

Ultralec® G Deoiled Lecithin

Soy Lecithin - Product Code 700853

DESCRIPTION

Ultralec® deoiled lecithin is ideal for food and nutritional applications requiring a dry lecithin with a bland flavor and low aroma. The product is created by an exclusive ultrafiltration process that ensures unmatched quality and exceptional purity. Ultralec® deoiled lecithin is available in three different granulation sizes - powdered, fine granule and granule.

APPLICATIONS

Ultralec® G is a source of phospholipids and essential fatty acids. It is generally consumed directly as a nutritional supplement. Other options include sprinkling it on yogurt and cereals or blending it in smoothies, for example. Ultralec® G is produced through a patented ultrafiltration process that does not use acetone to extract the oil. (Acetone extraction is the typical method for producing a deoiled lecithin.) Although the bulk of acetone is stripped from competitive products, residual acetone is always left in the final product. As the lecithin ages, acetone reacts through an aldol condensation to form highly odoriferous compounds such as mesityl oxide. Because Ultralec® G avoids the use of acetone, our process eliminates the off flavors and odors often associated with acetone-extracted deoiled lecithin.

ANALYSIS, TYPICAL

% Acetone Insolubles, min.	97.0
% Moisture, max.	1.5
% Hexane Insolubles, max.	0.05
Color, Gardner (as is), max.	12.0
Effective HLB	Approx. 4

MICROBIOLOGICAL DATA (FDA/BAM)

Total Plate Count,/g, max	1,000
Coliforms/g, max.	3
Salmonella/375 g, max	Negative
E. coli/11g	Negative
Yeast & Mold/g, max.	30

INGREDIENTS/LABELING

Soy Lecithin

STORAGE

Storage temperature should not exceed 77°F (25°C). Product will meet FCC purity criteria for lecithin for a minimum 24 months when stored at or below 60°F (15°C) in the original container. Avoid excessive exposure to light and moisture.

PACKAGING

20 kg net weight boxes 700853-GT

Pallet Pattern: 27 boxes per pallet, 540 kg (1188 lbs) net weight.

REGULATORY INFORMATION

Ultralec® G lecithin is classified as GRAS (Generally Recognized As Safe) by the Food and Drug Administration under Title 21 CFR 184.1400. For European use, lecithin (E322) is a generally permitted food additive according to EC Directive 95/2/EC. Ultralec® G is Kosher and Halal certified.

Ultralec® G, product code 700853, container code GT, is tested for the presence of GM residuals using the Eurofins PCR Qualitative GTS 40-3-2-RR soybean test. GM residual testing includes registered GM varieties carrying the RRS trait. Ultralec® G which is "PCR-Negative" is derived from GMO's according to the EU Regulation on genetically modified food and feed [Regulation (EC) No.1829/2003] and on the traceability and labeling of GMO's and of foods derived thereof [Regulation (EC) No. 1830/2003].

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