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Crude Soybean Lecithin for food application – non GMO



BASIC PROPERTIES

CRUDE SOYBEAN LECITHIN is a product obtained when soybean are processed in the production of protein products and crude degummed oil. It is extracted from the oil by centrifugation. It is a viscous mass with an amber colour and a specific odour and flavour. CRUDE SOYBEAN LECITHIN is a natural mixture of phospholipids and oil with distinctive surface activity due to its combination of lyophobic and hydrophilic features in the phospholipid molecules. CRUDE SOYBEAN LECITHIN is an excellent emulsifying agent, dispersing agent for hard particles, foam stabiliser, watering and release agent, and crystallisation controller. It has distinctive dietetic and therapeutic properties and is recommended as a dietary supplement. CRUDE SOYBEAN LECITHIN contains a minimum 65% of phospholipids (lecithin)

PRODUCT APPLICATION

Confectionery Industry

CRUDE SOYBEAN LECITHIN is used in the production of various types of chocolates, chocolate products and toppings, and cacao spreads. It is added in quantities of up to 1% as calculated per the other ingredients. In addition to its favourable effect on the technological properties of the product, soya lecithin also has dietetic effects.

Dietetics and Pharmaceuticals

This product has distinctive dietetic and therapeutic properties. By protecting both the cardiovascular and nervous systems, it is beneficial to the body's vitality and therapy for already existing pathophysiological conditions. Therefore, it is used for the production of dietetic and pharmaceutical products, for supplementary diets for sportsmen and amateurs, as well as for the manufacture of cardio tonics and other products.

Baking Industry

CRUDE SOYBEAN LECITHIN is used as an emulsifier in the production of all types of bread and pastry, and specifically those where fats are used. The recommended quantity to add ranges from 0.3 to

0.5% depending on the quantity of wheat flour. In addition to its favourable effect on the technologic properties of a product, soya lecithin has a distinctive dietary effect.

Physical-Chemical and other Characteristics

Parameter	Typical	Guarantee
Consistency	plastic	plastic
Color (Gardner % in mineral oil)	10	amber, max 12
Flavor and smell	specific	Specific
Acetoneinsoluble (phospholipids) %	70,0	min. 65%
Toluene insoluble %	0,3	max 0,6
Acid value (mg KOH/7g)	22	max. 26
Peroxide value (meqO ₂ /kg)	0	max. 5
Moisture %	0,5	max 1,0
Energy value		3.400 kJ (812 kcal)/ 100g

Heavy Metals

Arsenic, AS (mg/kg)	0,02	max. 3
Lead, Pb (mg/kg)	0,025	max. 5
Mercury , Hg (mg/kg)	0,001	max. 1
Heavy metal content (as Pb) (mg/kg)	0,064	max. 10

Microbiological Parameters

Number of aerobic bacteria	max. 10000 cfu/g
Salmonella	negative in 25g
Enterobacteriaceae	Max. 100 cfu/g

Product application: Bakery industry, Confectionery industry, Dietetic and parapharmaceutical
 Packaging: in bulk
 Validity use: 12 months

All information and advice in whatever form regarding possibilities of processing or using our products, as well as presentations or otherwise providing information - also in respects of possible rights of third parties - is given to the best of our knowledge on the basis of research work and experience. It is not, however, binding on us and all liability on our part is excluded. The purchaser is not released from the burden of carrying out his own tests and experiments. Furthermore, our sales and delivery

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conditions will apply accordingly.