

## Soya Lecithin Powder

Parameter Code & Description	Specification
<b>CHEMICAL ANALYSIS</b>	
Phospholipids (as Acetone Insoluble)	Min. 97%
Acid Value	Max. 35 mg KOH/gm
Peroxide Value	Max. 5 meq/kg
Moisture	Max. 1.5%
Hexane Insoluble	Max. 0.30%
Toluene Insoluble	Max. 0.30%
Heavy Metals (Arsenic & Lead)	Below Detection Level
<b>PHYSICAL ANALYSIS</b>	
Color (Gardner Scale)	Light Yellow to Brown
Taste/Odor	Neutral Flavor, typical of Soya Lecithin
<b>MICROBIOLOGICAL ANALYSIS</b>	
Salmonella	Absent in 25 gm
E-Coli	Negative cfu/gm
Coliform	Max. 10 cfu/gm
Enterobacteriaceae	Max. 10 cfu/gm
Yeast & Moulds	Max. 100 cfu/gm
Total Plate Count	Max. 1,000 cfu/gm

Packing: 20 kg Bags, with inner plastic liner inside.

Shelf Life: 18 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.