

CERTIFICATE OF ANALYSIS

SOYA LECITHIN LIQUID:

24 month from manufacturing date

Physical characteristic:

Description - Liquid
Odour - Typical soya
Appearance - Dark Brown
Taste - Tasteless

Chemical Characteristics:

	Specification	Analysis Data
Phosphatides (As Acetone Insoluble %)	Min 62	62.23
Acid Value (mgKOH/g)	Max 30	25.87
Peroxide Value (meq/g)	Max 5	Nil
Hexane Insoluble (%)	Max 0.3	0.24
Moisture (%)	Max 1	0.69
Viscosity (25° C) Cpi	Max 12000	9400
Colour (10% solution)	Max 12	10+ 11-
Heavy Metal (Lead Arsenic Mercury)		BDL

Microbiological level:

Total plate Count (cfu/g)	Max 1000	<10 cfu/g
Enterobacteriaceae (cfu/g)	Absent	Absent
E-Coli (cfu/g)	Absent in 1 gm	Absent
Yeast & Moulds (cfu/g)	Max 50	<10 cfu/g
Salmonellae (cfu/g)	Absent in 25 g	Absent

Regulatory Status

According to the EC- Directions 96/97 EC, Lecithin (no.E 322) is as generally permitted *Additive for the use in food and feeds. Lecithin is a GRAS additive approved in USA.*

Note: Storage temperature should be maintained at the range of 10-25°C.

Exposure to low temperatures may result in separation of oil from the phospholipids