

SPECIFICATION

Product Name: Soya Lecithin Liquid
Chemical Formula: N/A
CAS Number: 8002-43-5
Molecular Weight: 758.1 g/mol
Appearance: Yellowish-brown colour liquid
Odor: Odor

Chemical Composition

Parameter	Unit	Typical Value	Specification (Min./Max.)
Acetone Insoluble	%	63.47%	Min. 62%
Moisture	%	0.51%	Max. 1%
Viscosity (25 C)	Poise	110 Poise	Max. 120 Poise
Acid value	mgKOH/g	24.38 mgKOH/g	Max. 35 mgKOH/g
Peroxide value	meq O ₂ /kg	0.1 meq O ₂ /kg	Max. 5 meq O ₂ /kg
Hexane insoluble	%	0.07%	Max. 0.3%
Toluene Insoluble	%	0.08%	Max. 0.3%
Colour gardner	-	+10/-11	Max. 12
Lead	mg/kg	Complies	<2 mg/kg
Arsenic	mg/kg	Complies	<3 mg/kg
Mercury	mg/kg	Complies	<1 mg/kg

Microbiological Analysis

Total Plate Count	cfu/g	<10 cfu/g	Max. 1000 cfu/g
Enterobacteriaceae	cfu/g	Absent/ 10g	<10 cfu/g
Coliforms	cfu/g	Absent/ 10g	<10 cfu/g
E. coli	cfu/g	Absent/g	Absent/g
Yeast & moulds	cfu/g	<10 cfu/g	<100 cfu/g
Salmonellae	cfu/g	Absent/375g	Absent/375g

Physical Properties

- Solubility: Insoluble in water. Soluble in ethanol. Insoluble in acetone.

Shelf Life & Storage

- Shelf Life: 2 years from date of manufacture under recommended storage.
 - Storage Conditions: Store in a cool, dry, and well-ventilated place at 15–25°C. Protect from direct sunlight, excessive heat, moisture, and air exposure, as lecithin may oxidize over time. Keep the container tightly closed in the original, properly labeled container. If the product becomes highly viscous at lower temperatures, warm it gently to 30–40°C before use. Avoid prolonged exposure to elevated temperatures to maintain product quality and stability.

Applications

- Use: Widely used as an emulsifier, dispersing agent, wetting agent, stabilizer, release agent, and viscosity modifier in food, pharmaceutical, nutraceutical, cosmetic, and animal feed formulations. It helps blend oil and water phases, improve texture, enhance product stability, reduce sticking during processing, and extend shelf life. It is commonly incorporated into chocolate, bakery products, confectionery, dairy products, margarine, instant foods, beverages, dietary supplements, soft gelatin capsules, creams, lotions, and animal feed premixes.
 - Dosage: Depends on the intended application, formulation, and desired emulsifying or stabilizing effect.

Packaging

- Standard Packing: 50 Liter Plastic Can or as per customer requirement.
 - Labeling: Product name, batch number, net weight, manufacture date, expiry date, and manufacturer details.

* Specifications are based on the manufacturer's provided specifications.