



EDIBLE OIL REFINERY
7036 ZION CHURCH RD
SALISBURY, MD 21802
(410)543-3770

07 May 2013

Mary McMullen
Tilley Chemical Company

Dear Mary,

Perdue provides soy lecithin, which is water degummed. The phospholipids are hydrated and separated from the crude soybean oil.

Lecithin storage temperatures should be between 50-95°F (10-35°C) in closed containers. In bulk handling of lecithin, storage temperatures of 86-95°F (30-35°C) are acceptable, but prolonged storage at these temperatures may cause darkening.

Exposure to very low temperatures may promote separation of oil from the phospholipids. Separated product may be remixed under heat and agitation without loss of functionality.

During storage avoid excessive exposure to light, moisture, oxygen and eliminate all brass or copper contact as these conditions will promote oxidation of the lecithin.

The stability of the lecithin can be maintained for 12 months when stored unopened in the original packaging and the conditions above are observed.

The storage tank should be inspected annually and cleaned as needed.

If you have any questions, please call.

Sincerely,

Tom Dawson

Digitally signed by Tom Dawson
DN: cn=Tom Dawson, o=Perdue Farms,
ou=Refined Oil,
email=tom.dawson@perdue.com, c=US
Date: 2013.08.07 11:14:09-0400

Tom Dawson
Quality Control Supervisor