ADM Lecithin

Nutritional Information (Typical)

PRODUCT: Yelkin TS/SS/DS/Gold/1500

Nutrients	FDA/NLEA Typical Values per 100 grams
Total Calories (kcal)	790
Calories from fat (kcal)	650
Calories from saturated fat (kcal)	130
Total Fat (g)*	72.1
Saturated fat (g)**	13.8
Stearic (g)***	[3.1]
Palmitic (g)***	[9.8]
Trans fat (g)**	0.2
Polyunsaturated fat (g)**	44.0
Linoleic [ω -6] (g)	[38.7]
α-linolenic [ω-3] (g)	[5.2]
Monounsaturated fat (g)**	11.0
Oleic (g)***	[10.7]
Cholesterol (mg)	0
Sodium (mg)	7.4
Potassium (mg)	1050
Total Carbohydrate (g)	3.7
Dietary Fiber (g)	0
Sugars (g)	2.1
Added Sugars (g)	0
Protein (g)	trace
Vitamin D (mg)	0
Calcium (mg)	26.1
Iron (mg)	0.4
Phosphorus (mg)	2180
Vitamin E (IU)	18.2
Moisture (g)***	0.3
Total Ash (includes Calcium, Iron and Phosphorus) (g)***	9.6
Total Lipidic Material (g)+	86.4

^{*} Total Fat is reported as grams of Triglyceride.

Typical Values:

Major Phospholipid Content (%): Phosphatidylcholine 15 Phosphatidylethanolamine 13 Phosphatidylinositol 9 Phosphatidic Acid 4 Choline (%)**** 2

Information from database and analytical sources is believed to be accurate as typical values of fluid lecithin.

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For customers around the world, ADM draws on its resources – its people, products and market perspective – to help them meet today's consumer demands and envision tomorrow's needs.



^{**}Values are reported as grams of Fatty Acid in the product, and as such, will not sum to grams of Total Fat.

^{***}Information provided for technical purposes and not required for inclusion by FDA/NLEA.

⁺ Total Lipidic Material (g) = 100 - (Moisture (g) + Carbohydrate (g) + Ash (g)).

^{****}Choline is contained in the phosphatidylcholine.

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ADM Soy Lecithin - Food Grade, FCC and USP/NF Statement

ADM Soy Lecithin products are considered to be food grade, suitable for human consumption and conform to the current specification listed in the Food Chemical Codex. ADM Soy lecithin products may meet the defined characteristics of the USP/NF monograph, but are not analyzed using USP methods, therefore cannot state USP grade material.

Tests, Impurities and Assays	FCC Monograph (current)	USP Monograph (current)
Heavy Metals	No criterial listed	Not more than 20 ppm
Lead	Not more than 1 mg/kg	Not more than 10 ppm
Acetone Insoluble Matter (As Phosphatides)	Not less than 50.0%	Not less than 50%
Acid Value	Not more than 36	Not more than 36
Hexane Insoluble Matter	Not more than 0.3%	Not more than 0.3%
Peroxide Value	Not more than 100	Not more than 10
Water	Not more than 1.5%	Not more than 2%
Content of Each Phospholipid	No criteria listed	Within the respective ranges as listed on the label.
Total Plate Count	No criteria listed	Does not exceed 1,000 cfu/g
Yeast & Mold	No criteria listed	Does not exceed 100 cfu/g
Salmonella	No criteria listed	Absence
E. coli	No criteria listed	Absence

If you have any question or need additional information, please do not hesitate to contact us.

Sincerely, **ADM Technical Services**

> **Date Approved** November 9, 2015

Version