

## **Quality Center of Excellence**

4666 Faries Parkway Decatur, IL 62526 217.424.5200 | SIQA@adm.com

# Yelkin® TS Lecithin

# **Technical Information**

Product Code 700160

#### **Product Description**

Yelkin® TS lecithin is a surface-active agent with unique properties, derived from soybeans. Yelkin® TS lecithin can modify the boundary layers between many types of substances. In the presence of two immiscible liquid phases, Yelkin® TS lecithin reduces the surface tension and acts as an emulsifier. When used between a solid and a liquid phase (instantizing) Yelkin® TS lecithin acts as a wetting and dispersing agent. When used between solid phases Yelkin® TS as a lubricant or release agent.

#### **Applications**

Lecithin has been found useful in a wide variety of food processing applications. As a food emulsifier lecithin is used in the manufacture of margarine and vegetable or dairy based milk replacers including infant formula and ready to use frostings. Lecithin is the active ingredient in many food grade release agents such as pan oils, griddle greases and aerosol coatings. Lecithin is also used to alter viscosity in chocolate products and compound coatings. In bread baking applications, lecithin acts to improve dough machinability, volume, symmetry and shelf life. In crackers, cookies, pastry, cakes and pies lecithin improves shortening dispersion and acts as a release agent.

### **Specification**

<u>Typical Analysis</u>	<u>Limit</u>	<u>Method</u>
% Acetone, Insolubles, min.	62.0	AOCS
Acid Value, (mg KOH/g), max.	30	AOCS
% Moisture, max.	1.0	AOCS
% Hexane Insolubles, max.	0.05	AOCS
Viscosity (Stokes, 25°C), max.	100	AOCS
Gardner Color, max.	17	AOCS

#### Microbiological

Total Plate Count, cfu/g Max.	3,000	FDA/BAM
Yeast & Mold, cfu/g Max.	50	FDA/BAM
Coliforms, cfu/g Max.	50	FDA/BAM
Salmonella, in 375g	Negative	FDA/BAM
F. Coli. in 11g	Negative	FDA/BAM

#### Other Information

#### **Ingredient Statement**

Soy Lecithin

## **Regulatory Information**

Country of Origin: United States and/or Canada

Lecithin GRAS: 21 CFR 184.1400

Lecithin EU Food additive number: E322

CAS#: 8030-76-0

#### **Social Suitability**

Kosher Pareve (OU certified)
Halal certified (IFANCA)
Vegetarian / Vegan compatible
Identity Preserved (IP) available

#### **Available Pack Size**

205 kg net weight drums (700160-EL) Bulk Trucks (700160-00) 40 lb net weight pail (700160-B4) 1 Metric ton totes (700160-1E)

#### Other

HLB - Approx. 4



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#### **Storage and Shelf Life**

Storage temperatures should be between 50-95°F (10-35°C). Exposure to freezing or near-freezing temperatures may promote separation of oil from the phospholipids. Separated product may be remixed under heat and agitation without loss of functionality. Avoid excessive exposure to light and moisture. Shelf life is a minimum of 36 months when stored unopened in the original packaging.

#### **Lot Coding**

Lot code: YYMMDDPBBB

YY 2-digit year code

MM 2-digit month code

DD 2-digit day code

P \*Facility identifier Code

**BBB** sequential batch of the day

\*Facility identifier Codes

Q = Quincy, IL

P = Phospholipids - Decatur

E = East Plant - Decatur

L = Lincoln, NE

D = Des Moines, IA

W = Windsor, ON

Example: 240101P001

This lot is the first batch packed on January 1, 2024 at the Decatur, IL

Phospholipid facility.

#### **Packaging**

Packaging is in compliance with (EC) No 1935/2004 concerning Materials Intended to Come into Contact with Food (framework), (EC) No 1895/2005 regarding Restriction of the use of certain epoxy derivatives in materials and articles intended to come into contact with food and linings, complies with migrations testing based on the methods give in EC 10/2011, and all product contact materials of these containers are in compliance with applicable FDA regulations. ADM has certifications on file from our suppliers that guarantee the packaging materials used comply, when applicable, with each of the above stated regulations.

#### **Pallets**

The pallets used by the ADM Soy Lecithin Division are food grade. The pallets are made of soft and hardwoods that are heat treated. Each pallet meets the ISP 15 Standard and will bear these markings on the side of the pallet. Each pallet will display the heat-treated mark, shown as "HT".