Soya Lecithin

Intended Use
Soya Lecithin is used as a natural emulsifier or stabilizer in various foods.

Summary and Principle
Soya Lecithin is extracted from raw soyabeans and has low solubility in water, but is an excellent emulsifier. It is used for applications in animal feed, pharmaceuticals, paints, and other industrial applications.

Storage and Stability
Store dehydrated medium below 30°C in tightly closed container. Avoid freezing and overheating. Use before expiry date on the label. Once opened keep powdered medium closed to avoid hydration.
Note: TSE/BSE certificate is available on request.

Directions
Refer to the final concentration in the formula of the medium being prepared.

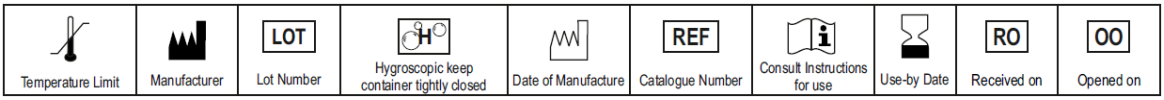
Quality Control

Test	Specification
Appearance	Light tan to medium yellow, without black spots
Solubility	Insoluble in water, but swells up forming colloidal suspension. Partially soluble in about cold, absolute alcohol and in chloroform
pH after autoclaving	6.0 - 7.0
Moisture	<= 1%
Ash	<= 12%
Acid value	Max. 35 mg KOH/gm
Bulk density	0.55-0.65 gm/cc
Acetone insoluble matter	97% Min

Reference
1. Data on file: Microxpress®, A Division of Tulip Diagnostics (P) Ltd.

Product Presentation:

Cat No.	Product description	Pack Size
202190400100	Soya Lecithin	100 g
202190400500	Soya Lecithin	500 g
202190402500	Soya Lecithin	2.5 k
202190409925	Soya Lecithin	25 k (Bag)
202190409825	Soya Lecithin	25 k (Drum)
202190389825	Soya Peptone Grade I	25 k (Drum)
202190390500	Soya Peptone Grade II	500 g
202190392500	Soya Peptone Grade II	2.5 k
202190399925	Soya Peptone Grade II	25 k (Bag)
202190399825	Soya Peptone Grade II	25 k (Drum)



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