

#### PRODUCT DESCRIPTION

UNILEC-ISL non GMO IP is 100% pure Soya Lecithin, its viscous, yellow to brown liquid, mixture of phospholipids in a free flowing liquid derived from oil extraction of non GMO Soya seeds harvested & cultivated in India by degumming process.

#### PRODUCT APPLICATION

UNILEC-ISL is invaluable emulsifier, stabilizer and preservative, it is a natural product has high nutritive value, emulsifying ability, easily digestive, useful for various kinds of foods such as margarines, baked goods, chocolates, ice creams, non-stick cooking sprays, biscuits, salad dressing, sauces and gravies. The benefits of lecithin are used throughout several industries from food, bakery, confectionery and cosmetics to pharma applications.

#### PRODUCT PHYSICAL ANALYSIS

Parameter	Specification	Method of Analysis
Acetone Insoluble %	Min. 62%	AOCS Ja 4-46
Moisture %	Max 1 %	AOCS Ja 2b-37
Viscosity (25 C)	Max 120 Poise ( 12 Pas)	Brookfield Ja 10-87
Acid Value	Max 30 mgKOH/g	AOCS Ja 6-55
Colour Gardner	Max 12	AOCS Ja 9-87
Peroxide Value	Max 5 meq O <sub>2</sub> /Kg	AOCS Ja 8-87
Hexane/ Toluene Insoluble	Max 0.3 %	AOCS Ja 3-87

#### PRODUCT MICROBIOLOGICAL ANALYSIS

Parameter	Specification	Method of Analysis
Total Plate Counts	Max 1000 cfu/g	ISO 4833
Enterobacteriaceae	< 10 cfu/g	ISO 21528-1
Coliforms	< 10 cfu/g	ISO 4832
E. Coli	Absent/g	ISO 16649
Yeast & Moulds	< 100 cfu/g	ISO 7954
Salmonellae	Absent/ 25g	ISO 6579

#### REGULATIONS

UNILEC-ISL conforms to EU regulations 1829/2003 and 1830/2003 free from GMO-declaration and conforms Commission Regulation (EU) No 231/2012 of 9 March 2012( E322) & Codex Alimentarius Lecithin (322(i) Emulsifier Lecithin.

#### SHELF LIFE

UNILEC-ISL has minimum 24 months from the date of manufacture if retained in original packing away from direct sunlight and air. Recommended Storage at ambient temperature (16-32 °C) . Storage below 16 °C may cause separation of oil.

#### PACKAGING

ISO Bulk, 1000 Kg IBCs, 200 Kg Drum, 25 Kg Pails

*Products are exclusively produced from NON GMO soybeans of Indian origin, every batch in analysed for GMO content by Genetic ID. Individual Analytical report for each batch produced follow separately. Cert ID verification test according to directive 5.0 2013. Limit of Detection (per test component): 0.01% (Seed / Plant reference Material. These values are typical. Seasonal deviations may occur. All recommendations as well as formulations made herein are based on data believed to be reliable.*



*Version 2.0 replaces all previous version of UNILEC ISL non GMO IP Specification.*

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