

**PRODUCT DESCRIPTION**

UNILEC DRPL is Rapeseed Lecithin powder with min. 95 % phospholipids content, its tan to medium yellow coloured free flowing powder derived from oil extraction of Rapeseed by degumming and drying process.

**PRODUCT APPLICATION**

UNILEC DRPL is invaluable emulsifier, stabilizer and preservative, it is a natural product has high nutritive value, emulsifying ability, easily digestive, useful for various kinds of food application such as dry blends, baking, release agent and wetting agent. The benefits of lecithin are used throughout several industries from food, confectionery and cosmetics to pharma applications. It is oil soluble and water dispersible.

**PRODUCT PHYSICAL & CHEMICAL ANALYSIS**

Parameter	Specification	Method of Analysis
Acetone Insoluble %	Min. 95 %	AOCS Ja 4-46
Moisture %	Max 1.5 %	AOCS Ja 2b-37
Acid Value	Max 35 mgKOH/g	AOCS Ja 6-55
Colour	Tan to Medium yellow	Visual
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 DRPL 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).

**SHELF LIFE**

UNILEC DRPL 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) .

**PACKAGING**

20 Kg Net in HDPE bags packed in Cartons.

*These values are typical. Seasonal deviations may occur. All recommendations as well as formulations made herein are based on data believed to be reliable.*



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