



ADLEC Soy Lecithin

ADM Specialty Ingredients (Europe) B.V.
Phone: +31.20.2195.353 SID@adm.com

Description

Adlec Soy Lecithin is native soya bean lecithin. It is produced from finely cleaned and filtered soya bean oil, resulting in a neutral taste, low iron content and a low bacteriological value. Temperatures are strictly controlled during processing in order to preserve the natural properties of the valuable phospholipids. The very careful processing conditions guarantee a stable product with optimum emulsification and wettability characteristics. Adlec Soy lecithin can modify the boundary layers between many types of substances. In the presence of two immiscible liquid phases, Adlec Soy lecithin reduces the surface tension and acts as an emulsifier. When used between a solid and a liquid phase (instantizing) Adlec Soy lecithin acts as a wetting and dispersing agent. When used between solid phases Adlec Soy lecithin acts as a lubricant or release agent.

Applications

Lecithin has been found useful in a wide variety of food processing applications. As a food emulsifier lecithin is used in the manufacture of margarine and vegetable or dairy based milk replacers. Lecithin is the active ingredient in many food grade release agents such as pan oils, griddle greases and aerosol coatings. Lecithin is also used to alter viscosity in chocolate products and compound coatings. In bread baking applications, lecithin acts to improve dough machinability, volume, symmetry and shelf life. In crackers, cookies, pastry, cakes and pies lecithin improves shortening dispersion and acts as a release agent.

Analysis, Typical

Acetone Insolubles, % min	62.00	AOCS Ja 4-46
Acid Value, mg KOH/g, max	30.00	AOCS Ja 6-55
Moisture, % max	0.80	AOCS Ja 2b-87
Color (Iodine, 10% diluted), max	100	DGF F-I 2
Toluene Insolubles, % max	0.20	DGF F-I 4c(04)
Viscosity (Pa.s, 25 °C), max	12.50	DGF F-I 2a(00)
Peroxide Value (meq/kg), max	10.00	AOCS Ja 8-87
Effective HLB, approx.	4	

Microbiological Data

		<u>Method</u>
Coliforms/g,max	50	ISO 4832; 2006
Enterobacteriaceae/g max	10	ISO 21528-2; 2006
E. coli /g	Negative	ISO 16649-2; 2001
Salmonella/ 25 g	Negative	ISO 6579; 2002
Total Plate Count/g, max	1,000	FDA BAM Ch. 3; 2001
Yeast & Mold/g, max	10	FDA BAM Ch. 18; 2001

Appearance

Amber Liquid

Ingredients/Labeling

Soy Lecithin, Emulsifier Lecithin or Emulsifier: E322.

Storage

Storage temperatures should be between 50-95°F (10-35°C). The product should be stored under dry conditions at temperatures not exceeding 35°C. Avoid excessive exposure to light and moisture

Shelf life

Shelf life is a minimum of 24 months when stored unopened in the original packaging.

Packaging

200 kg net open head drums
1 metric ton totes
Bulk trucks

Regulatory Information

Adlec Soy lecithin (E322) is a generally permitted food additive according to EC Directive 1333/2008. Adlec Soy Lecithin is Kosher and Halal certified.

CAS No: 8002 - 4 - 35
EU Customs Tariff: 292.32.000