



Aarna Consultancy & Trade

Email-: admin@aarnagroup.com

Contact -: +91 7758073636

www.aarnagroup.com

NON GMO Soya Lecithin Hydrolyzed

Specification	
Description	NON GMO Soya Liquid Lecithin
Odour	Typical Predominantly Soya
Appearance	Viscous Liquid
Acetone Insoluble	56 % Min
Moisture	1 % Max
Acid Value	40 Max mg KOH/gm
Peroxide Value	5 Max meg/Kg
Hexane Insoluble	0.3 % Max
Toluene Insoluble	0.3 % Max
Color	10- 12 Max (in Gardner)
Viscosity	80-140 Poise
Microbiological	
Total Plate Count	1000 CFU Max
Coliform	Absent/gm
Yeast & Moulds	100 Max
E- Coli	Absent/gm
Salmonellae	Absent

Storage: Should be kept in cool & dry conditions below 25°C. Avoid exposure to Moisture, heat & light.

Shelf Life: 18 months from the date of manufacturing.

Packing : In 200 & 215 Kgs New MS Barrel & In 200 / 245 Kgs Net in HDPE Barrel, 1MT IBC and in 24 MT in Food Grade ISO Tank.