



# Aarna Consultancy & Trade

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## NON GMO Soya Lecithin Powder (Food Grade)

Specification	
Description	Free Flowing Powder
Color	Cream light Yellow to Brown
Appearance	Light Yellow Powder
Particle size	100 % Pass through 60 mesh
Odour	Typical Predominantly Soya
Acetone Insoluble	97 % Min
Moisture	1 % Max
Bulk Density	0.55-0.65 gm/cc/g
Acid Value	30 Max mg KOH/gm
Peroxide Value	5 Max meg/Kg
Hexane Insoluble	0.3 % Max
Toluene Insoluble	0.3 % Max
Total Ash	12 % Max
GMO Content	Negative
Microbiological	
Total Plate Count	1000 CFU Max
Coliform	Absent/gm
Enterobacteriaceae	Absent/gm
E- Coli	Absent/gm
Yeast & Moulds	100 Max
Salmonellae	Absent

## NON GMO Soya Lecithin Powder (Feed Grade)

Specification	
Description	Free Flowing Powder
Color	Cream light Yellow to Brown
Appearance	Light Yellow Powder
Particle size	100 % Pass through 30 mesh
Odour	Typical Predominantly Soya
Acetone Insoluble	95 % Min
Moisture	1 % Max
Bulk Density	0.55-0.65 gm/cc/g
Acid Value	30 Max mg KOH/gm
Peroxide Value	5 Max meg/Kg
Hexane Insoluble	0.3 % Max
Toluene Insoluble	0.3 % Max
Total Ash	12 % Max
GMO Content	Negative
Microbiological	
Total Plate Count	1000 CFU Max
Coliform	Absent/gm
Enterobacteriaceae	Absent/gm
E- Coli	Absent/gm
Yeast & Moulds	100 Max
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 20 Kg corrugated box with Inner liner.