

Name Of Document	Specification of AmiLife® Soya Transparent Lecithin Liquid			Doc No	AAPPL/SOYTRS//SFL/SPE/01
Issue Date	15.01.2022	Rev Date	15.04.2025	Page No	01
Prepared By	Manager QA	Approved By	Managing Director	Issued By	FSTL/MR

AmiLife® Soya Transparent Lecithin Liquid

PRODUCT APPLICATION | FUNCTION

AmiLife® Soya Transparent Lecithin Liquid is widely used in food, cosmetics, pharma, and healthcare as a natural emulsifier, wetting agent, dispersant, stabilizer, and antioxidant, among other functions.

PRODUCT PHYSICAL SPECIFICATION

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

PRODUCT TYPICAL/CHEMICAL SPECIFICATION

Water	1 % Mix	IP
Acetone Insoluble	60 % Min	IP
Acid Value	35 mg KOH / g Max	IP
Peroxide Value	5 MeqO ₂ /Kg Max	IP
Hexane Insoluble	0.30 % Max	IP
Toluene Insoluble	0.30 % Max	IP
Gardner color	Max. 10 units	IP
Viscosity at 25°C	Max. 120 poise	IP

PRODUCT MICROBIOLOGICAL PARAMETERS

Total Plate count	Max. 1000 cfu/g	IS 5402
Salmonella	Absent / 25 gm	IS 5887 Part 3
E. Coli	Absent /gm	IS 14397
Entrobacteriaceae	<10 cfu/gms	ISO 21528
Coliforms	<10 cfu/gms	IS 5401 Part 1&2
Yeast & Mould	Max. 100 c fu/g	IS 5403

SHELF LIFE

24 months from manufacture in original, sealed packing, away from sunlight/moisture/air. Store at 16–32°C.

PACKING

Available in 200, 240, and 250 kg MS/HDPE barrels, 1000 kg IBCs, and in bulk through ISO tank containers and flexi tanks.