

Sunflower Lecithin Analysis

Material name	Lecithin (Sunflower phospholipids concentrate)
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ANALYSIS RESULTS

Parameters' names	Detected concentration	Units of measurement	UA Standard value	Analysis method used
1	2	3	4	5
Organoleptic data	match		according to TI 39552055-001-2017	TI 39552055-001-2017
Color value by Gardner	12,0		11-13	SC-AB-05_01/ AOCS Ja 9-87
Moisture	0,68	%	not more than 1	method of Carl Fischer AOCS Ja 2b-87
Mass fraction of oil	38,03	%	not more than 40	TI 39552055-001-2017
Mass fraction of insolubles toluene	0,22	%	not more than 1,5	DFG-Einheitsmethode F-I 4c (04)
Mass fraction of insolubles hexane	0,29	%	not more than 1,5	AOCS Ja 3-87
mass fraction of phosphatides (acetone insoluble)	61,0	%	not less than 60	DGF-Einheitsmethode F-I 5 Teil 1 (98)/ AOCS Ja 4-46
Acid value of phospholipids concentrate	22,4	mgKOH/g	not more than 28	DFG-Einheitsmethode F-I 3 (02)/ AOCS Ja 6-55
Peroxide value	0	mmol 1/2O/kg	not more than 5	DFG-Einheitsmethode C-VI 6a - Part 1 (05)/ AOCS Ja 8-87
Brookfield viscosity	11980	cP	not more than 35000	AOCS Ja 10-87

Equipment: Weight Radwag 310, titrator Titrino KF870, drying cabinet 2B-151, Brookfield viscometer,
*glass filter with a pore diameter of 16-40 µm

Meets the Requirements: TI 39552055-001-2017

Shelf life : 18 months from date of manufacture.

Storage Conditions: Store in a dry, clean place, protected from direct sunlight at in a tightly closed container a temperature not lower than 20 ° C (at lower temperatures the product is more difficult to work with due to the increase in viscosity) and relative humidity of 75 ± 5%, if necessary, can be briefly heated to a temperature of not more than 60 ° C.