

LIQUID SOYA LECITHIN

E322

GENERAL CHARACTERISTICS	
Physical aspects	Viscous liquid, fluid to semi-fluid, dark brown in color
Organoleptic aspects	Typical odour of Soya
Origin	Soya lecithin of vegetable origin standardised to keep its properties constant.
Chemical status	Emulsifier: soya lecithin (E322) Mixture of apolar lipids (triglycerides) and polar lipids (phosphor- and glucolipids) and a small amount of carbohydrates. Chemical synonyms: phosphatides – phospholipids.

DESCRIPTION	
Function / Properties	<ul style="list-style-type: none"> ➤ Emulsifier, antioxidant. ➤ Promotes the formation of yellow pasta thanks to better hydration. ➤ Regulates the fermentation for the products raised. ➤ Increases the volumes and conservation of finished products (delays the retrogradation of starch). ➤ Reduces the friability of biscuits (wafers). ➤ Instantaneous agent. ➤ Dispersible in water ➤ Soluble in oils and toluene ➤ Insoluble in acétone

APPLICATIONS	
Applications	Recommended dosage
➤ Bakery and biscuit products	1 to 3 g/Kg
➤ Margarine	1 to 5 g/Kg
➤ Chocolate factory	3 to 5 g/Kg



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REGULATORY LIMITS	
CATEGORIES OF FOODSTUFFS	MAXIMUM QUANTITY
03 Edible ices	<i>Quantum Satis (Group I – Additives)</i>
04 Fruit and vegetables	
04.2.1 Dried fruit and vegetables 04.2.2 Fruit and vegetables in vinegar, oil, or brine 04.2.3 Canned or bottled fruit and vegetables - only chestnuts in liquid 04.2.4.1 Fruit and vegetable preparations excluding compote 04.2.5.4 Nut butters and nut spreads 04.2.6 Processed potato products	<i>Quantum Satis (Group I – Additives)</i>
05 Confectionery	
05.2 Other confectionery including breath refreshing microsweets 05.3 Chewing gum 05.4 Decorations, coatings and fillings, except fruit based fillings covered by category 4.2.4 Fruit and vegetable preparations, excluding products covered by 5.4	<i>Quantum Satis (Group I – Additives)</i>
05.1 Cocoa and chocolate products as covered by Directive 2000/36/EC	<i>Quantum Satis</i>
07 Bakery wares	
07.1 Bread and rolls except products in 7.1.1 Bread prepared solely with the following ingredients: wheat flour, water, yeast or leaven, salt and 7.1.2 Pain courant français; Friss búzakenyér, fehér és félbarna kenyerek 07.2 Fine bakery wares	<i>Quantum Satis (Group I – Additives)</i>
07.1.1 Bread prepared solely with the following ingredients: wheat flour, water, yeast or leaven, salt 07.1.2 Pain courant français; Friss búzakenyér, fehér és félbarna kenyerek	<i>Quantum Satis</i>
16 Desserts excluding products covered in categories 1 Dairy products and analogues, 3 Edible ices and 4 Fruit and vegetables	<i>Quantum Satis (Group I – Additives)</i>
Non exhaustive list – Refer to regulation (EC) N° 1333/2008 on food additives of 16th December 2008 and amended versions.	



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SPECIFICATIONS	
<u>Physico-chemical specifications</u>	
Acetone insoluble	Min. 60 % *
Humidity (weight loss on drying at 100 °C)	Max. 2 % *
Peroxyde value	Max. 10 meq/kg *
Acid value	Max. 35 meq/kg *
Toluene insoluble	Max. 0.3 % *
<u>Heavy metals</u>	
- Lead	Max. 2 ppm
- Mercury	Max. 1 ppm
- Arsenic	Max. 3 ppm
<u>Microbiological specifications</u>	
Total plate count	Max. 3000 cfu/g
Yeasts	Max. 100 cfu/g
Moulds	Max. 100 cfu/g
Salmonella	Absence in 25 grams
Coliforms	Absence in 25 grams
<i>* In accordance with the requirements regarding purity criteria of the regulation (EU) No 231/2012 of March, 9th, 2012 and its modified versions.</i>	

NUTRITIONAL INFORMATION FOR 100 G	
Energetic Value	900 Kcal / 3700 KJ
Lipids	94 g
- Saturated Fatty Acid	14 g
- Mono-unsaturated Fatty Acid	8 g
- Poly-unsaturated Fatty Acid	38 g
- Trans fatty acid	0.1 g
Carbohydrates	5.5 g
- Sugars	3 g
Proteins	0 g
Sodium	30 mg



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ALLERGENS		
	Presence	Cross Contamination
Peanuts and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Celery and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Cereals, gluten and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Crustaceans and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Tree nuts and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Sesames seeds and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Molluscs and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Mustard and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Milk and milk products	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Lupin and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Eggs and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Fish and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Soya and products thereof	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Sulphur dioxide and sulphites > 10 ppm	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Coconuts and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No

REGULATORY DATA	
GMO	<i>Referring to regulation EC N° 1829/2003 and N° 1830/2003, the product hasn't been produced of genetically modified organisms nor contains genetically modified substance.</i>
Ionization	<i>This product haven't received any ionizing treatment, it is doesn't produce with ionized raw materials.</i>
Nanomaterials	<i>This product isn't produce using nanomaterials, it doesn't contain any nanomaterials referring to regulation EC n°1169/2011.</i>
N° CAS / EC	8002-43-5 / 232-307-2

DIET		
	Suitable for	Certified
Halal	X	
Kasher	X	X
Vegan	X	
Vegetarian	X	



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PACKAGING/STORAGE CONDITIONS	
Packaging	1 Kg plastic tin net weight or 25 Kg bucket
Storage conditions	Store in cool and dry conditions, preferably between 15 – 35 °C, under these values, the increase in viscosity makes the handling difficult. When heating is necessary, do not exceed 60°C, always during short time periods.
Shelf life	18 months in its original and unopened packaging

ARTICLE CODE

1Kg ⇒ 1241A

25Kg ⇒ 1243G

We reserve the right to modify this data according to the evolution of our products.

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