

Technical Data Lecithin

LECICO P 700 IP

Deoiled Soybean Lecithin Powder
– as food and feed additive

Product Specifications

Chemical-Physical Analyses

Appearance	powder
Acetone-Insolubles	min. 95 %
Moisture	max. 1.5 %
Toluene-Insolubles	max. 0.3 %
Peroxide Value	max. 5 meq/kg
Acid Value	max. 35 mg KOH/g

Microbiological Analyses

Total Plate Count	max. 3,000 CFU/g
Yeast & Moulds	each max. 100 CFU/g
E. coli	max. 10 CFU/g
Salmonella	negative /25 g

Properties

LECICO P 700 IP is a deoiled Lecithin Powder, medium yellow in colour for use in various dispersed food systems. LECICO P 700 IP is suitable as emulsifier, wetting agent, stabilizer, instantizing agent, release agent, as well as antioxidant or dispersant.

Additionally, LECICO P 700 IP is applicable as additive in various feed systems where it is functioning as an emulsifier.

Packaging

LECICO P 700 IP is available in 20 kg boxes with poly inner liner.

Storage conditions

Due to the hygroscopic nature of lecithin products, LECICO P 700 IP should be kept in its sealed boxes until final usage. The material is sensitive to light. LECICO P 700 IP has a shelf life of at least 24 months at a temperature below 25° C and below 70 % relative humidity in the original closed packaging.

Regulatory Status

Food Additive

LECICO P 700 IP corresponds with the EC Nr. E322. According to the Regulation No. 1129/2011/EU and No. 231/2012/EU for food additives, lecithin is a generally permitted additive. Labeling of LECICO P 700 IP has to be as followed:

EMULSIFIER **SOY LECITHINS (E322)**

Feed Additive

LECICO P 700 IP is listed as generally permitted additive for all animal species in Annex of the EC Regulation EC 2018/1980 for feed additives. Labeling of LECICO P 700 IP should be as followed:

EMULSIFIER LECITHINS DE-OILED 1c322i

Genetic Modification Status

LECICO P 700 IP has not to be labeled regarding regulations EC 1829/2003 and EC 1830/2003.

Certified by:

