

PRODUCT DESCRIPTION

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

PRODUCT APPLICATION

UNILEC-RPL 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 150 Poise (15 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 MICROBIOLOGICAL 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-RPL 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-RPL 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 °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 Rapeseeds. These values are typical. Seasonal deviations may occur. All recommendations as well as formulations made herein are based on data believed to be reliable.



Choose certainty.
Add value.

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