

# NATIONAL LECITHIN, INC.

## PLANT AND WAREHOUSE

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## OFFICE AND HEADQUARTERS

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## FLUID NATURAL GRADE SOY LECITHIN SPECIFICATION SHEET

### PRODUCT DESCRIPTION:

This food grade lecithin is obtained by water degumming of crude soybean oil. Free fatty acids of soybean oil origin and/or fully refined soybean oil is/are used to standardize the crude lecithin for viscosity control. Hydrogen peroxide is used at low levels in processing to control microbiological levels.

<u>Characteristic</u>	<u>Specification</u>	<u>Method</u>
<b><u>SENSORY:</u></b>		
Odor	Bland, slightly nutty	Organoleptic
Appearance	Semi-clear, viscous liquid	Organoleptic
<b><u>PHYSICAL-CHEMICAL:</u></b>		
Moisture (%)	Max 1.0	Karl Fischer
Peroxide Value (meq. O <sub>2</sub> /kg)	Max 5.0	Covance Method PVFF S:13
Acid Value (mg/g)	Max 32	AOCS Ja 6-55
Acetone Insolubles (%)	Min 62	AOCS Ja 4-46
Hexane Insolubles (%)	Max 0.3	NF 31
Color (Gardner-Holt)	Max 18	AOCS Ja 9-87
Viscosity at 77°F (25°C) Poise	Max 150	AOCS Ja 11-87
<b><u>RESIDUES AND CONTAMINANTS:</u></b>		
Benzo(a)pyrene (ppb)	Max 2.0	Covance Method LLPAH S:4
Sum of benzo(a)pyrene, benz(a)anthracene, benzo(b)fluoranthene and chrysene (PAH 4) (ppb)	Max 10.0	Covance Method LLPAH S:4
<b><u>Aflatoxins:</u></b>		
Sum of Aflatoxins B + G (ppb)	Max 4.0	AgCan FFM910017 (HPLC)
B1 (ppb)	Max 1.0	AgCan FFM910017 (HPLC)
B2 (ppb)	Max 1.0	AgCan FFM910017 (HPLC)
G1 (ppb)	Max 1.0	AgCan FFM910017 (HPLC)
G2 (ppb)	Max 1.0	AgCan FFM910017 (HPLC)

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(Continued)

### Heavy Metals:

Arsenic (ppm)	Max 0.2	EPA 3050/6020 USP730
Cadmium (ppm)	Max 0.5	EPA 3050/6020 USP730
Lead (ppm)	Max 0.25	EPA 3050/6020 USP730
Mercury (ppm)	Max 0.1	EPA 3050/6020 USP730

### MICROBIOLOGICAL:

Aerobic plate count (cfu/g)	<1,000	AOAC 966.23
Coliforms - 3 Tube MPN	<10	AOAC 966.24
E. coli (cfu/g)	< 3	AOAC 966.24
Salmonella (/375g)	Negative	AOAC RI-100201
Staphylococci (cfu/g)	< 10	AOAC 975.55
Yeasts and molds (cfu/g)	<300	FDA-BAM, 7 <sup>th</sup> ed.
Enterobacteriaceae (cfu/g)	<10	AOAC 2003.01

### ADDITIVES:

None

### PACKAGING:

41lb Pails / 450lb Drums/ 2300lb Totes

### GMO STATEMENT:

The soybeans used to produce this Fluid Soy Lecithin may be derived from genetically modified varieties. During processing, DNA is denatured, degraded, or removed. Therefore, soy DNA should not be detectable in measurable amounts in Fluid Soy Lecithin. This is not confirmed by PCR analysis for our standard Fluid Soy Lecithin.

### CERTIFICATION:

Certificate Kosher by the Union of Orthodox Jewish Congregations of America (OU)

### RECOMMENDED STORAGE CONDITIONS:

Store at 65°F to 80°F

### SHELF LIFE:

Minimum shelf life under recommended storage conditions: 3 years