

Amilife® Organic Soya Lecithin Liquid (E322)

PRODUCT APPLICATION | FUNCTION

Amilife® Organic Soya Lecithin Liquid is used in the Food, Cosmetic, Pharmaceutical, and Healthcare industries. It acts as a natural emulsifier, wetting agent, dispersing agent, stabilizer, viscosity reducer, anti-spattering agent, mixing/blending agent, release agent, conditioner, lipotropic, surface-active agent, and anti-oxidant.

PRODUCT PHYSICAL SPECIFICATION

Parameter	Specification	Test Method
Description	Semi Liquid/Viscous	Visual
Color	Yellowish Brown	Organoleptic
Odour	Typical Predominantly soya	Organoleptic

PRODUCT TYPICAL/CHEMICAL SPECIFICATION

Moisture	1 % Max.	AOCS 6 th EDN JA 2B-87 (2009)
Acetone Insoluble	62 % Min.	AOCS 6 th EDN JA 4-46 (2011)
Acid Value	35 mg KOH / g Max.	AOCS 6 th EDN JA 6-55(2011)
Peroxide Value	5 MeqO ₂ /Kg Max.	AOCS 6 th EDN JA 8-87(2011)
Viscosity@25 Degree By Brookfield Viscous Meter	120 poise (Max)	AOCS 6 th EDN JA 6-55(2011)
Color By Gardner In 5% Toluene	10 units Gardner (Max)	AOCS 6 th EDN JA 9-87(2009)
Hexane Insoluble	0.30% Max.	AOCS 6 th EDN JA 3-87(2009)
Toluene Insoluble	0.30% Max.	AOCS 6 th EDN JA 3-87(2009)

PRODUCT MICROBIOLOGICAL PARAMETERS

Total Plate count	Max. 1000 cfu/g	IS 5402
Salmonella	Absent / 25 gm ISO	IS 5887 Part 3
E. Coli	Absent cfu /gm	IS 14397
Entrobacteriaceae	<10 cfu /gms	ISO 21528
Coliforms	<10 cfu/gms)	IS 5401 Part 1&2
Yeast & Mould	Max.50 cfu/g	IS 5403

SHELF LIFE

24 months from the date of manufacture if retained in its original packing, away from direct sunlight, moisture, and air. Recommended storage is at ambient temperature (16-32°C).

PACKING

200/240/250 kg. MS/HDPE Barrels. 1000 Kgs IBC