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	SOYBEAN LECITHIN		
Date of Issue: 02/05/2016		Effective date: 05/05/2016	

Written by	Belén Farías	Laboratory Responsible	02/05/2016
Reviewed by	Maricel Gaitán	Quality manager	03/05/2016
Approved by	Fabián Dadin	General Manager	05/05/2016

1. Description

It is a product of vegetal origin, obtained by drying a complex mixture of acetone-insoluble phosphatides. These come from the aqueous degumming of crude soybean oil, mainly composed of phospholipids (phosphatidylcholine, phosphatidylethanolamine and phosphatidylinositol) and crude soybean oil.

INS N°: 322 (I)
CAS N°: 8002-43-5

2. Physicochemical Properties

Analysis	Parameters	Method
Appearance	Amber colored fluid	N/A
Gardner Scale	12 max	AOCS ja 9-87 (5% in vaselin)
Moisture	1% max	AOCS ja 2-46
Acetone Insolubles	62% max	AOCS ja 4-46
Peroxide Value	5 meqO ₂ /kg max	AOCS ja 8-87
Acid Value	30 mg KOH/g max	AOCS ja 6-55
Hexane Insolubles	0.3% max	AOCS ja 3-87
Viscosity	120 poise max (25°C)	AOCS ja 10-87

3. Microbiological Specifications

Analysis	Parameters	Method
Total Aerobic bacteria	1000 UFC/g max	3M
Coliforms/g	<10 UFC/g	3M
Salmonella	Negative in 25 g	ISO 6579:2002/Cor.1:2014 (E)
Yeasts and Moulds/g	100 UFC/ g max	3M


4. Food Security

Raw materials and the finished product are subjected to sampling in order to detect certain contaminants such as:






- Heavy metals
- Pesticides
- Dioxins
- Aflatoxins

5. Nutrition Facts

Energy value886 Kcal/g
Carbohydrates<1.0 %
Proteins <1.0 %
Saturated Fats..... 20.9%
Total Fats98.4%
Trans Fats0.2%
Dietary Fiber<1.0 %
Sodium0.09 mg/g

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6. Packaging

BULK IN TRUCKS	
SANITARY STEEL/ PLASTIC DRUMS	
BULK CONTAINERS 1000 KG	
FLEXITANKS	
ISOTANKS	

7. Storage Conditions

Store indoors, at room temperature in dry places.
Protect from environmental pollution.
Do not remove lids. Keep tightly closed.
Avoid sun exposure. Below 15 °C it tends to separate phases. Gentle agitation may be needed before use.

8. Declaration of Allergens and Additives

100% soy product. It does not contain other allergens declared in the Commission Directive 2007/68/EC.

9. Shelf Life

It can be kept up to 18 months in closed package, maintaining storage conditions.


10. Uses

Lecithin is mainly used as emulsifier:

- Food Use: baking, dairies, jams, noodle and pasta manufacturing, fats and oils, margarines, confectionery, dressings, instant products, balanced feed.
- Non- food Use: adhesives, absorbents, cosmetics, pharmaceuticals, dyes, inks, fertilizers, pesticides, coatings and paints, textile industry, leather and fur industry, among others.

11. Annexes

Safety Data Sheet is attached.

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CG-21-017-15	RNE: 21-112416	RNPA: 21-087873
Certificaciones:		
 <p>KOSHER</p>	 <p>HALAL</p>	 <p>GMP006875</p>
		 <p>HACCP</p>
		 <p>Establecimiento Elaborador</p> <p>Habilitación: Nº 9384/A/E</p> <p>Certificado Nº: 12-528/A</p>