

GENERAL CHARACTERISTICS

Physical aspects	Light yellow to light brown powder
Organoleptic aspects	Typical soya odour
Origin	Soya lecithin from plant standardized to keep constant properties
Chemical status	Emulsifier : Soya lecithin (E322) Mixture of polar (phosphor and glycol-) and non-polar (triglycerides) lipids and small amount of carbohydrates. Chemical synonyms : phosphatides - phospholipids

DESCRIPTION

Functionality / Properties	<ul style="list-style-type: none"> ➤ Emulsifier, antioxidant ➤ Favor sponge cake formation through a better hydration ➤ Adjust fermentation of raised products ➤ Increase volume and conservation of finished products (delay starch regression) ➤ Reduce biscuits friability (wafer) ➤ Instantaneous agent. ➤ Soluble in water ➤ dispersible in oils and toluene ➤ Insoluble in acetone.
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USES

Applications	Recommended quantity
➤ Bakery products and biscuits	1 to 3 g/Kg
➤ Margarine	1 to 5 g/Kg
➤ Chocolates	3 to 5 g/Kg

REGULATORY LIMITS	
CATEGORIES OF FOODSTUFFS	MAXIMUM QUANTITY
03 Edible ices	Quantum Satis (Group I - Additives)
04 Fruit and vegetables	
04.2.1 Dried fruit and vegetables 04.2.2 Fruit and vegetables in vinegar, oil, or brine 04.2.4.1 Fruit and vegetable preparations excluding compote 04.2.5.4 Nuts butter and nut spreads 04.2.6 Processed potato products	Quantum Satis (Group I – Additives)
05 Confectionery	
05.1 Cocoa and chocolate products as covered by Directive 2000/36/EC	Quantum Satis
05.2 Other confectionery including breath refreshing microsweets 05.3 Chewing gum 05.4 Decorations, coatings and fillings, except fruit based fillings covered by category 4.2.4 Fruit and vegetable preparations, excluding products covered by 5.4	Quantum Satis (Group I – Additives)
07 Bakery wares	
07.1 Bread and rolls except products in 7.1.1 Bread prepared solely with the following ingredients: wheat flour, water, yeast or leaven, salt and 7.1.2 Pain courant français; Friss búzakenyér, fehér és félbarna kenyerek 07.2 Fine bakery wares	Quantum Satis (Group I - Additives)
07.1.1. Bread prepared solely with the following ingredients: wheat flour, water, yeast or leaven, salt 07.1.2. Pain courant français; Friss búzakenyér, fehér és félbarna kenyerek	Quantum Satis
16 Desserts excluding products covered in categories 1 Dairy products and analogues, 3 Edible ices and 4 Fruit and vegetables	Quantum Satis (Group I - Additives)
Non exhaustive list – Refer to regulation (EC) N° 1333/2008 on food additives of 16 th December 2008 and amended versions.	



The information contained in this publication is believed to be true and accurate to the best of our knowledge. It is the responsibility of the user to check before use that the products are suitable for the intended purposes. The users are also obliged to ensure that all legal requirements for the use of the products are being complied with; this also includes the legality of the use of the product itself. This version of the specification replaces all previous versions, and is valid without signature.

SPÉCIFICATIONS	
<u>Physico-chemical specifications</u>	
Acetone insolubles	Min. 95 % *
Toluene insolubles	Max. 0,3 % *
Loss on drying	Max. 2 % *
Peroxide value	Max. 5 meq/Kg *
Acid value	Max. 35 mg KOH/g *
<u>Heavy metals</u>	
Arsenic	Max. 3 ppm *
Mercury	Max. 1 ppm *
Lead	Max. 2 ppm *
<u>Microbiological specifications</u>	
Total plate count	Max. 3000 cfu/g
Moulds	Max. 100 cfu/g
Yeast	Max. 100 cfu/g
Salmonella	Absent in 25 grams
* In accordance with the requirements regarding purity criteria of the regulation (EU) No 231/2012 of March, 9 th , 2012 and its modified versions.	

NUTRITONAL INFORMATION FOR 100G	
Energetic Value	900 Kcal / 3700 KJ
Lipids	91 g
- Saturated Fatty Acids	19 g
- Mono-unsaturated Fatty Acids	15 g
- Poly-unsaturated Fatty Acids	57 g
- Trans Fatty Acids	< 1 g
Carbohydrates	8 g
- Sugars	4 g
Proteins	0 g
Sodium	40 mg



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ALLERGENS		
	Presence	Cross Contamination
Peanuts and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Celery and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Cereals, gluten and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Crustaceans and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Tree nuts and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Sesames seeds and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Molluscs and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Mustard and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Milk and milk products	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Lupin and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Eggs and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Fish and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Soya and products thereof	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Sulphur dioxide and sulphites > 10 ppm	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Coconuts and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No

REGULATORY DATA	
GMO	<i>Referring to regulation EC N° 1829/2003 and N° 1830/2003, the product hasn't been produced of genetically modified organisms nor contains genetically modified substance.</i>
Ionization	<i>The product hasn't been treated by ionization, and it is not made with raw materials treated by ionization.</i>
Nanomaterials	<i>The product is not made with nanotechnologies and does not contain nonmaterial referring to regulation EC n°1169/2011.</i>
N° CAS / CE	8002-43-5 / 232-307-2

DIET		
	Suitable for	Certified
Halal	X	
Kosher	X	X
Vegetarian	X	
Vegan	X	



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PACKAGING/STORAGE	
Packaging	100 g or 1 Kg net plastic tin - 20 Kg net carton box
Storage conditions	Store in cool and dry conditions, preferably less than 25 °C. The product is very hygroscopic, and can be damaged by light.
Shelf life	18 months in its original and unopened packaging

ARTICLE CODE	100 g ⇒ 10040	1 Kg ⇒ 1245A	20 Kg ⇒ 1247K
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We reserve the right to modify this data according to the evolution of our products.

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