



Commercial Name: Deoiled Soy Lecithin Granules, Non-GMO

Brand No: Leci980G

Application: used as the Emulsifier, antioxidant in the food processing.

Physical characteristics

Description:	De-oil soy lecithin
Color	Light yellow with bleached
Solubility:	dispersible in water, soluble in fats/oils
Application:	Used baking food, milk, gum basis products ect.
GMO Status	Non-GMO,PCR-negative

Chemical characteristics

Acetone insoluble	min 96%
Moisture	max 1%
Acid Value	max 36 mgKOH/g
Hexane Insoluble	max 0.1%
Value of peroxide	max 10 meq/kg
Arsenic	max 1 ppm
Heavy metal	max 10 ppm

Packing in 20KG cartons , 4X5KG bags inside (size 520mm 380mm 220 mm);
In 25KG cartons, 5X5KG bags inside

Storage: Should be kept in cool and dry conditions below 25 degree, Avoid exposure to Moisture, heat.

Shelf Life: 24 months from the date of manufacturing when stored in original packing at less than 25°C.

