



Makendi Non GMO Soya Lecithin

DESCRIPTION: : Soya Lecithin is clear amber colored, viscous fluid obtained from hydrated gums of soya crude oil (produced from NON GMO soybeans) by the process of drying and filtration. It contains all natural phosphatides in their original relative proportions and soybean oil.

PACKING:

1. 210 Kg / 240 Kg Net in HDPE Barrels (Bunk Holes)
2. 220 Kg Net in HDPE Barrels (Open Top)
3. 1000 Kg IBC Tank
4. ISO Tanks

SHELF LIFE: In original, unopened packaging under recommended storage conditions – 24 months from the date of manufacturing. Store in cool, dry area free from toxic chemicals, odors, insects and rodent infestation.

SPECIFICATIONS:

Physical and chemical standards	
Appearance	Amber Color Viscous Liquid
Flavor	Typical of lecithin, free from undesirable odor.
Moisture	1.0% maximum
Acid Value	30 mg KOH / gm maximum
Acetone Insoluble	62% minimum
Benzene Insoluble	0.30% maximum
Hexane Insoluble	0.3% maximum
Peroxide Value	5 meq / kg maximum
Color	11+ Gardner color unit
Viscosity	80-140 Poise
Microbiological Standards	



Total plate count	1000/g maximum
Coli forms	Absent
E-Coli	Absent
Yeast & Moulds	50 / gm maximum
Salmonella	Absent
Staphylococcus	Absent

APPLICATIONS:

- Lecithin is used for dispersing, wetting&emulsifier in chocolate, wafers, dry bakery products, cocoa powder, milk powder, and in feed, pharmaceuticals and paint industry for various applications.