

Soya Lecithin Liquid

Parameter Code & Description	Specification
CHEMICAL ANALYSIS	
Acetone Insoluble (Phospholipids)	Min. 60%
Acid Value	Max. 30 mg KOH/gm
Peroxide Value	Max. 5 meq/kg
Moisture	Max. 1%
Hexane Insoluble	Max. 0.3%
Toluene Insoluble	Max. 0.3%
Heavy Metals (Arsenic & Lead)	Below Detection Level
PHYSICAL ANALYSIS	
Color (Gardner Scale)	Max. 12
Viscosity	80-120 Poise
Taste/Odor	Neutral Flavor, typical of Soya Lecithin
Appearance	Viscous Liquid
MICROBIOLOGICAL ANALYSIS	
Salmonella	Absent
E-Coliform	Absent/gm
Coliform	Absent/gm
Enterobacteriaceae	Absent/gm
Yeast & Moulds	Max. 100 cfu/gm
Total Plate Count	Max. 1,000 cfu/gm

Packing: 200 kg, 220 kg, 240 kg HDPE Barrels or MS Barrels.

Shelf Life: 24 months from the date of manufacturing, if stored in unopened packing.

Storage: The product must be kept at clean place, away from direct heat, sunlight, and moisture at ambient temperatures.