

GIRALEC PREMIUM

DESCRIPTION

GIRALEC PREMIUM is a liquid transparent sunflower lecithin. It has been standardised to keep its properties constant.

Additive for the food industry.

In accordance with the specific purity criteria laid down in Regulation (EU) 231/2012.

Local food laws should always be consulted.

COMPOSITION

Sunflower lecithin (E-322).

PHYSICOCHEMICAL SPECIFICATIONS

Acetone Insoluble (%)	min. 60
Toluene insoluble (%)	max. 0.1
Acid value (mg KOH/g)	max. 35
Moisture (%)	max. 1.0
Gardner colour (10% in toluene)	max. 13
Peroxide value (meq O ₂ /Kg)	max. 10
Viscosity (Pa·s, 25 °C)	max. 12
Lead (ppm)	max. 2
Mercury (ppm)	max. 1
Arsenic (ppm)	max. 3

MICROBIOLOGICAL SPECIFICATIONS

Total plate count (per g)	max. 1000
Yeast and moulds (per g)	max. 100
Coliforms (per 0.1 g)	absent
Salmonella (per 25 g)	absent

USES

The addition of lecithin in chocolate councing process reduces the viscosity of the mixture of cocoa powder, sugar and cocoa butter. As a result of that, it diminishes both the energetic cost and the cocoa butter amount to be added. In cocoa powder for instant products, lecithin covers the fat powders with a thin hydrophilic film, allowing the water to wet and disintegrate the agglomerates.

Dosage: 0.3-0.5% in chocolate and 0.5-0.8% in cocoa powder for instant products.

Likewise, the marked increase in viscosity that occurs when water is present is largely overcome by the addition of lecithin. This is particularly useful in ice-creams coatings where moisture from the centre can cause excessive thickening of the chocolate in the coating machinery.

This product can be used with oils to produce demoulding agents avoiding the typical colloidal precipitates.

Lecithin has also application in other foodstuffs as margarines, cookies, instant food, bread and so on.

ALLERGENS

ALLERGEN	YES	NO
01 Cereals containing gluten	<input type="checkbox"/>	<input checked="" type="checkbox"/>
02 Crustaceans and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
03 Eggs and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
04 Fish and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
05 Peanuts and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
06 Soybeans and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
07 Milk and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
08 Nuts and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
09 Celery and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
10 Mustard and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
11 Sesame seeds and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
12 Sulphur dioxide and sulphites at concentrations of more than 10mg/Kg or 10mg/L expressed as SO ₂	<input type="checkbox"/>	<input checked="" type="checkbox"/>
13 Molluscs and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
14 Lupins and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>

NUTRITIONAL INFORMATION

(per 100 g of product)

Protein	0 g
Carbohydrates	5 g
of which	
sugar	2.2 g
Fiber	0 g
Water	0.5 g
Ash	4.5 g
Total fat	90 g
of which	
saturated	15 g
monounsaturated	17 g
polyunsaturated	58 g
Energy	830 Kcal

STORAGE

During storage, the product keeps its properties, being careful to take the following precautions:

1.- Keep at temperatures between 15 and 40 °C. Under these values, the increase in viscosity makes the handling difficult. When heating is necessary, do not exceed 60 °C, always during short time periods.

2.- Keep packages closed after use.

Shelf life of 18 months.

PACKAGING

20 kg buckets, 100 and 200 kg open head drums, 1000 kg containers and 25 Tm tanks.

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GMO STATUS

GIRALEC PREMIUM does not contain any Genetically Modified Organism and does not contain any ingredient that has been produced from any Genetically Modified Organism. Besides, the content of GMO in the non-GMO product is unintended or technically unavoidable and should not exceed the following limits:

- 0,9% for GMO's approved by EU.
- 0,5% for GMO's not yet approved by EU but positively risk evaluated by EU.
- GMO not approved nor positively risk evaluated by EU is not present.

Therefore, the product has not to be labelled regarding genetically modified organisms according to the regulations 1829/2003 and 1830/2003 (22, September 2003).

DIETARY INFORMATION

The product is suitable for vegetarians, vegans, lactose intolerance and coeliacs.

CONTAMINANTS

The product complies with all relevant applicable regulation governing contaminants and pesticides.

BSE & TSE

The product is free of BSE disease (Bovine Spongiform Encephalopathy) and TSE (Transmissible Spongiform Encephalopathy).

NANO-TECHNOLOGY

The product has not gone through "nano-technology" and it has not been engineered at nano (1 to 100 nanometers) level.

IRRADIATION

The product is free of irradiation; there has not been any kind of irradiation or ionization that could damage the product or the consumer.

ADDITIONAL INFORMATION

GIRALEC PREMIUM conforms to Jewish dietary laws (Kosher) and to Islamic dietary laws (Halal).