

AmiLife® Enzymatically Hydrolyzed Sunflower Lecithin (E322)/Sunflower Lyso Lecithin

PRODUCT APPLICATION | FUNCTION

AmiLife® Enzymatically Hydrolyzed Sunflower Lecithin Liquid has a maximum acid value of 45. It is used at 0.5-1.0% in margarines, breads, cookies, pastries, and wherever an oil-in-water (O/W) emulsion is required. It can also be used in various animal nutrition and animal medicinal applications.

PRODUCT PHYSICAL SPECIFICATION

Parameter	Specification	Test Method
Color	Cream Light Yellow Brown	AAPPL/SOP/01
Appearance	Viscous	AAPPL/SOP/02

PRODUCT TYPICAL/CHEMICAL SPECIFICATION

Acetone Insoluble	56 % Min	AOCS JA. 4-46 (2017)
Moisture / Loss On Drying	1% Max	AOCS JA 2b-87 (2017)
Acid Value	10 mg KOH / g Max	AOCS JA 6-55 (2017)
Peroxide Value	45 MeqO ₂ /Kg Max	AOCS JA 8-87 (2017)
Viscosity @25 Degree By Brookfield Viscous Meter	15000 Cps Max.	AOCS JA 09-87 (2017)
Color by Gardner in 5% Toluene	14 Gardner Max.	AOCS JA. 9-87(2017)
Hexane Insoluble	0.3% Max	AOCS JA 3-87 (2017)
Toluene Insoluble	0.3% Max	ISO 28198:2009
Lyso Phosphatidyl choline (LPC)	06-08	AAPPL/SOP/HPLC/02
Hydrophilic Lipophilic Balance (HLB)	08-12	

PRODUCT MICROBIOLOGICAL PARAMETERS

Total Plate count	Max. 1000 cfu/g	ISO 4833: P-1:2013
Salmonella	Absent / 25 gm ISO	IS 6579-1:2017
E. Coli	Absent /gm	IS:5887(PART 1):1976
Entrobacteriaceae	Absent /gm	ISO:21528(PART 1) 2017
Coliforms	Absent (D.L.<3mpn/g)	ISO 4831:2006
Yeast & Mould	Max. 100 CFU/g	IS 5403:1999

SHELF LIFE

Shelf life of 24 months when stored at ambient temperature (16-32^o) in its unopened packing.

PACKING

Available in 25 Kg, 100 Kg, 200 Kg HDPE/MS Barrels, and 1000 Kg IBCs.