

Name Of Document	Specification of De-Oiled Sunflower Lecithin powder Non-GMO IP			Doc No	AAPPL/SUN/DOL/SPE/01
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AmiLife® De-Oiled Sunflower Lecithin Powder Non-GMO IP (Food Grade)

PRODUCT APPLICATION | FUNCTION

AmiLife® De-Oiled Sunflower Lecithin Powder Non-GMO is a natural, additive-free source of essential fatty acids with high phospholipid content, it acts as an effective emulsifier and instantizer, improving wetting and dispersibility in beverages. It is also used as a dust controller with excellent solubility in both hydrophilic and lipophilic systems.

PRODUCT PHYSICAL SPECIFICATION

Parameter	Specification	Test Method
Description	Free Flowing powder	AAPPL/SOP/01
Color	Cream Light Yellow to Brown	AAPPL/SOP/02
Appearance	Powder	AAPPL/SOP/03
Odour	Typical Predominantly Rap-seed	AAPPL/SOP/04

PRODUCT TYPICAL/CHEMICAL SPECIFICATION

Acetone Insoluble	96 % Min.	AOCS JA. 4-46 (2017)
Moisture / Loss On Drying	1.5% Max.	IS 5055:1996
Acid Value	35 mg KOH / g Max.	AOCS 6-55 (2017)
Peroxide Value	5 Meq /Kg Max.	AOCS JA8-87 (2017)
Hexane Insoluble	0.3 % Max.	AOCS JA3-87 (2017)
Toluene Insoluble	0.3 % Max.	ISO 28198:2018

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.	ISO 7251:2005
Entrobacteriaceae	Absent /25 gm.	ISO: 21528 (Part 1) :2017
Coliforms	Absent /gm	ISO:4832:2006
Yeast & Mould	Max. 100 CFU/g	IS:5403:1999

SHELF LIFE

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

PACKING

20 KGS Carton Box. Primary packaging: LDPE Liner Bags. Secondary packaging: Corrugated Box.