

YELKIN® TS Lecithin

Product Code: 700160

Archer Daniels Midland Co.

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Description

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

Analysis

Acetone Insolubles, % min	62.00	AOCS Ja 4-46
Acid Value, mg KOH/g, max	30.00	AOCS Ja 6-55
Moisture, % max	1.00	AOCS Ja 2b-87
Color (Gardner, as is), max	17.00	AOCS Ja 9-87
Hexane Insolubles, % max	0.05	AOCS Ja 3-87
Viscosity(Stokes @ 77°F), max	100	AOCS Ja 11-87
Effective HLB, approx.	4	

Microbiological Data

		<u>Method</u>
Coliforms/g, max	50	FDA BAM
E. coli	Negative	FDA BAM
Salmonella/375g	Negative	FDA BAM
Total Plate Count/g, max	3,000	FDA BAM
Yeast & Mold/g, max	50	FDA BAM

Appearance

Amber Liquid

Ingredients/Labeling

Soy Lecithin

Storage

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 24 months when stored unopened in the original packaging.

Packaging & Packaging Code

205 kg drum	700160- EL
1 metric ton tote	700160- 1E
Bulk tank wagons or railcars	700160- 00

Regulatory Information

Yelkin® TS 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 74/329/EEC. Yelkin® lecithin is Kosher and Halal certified.

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ADM SPECIALITY FOOD INGREDIENTS

YELKIN[®] Lecithins Technical Data Sheet

DESCRIPTION

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

TYPICAL CHEMICAL AND PHYSICAL DATA

		<u>TS</u>	<u>SS</u>	<u>DS</u>	<u>T</u>
Product Code		700160	700155	700150	700170
Acetone Insolubles %	(minimum)	62.00	62.00	62.00	65.00
Acid Value (mg KOH/g)	(maximum)	30.00	30.00	30.00	30.00
Moisture %	(maximum)	1.00	1.00	1.00	1.00
Color (Gardner, as is)	(maximum)	17.00	14.00	12.00	17.00
Hexane Insolubles %	(maximum)	0.05	0.05	0.05	0.05
Viscosity (Stokes @ 77°)	(maximum)	100	100	100	Plastic
Effective HLB	(Approx)	4	4	4	4
APPEARANCE		Amber	Light Amber	Yellow	Amber

APPLICATIONS

Lecithin has been found useful in a wide variety of food processing and industrial applications. As a food emulsifier lecithin is used in the manufacture of margarine, vegetable and 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, cakes and pies lecithin improves shortening dispersion and acts as a release agent. Non-food applications for lecithin include milk replacement formula and aquaculture feeds, oil based and solvent paints, vinyl coatings and cosmetics. Other applications include drilling muds, paper coatings, inks, fertilizers, explosives, leather tanning and pesticides. Lecithin also is used as a mold release agent in a wide variety of industrial processes.

REGULATORY STATUS

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 74/329/EEC. Yelkin[®] TS, SS, DS and T are Kosher & Halal certified. Suggested labeling of products using Yelkin[®] Lecithins should be: Soy Lecithin.

AVAILABILITY

Yelkin[®] Lecithins are available in 205 kg drums, 1 ton totes, and in bulk tank wagons or railcars. ADM also offers Identity Preserved Yelkin[®] Lecithins. These Identity Preserved Lecithins meet all the requirements of ADM's Documented IP Program for Soy Ingredients.

STORAGE

The product should be kept at temperatures 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. The shelf life is a minimum of 24 months when stored unopened in the original packaging.

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