

---

## Organic Soybean Lecithin Certified by Onecert

### Product

*The product is obtained from 100% organic soya beans. The soybean lecithin is obtained by hydration of the phospholipids in water.*

### Aspect

Color	Brownish yellow
Consistency	liquid
Odor & Taste	Typical soya

### Analysis

Acetone insoluble	62 % min.
Moisture	5 % max.
Acid value	35 mg KOH/g max.
Peroxide value	0.1 meq O <sub>2</sub> /KG max.
Toluene insoluble	0.3 % max.
Color Gardner	18 max.
Pesticides	Endosulfane < 0.05 ppm
Solvent residues	Not detectable (< 0.01 ppm)
Viscosity at 25 °C	< 18.500 cP

### Heavy Metals

Arsenic	< 2 ppm
Lead	< 3 ppm
Cadmium	< 1 ppm
Mercury	< 0.1 ppm

### Microbiology

Total count	< 10 000 CFU/g
Mould	< 100 CFU / g
E. Coli	Neg in 1 g
Salmonella	Neg in 25 g

### Storage

The product can be kept 18 months in the original packaging in a dry and cold place (< 16°C).  
The product can be heated, without exceeding 60 °C (140 °F). Reclose immediately after opening, as the material is sensitive to light and is hygroscopic.

### Labeling

Organic Soya lecithin.

### Packaging

25 kg hdpe drum & 200 kg hdpe drums