

# SoyChem

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## Non Gmo Soya Lecithin

(Feed Grade)

Specification	
Description	NON GMO Soya Liquid Lecithin
Odour	Typical Predominantly Soya
Appearance	Viscous liquid
Acetone Insoluble	60 % Min
Moisture	1 % Max
Acid Value	30 Max mg KOH/gm
Peroxide Value	5 Max meg/Kg
Hexane Insoluble	0.3 % Max
Toluene Insoluble	0.3 % Max
Colour	10-12 Max (in Gardner)
Viscosity	80 – 140 Poise
Microbiological	
Total Plate Count	1000 CFU Max
Coliform	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 200 & 215 Kgs New MS Barrel & In 200 / 245 Kgs Net in HDPE Barrel, 1MT IBC and in 24 MT in FoodGrade ISO Tank

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