

GIRALEC INS/FL ORGANIC

DESCRIPTION

GIRALEC INS/FL ORGANIC is an instantizing agent of vegetable origin certified for organic production. Amber fluid oily product.

Additive for the food industry.

The lecithin contained is in accordance with the specific purity criteria laid down in Regulation (EU) 231/2012 for Lecithins (E-322) and with Codex Alimentarius of the World Health Organization (WHO) for Lecithin (E322i).

Local food laws should always be consulted.

COMPOSITION

Sunflower lecithin (E-322) and sunflower oil and medium chain triglycerides (palm/coconut origin) as carriers. The product has to be declared as lecithin (E-322).

PHYSICOCHEMICAL SPECIFICATIONS

Acetone Insoluble (%)	min. 30
Hexane insoluble (%)	max 0.1
Acid value (mg KOH/g)	max. 20
Moisture (%)	max. 1.0
Peroxide value (meq O ₂ /Kg)	max. 5
Viscosity (mPa·s, 25 °C)	max. 200
Lead (ppm)	max. 2
Mercury (ppm)	max. 1
Arsenic (ppm)	max. 3

MICROBIOLOGICAL SPECIFICATIONS

Total plate count (per g)	max. 3000
Yeast and moulds (per g)	max. 100
Coliforms (per g)	absent
Salmonella (per 25 g)	absent

USES

In instant products that contain cocoa powder, GIRALEC INS/FL ORGANIC covers the fat particles with a hydrophilic film, allowing the water to wet and disintegrate the agglomerates.

Due to its low viscosity, the product is easily incorporated by nozzle spraying, giving a more homogeneous coating and a better distribution than with standard lecithin.

All the components, exception made of cocoa powder, are preblended and sprayed on with a portion of GIRALEC INS/FL ORGANIC. Afterwards, cocoa powder is added and the rest of GIRALEC INS/FL ORGANIC sprayed on. If products are agglomerated previously, GIRALEC INS/FL ORGANIC can be added all at once.

Dosage: between 1% and 2% based on final product.

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	2.5 g
of which	
sugar	1.1 g
Fibre	0 g
Water	0.3 g
Ash	2.2 g
Total fat	95 g
of which	
saturated	23 g
monounsaturated	19 g
polyunsaturated	53 g
Trans fatty acids	<1 g
Energy	865 Kcal

STORAGE

During storage, GIRALEC INS/FL ORGANIC should be kept at temperatures between 15 °C and 30 °C. When heating is necessary do not exceed 60 °C, always during short time periods.

Due to its nature, the product may occasionally present separation of oil; it can be homogenised by heating and remixing without loss of functionality.

Shelf life of 12 months.

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PACKAGING

18 kg buckets, 90 and 180 Kg open head drums and 900 Kg containers.

GMO STATUS

The product does not contain any Genetically Modified Organism and does not contain any ingredient that has been produced from any Genetically Modified Organism.

The product has not to be labelled regarding genetically modified organisms according to regulations 1829/2003 and 1830/2003.

DIETARY INFORMATION

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

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 nanometres) 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

The product conforms to Jewish dietary laws (Kosher) and to Islamic dietary laws (Halal).

The product is certified for organic production by the Catalan Council of Organic Production (CCPAE) based on Council Regulation (EC) 834/2007 and Commission Regulation (EC) 889/2008.

DISCLAIMER

The Customer knows and acknowledges that GIRALEC INS/FL ORGANIC is a product made from sunflower lecithin. Depending on the formula of the Customer's final product, on the machinery or equipment used, or on the Customer's production process, different or stronger flavors may be perceived when comparing to products based on soya lecithin.

The conditions of use of GIRALEC INS/FL ORGANIC, among them, the Customer's product formulation, machinery and equipment used by the Customer and similar factors are beyond the control of Lasenor. Therefore, Lasenor does not assume any responsibility for the conditions of use of the product and it is the Customer's responsibility to take all the necessary precautions for the use of GIRALEC INS/FL ORGANIC in their products and processes.