

TOPCITHIN® 50

DESCRIPTION

Liquid soy lecithin, Premium

A mixture of non-polar (triglycerides) and polar (phospho- and glyco-) lipids and a small amount of carbohydrates.

RAW MATERIAL

Soy lecithin

PRODUCT LABEL

Package labelling EU Emulsifier soy lecithin E 322

Package labeling US Soy lecithin

Ingredients EU [Listed in Descending Order] Emulsifier soy lecithin

Ingredients US [Listed in Descending Order] Soy lecithin

PRODUCT CLASSIFICATION

E No E 322

INS No 04.010

Country of Origin

China

Netherlands

USA

SPECIFICATIONS

Chemical/physical specifications

Parameter		Unit	Min	Typical	Max	Text
Acetone Insolubles	-	%	60	62.5		
Moisture	-	%		0.6	1.5	
Peroxide Value	-	meq/kg		2	5	
Acid Value	-	mg KOH/g		26	30	
Toluene Insolubles	-	%		0.3	0.3	
Hexane insolubles	-	%		0.01	0.3	
Iodine Colour Value	10 % in toluene			50		
Gardner Colour Value	undiluted			13.5		
Viscosity	25°C / 77°F	Pa.s		9		

Microbiological specifications

Parameter		Unit	Min	Typical	Max	Text
Total plate count	/g				1000	
Yeasts	/g				50	
Moulds	/g				50	
Enterobacteriaceae	/g					absent
Salmonella	/375g					absent

Residues and contaminants

Parameter		Unit	Min	Typical	Max	Text
Heavy metals	total as Pb	ppm			1	
Arsenic	-	ppm			0.2	
Lead	-	ppm			0.25	
Mercury	-	ppm			0.1	
Iron	-	ppm			40	

Typical product data

Parameter		Unit	Typically
Appearance	-		yellowish to amber liquid
Odour+taste	-		Characteristic

Allergens (Legal directives)
Allergen information

	Presence	Comment
Cereals containing gluten and products thereof	No	
Crustaceans and products thereof	No	
Eggs and products thereof	No	
Fish and products thereof	No	
Peanuts and products thereof	No	
Soybeans and products thereof	Yes	
Milk and products thereof (including lactose)	No	
Nuts and products thereof	No	
Celery and products thereof	No	
Mustard and products thereof	No	
Sesame seeds and products thereof	No	
Sulphur dioxide and sulphites	No	
Lupins and products thereof	No	
Molluscs and products thereof	No	

The above list of allergens is in accordance with Annex IIIa of the European Food Labelling Directive 2000/13/EC as amended.

The above list of allergens is in accordance with Food Allergen Labeling and Consumer Protection Act (FALCPA) of 2004
The above list of allergens is in accordance with Health Canada, the Canadian Food Inspection Agency (CFIA)

Dietary information

Suitable for		Certified	Comment
Halal EU	Yes	Yes	Halal Food Council of Europe (HFCE)
Halal US	Yes	Yes	Islamic Food and Nutritional Council
Halal Asia	Yes	Yes	Majelis Ulama Indonesia (MUI)
Kosher	Yes	Yes	Union of Orthodox Jewish Congregations

GMO statement

The product is derived from genetically modified soybeans.

The product is subject to labeling acc. to regulations 1829/2003/EC and 1830/2003/EC.

Legal requirements

Specific national legislation on the manufacture, the maximum amount and the labelling of certain foods must be respected.

The product meets the current USP/NF monograph on lecithin.

The product is generally recognized as safe (GRAS), Title 21 CFR 184.1400: lecithin.

The product corresponds with E 322 (EC regulation) for food additive: lecithins.

The product complies with the Chinese Legislation of the national food safety standard-Lecithin. The standard code is GB28401.

STANDARD PACKAGING

200 kg (440 lb) open-lid or bunghole drum

1000 kg (2204 lb) Intermediate Bulk Container (IBC)

RECOMMENDED STORAGE CONDITIONS

Reclose packaging immediately after opening
Store in a dry place between 15-35°C (59-95°F)
Store in original packaging until use

SHELF LIFE FOR PACKED PRODUCT

Shelf life after production date (months): 24

COMMENTS TO SHELF LIFE

The specified shelf life can only be guaranteed for this product if the above mentioned recommended storage conditions are respected. For products delivered in bulk, there should be a clean storage (and circulation) system, protected from any potential contamination.

Due to its composition the product may occasionally separate. This does not influence the quality. Stirring at a slightly elevated temperature will re-homogenize the product.

FUNCTIONALITY

Dispersible in water, soluble in fats/oils and partly soluble in ethanol.

Heating to facilitate better handling is acceptable if surface temperatures are held below 60°C (140°F)

APPLICATION

Use in high quality foods, pharmaceutical and cosmetic products.

Disclaimer:

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*Please note that where, for specific applications, strict adherence to the stated minimum/maximum typical value for a given parameter is required, customers are requested to contact us.