



Product Data Sheet

Non-GMO Soya Lecithin (Food Grade, Non GMO) [62%]

Physical and Chemical characteristics:-

Parameters	Unit	Specification	Method
Acetone Insoluble	%	62.0 % Min	AOCS 6 th Edition.Ja 4-46(11)
Moisture	%	1.0 % Max	AOCS 6 th Edition .Ja 2b-87(09)
Benzene /Toluene Insoluble	%	0.30% Max	AOCS 6 th Edition.Ja 3-87(09)
Acid Value	mg KOH/g	30 mg KOH/g Max	AOCS 6 th Edition.Ja 6-55(11)
Peroxide value	(meq/kg),	5.0 (meq/kg) Max	AOCS 6 th Edition.Ja 8-87(11)
Colour Value, (Gardner scale)	Unit	12.0,Max	AOCS 6 th Edition.Ja 9-87(09)
Viscosity at 250C	Poise	120, Max	AOCS 6 th Edition Ja 10-87(09)

Microbiological Characteristics:-

Parameters	Unit	Standard Range	Method
Total plate Count	(cfu/g)	1000 Max.	ISO 4833
Enterobacteriaceae	(cfu/g)	Absent	ISO 4832
E-Coli	(cfu/g)	Absent	ISO 16649-03
Yeast & Moulds	(cfu/g)	< 100	ISO 21527-2
Salmonellae	Absent in 25 g	Absent	ISO 6579



Other Description of Product:-

1.	Ingredients	100 % Non-GMO Indian Soyabean Seeds
2.	Uses of Soya lecithin	Liquid Soya Lecithin is used as an emulsifier in Food Industry
3.	GMO Contamination	Negative (The target threshold Tolerance level testing of soya lecithin is < 0.1%)
4.	Labeling Details	Product Name, Batch number, Date of production, Best before, Net weight, Name & address of Manufacturer.
5.	Allergen Information	Non GMO soyabean seed used for processing of SoyaLecithin ,In addition to it no other allergen use in the production of lecithin
6.	Shelf life	24 months from the date of manufacturing
7.	Certificates	FSSAI, ISO 22000:2018, FOOD Chain-ID (Non GMO Certification), Kosher, Halal
8.	Preservation & Storage Characteristics	Keep containers tightly closed in a dry, cool conditions 16-32°C. Avoid moisture, Air, heat and direct sun light
9.	Packaging Material	HDPE Drums (bunk hole/open top) with net weight 210/ 220/240Kg MS drums (epoxy coated) with net weight 210 KG, IBC with net weight 1000 Kg ISO tanker 25000 Kg