

AmiLife® Organic Sunflower Lecithin Liquid IP (E322)

PRODUCT APPLICATION | FUNCTION

AmiLife® Organic Sunflower Lecithin Liquid IP is used in organic food production. It acts as a natural emulsifier, wetting agent, dispersant, stabilizer, viscosity reducer, anti-spattering agent, mixing/blending agent, release agent, conditioner, lipotropic, surface-active agent, and antioxidant. You'll find it in products like dairy, chocolate, baked goods, ice cream, baby food, health supplements, animal feed, and cosmetics.

PRODUCT PHYSICAL SPECIFICATION

Parameter	Specification	Test Method
Color	Brown	AAPPL/SOP/02
Appearance	Semi Liquid/Viscous Syrup	AAPPL/SOP/03
Odour	Typical Predominantly sunflower	AAPPL/SOP/04
Taste/Flavor	Characteristics Of Sunflower	AAPPL/SOP/06

PRODUCT TYPICAL/CHEMICAL SPECIFICATION

Acetone Insoluble	60 % Min.	AOCS JA. 4-46 (2017)
Moisture / Loss On Drying	1.5% Max.	AOCS JA2B-87 (2017)
Acid Value	35 mg KOH / g Max.	AOCS 6-55 (2017)
Peroxide Value	<5 MeqO ₂ /Kg Max.	AOCS JA8-87 (2017)
Viscosity@25 Degree By Brookfield Viscous Meter	15000 Cps Max.	AOCS JA 09-87 (2017)
Color By Gardner In5% Toluene Insoluble	14 GardnerMax	AOCS JA. 9-87(2017)
Hexane Insoluble	0.30% Max.	AOCS JA3-87 (2017)
Toluene Insoluble	0.30% Max.	ISO 28198:2009

PRODUCT MICROBIOLOGICAL PARAMETERS

Total Plate count	Max. 1000 cfu/g	ISO 4833 (Part 1):2013
Salmonella	Absent / 25 gm ISO	ISO 6579 (Part 1): 2017
E. Coli	Absent /gm	IS: 5887 (Part 1):1976
Entrobacteriaceae	<10 cfu /gm	ISO: 21528 (Part 1) :2017
Coliforms	<10 cfu/g)	IS 5401 P-II:2012
Yeast & Mould	Max. 100 cfu/g	IS:5403:1999

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

25 kg, 50 kg, 100 kg, 200 kg, or 240 kg HDPE Barrels, and 1000 kg IBC Containers.