UNILEC- SFL non GMO

PRODUCT DATA SHEET

NON GMO SUNFLOWER LECITHIN



PRODUCT DESCRIPTION

UNILEC-SFL is pure non GMO Sunflower Lecithin, its viscous yellow to brown liquid mixture of phospholipids derived from Sunflower Seed by oil extraction and degumming process. Sunflower Lecithin is free from GMO & allergen.

PRODUCT APPLICATION

UNILEC SFL is invaluable emulsifier, stabiliser 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. 60%	AOCS Ja 4-46
Moisture %	Max 1 %	AOCS Ja 2b-37
Viscosity (25 C)	Max 125 Poise (12.5 Pas)	Brookfield Ja 10-87
Acid Value	Max 35 mgKOH/g	AOCS Ja 6-55
Colour Gardner	Max 13	AOCS Ja 9-87
Peroxide Value	Max 5 meq O2/Kg	AOCS Ja 8-87
Hexane/ Toluene Insoluble	Max 0.3 %	AOCS Ja 3-87

PRODUCT MICROBIOLOGOCAL ANALYSIS

Parameter	Specification	Method of Analysis
Total Plate Counts	Max 3000 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-SFL 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-SFL has minimum 18 months from the date of manufacture if retained in original packing away from direct sunlight, moisture and air. Recommended Storage at ambient temperature (16-32 $^{\circ}$ C) . Storage below 16 $^{\circ}$ 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 sunflower seeds. These values are typical. Seasonal deviations may occur. All recommendations as well as formulations made herein are based on data believed to be reliable.







noose certainty

Version 2.0 replaces all previous version of UNILEC SFL Specification of Unilecithin Group.

14/01/2016 SFL/TDS/ VERSION 2.0 Page 1 of 1