

PRODUCT DESCRIPTION

UNILEC-HSL is Hydrolysed Soya Lecithin is light brown semi viscous liquid, an enzymatically modified complex mixture of phospholipids. It contains more hydrophilic portion, which imparts some useful, functional properties in food processing. UNILEC-HSL is produced by special Enzymatic Hydrolysis of hydrated and Non-hydrated phosphatides derived from Soya Seed by oil extraction and degumming process.

PRODUCT APPLICATION

UNILEC – HSL Hydrolysed Soya Lecithin is a special emulsifier having more hydrophilic properties, its use in food when Oil/Water type emulsion is required. 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, frostings, infant formulas, non-dairy 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. It can be applied in oil-in-water type emulsions calculated dosage are 0.5 – 1.0% on total weight of product.

PRODUCT PHYSICAL & CHEMICAL ANALYSIS

Parameter	Specification	Method of Analysis
Acetone Insoluble %	Min. 56%	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 45 mgKOH/g	AOCS Ja 6-55
Colour Gardner	Max 13	AOCS Ja 9-87
Peroxide Value	Max 10 meq O ₂ /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 5000 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-HSL 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-HSL has minimum 24 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 soybeans, every batch in analysed for GMO content by Genetic ID. 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 HSL Specification .