



Ultralec® P Deoiled Lecithin

Product Code 700851

Technical Information

Product 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.

Applications

As an emulsifier, Ultralec® P promotes even blending and mixing. It is used in baked goods such as breads to extend shelf life, tortillas to reduce stickiness, and cakes to increase moisture retention. The powdered form blends evenly with other dry ingredients in bases and mixes. In snack foods, Ultralec® P facilitates even blending of ingredients and improves extrusion efficiency in extruded products. In sauces, gravies and canned goods, it helps emulsify fat and reduces separation. As an instantizer, Ultralec® P helps products disperse quickly in water. The bland flavor and low aroma make Ultralec® P ideal for use in dairy and dairy analogs. Application areas of interest would include beverages and powders, frozen desserts and nutritional drinks. Ultralec® P is also useful for instantizing soup and gravy mixes. It has the versatility to disperse in either oil or water depending on your process or formulation requirements. Ultralec® P is also used as a source of phospholipids and essential fatty acids in nutritional products such as capsules and beverages.

Specification

<u>Analysis, Typical</u>	<u>Limit</u>	<u>Method</u>
% Acetone Insolubles, min.	97.0	AOCS
% Moisture, max.	1.5	AOCS
% Hexane Insolubles, max.	0.05	AOCS
Acid Value, max.	35	AOCS
<u>Microbiological</u>		
Total Plate Count, cfu/g max.	1000	FDA/BAM
Coliforms, cfu/g max.	3	FDA/BAM
Salmonella, in 375g	Negative	FDA/BAM
E.coli, in 11g	Negative	FDA/BAM
Yeast & Mold, cfu/g max.	30	FDA/BAM

Other Information

Ingredient Statement

Soy Lecithin

Regulatory Information

Country of Origin: United States

GRAS Affirmation: 21 CFR 184.1400

Lecithin EU Food additive number: E322

CODEX STAN 192-1995

CAS #: 8030-76-0

Social Suitability

Kosher Pareve (OU certified)

Halal certified (IFANCA)

Vegetarian / Vegan compatible

Identity Preserved (IP) available

Available Pack Size

20-kg net weight boxes. 27 boxes per pallet
(1,188 lbs. net weight)

Other

HLB – Approx. 7



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Storage and Shelf Life

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

Lot Coding

Lot code: **YYMMDDUB** Example: 230101U001
YY 2-digit year code This lot is the first batch packed on January 1, 2023.
MM 2-digit month code
DD 2-digit day code
U Deoiled – Decatur Facility
B sequential batch of the day

Packaging

The following information is in response to inquiries concerning 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”.