

EMULFLUID™ F 30 IP

DESCRIPTION

Transparent, liquid soy lecithin compound with an enriched content of phosphatidylcholine, non-GM, Standard
A mixture of non-polar (triglycerides) and polar (phospho- and glyco-) lipids and a small amount of carbohydrates.

RAW MATERIAL

Soy lecithin

PRODUCT LABEL

Ingredients EU [Listed in Descending Order] Soy lecithin, soy oil

Ingredients US [Listed in Descending Order] Soy lecithin

PRODUCT CLASSIFICATION

CN Code (EU) 2923.2000

Country of Origin

Germany

SPECIFICATIONS

Chemical/physical specifications

Parameter		Unit	Min	Typical	Max	Text
Acetone Insolubles	-	%	50			
Moisture	-	%			0.5	
Peroxide Value	-	meq/kg			5	
Acid Value	-	mg KOH/g			35	
Toluene Insolubles	-	%			0.1	conform
Hexane insolubles	-	%			0.1	conform
Iodine Colour Value	10 % in toluene				65	
Gardner Colour Value	10 % in toluene				11	
Viscosity	25°C / 77°F	Pa.s			10	
Phosphatidylcholine	-	%	30			

Microbiological specifications

Parameter		Unit	Min	Typical	Max	Text
Total plate count	/g				1000	
Yeasts	/g				50	
Moulds	/g				50	
E. coli	/g					absent
Salmonella	/25g					absent

Residues and contaminants

Parameter		Unit	Min	Typical	Max	Text
Arsenic	-	ppm			0.2	
Lead	-	ppm			0.25	
Mercury	-	ppm			0.1	
Iron	-	ppm		80		

Contaminants monitored per specified program. Not tested or reported on individual batches

Typical product data

Parameter		Unit	Typically
Appearance	-		tan to amber liquid
Odour+taste	-		Characteristic

Allergens (Legal directives)

Allergen information

	Presence	Comment
Cereals containing gluten and products thereof	No	
Wheat and products thereof	No	
Crustaceans and products thereof	No	
Eggs and products thereof	No	
Fish and products thereof	No	
Peanuts and products thereof	No	
Soybeans and products thereof	Yes	
Milk and products thereof (including lactose)	No	
Nuts and products thereof	No	
Celery and products thereof	No	
Mustard and products thereof	No	
Sesame seeds and products thereof	No	
Sulphur dioxide and sulphites	No	
Lupins and products thereof	No	
Molluscs and products thereof	No	

The above list of allergens is in accordance with Annex II of Regulation (EU) n° 1169/2011 on food information to consumers

The above list of allergens is in accordance with Food Allergen Labeling and Consumer Protection Act (FALCPA) of 2004

The above list of allergens is in accordance with Health Canada, the Canadian Food Inspection Agency (CFIA)

Dietary information

Suitable for	Certified	Comment
Kosher	Yes	Yes

GMO statement

The product is derived from non-genetically modified soybeans.

This product is not required to be labeled in accordance with the GMO labeling provisions of REGULATION (EC) No 1829/2003 and 1830/2003 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 22 September 2003.

Legal requirements

The product is generally recognized as safe (GRAS), Title 21 CFR 184.1400: lecithin.

Specific national legislation on the manufacture, the maximum amount and the labelling of certain foods must be respected.

The lecithin occurring in the product corresponds with E 322 (EC regulation) for food additive: lecithins.

STANDARD PACKAGING

50 kg (110 lb) hobbock

200 kg (440 lb) open-lid drum

RECOMMENDED STORAGE CONDITIONS

Reclose packaging immediately after opening

Store in a dry place between 15-30°C (59-86°F)

Store in original packaging until use

SHELF LIFE FOR PACKED PRODUCT

Shelf life after production date (months): 24

COMMENTS TO SHELF LIFE

The specified shelf life can only be guaranteed for this product if the above mentioned recommended storage conditions are respected. For products delivered in bulk, there should be a clean storage (and circulation) system, protected from any potential contamination.

Due to its composition the product may occasionally separate. This does not influence the quality. Stirring at a slightly elevated temperature will re-homogenize the product.

FUNCTIONALITY

Dispersible in water, soluble in fats/oils and soluble in ethanol.

APPLICATION

Use in food products.

Country of origin definition:

Country of Origin or product origin is defined as the country where the material was manufactured/produced/cultivated.

When the material undergoes substantial transformation in a second country, the country in which the transformation is performed shall be considered the country of origin.

Disclaimer:

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Nutritional Information					
Average values per 100g	Unit	EU	US	Japan	Comment
Energy (kcal)	kcal	900	680	850	
Energy (kJ)	kJ	3700	2842	3553	
Calories from Fat (kcal)	kcal	900	666	795	
Calories from Fat (kJ)	kJ	3700	2784	3323	
Protein	g	0	0	0	
Carbohydrates	g	3.5	3.5	3.5	
of which sugars	g	2.3	2.3	2.3	
of which polysaccharide	g	1.2	1.2	1.2	
of which dietary fibre	g	0	0	0	
Fat	g	95	74	95	
of which saturated	g	14	14	14	Values referred are linked to fatty acids
of which mono unsaturated	g	15	15	15	Values referred are linked to fatty acids
of which poly unsaturated	g	40	40	40	Values referred are linked to fatty acids
of which Trans Fat	g	0.1	0.1	0.1	Values referred are linked to fatty acids
Cholesterol	mg	0	0	0	
Sodium	mg	30	30	30	
Calcium	mg	200	200	200	
Water	g	0.5	0.5	0.5	
Ash	g				* N/A

The list comprises relevant nutritional components only.

Values are calculated based on the average of product specifications. In those cases where only a minimum or a maximum value is specified, these values were taken respectively.

The EU column lists the nutritional values in accordance with Regulation (EU) n° 1169/2011 on food information to consumers.

The US column lists the nutritional values in accordance with Code of Federal Regulations (CFR 21).

The Japan column lists the nutritional values in accordance with the Japanese Legislation.

The energy values may differ per region because of different calculations.

For US the fat content is defined as the "sum of all lipid fatty acids expressed as triglycerides".

*) N/A = not applicable, ash contains phosphorus which is counted already upon total fat (phospholipids)