoluble, phospholipids	Min. 60%
Hexane insoluble	Max. 0,3%
Brookfield viscosity [25°C]	Max. 20%

**Microbiological analysis**

Total count	<1000 cfu/g
Coli bacteria	<10 cfu/g
Mould and yeasts	Max. 5 x 10 <sup>1</sup> (1g)
Salmonella	Absent cfu/25g

**Others specs**

Allergens	Soy and products thereof
GMO	Depends on the producer; both GMO and non-GMO are available
Ionizing radiation	Product and or its components were not treated with ionization in compliance with Directive 1999/2/EC
Storage	Product should be stored in original packing in dry, clean and light warehouse, in ambient temperature away from sunlight and odours. Recommended storage temperature 16-30°C.

**Our certificates**

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