

ORGANIC SUNFLOWER LECITHIN POWDER

Helianthus

PRODUCT SPECIFICATION

PRODUCT CODE: SNFLWLC001285



PROPERTIES: Organic Certified sunflower lecithin is a dark yellow-to-brown colored powder that functions as an emulsifier, wetting agent, stabilizer, instantizing agent, release agent, lubricant, antioxidant and dispersant in a variety of applications including food and beverage, cosmetics and pet food. It is easier to handle and incorporate into dry mixes for many manufacturers compared to liquid lecithin, and can often be applied at a dosage rate up to thirty percent less.

When fluid lecithin is dried, it creates a concentrated form of powdered lecithin with a higher percentage of phospholipids and acetone insoluble — a measure of the surface active properties. Organic sunflower lecithin is popular in applications where allergen sensitivity is a consideration. Use sunflower lecithin powder in baking mixes, frozen dough systems for crystal control, or in dry nutritional drink mixes for instantizing and improving mixability with liquids.

USE:

Bakery	Bars & Cereals	Beverages - Dry
Beverages – Wet	Confectionery – Hard	Cosmetics
Dairy & Non-Dairy	Dressings & Sauces	Frozen Desserts
Frozen Meals	Infant & Toddler Nutrition	Margarine & Spreads
Meat & Meat Substitutes	Pasta & Noodles	Personal care
Pet & Animal Nutrition	Prepared Meals	Seasonings & Dry Blends Snacks – Savory
Snacks – Sweet	Soups	
Supplements - Tablet & Capsule		

FUNCTIONALITY:

Ant spattering	Chewiness	Creaming Agent	Crystal Control
Dispersibility	Dough Improvement	Emulsifier	Extrusion Aid
Fat Replacement	Freeze Thaw Stability	Release Agent	Stabilizer
Shelf Life Extension	Viscosity Reducer	Wetting Agent	

PRODUCTS:	ORGANIC SUNFLOWER LECHITHIN Powder
CODE:	SNFLWLC001285
ORIGIN:	India / Canada SNFLWLC001285
FAMILY:	Helianthus India / Canada
NCM:	0801.11.90
PART USED:	Sunflower Oil

SPECIFICATION

COLOR:	Mid. Yellow
FLAVOR:	TYPICAL
TASTE:	TYPICAL
OTHERS:	FREE FROM FOREIGN MATTERS, NO ADDITIVES

STORAGE: Keep it at a room temperature.

SHELF-LIFE: 24 months

AVELABILITY: Year-round

INGREDIENT STATEMENT: Organic Certified Sunflower Lecithin

MICROBIOLOGICAL FEATURES:

Analyses are carried out according to the existing food laws in the country and are mesophilic aerobic bacteria analysis, total coliforms, heat tolerant (E. coli, which if so this makes up the Salmonella analyzes. The results are shown in the standard as follows: Coagulase-positive staphylococci

ORGANIC CERTIFICATION: No
KOSHER CERTIFICATION: Yes
FAIR TRADE CERTIFICATION: No
NON-GMO PROJECT VERIFIED: No

QUALITY PARAMETERS

This product is produced and processed under hygienic conditions. Product is not irradiated, treated with sewer sludge, or produced with genetically modified materials.

PROCESS DESCRIPTION

Deoiled sunflower lecithin powder is obtained by taking sunflower lecithin through extraction, separation, and drying steps. The resulting deoiled sunflower lecithin is then sieved and packaged.

INGREDIENTS

Sunflower Lecithin

PHYSICAL PROPERTIES

Aroma	typical, not rancid
Color	yellow-brown
Flavor	typical
Appearance	powder

ANALYTICAL PROPERTIES

Acetone Insolubles (%)	≥95
Moisture (%)	≤2.0
Acid value (KOH/g)	≤35
Peroxide value (meq/kg)	≤10.0

MICROBIOLOGICAL PROPERTIES

Total Plate Count (cfu/g)	≤5,000
Yeast (cfu/g)	≤100
Mold (cfu/g)	≤100
Coliforms (cfu/g)	≤10
Enterobacteriaceae (cfu/g)	<10
Salmonella (cfu/25g)	negative
E. Coli (cfu/g)	negative

PACKAGING

44.09lbs / 20kg boxes with poly liner

SHIPPING & STORAGE

Store cool (≤77°F/≤25°C) and dry (≤70% RH). Due to the hygroscopic nature of lecithin products, LECICO P 900 IPM should be kept in its sealed boxes until final usage. Do not expose to light.
Shipping: Avoid freezing and extreme heat.

SHELF LIFE

24 Months from date of manufacture, if unopened in the original factory sealed package.

NUTRITIONAL VALUES (in 100 grams)

Energy	750kcal / 3150 kJ
Total Fat (g)	91
Saturated (g)	11
Mono-unsaturated (g)	9
Poly-unsaturated (g)	30
Trans Fatty Acids (g)	0
Total Cholesterol (g)	0
Protein (g)	0
Sodium (g)	0
Total Carbohydrate (g)	8
Sugar (g)	3

LABEL DECLARATION

Sunflower Lecithin
Label according to: 21CFR 184.1400

APPLICATIONS

Suitable for use as emulsifier, wetting agent, stabilizer, instantizing agent (it improves the wetting properties of powder used in drinks and helps disperse easily hydrophilic and lipophilic components), release agent, antioxidant and dispersant.

Federal Health Legislation focusing on technical regulations aimed at industrial establishments and covering sanitary conditions and good manufacturing practices for food industry companies, such as MS Ordinances No. 1428/93 (Technical Regulations for Food Sanitation Inspection) MS Ordinance No. 326/97 - (MBPF), RDC ANVISA No. 275/02 - (POP) IN MAPA N. 12 and 13 , May 27, 2004 , 13/201